

# Press Release



FOR IMMEDIATE RELEASE

## **Chef Tetsuya Wakuda and 50 Eggs Hospitality Group to debut exciting Japanese dining concept Wakuda at Marina Bay Sands in early 2022**

*Wakuda will be the chef's second restaurant at the integrated resort, joining his two-starred Waku Ghin, and will be followed by a Spring 2022 opening at The Venetian Resort in Las Vegas.*

**Singapore** (29 July 2021) – In early 2022, the Singapore dining scene will welcome a game-changing new offering from renowned chef **Tetsuya Wakuda** with the debut of **Wakuda Singapore** at **Marina Bay Sands**. The restaurant is the brainchild of Chef Tetsuya and restaurateur **John Kunkel's 50 Eggs Hospitality Group** -- a vibrant, artful collision of time and culture, capturing the tension between traditional and modern Japan in a bold and thoughtful way through cuisine, design and art.

"After 11 years of success with Waku Ghin, I am truly thrilled to open a second restaurant at Marina Bay Sands, in partnership with John Kunkel, 50 Eggs Hospitality Group and Las Vegas Sands," commented chef Tetsuya. "The Wakuda brand represents an evolution from my restaurants to date, with a vibrant design and atmosphere that will be an exciting new backdrop for my cuisine." Part world-class precision and part artistic intuition, chef Tetsuya's culinary philosophy is to create an indelible memory that keeps his guests coming back.

Added 50 Eggs Founder & CEO John Kunkel, "The Wakuda concept will be a richly experiential take on Japanese dining -- truly next level. We're honoured to be joining forces with chef Tetsuya and our longtime colleagues at Las Vegas Sands Corporation, as we bring the restaurant to Singapore, and then to Las Vegas next year." Wakuda will join 50 Eggs' existing restaurant, *Yardbird*, which opened in 2017 at Marina Bay Sands and has proven to be a local favourite since its debut. Kunkel's 50 Eggs group currently counts 12 restaurants in its global portfolio, with several more currently in development.

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Patrick Lang, Las Vegas Sands' VP of Global Restaurant & Nightlife Development, added, "Bringing together two of our best culinary partners to create this amazing new Japanese restaurant brand is one of the most exciting things to come to Singapore and Las Vegas. There is simply nothing like it!"

More details regarding Wakuda will be released in the coming months, found online at [Marinabaysands.com/WakudaJapanese](https://Marinabaysands.com/WakudaJapanese) or via Instagram at [@wakudasingapore](https://www.instagram.com/wakudasingapore).

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## About Tetsuya Wakuda

Over the course of his career, chef Tetsuya Wakuda has won international acclaim, receiving top accolades including The World's 50 Best Restaurant distinction for his eponymous restaurant Tetsuya's in Sydney, Australia, and two Michelin stars for Waku Ghin at Marina Bay Sands in Singapore. Originally from the town of Hamamatsu in the Shizuoka Prefecture, Chef Tetsuya was the first-ever global chef to be recognized by the Japanese government as Japan's 'Master of Cuisine' in 2013 and, in 2017, won the Relais & Chateaux's coveted Chefs Trophy. He consistently receives the highest praise for his unique style of cuisine, marrying French technique with the Japanese philosophy of using only the highest quality and seasonal ingredients.

## About 50 Eggs Hospitality Group

Founded by seasoned restaurateur John Kunkel in 2001, 50 Eggs Hospitality Group is a globally acclaimed restaurant company known for its game-changing concepts, signature warmth and hospitality, authentically curated menus, and innovative approach to programming and design. The company currently has 12 successful restaurants in its portfolio, with several more brands and locations under development. The group's signature concepts include the award-winning Yardbird, which in 2021 celebrates its 10<sup>th</sup> anniversary, with six eateries in Miami Beach, Las Vegas, Singapore, Beverly Hills, Dallas, and Washington, DC. Chica, the group's first Latin concept, opened at The Venetian Resort in Las Vegas in 2017 and in Miami late 2019, featuring celebrity chef Lorena Garcia. Also at The Venetian Resort are the poolside Spritz Restaurant & Capri Restaurant, and its fast-casual Spring Chicken wows crowds in both Miami International Airport and Las Vegas' Allegiant Stadium.

## About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](https://www.marinabaysands.com).

## For Media Enquiries

Erica Ng +65 8468 7015 / [erica.ng@marinabaysands.com](mailto:erica.ng@marinabaysands.com)  
Zimin Foo +65 9007 6668 / [zimin.foo@marinabaysands.com](mailto:zimin.foo@marinabaysands.com)