



Chef Tetsuya Wakuda

One of the most celebrated chefs in the world, Tetsuya Wakuda grew up in Japan and first gained acclaim when he opened Tetsuya's in Sydney, Australia, a restaurant consistently included on S.Pellegrino's The World's 50 Best Restaurants list. His Waku Ghin restaurant in Singapore's Marina Bay Sands earned its first Michelin star in 2016 and has earned two stars since 2017. Chef Tetsuya is the first global chef to be recognized by the Japanese government as Japan's Master of Cuisine and was the recipient of the prestigious Lifetime Achievement Award by Asia's 50 Best Restaurants in 2015. Chef Tetsuya's Confit of Ocean Trout has been described as the "most photographed dish in the world."

WAKUDA

Tokyo's Golden Gai - an alluring labyrinth of alleys, mysterious doorways and tiny hidden bars, neon glow and paper lanterns. It's where street-fashion tribes mingle with bankers, artists and world travelers. It's where old-world Japan meets the future. The old-meets-new vibrancy of Golden Gai inspired world-renowned chef Tetsuya Wakuda and 50 Eggs Hospitality Group to join forces and create WAKUDA, a restaurant that captures the district's spirit through exquisitely prepared cuisine, seductive ambiance, and provocative art. Chef Tetsuya's team crafts pristine moments of culinary beauty, harnessing the tension of what is time-honored and what is possible.

50 Eggs Hospitality Group

Founded in 2011 by acclaimed restaurateur John Kunkel, 50 Eggs Hospitality Group is a globally acclaimed restaurant group known for its game-changing concepts, critically acclaimed chef partners, and signature warm hospitality. Named Restaurant Hospitality Magazine's "Coolest Multi-Concept Companies in the Land," 50 Eggs focuses on developing cutting-edge brands that deliver unparalleled dining experiences throughout the United States and abroad. The group is in a time of exciting growth with 12 successful restaurants in its current portfolio, and several brand and location expansions on the horizon. Concepts include Yardbird, CHICA presented in collaboration with Chef Lorena Garcia, Spritz and Capri, and the newly launched WAKUDA with locations in Singapore and Las Vegas, presented in collaboration with one of the most highly acclaimed Japanese chefs in the world, Tetsuya Wakuda.

CHEF'S MENUS	
9 Course* 250	10 Course* 350
Required participation of entire table. Available on Sunday to Thursday until 8.30pm. Priced per person.	

OYSTERS & CAVIARS

Caviar	Selection of Oysters	18pp
Fresh Oscietra Caviar	Changes Daily.	
50g ...	320	Choices of:
125g ...	780	WAKUDA's Daidai Vinaigrette
		Salted Black Bean Chili
		Citrus Soya Sauce with Grated Radish

APPETIZERS

Flan	18	Spicy Salmon Crispy	28
Savoury Egg Custard with Grilled Japanese White Corn		Rice (4Pcs)	
		Marinated Ōra King Salmon Set on Fried Sushi Rice	
Mixed Salad (V)	15	Big Eye Tuna (4 Pcs)	28
Red Onion, Soy, Honey Vinaigrette		Marinated Loin of Tuna Set on Toasted Bread with Wasabi and Avruga Caviar	
Eggplant (V)	18	Toro Swordfish Carpaccio	28
Roasted Smoky Eggplant with Dengaku Miso		with Spicy Miso Vinaigrette and Calabrian Chili	
Shishito (V)	21	Vegetables Tempura (V)	29
Fried Japanese Sweet Chili with Grated Bonito and Chili Salt		Assorted Vegetables	
*Vegetarian Option Available		Vegetables & Seafood Tempura	45
Organic Chicken	21	Assorted Vegetables and Seafood	
Marinated and Fried Chicken		WAKUDA Yuba	45
Shirasu Salad	22	Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar	
Mizuna, Tomato, Shiso, Seaweed Crumble & Shiso Dressing		Canadian Lobster	88
Spicy Tuna Tartare (4 Pcs)	24	Marinated in Citrus and Vinegar with Sea Asparagus and Shellfish Vinaigrette	
Marinated Tuna Tartare Set on Toasted Bread			

*(V) is for Vegetarian. (P) contains Pork.
All prices stated are subjected to 10% Service Charge and prevailling G.S.T

MAKI

*Served in Four Pieces

Ōra King Salmon	28
Kaiware, Tenkasu, Wasabi Mayo	
Spicy Tuna	32
Gobo Pickle, Takuan, Cucumber	
Una Tama	32
Unagi, Tamago, Cucumber	
Japanese A5 Wagyu	48
Kaiware, Shiro Negi, Bettarazuke	

TEMAKI

*Priced Per Piece

Spicy Soft Shell Crab	16
Spicy Sauce, Shiso	
Angel Prawn Tempura	18
Kaiware, Wasabi Mayo, Shiso, Chili	
Toro Taku	25
Negitoro, Shiro Negi, Takuan	
WAKUDA Temaki	88
Uni, Botan Ebi, Caviar	

WAKUDA SPECIAL PLATTER

Sashimi Platter	68	*Priced Per Person
Chef's Selection		
Sushi Platter	68	*Priced Per Person
Sushi and Maki		
Uni	MP	
Sea Urchin		
Tasmanian Lobster	MP	

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NIGIRI

*Two Pieces Minimum

*Priced Per Piece

Ika Squid	8	Anago Sea Eel	12
Akami Lean Tuna Meat	10	Hotate Scallop	12
Hiramasa Yellowtail	10	Chutoro Medium - Fat Tuna Belly	18
Ōra King Salmon	10	Botan Ebi Botan Shrimp	22
WAKUDA Aburi Ōra King Salmon	10	WAKUDA Sendai Craft A5 Wagyu	28
Hirame Flounder	12	Otoro Supreme - Fat Tuna Belly	32
Madai Seabream	12	Uni Sea Urchin	45

YAKIMONO

Grilled Vegetables (V) Assorted Seasonal Vegetables	28	Classic Saikyo Yaki Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso from Kyoto	69
Marinated Chicken in Koji with Sansho, Caramelized Soya Sauce	28	Koji Yaki Grilled Patagonian Toothfish, Marinated in Shio Koji and Ginger	69
Grilled Ōra King Salmon Marinated in Koji and Ginger	32	Grilled A5 Kagoshima Wagyu Sukiyaki with WAKUDA's Sukiyaki Sauce and Egg Yolk	78
Kagoshima Kurobuta Pork (P) Grilled Baby Corn, Romaine Lettuce, Maitake, Yuzu Kosho	68	Charcoal Grilled Ohmi Wagyu with Seasonal Vegetables	168
		Add Steamed Japanese White Rice	5

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NOODLES

Somen with Light Bonito Dashi Broth, Ginger, Myoga	20	Wagyu Yaki Udon with Wagyu, Creamed Poached Egg, Leek, Maitake	58
Vegetarian Udon (V) with Seasonal Vegetables	28	Cold Soba with Botan Shrimp, Oscietra Caviar, Asparagus, Bottarga and Lemon	68
Tempura Soba with Assorted Tempura	42		

RICE

Vegetarian Chirashi (V) Assorted Vegetables Set on Sushi Rice	24	Bara Chirashi Assorted Fish with Vegetables Set on Sushi Rice	32
Anago & Gobo Don Braised Sea Eel with Burdock and Kinome Set on Sushi Rice	26	Grilled Marinated Wagyu Rice Set on Sesame and Sansho Pepper	45
Negi Toro Don Tuna Belly, Negi, Hokkaido Uni Set on Shiitake and Kampyo Rice	32	WAKUDA Signature Sautéed Canadian Lobster Whole Canadian Lobster with Fried Egg, Kale, Chili and Quinoa	128

SOUP

Clear Soup with Shiitake, Yuzu, Mitsuba, Hirame	10
Miso Soup with Fresh Nori, Junsai, Tofu	10

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Shohei Otomo

Working mostly in ballpoint pen, Shohei Otomo's insightful depictions of Japan expose its commercial facade and deepest underground culture. Delivered with an unmistakable level of biting political analysis and technical perfection, Shohei's work straddles the worlds of art, illustration, anime and cyber-punk. Since gaining online global recognition as one of Japan's leading illustrators, Shohei has produced nearly a decade's worth of exhibitions across Paris, Tokyo, Milan and Melbourne. By expanding his art practice into sculpture, Shohei has begun to solidify himself as an important figure in Japanese contemporary art.

Jun Inoue

"My artwork is created by my emotional response to a space, and my desire to create an artwork that can become a part of it's environment. For this artwork I wanted to create a work that is bold and sophisticated but also share (elegant/stylish) like the design of the 'Omakase' room. I would like to create this artwork 'live' using my body so I can create a large stroke and move with the energy and emotion I feel from remembering good times eating and drinking with friends and family. I would like to use the colour gold in my artwork to match with the interior design and because it is very important in Japanese aesthetics. The artwork has one main stroke as its focus which will create some nice views from both the seated at the bar area and for viewers who are seated at the tables looking at glimpses through the hanging lights above..."

Hiroyasu Tsuru

"Physical objects are a very important part of remembering good times in Japan. Often people gift you something small to remember this experience in the future, or be reminded of them when you see the object. Important Japanese tea bowls often came with a list of the different ceremonies they were used in and by whom. Bowls with an important history were incredibly sort after and revered as objects of great desire. I have a tendency to collect strange items or keep bottles from times when I have enjoyed eating and drinking with friends around the world and use them in my artwork. I would like to use this idea of the objects we see and use during these experiences that are reminders or symbols of good times, people, and experiences as the main subject matter for my lightboxes in the 'entrance procession' and the 'secret bar foyer'."

WAKUDA

