

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。

Mother's Day Special Omakase Available 10th- 12th May 2025

Lunch Omakase \$88++ per person

First Seating : 12:00pm – 1:30pm

Second Seating : 1:45pm - close

- Home-made GOMA TOFU 手作りごま豆腐
- Japanese Salad 和風サラダ
- Premium Japanese Wagyu Grill Beef 5 Cuts 和牛焼肉 5 種
- Including our "Half-sized Signature YAKISUKI"
- Including special of the day "Mother's Day Meat Cake"
- Tail Soup RAMEN 特製テールスープラーメン
- KINAKO WARABIMOCCHI きなこわらび餅

Dinner Omakase \$98++ per person

First Seating : 6:00pm – 7:30pm

Second Seating : 7:45pm - close

- Spring Appetizer Rolled Cabbage with Wagyu Beef 和牛入りロールキャベツ
- Wagyu Roast Beef 和牛ローストビーフ
- Japanese Salad 和風サラダ
- Premium Japanese Wagyu Grill Beef 5 Cuts 和牛焼肉 5 種
- Including our signature "Half-sized Signature YAKISUKI"
- Including special of the day "Mother's Day Meat Cake"
- Tail Soup RAMEN 特製テールスープラーメン
- KINAKO WARABIMOCCHI きなこわらび餅

*Terms & Conditions apply;

- This special course will be served in two seatings. Please arrive on time — reservations may be released if you are more than 15 minutes late.
- Advance reservation required. Not available for walk-in guests.
- Guests would be required to order the same course/pax for the table. (Not applicable for children)
- Minimum 2 guests per table.

Mother's Day Special Add-ons Offer Available 10th- 12th May 2025

Selected Popular Add-ons-20% Off

Enhance your experience with premium add-ons!

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|---|-------------------------|
| - Signature "Wagyu Aburi Sushi" 和牛あぶり寿司 (1pc) | \$9.60++ (U.P. \$12++) |
| - Signature "YAKISUKI" 焼きすき (1pc) | \$22.40++ (U.P. \$28++) |
| - Tongue with Leek Seasoning ネギタン (2pc) | \$8.00++ (U.P. \$10++) |
| - Premium Misuji 特上みすじ (1pc) | \$12.80++ (U.P. \$16++) |
| - Premium Rib Eye Steak 特上リブアイステーキ (100g/5pc) | \$67.20++ (U.P. \$84++) |

*Terms & Conditions apply;

-Selected add-ons are subject to availability and may not be available if sold out.

Complete Wagyu Organ Omakase \$138++ per person

Complete Wagyu Organ Omakase + Harami Block \$166++ per person

Available 24th May - 1st June 2025 | Lunch & Dinner

A one-of-a-kind wagyu experience — savour rarely seen cuts from Japanese black wagyu, carefully selected and specially brought in for this course. Unlike the typical image of organs, these are delicately sized, tender in texture, and full of rich, clean flavour.

Each piece is carefully prepared and grilled by our skilled staff to highlight its natural character. Enjoy the depth and variety of organ dining, where textures and flavors evolve with every bite. From the popular Tongue and Mino (Mountain Chain Tripe) to Heart, Giara (Abomasum), Hachinosu (Honeycomb Tripe), Shocho (Small Intestine), and Tail — this is a course for the curious and the devoted alike.

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| - Starter | 先付 |
| - Sashimi | お刺身 |
| - Comparison of the 3 different portions of Tongue | タン 3 種食べ比べ |
| - Vegetables | お野菜 |
| - Assorted 6 different portions of Organs | ホルモン 6 種盛り合わせ |
| - Giara (Abomasum) with Kujo-Negi Teppan Style | ギアラ九条ねぎ |
| - Harami Block *Optional | ハラミ塊焼き *追加オーダー |
| - Tail Soup RAMEN | テールスープラーメン |
| - Dessert | デザート |

*Terms & Conditions apply;

- Minimum 2 guests per table.
- 1-day advance reservation required.
- Guests would be required to order the same course/pax for the table. (Not applicable for children)
- Menu items are subject to change without prior notice.

LUNCH “EXPRESS” OMAKASE \$78++

※ Estimated serving time : 45 min

- Starter / Japanese Salad 先付 / 和風サラダ
- Assorted Wagyu Platter 焼肉盛合せ (5 種)
(5 Cuts of Grill Wagyu Beef)
- Rice, Miso Soup ご飯、味噌汁
- Dessert 甘味

LUNCH OMAKASE “CHIC” \$88++

- Starter 先付
- Japanese Salad 和風サラダ
- Grill Wagyu Beef 6 Cuts 焼肉 6 種
- Cold Inaniwa 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
- Premium Grill Wagyu Beef 7 Cuts 上焼肉 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 Inaniwa 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++

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|---|---------------------|
| - 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 Wagyu Beef 7 Cuts
(incl. Signature “YAKISUKI”) | 焼肉7種
(焼きすきを含む) |
| - Japanese Salad | 和風サラダ |
| - Beef Curry Rice or Cold Inaniwa 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++

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| - Seasonal Starter with Uni | 季節の先付 うに添え |
| - 3 kinds of Seasonal Wagyu Appetizer | 季節の3種の和牛前菜盛り合わせ |
| - Signature “Beef Noodle”-Niku Somen- | 肉そうめん |
| - Premium Grill Wagyu Beef 8 Cuts
(incl. Steak Cut Premium Tongue,
Signature “YAKISUKI” & Wagyu Aburi Sushi) | 上焼肉8種
(厚切り上タン、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
Beef Curry Rice / Cold Inaniwa Noodle
/ Wagyu Chazuke / Tongue Stew with Rice | ご飯もの
和牛カレーライス/[氷]稲庭うどん
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。