



Omu Place, Hong Lim: Wagyu Omu Rice From \$5.90, Open Since June

Description

Omu Place at Hong Lim Market & Food Centre has been picking up new-opening coverage this week, but the wagyu omu rice hawker stall has quietly been open at #02-27 since early June.

What Omu Place is

Omu Place is the hawker spin-off of 2 Chefs Too Many, a [Japanese restaurant](#) tucked into Changi Village. The stall sits at Hong Lim Market & Food Centre, #02-27, with a second outlet at MarketPlace@Expo, #01-104. The menu runs to five omu rice variations, a handful of udon dishes, katsu don and a small dessert list.

What it costs

The floor is Miso Udon from \$3.90 and Pork Katsu from \$4.90. Cold Truffle Goma Udon runs \$5.90 for the medium size and \$7.90 for the larger one. The omu rice climbs from Chicken Katsu Omu Rice at \$8.90 to the Wagyu Hamburg Omu Rice at \$11.90, and tops out at \$12.90 for the Cheesy Wagyu Hamburg Omu Rice. A \$4 set meal adds miso soup and a choice of ebi fry or tori karaage.

That Wagyu Hamburg Omu Rice is worth pausing on. 2 Chefs Too Many's own Changi Village restaurant charges \$14.90 for its Hamburg Omu Rice on the regular menu. The hawker version at Hong Lim, carrying the wagyu name, is three dollars cheaper. Either the hawker stall is doing the parent restaurant a favour on price, or the wagyu in question is doing less work than the name suggests.

What wagyu is actually promising

Neither stall's public menu names a breed, a grade or a country of origin for the wagyu beef patty. Wagyu without a grade attached is one of the words worth reading twice: it can mean anything from a certified A5 Japanese cut to a wagyu-cross patty blended with other beef. At \$11.90 for a full plate of rice, egg and sauce, this is priced like the second kind, and nothing in the stall's own

material says otherwise. For a steak-house comparison at the other end of the wagyu scale, a [wagyu buffet at \\$61++](#) gives some sense of what a menu says when it does want to make the grade claim explicit.

Why is it new? is doing a lot of work here

Hong Lim's Omu Place opened in early June 2026, more than two months before this week's round of coverage framed it as a fresh discovery. The stall's own Instagram account confirms Hong Lim hours of 10.30am to 3.30pm, Monday to Saturday, and has been posting from that unit since the opening. A hawker stall can be new to a headline without being new to the food centre, and Omu Place is the second kind. It joins a run of Chinatown-area hawker openings this year, including the [Tian Tian flagship at Jewel Changi](#), where the "opening" framing was at least accurate to the calendar.

Who it suits

Good for a Chinatown lunch if you already work near Hong Lim and want a Japanese option that isn't a full restaurant sitting. Good for anyone curious about the Changi Village original without the trip east. Less good if the wagyu billing is the reason you are going, since the stall does not say more about the beef than the name implies.

Three dollars cheaper than the parent restaurant's version and open since June, not this week: Omu Place is a fair lunch, not a scoop. If the wagyu claim matters to you, ask before you order rather than after.



Omu Place's signage and menu board at Hong Lim Market & Food Centre, #02-27.
Image: Omu Place / 2 Chefs Too Many.

Details

Omu Place,
#02-27 Hong Lim Market & Food Centre, 531A Upper Cross Street.
Second outlet: MarketPlace@Expo, #01-104.

Hong Lim hours: 10.30am to 3.30pm, Monday to Saturday.
Hawker stall, no reservations.

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