Omakase

Let us choose & grill your beef!

Indulge your taste buds with our Omakase Course which is composed of various cuts of our carefully selected Wagyu beef. All you need to do is just sit back and enjoy your meal while our skilled staff grills your beef to perfection.

- *Please order courses for all guests. (Not applicable for kids.)
- *The menu is subject to change from day to day.
- *Guest(s) who do not take Raw Meat, Raw Egg, Tongue, or Uni, do kindly inform our staff beforehand.
- *All Prices are subject to GST and 10% service charge.

お肉も焼きも、おまかせください。

YAKINIQUEST が厳選した黒毛和牛の様々な部位を、熟練のスタッフが最適な焼き加減でご提供します。お客様は会話とお食事をごゆっくりお楽しみくださいませ。

※コースのご注文はご来店の人数分(お子様は除く)で承ります。

※コースの内容は日によって異なります。

※生肉、生卵、タン、うに等苦手のある方はお知らせください。

※別途 GST およびサービスチャージ 10%を申し受けます。

Exclusive event in collaboration with Yamagata Prefecture

"Yamagata-Gyu" OMAKASE \$188++

22nd - 24th March 2024 / Available for dinner

- *Terms & Conditions apply;
- Minimum 2 guests per table.
- 1-day advance booking required.
- Guests would be required to order the same course/pax for the table and courses for all guests. (Not applicable for kids.)
- A cancellation fee of \$100 per person will be charged for last minute cancellations within 24 hours, no-shows, or reductions in the number of guests for any reason. Should there be any changes or reductions in the number of guests, please inform us at least one day before the booking date to avoid any cancellation charges.

3 kinds of Wagyu Appetizer featuring Yamagata's local specialties NIKU SOUMEN in Yamagata-style Supreme 7 kinds of Yamagata-Gyu Grill Beef with various seasonings and styles Japanese Salad

Refreshing Palate Cleanser Yamagata Daihyo Peach Juice Closer Dish in Yamagata-style

Yamagata fruit mix jelly

3種の和牛前菜盛り合わせ (山形の郷土料理を含む) 肉そうめん 山形名物「だし」と共に 山形牛 焼物 7種 (様々なスタイルで)

和風サラダ お口直し 山形県産桃ジュース

ご飯もの (山形の郷土料理アレンジ) 山形県産フルーツのミックスゼリー

^{*}Menu items are subject to change. Thank you for your understanding.

LUNCH OMAKASE "CHIC" \$88++

- Japanese Salad 和風サラダ
- Grill Beef 6 Cuts 焼肉 6 種
- Cold Noodle [氷]稲庭うどん

- Dessert デザート

LUNCH OMAKASE "APPETITE" \$128++

- Seasonal Starter 季節の先付

- Japanese Salad 和風サラダ

- Wagyu Goma Shabu 和牛ごましゃぶ

- Grill Beef 7 Cuts 焼肉 7 種

(incl. Signature "YAKISUKI" & Wagyu Aburi Sushi) (焼きすき、和牛炙り寿司を含む)

- Beef Curry Rice or Cold Noodle 和牛カレーライスまたは[氷]稲庭うどん

- Dessert デザート

DINNER OMAKASE "CLASSIC" \$138++

- Seasonal Starter 季節の先付

- 3 kinds of Wagyu Appetizer 3 種の和牛前菜盛り合わせ

- Signature "Beef Noodle"-Niku Somen- 肉そうめん - Grill Beef 7 Premium Cuts 焼肉 7 種

(incl. Signature "YAKISUKI") (焼きすきを含む)

- Japanese Salad 和風サラダ

- Beef Curry Rice or Cold Noodle 和牛カレーライスまたは[氷]稲庭うどん

- Dessert デザート

DINNER OMAKASE "QUEST" \$188++

- Seasonal Starter 季節の先付

- 3 kinds of Seasonal Wagyu Appetizer (incl. Uni) 季節の 3 種の和牛前菜盛り合わせ うに添え

- Signature "Beef Noodle"-Niku Somen-- Grill Beef 7 Supreme Cuts 上焼肉 7 種

(incl. Steak Cut Premium Tongue, Block Meat, 「厚切り上タン、塊肉、焼きすき、

Signature "YAKISUKI" & Wagyu Aburi Sushi) 和牛炙り寿司を含む)

- Japanese Salad 和風サラダ

- Closer Dish from 4 choices ご飯もの
Beef Curry Rice / Cold Noodle 和牛カレーライス/[氷]稲庭うどん

/ Wagyu Chazuke / Tongue Stew with Rice 和牛茶漬け/タンシチューとご飯 のいずれか

- Dessert デザート

DINNER "THE OMAKASE" \$280++~

We can arrange "unlisted" course upon your budget.

*From \$280 up /min. 2pax /need reservation a week in advance.

ご予算に応じた特別コース (\$280~/2 名様~/一週間前までにご予約) も承っております。

^{*}We recommend booking your OMAKASE courses ahead of your visit as the number of courses available are limited each day.

[※]コースは当日ご用意できる数に限りがございますので、事前のご予約をお勧めいたします。