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## *Chef Tetsuya Wakuda*

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WAKUDA is a bold expression of modern Japanese dining, born from the creative partnership between world-renowned Chef Tetsuya Wakuda and 50 Eggs Hospitality Group. Inspired by the vibrant city of Tokyo, WAKUDA blends tradition with innovation — where glowing lanterns meet provocative art, and timeless flavors are reimagined for a new generation.

At the helm is Michelin-starred Chef Tetsuya Wakuda, one of the most celebrated chefs in the world. With international accolades and a reputation for redefining Japanese cuisine, the recipient of Asia's 50 Best Restaurants' Lifetime Achievement Award is a true master of his craft. As the first overseas chef to be named a Sake Samurai, Chef Tetsuya's influence spans continents and generations.

But WAKUDA is also about the future. It's a platform for mentorship, where Chef Tetsuya nurtures rising stars like Executive Chef Pavel Nigai, passing on a philosophy rooted in Shun—the art of using seasonal ingredients at their absolute peak. Every dish is a celebration of quality, sustainability, and bold creativity.

WAKUDA is more than a restaurant, it is a movement. A place where culture, craft, and the next generation of culinary talent converge.

SET LUNCH MENU

STARTERS

Flan

Savoury Egg Custard  
with Avruga Caviar

Homemade Egg Tofu

Chef's Selection

Garden Salad

Chef's Selection of Dressing

Seasonal Appetizer

Chef's Selection

SELECT YOUR MAIN COURSE

Assorted Tempura	68	Tempura Udon	65
Grilled Marinated Chicken	59	Unagi	75
Kurobuta Pork Cutlet Katsu	72	Miso Cod <span>CSS</span>	82
Sushi	78	Sashimi	88
Grilled Kurobuta Pork	82	Bara Chirashi	85
Lobster Quinoa <span>CSS</span>	92	Wagyu Beef Rice	92
Grilled Ōra King Salmon <span>CSS</span>	55	Vegetable Tempura <span>V</span>	55

Chef's Specials

Ask server for today's specials

MP

DESSERT

Chef's Selection

Your selected Main Course served  
with Steamed Japanese White Rice,  
Miso Soup & Pickles.

CSS: Certified Sustainable Seafood. V: Vegetarian.  
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# STARTERS

<b>WAKUDA Chicken Wings</b>	21	<b>Crispy Rice</b>	<i>Four Pieces</i>
Marinated and Fried Chicken		<ul style="list-style-type: none"><li>Spicy Salmon <b>CSS</b></li></ul>	28
<b>Flan</b>	18	Marinated Ora King Salmon Set on Fried Sushi Rice	
Savoury Egg Custard with Grilled Japanese White Corn		<ul style="list-style-type: none"><li>Spicy Tuna</li></ul>	28
<b>Edatsuki Edamame</b> <b>V</b>	12	Marinated Big Eye Tuna Set on Fried Sushi Rice	
Boiled Soybeans		<b>Spicy Tuna Tartare</b> <i>Four Pieces</i>	24
<b>Wagyu Gyoza</b>	28	Marinated Tuna Tartare Set on Toasted Bread	
Black Garlic Ponzu			
<b>Tartare of Fillet Mignon</b>	47		
Onion, Wasabi, Chives, Marinated Egg			
<b>Shishito</b>	21		
Fried Japanese Sweet Chili with Grated Bonito and Chili Salt			

**Big Eye Tuna** *Four Pieces* 28  
Marinated Loin of Tuna Set on Toasted Bread with Wasabi and Avruga Caviar

# TEMPURA • KATSU

<b>Assorted Tempura</b>	45	<b>Angel Prawn</b>	12
Assorted Tempura and Seafood		Homemade Tempura Sauce	
<b>Vegetable Tempura</b> <b>V</b>	29	<b>Kurobuta Pork Cutlet Katsu</b>	55
Seasonal Selection		Shredded Cabbage Homemade Tonkatsu Sauce	
<b>Seabass Bites</b>	25	<b>Squid Tempura</b>	19
WAKUDA Tartar Sauce		Curry Salt, Shiso	

**Whole Lobster Tempura** **CSS** 88  
Sea Asparagus, Shiso



SALAD · SOUP

<b>Shirasu Salad</b>	22	<b>Mix Salad</b>	15
Mizuna, Tomato, Shiso, Seaweed Crumble & Shiso Dressing		Red Onion, Soy Honey Vinaigrette	
<b>Big Eye Tuna Salad</b>	30	<b>Wasabi Caesar Salad</b>	26
Mixed Salad, Kaiware, Karashi Vinaigrette		Anchovy Dressing, Parmesan Chips	
<b>Miso Soup</b>	10	<b>Spicy Seafood Soup</b>	16
Fresh Nori, Negi, Tofu		Yuzu Kosho, Japanese Mushrooms	

WAKUDA SPECIAL

<b>Sashimi Platter/ Premium</b>	78/135	<b>Wakuda Temaki</b>	68
Chef's Selection		Uni, Botan Ebi , Caviar	
9 Pcs/ 14 Pcs			
<b>Sushi Platter/Premium</b>	68/126	<b>Tasmanian Lobster</b>	MP
5 Pcs/ 8Pcs		Sashimi / Soup	
<b>WAKUDA Yuba <span>CSS</span></b>	45	<b>Selection of Oysters</b>	18PP
Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar		Daidai Vinaigrette	
		Salted Black Bean Chili	
		Citrus Soya and Oroshi	
<b>Truffle Soba</b>	68		
with Botan Shrimp, Oscietra Caviar, Shallots, Soba Tsuyu			

**Caviar**

Fresh Oscietra Caviar | Blinis, Chives, Seasonal Onions, Sour Cream, Cornichon, Capers. Rich Umami Flavor-Briny and Buttery

30g ...	190
50g ...	320
125g ...	780


TEMAKI

<b>Soft Shell Crab</b>	16	<b>Spicy Tuna</b>	18
Cucumber, Sweet Chili Mayo		Takuan, Onion	
<b>Tempura Angel Prawn</b>	18	<b>Toro Taku</b>	30
Cucumber, Wasabi Mayo		Negitoro, Shiro Negi	

SUSHI • SASHIMI

Two Piece Minimum	Per Piece		
Hirame / Flounder	12	Hotate / Japanese Scallop	10
Anago / Sea Eel	8	Botan Ebi / Botan Shrimp	24
Ebi / Angel Prawn	14	Unagi / Freshwater Eel	12
Sake / Aburi / Ōra King Salmon	10	Chutoro / Medium-Fat Tuna	22
Akami / Lean Tuna	10	Otoro / Supreme-Fat Tuna	32
Ika / Squid	8	Uni / Sea Urchin	40/88
Hiramasa / Yellowtail	11	Fresh Grated Wasabi	30
Ikura / Salmon Roe	12	From Shizuoka, Japan	
Zuwaigani / Snow Crab	16		
Madai / Japanese Red Snapper	12		
		WAKUDA Sendai Craft	28
		A5 Wagyu Nigiri	

MAKIMONO • ROLL

Soft Shell Crab	25	Toro Taku	42
Cucumber, Sweet Chili Mayo		Negitoro, Shiro Negi, Takuan	
Tempura Angel Prawn	28	Spicy Tuna	28
Cucumber, Wasabi Mayo		Gobo Pickle, Takuan, Cucumber	
Tempura Corn Crunch	28	Japanese A5 Wagyu	48
Japanese Sweet White Corn, Angel Prawn		Kaiware, Shiro Negi, Bettarazuke	
Vegetable 	14	Una Tama	28
Cucumber, Avocado, Yamagobo, Shiitake		Unagi, Tamago, Cucumber	
Mushroom, Shiso, Sesame Seeds		Ōra King Salmon	26
California	26	Kaiware, Tenkasu, Wasabi Mayo	
Crab, Avocado, Cucumber, Mayo		Spicy Hiramasa	30
Kappa Maki 	15	Mix Hiramasa, Avocado, Cucumber	
Japanese Cucumber, Sesame Seeds		Avocado Roll 	12
		Avocado, Sesame Seeds	

RICE • NOODLES

<b>WAKUDA Signature</b> <small>CSS</small> <b>Sautéed Canadian Lobster</b> Whole Canadian Lobster with Fried Egg, Kale, Chili and Quinoa	98	<b>Tempura Soba</b> with Assorted Tempura	42
<b>Grilled Marinated Wagyu Rice</b> Set on Sesame and Sansho Pepper	45	<b>Somen</b> with Light Bonito Dashi Broth, Ginger, Myoga	20
<b>Carabinero Prawn</b> with Japanese Risotto, Tarragon, Parsley	78	<b>Vegetarian Udon</b> with Seasonal Vegetables	28
<b>Negi Toro Don</b> Tuna Belly, Negi, Hokkaido Uni, Kampyo Rice	32	<b>Cold Soba</b> with Botan Shrimp, Oscietra Caviar Asparagus, Bottarga and Lemon	68
<b>Bara Chirashi</b> Assorted Fish with Vegetables Set on Sushi Rice	32	<b>Wagyu Yaki Udon</b> with Wagyu, Creamy Poached Egg, Leek, Maitake	58
<b>Vegetarian Chirashi</b> Assorted Vegetables Set on Sushi Rice	24		

YAKIMONO

<b>Grilled A5 Kagoshima Wagyu</b> <b>Sukiyaki</b> with WAKUDA's Sukiyaki Sauce, Egg Yolk	78	<b>Wagyu Beef Tenderloin</b> Grilled Seasonal Vegetables, Shiso Chimichurri, Garlic Butter	95
<b>Grilled Ōra King Salmon</b> <small>CSS</small> Marinated in Koji and Ginger	32	<b>Classic Saikyo Yaki</b> <small>CSS</small> Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso From Kyoto	69
<b>Kagoshima Kurobuta Pork</b> Grilled Baby Corn, Romaine Lettuce, Maitake, Yuzu Kosho	68	<b>Grilled Vegetables</b> <small>V</small> Assorted Seasonal Vegetables	28
<b>Grilled Unagi</b> Sansho Pepper, Eel Sauce, Kinome	48	<b>Marinated Chicken</b> in Koji with Sansho, Caramelized Soya Sauce	28



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WAKUDA

