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# Waku Ghin

**\$250/ person**

**Wild Caught Chutoro Tuna Carpaccio  
with Bitter Salad and Oscietra Caviar**

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**Fettuccine with Wild Porcini Mushroom**

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**Braised Canadian Lobster with Tarragon**



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**Grilled Australian Rangers Valley  
Beef Tenderloin with Watercress**

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**Pastry of the day**



ORGANIC



VEGETARIAN



VEGAN



PLANT-BASED  
PROTEIN



CERTIFIED SUSTAINABLE  
SEAFOOD



LOCALLY SOURCED



REGIONALLY SOURCED



CAGE-FREE

Prices are subject to 10% service charge and prevailing Goods and Services Tax

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# Waku Ghin

## *Restaurant Signature Dish*

**Marinated Botan Shrimp  
with Sea Urchin and Caviar** \$150

**Oscietra Caviar 50g** \$280  
オシエトラキャビア 50g

**Oscietra Caviar 125g** \$600  
オシエトラキャビア 125g  
Served with Uni, Sour Cream, Onions,  
Cornichons, Capers, Chives  
付け合わせ: 雲丹、サワークリーム、オニオン、  
コルニッション、ケッパー、チャイブ

## *Selection of Oyster of The Day* オイスターセレクション

**Tarbouriech Oyster, France** \$18/p  
タルブリッシュオイスター, フランス

**Ostra Regal Oyster, France** \$18/p  
オストラリーガルオイスター, フランス

**Karatomari Ebisu Oyster, Japan** \$18/2p  
唐泊エビスオイスター, 日本

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## WG

<b>Fried Shishito with 8 Spices</b> ししとうのフライ 8種類のスパイスで	VG	\$18
<b>Raisin Butter</b> レーズンバター	V	\$18
<b>Assorted Cheese Platter</b> チーズの盛り合わせ	V	\$25
<b>Jamon Iberico</b> ハモン・イベリコ・ベジヨータ		\$42
<b>Mixed Seasonal Green Salad</b> 季節野菜のグリーンサラダ	VG LS	\$18
<b>Seasonal Vegetables with Hummus Anchovy Sauce</b> 季節野菜のオーガニックサラダ アンチョビソース	O	\$25
<b>Sashimi of Octopus with Mizuna and Japanese Citrus Soya Sauce</b> 北海道産たこの刺身		\$28
<b>Tartare of Tasmanian Ocean Trout with Hokkaido Scallop and Oscietra Caviar</b> タスマニア産オーシャントラウトと北海道産帆立のタルタル オーシェトラキャビアをのせて		\$58
<b>Wild Caught Chutoro Tuna Carpaccio with Japanese Onion</b> 天然本マグロ中トロのカルパッチョと玉ねぎのマリネ		\$65

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## WG

<b>WG Fried Marinated Chicken</b> <span>CF</span> WG "唐揚げ" フライドチキン	\$28
<b>Kagoshima White Pork and Vegetable Gyoza</b> 鹿児島白豚と野菜の餃子	\$28
<b>Toasted Sandwich of Truffle &amp; Parma Ham</b> 生ハム、トリュフ、3種のチーズのトーストサンドウィッチ	\$28
<b>WG Beer Battered Fish and Chips</b> ビアバターのフィッシュアンドチップス	\$30
<b>Aburi Tasmanian Ocean Trout with Yuzu</b> <span>CSS</span> タスマニア産オーシャントラウトの炙り	\$32
<b>WG Fried Lobster</b> <span>CSS</span> WG フライドロブスター	\$38
<b>Ohmi Wagyu Beef Menchi Katsu Burger with French Fries</b> 近江和牛メンチカツバーガー / フライドポテト	\$38
<b>Fried Beef Tenderloin Sandwich</b> ビーフヒレカツサンドウィッチ	\$58
<b>Miso Soup of The Day</b> みそ汁	\$12
<b>Kaeshi Soba with Nori and Sudachi</b> 海苔とすだちのかえしそば	\$15

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## WG

<b>Pasta of the Day</b> 日替わりパスタ	\$38
<b>Spaghettini with Shirasu and Mizuna</b> しらすと水菜のスパゲティーニ	\$38
<b>Fettuccine with Wild Porcini Mushroom</b> ポルチーニ茸 のフェットチーネパスタ	\$38
<b>Spaghettini with Lobster, Tomato, Chili and Basil</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">CSS</span> オマール海老、トマト、バジルス、スパゲティーニ	\$40
<b>Salmon Caviar and Sea Urchin set on Rice</b> 雲丹イクラ丼	\$45
<b>WG Grilled Wagyu Beef set on Rice</b> WG 和牛焼肉丼	\$48
<b>Bara-chirashi Rice</b> バラちらし	\$65
<b>Stewed Beef Cheek with Seasonal Vegetables and Polenta</b> 牛ほほ肉の煮込み, 季節野菜とポレンタ添え	\$36
<b>Grilled Carabinero Shrimp</b> カラビネロ海老のグリル	\$78
<b>Charcoal Grill Rangers Valley Beef</b> レンジャーズバレービーフの炭焼き	\$65/100g
<b>Charcoal Grill Ohmi Wagyu Steak</b> 炭火焼 近江和牛ステーキ	\$150/120g




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**WG**  
**SUSHI or SASHIMI**

<b>Assorted Sashimi (1 pc each)</b>	<b>\$118</b>
(Hirame, Tai, Uni, Aori Ika, Maguro Akami, Maguro Chutoro)	
刺身の盛り合わせ	
(ヒラメ、鯛、ウニ、アオリイカ、鮪赤身、鮪中トロ)	
<b>Chef's Choice Sushi (6pcs of Sushi + 1 Roll)</b>	<b>\$138</b>
おまかせ寿司 (6貫と巻物)	
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<b>鮑 Awabi / ABALONE</b>	<b>\$25</b>
<b>鱚 Hirame / FLOUNDER</b>	<b>\$25</b>
<b>鯛 Tai / SNAPPER</b>	<b>\$16</b>
<b>鮪 Maguro "Akami" Zuke / MARINATED LEAN TUNA</b>	<b>\$18</b>
<b>帆立 Hotate / SCALLOP</b>	<b>\$18</b>
<b>雲丹 Uni / SEA URCHIN</b>	<b>\$32</b>
<b>キンキ Kinki / THORNHEAD</b>	<b>\$35</b>
<b>アオリイカ Aori Ika / BIG REEF SQUID</b>	<b>\$16</b>
<b>あかざ海老 Akaza Ebi / SCAMPI</b>	<b>\$30</b>
<b>鮪 Maguro Chutoro / MEDIUM-FAT TUNA BELLY</b>	<b>\$30</b>
<b>鮪 Maguro Otoro / SUPREME-FAT TUNA BELLY</b>	<b>\$58</b>
<b>穴子 Anago / CONGER-EEL</b>	<b>\$30</b>
<b>ネギトロ細巻き Negitoro Hosomaki</b>	
<b>/ MINCED TUNA ROLL</b>	<b>\$40</b>

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**WG**  
**PASTRY OF THE DAY**

<b>Matcha Terrine</b> 	\$25
with Adzuki Bean, Vanilla Ice Cream	
<b>Japanese Musk Melon</b> 	\$25
with Cointreau Granita, Fromage Blanc Sorbet	
<b>Fresh Strawberry</b> 	\$25
with Lychee Granita, Coconut Sorbet	
<b>Tiramisu</b>	\$35
Chocolate Mousse, Mascarpone Espuma, Chocolate Sorbet	
<b>Chocolate Mousse with Hojicha</b>	\$35
Chocolate Mousse, Dark Rum Custard Choux, Hojicha Chantilly, Sesame Ice Cream	
<b>Petit Four Platter</b>	\$30
7 Types of Assorted, Chef's Selection Confectionery	
<b>Chocolate Platter</b> 	\$38
7 Types of Assorted, Chef's Selection Chocolate Confectionery	

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