



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.

WAKUDA SPECIAL

Sashimi Platter/ Premium Chef's Selection 9Pcs / 14 Pcs	78/135	Selection of Oysters Daidai Vinaigrette Salted Black Bean Chili Citrus Soya & Oroshi	18PP
Sushi Platter Chef's Selection	68	Tasmanian Lobster Sashimi - Soup Grilled/Tempura	MP
WAKUDA Temaki ^{CCS} Uni, Botan Ebi, Caviar	68		
WAKUDA Sendai Craft A5 Wagyu Nigiri ^{CCS}	28		

Caviar	
Fresh Oscietra Caviar	
30g ...	190
50g ...	320
125g ...	780

MAKIMONO . ROLL

California Crab, Avocado, Cucumber, Wasabi Mayo	26	Spicy Tuna Gobo Pickle, Takuan, Cucumber	28
Vegetable ^V Cucumber, Avocado, Yamagobo, Shiitake Mushroom, Kaiware, Shiso, Sesame Seeds	14	Japanese A5 Wagyu Kaiware, Shiro Negi, Bettarazuke	48
Soft Shell Crab/Temaki Kaiware, Cucumber, Sweet Chili Miso	25/16	Una Tama Unagi, Tamago, Cucumber	28
Tempura Angel Prawn/ Temaki Cucumber, Wasabi Mayo	28/18	Ōra King Salmon Kaiware, Tenkasu, Wasabi Mayo	26
Toro Taku/Temaki Negitoro, Shiro Negi, Takuan	42/30	Spicy Hiramasa Mix Hiramasa, Avocado, Cucumber	30

CHEF'S MENU

Required participation of entire table.
Available daily until 9pm.
Priced Per Person.

9 Course* 250 10 Course* 350

OMAKASE ROOM

Required participation of entire reservation.
Available Tuesdays - Saturdays until 9pm
at the Omakase Room counter.
Priced Per Person

Sushi Experience **Sushi Omakase**
13 Course* 128 15 Course* 198

SUSHI . SASHIMI

Two Piece Minimum	Per Piece		
Hirame/ Flounder	12	Zuwaigani/ Snow Crab	16
Anago/ Sea Eel	8	Madai/ Japanese Red Snapper	12
Shrimp/ Angel Prawn	14	Hotate/ Japanese Scallop	10
Ōra King Salmon/ Aburi	10	Botan Ebi/ Botan Shrimp	24
Akami/ LeanTuna	10	Unagi/ Freshwater Eel	12
Ika/Squid	8	Chutoro/ Medium-Fat Tuna	22
Hiramasa/ Yellowtail	11	Otoro/ Supreme-Fat Tuna	32
Ikura/ Salmon Roe	12	Uni/ Sea Urchin	40
Mekajiki/ Sword Fish	10		

Fresh Grated Wasabi

From Shizuoka, Japan 30

STARTERS

WAKUDA Yuba ^{CSS}	45	Edamame ^V	10
Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar		Boiled Soybeans	
Marinated Japanese Cucumber	13	Organic Chicken	21
Amazu, Wakame		Marinated and Fried Chicken	
Shishito	21	Big Eye Tuna (4 Pcs)	28
Fried Japanese Sweet Chili with Grated Bonito and Chili Salt		Marinated Loin of Tuna Set on Toasted Bread with Wasabi and Avruga Caviar	
*Vegetarian Option Available		Spicy Tuna Tartare (4 Pcs)	24
Flan ^{CSS}	18	Marinated Tuna Tartare Set on Toasted Bread	
Savoury Egg Custard with Grilled Japanese White Corn		Spicy Salmon Crispy Rice (4 Pcs)	28
		Marinated Ōra King Salmon Set on Fried Sushi Rice	

SASHIMI SPECIALTIES

Canadian Lobster ^{CSS}	88	Kanpachi Carpaccio	34
Marinated in Citrus and Vinegar, Sea Asparagus and Shellfish Vinaigrette		WAKUDA Ponzu, EVOO, Yuzu Kosho, Micro Mizuna, Citrus Segments	
Japanese Snapper	29	Toro Swordfish Carpaccio	28
Umami Cucumber, Spicy Shiso Dressing		with Spicy Miso Vinaigrette, Calabrian Chili	
King Salmon Truffle	32	Chutoro Miso	68
EVOO, Truffle Soy, Aged Parmesan		Kizami Wasabi, Crispy Yuba	

SALAD . SOUP

Big Eye Tuna Tataki 30 Ginger, Soy Caramel Sauce, Mix Salad, Spicy Sudachi Dressing	Mix Salad ^V 15 Red Onion, Soy Honey Vinaigrette
Shirasu Salad 22 Mizuna, Tomato, Shiso, Seaweed Crumble & Shiso Dressing	Miso Soup 10 Fresh Nori, Negi, Tofu
	Clear Soup 10 with Shiitake, Yuzu, Mitsuba, White Fish

TEMPURA . KATSU

Vegetable Tempura ^V 29 Seasonal Selection	Angel Prawn Tempura 12 Homemade Tempura Sauce
Vegetable & Seafood Tempura 45 Assorted Vegetable and Seafood	Seabass Bites 25 WAKUDA Tartar Sauce
Squid Tempura 19 Curry Salt, Shiso	Kurobuta Pork Cutlet Katsu 55 Sesame Paste, Shredded Cabbage, Homemade Tonkatsu Sauce
Whole Lobster Tempura 88 Sea Asparagus, Shiso	

NOODLES

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

YAKIMONO

Grilled Vegetables V	28	Classic Saikyo Yaki	69
Assorted Seasonal Vegetables		Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso From Kyoto	
Grilled Ōra King Salmon	32	Grilled A5 Kagoshima Wagyu Suki-yaki	78
Marinated in Koji and Ginger		with WAKUDA's Suki-yaki Sauce, Egg Yolk	
Kagoshima Kurobuta Pork (P)	68	Charcoal Grilled Ohmi Wagyu CSS	168
Grilled Baby Corn, Romaine Lettuce, Maitake, Yuzu Kosho		with Seasonal Vegetables	
Marinated Chicken	28	Eggplant V	18
in Koji with Sansho, Caramelized Soya Sauce		Roasted Smoky Eggplant, Dengaku Miso	
Koji Yaki	69		
Grilled Patagonian Toothfish, Marinated in Shio Koji and Ginger			

RICE

Vegetarian Chirashi V	24	Bara Chirashi	32
Assorted Vegetables Set on Sushi Rice		Assorted Fish with Vegetables Set on Sushi Rice	
Anago & Gobo Don	26	Grilled Marinated Wagyu Rice	45
Braised Sea Eel with Burdock and Kinome Set on Sushi Rice		Set on Sesame and Sansho Pepper	
Negi Toro Don	32	WAKUDA Signature Sautéed Canadian Lobster	98
Tuna Belly, Negi, Hokkaido Uni Set on Shiitake and Kampyo Rice		Whole Canadian Lobster with Fried Egg, Kale, Chili and Quinoa	
Steamed Japanese White Rice	5		

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 its 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

