



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.

SET LUNCH MENU

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

STARTERS

Flan ^{CSS}

Savoury Egg Custard
with Avruga Caviar

Garden Salad

Chef's Selection of Dressing

Homemade Egg Tofu

Dengaku Miso and Kinome

Seasonal Appetizer

Chef's Selection

SELECT YOUR MAIN COURSE

Vegetable Tempura ^V	55	Tempura Udon	65
Marinated Chicken	59	Unagi	75
Kurobuta Pork Cutlet Katsu	72	Miso Cod	82
Sushi	78	Sashimi	88
Koji Yaki	82	Bara Chirashi	85
Lobster Quinoa	92	Wagyu Beef Rice	92

Chef's Specials

MP

Ask server for today's specials

DESSERT

Anmitsu

Pink Salt Hokkaido Milk Ice Cream
with Seasonal Fruits

WAKUDA SPECIAL

Sashimi Platter/ Premium 78/135 Chef's Selection 9 Pcs/ 14 Pcs		Tasmanian Lobster MP Sashimi - Soup	
Sushi Platter 68 Chef's Selection		Selection of Oysters 18PP Daidai Vinaigrette Salted Black Bean Chili Citrus Soya & Oroshi	
WAKUDA Sendai Craft 28 A5 Wagyu Nigiri <small>CSS</small>			

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

SUSHI . SASHIMI

*Two Pieces Minimum
*Priced 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/ Lean Tuna 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

MAKIMONO . ROLL

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

STARTERS

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

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

TEMPURA . KATSU

Vegetable Tempura ^V 29 Seasonal Selection	Angel Prawn Tempura 12 Homemade Tempura Sauce
Vegetable & Seafood Tempura 45 Assorted Vegetable and Seafood	Kurobuta Pork Cutlet Katsu 55 Sesame Paste, Homemade Tonkatsu Sauce, Shredded Cabbage

NOODLES

Vegetarian Udon ^V	28	Wagyu Yaki Udon ^{CSS}	58
with Seasonal Vegetables		with Wagyu, Creamed Poached Egg, Maitake, Leak	

YAKIMONO

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

SOMETHING SWEET

WAKUDA's Signature	16	Assorted Seasonal Fruits	35
Soft-Serve Miso Coconut			
Matcha Anmitsu	20	Ice Cream	
Kokuto Jelly, Adzuki Red Bean, Shiratama and Matcha Ice Cream		Priced Per Scoop	
The "Stone"	24	Matcha	8
Chocolate Orange Cointreau Mousse with Vanilla and Hazelnut		Strawberry Yuzu Sorbet	8
		Pink Salt Hokkaido Milk	10

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

