

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 / sets 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/セットのご注文はご来店の数分（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++

28th March – 5th April 2026 / Available for both lunch and dinner

Our much awaited, 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. *Menu items are subject to change. Thank you for your understanding.

Tongue Tatsuta Age	タンの竜田揚げ
Tongue Sashimi	タン刺し
Corned Tongue	タンのコンビーフ
Roast Tongue Salad	ローストタンのサラダ
Comparison of the 3 portions of Tongue	タン 3 種食べ比べ
Tanzaku (Root-to-Tip slice of Tongue)	タン冊焼き
Clear Soup with Tongue Shijo	タンしんじょのお吸い物
Seared Tongue with Konbu & Cream Cheese	タンのたたき 昆布クリームチーズ
Tongue Steak	タンステーキ
Tongue Ramen or Tongue Stew with Rice	タンラーメン または タンシチューとご飯
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.

- In the event that you wish to change to another course, please inform us at least one day before the booking date. Please note that we do not accept on-the-spot / same-day changes.

- To add-on extra “Tongue Steak” (1 block 40g \$28++) to your course, kindly request in advance during your reservation.

Limited Weekday Lunch Set

25th February – 31st March 2026 / Available for weekday lunch only. Limited to 10 servings per day.

ICHI-MAI (Whole Slice) Wagyu Ribeye Lunch Set \$48++

-150g Whole Slice of Genuine Japanese Wagyu Ribeye	日本黒毛和牛リブアイ ホールカット 150g
- Mini Salad	ミニサラダ
- Seasonal Side Dish	季節の惣菜
- Japanese Rice	ご飯
- Miso Soup	味噌汁

GO-SEN (5-cut selection) Wagyu Lunch Set \$68++

- Grill Beef 5 Cuts of Genuine Japanese Wagyu	焼肉 5 種
- Mini Salad	ミニサラダ
- Seasonal Side Dish	季節の惣菜
- Japanese Rice	ご飯
- Miso Soup	味噌汁

LUNCH OMAKASE “CHIC” \$88++

- A Pair of Starter	先付 2 種
- Japanese Salad	和風サラダ
- Grill Beef 6 Cuts of Genuine Japanese Wagyu	焼肉 6 種
- Cold Inaniwa Noodle	[氷]稲庭うどん
- Dessert	デザート

LUNCH OMAKASE “APPETITE” \$128++

- A Pair of Starter	先付 2 種
- Japanese Salad	和風サラダ
- Wagyu Goma Shabu	和牛ごましゃぶ
- Premium Grill Beef 7 Cuts of Genuine Japanese Wagyu	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 | 季節の先付 |
| - 3 kinds of Seasonal Wagyu Appetizer with 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 |
| - 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 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。