

Omakase

Our omakase course features a selection of carefully chosen Wagyu cuts.

Each piece is grilled to its optimal doneness by our staff, so you can simply relax and enjoy the experience.

Advance reservation is highly recommended, as the number of courses available each day is limited.

Kindly note that all guests are required to order a course. (Excluding children)

*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。

コースのご用意数には限りがございますため、事前のご予約をおすすめしております。

※コースはご来店人数分のご注文をお願いしております。(お子様を除く)

※コース内容は日によって異なります。

※生肉・生卵・タン・ウニが苦手な方は、事前にお知らせください。

※別途 GST およびサービス料 10%を申し受けます。

< Exclusive / Limited Menu >

Mother's Day Special Omakase Available 9th- 10th May 2026

Complimentary soft drink for each guest

Lunch Omakase \$78++ per person

- Simmered Daikon with Wagyu Miso 和牛ふろふき大根
- Japanese Salad 和風サラダ
- Premium Japanese Wagyu Grill Beef 5 Cuts 和牛焼肉 5 種
 - Including some of our premium cuts e.g. MISUJI
 - Including our "Half-sized Signature YAKISUKI"
 - Including a special presentation of the final meat course as a "Mother's Day Meat Cake"
- Closer Dish ご飯もの
- Kinako Warabimochi きなこわらび餅

Dinner Omakase \$98++ per person

- Homemade Sesame Tofu 自家製ごま豆腐
- Simmered Daikon with Wagyu Miso 和牛ふろふき大根
- Wagyu Roast Beef 和牛ローストビーフ
- Japanese Salad 和風サラダ
- Calamansi Granite お口直しのグラニテ
- Premium Japanese Wagyu Grill Beef 5 Cuts 和牛焼肉 5 種
 - Including premium "A5 Wagyu Tenderloin slice" "A5 Wagyu MISUJI slice"
 - Including our signature "Half-sized Signature YAKISUKI"
 - Including a special presentation of the final meat course as a "Mother's Day Meat Cake"
- Closer Dish ご飯もの
- Kinako Warabimochi きなこわらび餅

*Terms & Conditions apply;

- Advance reservation required. Not available for walk-in guests.

- Minimum 2 guests per table.

< Lunch Menu >

Limited Weekday Lunch Set

Available for weekday lunch only. Limited to 10 servings per day.

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

-150g Whole Slice of	日本黒毛和牛リブアイ
Genuine Japanese Wagyu Ribeye	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++ per person

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

Yakiniku Omakase Experience

Experience a full progression of our yakiniku-style Wagyu, featuring a variety of cuts grilled to their optimal doneness.

Lunch Omakase “CHIC” \$88++ per person

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

Lunch Omakase “APPETITE” \$128++ per person

- A Pair of Starter	先付 2 種
- Japanese Salad	和風サラダ
- Wagyu Roast Beef	和牛ローストビーフ
- Premium Grill Beef 7 Cuts of	上焼肉 7 種
Genuine Japanese Wagyu	
(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 Menu >

Dinner Omakase “CLASSIC” \$138++ per person

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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++ per person

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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
/ Tail Soup Ramen / Tongue Stew with Rice | ご飯もの
和牛カレーライス/[氷]稲庭うどん
テールスープラーメン/タンシチューとご飯
のいずれか |
| - Dessert | デザート |

Dinner “THE OMAKASE” \$280++ per person～

A fully bespoke omakase experience tailored to your preferences and 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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* Advance reservation is highly recommended as availability is 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。