

# 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。

## Limited Course “Pure Beef Tongue Omakase” \$148++

13th -21th April 2024 / Available for dinner

Our much awaited, THE... Pure Beef Tongue Omakase is back. Marvel at how simply different cuts and thicknesses arouse contrastingly different flavours and textures. Unique to the world of yakiniku, experience the magic of tongue!

- Tongue Oden	タンおでん
- Tongue Sashimi	タン刺し
- Corned Tongue	タンのコンビーフ
- Comparison of the 3 different portions of Tongue	タン 3 種食べ比べ
- “TANZAKU” Root-to-Tip slice of Tongue	タン冊焼き
- Roast Tongue Salad	ローストタンのサラダ
- Tongue Steak	タンステーキ
- Closer Dish	ご飯もの
- Dessert	デザート

\*Terms & Conditions apply;

- Minimum 2 guests per table.

- 1-day advance reservation required.

- All guests seated at the same table would be required to order Tongue course. (Not applicable for children)

- In an event where you wish to change to other courses, please inform us at least one day before date of reservation. Please note that we do not accept on the spot / same-day changes.

- To add-on extra “Tongue Steak” to your course, kindly request in advance during your reservation.

## LUNCH OMAKASE “CHIC” \$88++

- Starter 先付
- 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- 肉そうめん
- Grill Beef 7 Supreme Cuts 上焼肉 7 種  
(incl. Steak Cut Premium Tongue, Block Meat, Signature “YAKISUKI” & Wagyu Aburi Sushi) (厚切り上タン、塊肉、焼きすき、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。

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\*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。