

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。

8-Course Wagyu Pairing Dinner Featuring 5 Waimarama Wines \$198++ per person

Date: 23 May 2026 Time: 6:30 PM (Last Seating: 8:30 PM)
Place: YAKINIQUEST | #04-08 Mandarin Gallery, Orchard

Hosted by:

Takako Kaminaga

President, Waimarama Japan Co., Ltd.

Keita Miyamoto

Exclusive Distributor in Singapore

Three Signature Red Wines of Waimarama



Kiraraka 2016 Syrah

A refined wine with fine tannins, rich fruit, and vibrant acidity. Notes of violet, plum, and black cherry are complemented by a hint of bitter chocolate, with a balanced and a touch of black pepper spice.



Cagirina 2016 Merlot

Aromas of cassis and dried plum with subtle smoky cigar notes and roasted espresso. Silky on the palate with gentle warmth and balanced fruit, supported by integrated acidity and a long, violet-tinged finish.



Emigao 2015 Cabernet Sauvignon

**Decanter World Wine Award 2024:
Silver medal (92 points)**

Aromas of cherry and red currant with hints of mint, vanilla, and salted caramel. Ultrafine tannins provide structure and elegance, leading to a taut, vertical finish typical of Château Waimarama Cabernet.

Paring Dinner Menu

Vin Rosé 2025

3 Kinds of Vegetable Namul
Wagyu Misuji Dashi Shabu

Kiraraka Syrah 2016

JO TAN SHIO
Premium Wagyu Akami with Kampot Pepper

Japanese Salad

Cagirina Merlot 2016

Wagyu Ribeye or Sirloin Steak Grill

Emigao Cabernet Sauvignon 2015

Wagyu Kaburi Chunk Grill with Special Spice
Wagyu Pot Rice

Dessert Syrah 2007

Rich Jersey Milk Ice Cream with Kuromitsu

Exclusive Offer for Event Guests

As a thank you for attending, event guests will enjoy special event pricing on all Waimarama wines for take-home purchase.

Minimum 2 guests per table. / Advance reservation required.

For inquiries about this event, please contact us via email at infoeyakiniquest.sg or WhatsApp at +65 8563 4749.

< 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 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++ per person

- 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

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 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++ 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 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 Menu >

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

- 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

- 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。

* 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。