

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。

11th ANNIVERSARY Celebration

24th February – 1st February 2026

To celebrate our 11th anniversary, we are offering special anniversary gifts with selected Omakase courses for a limited time.

Gift 1

Complimentary A5 BMS No.12 Premium Japanese Wagyu Rib Eye Shabu-shabu

BMS (Beef Marbling Standard) is Japan's official grading system for Wagyu, where No.12 represents the highest level of marbling. – Served simply, allowing the quality of the Wagyu to speak for itself

Gift 2

Complimentary Japanese Wagyu “HARAMI” (Outside Skirt)

– A rare and highly sought-after cut in Singapore, served as part of your course

Gift 3

Complimentary Welcome Drink

Please choose one:

- Alcoholic: Draft Beer / Kaku Highball / Sake
- Non-Alcoholic: Selected Soft Drink

Eligibility

- Gift 1: Dinner Quest Omakase only
- Gift 2: Dinner Quest Omakase & Classic Omakase
- Gift 3: All Omakase courses (Lunch & Dinner)

Terms & Conditions (Gift 1 & Gift 2)

- Advance reservation required.
- Please reserve via our special 11th Anniversary menu on TableCheck.
- Available on a first-come, first-served basis.
- Subject to availability; items may be substituted with other premium Japanese Wagyu.

LUNCH “EXPRESS” OMAKASE \$78++

※ Estimated serving time : 45 min

- Starter / Japanese Salad 先付 / 和風サラダ
- Assorted Wagyu Platter 烧肉盛合せ (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 烧肉 6種
- Cold Inaniwa Noodle [氷]稻庭うどん
- 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]稻庭うどん
- 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 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++

- 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。

*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。
勧めいたします。