

# WAKUDA

## AN ATLAS OF FLAVOURS



Marvel at how iconic art and architectures around the world are creatively distilled into new cocktails specially created for the festival. Best paired with a selection of Japanese bar bites.

### Cocktails

**Colosseum** \$22

Glenmorangie Single Malt Whisky,  
Apricot, Vanilla, Bitters

**Balloon Dog** \$22

Plantation 3 Stars White Rum, Blue Syrup,  
Lychee, Citrus Smoke

**Oriental Poppies** \$22

Tanqueray Gin, Orange, Passion Fruit,  
Raspberry, Egg White

### Mocktail

**Fushimi Inari Shrine** \$22

Orange, Apple, Honey, Lemon, Grapefruit Soda

### Bar Bites

**Truffle Edamame** \$12

Japanese Edamame, Truffle Salt

**Chicken Katsu Slider (2pcs)** \$22

Chicken Marinated in Koji, Tartare Sauce,  
Romaine Lettuce

**Wagyu Katsu Stick (2pcs)** \$24

Homemade Spicy Mayo

**Spicy Salmon Maki (6pcs)** \$28

Japanese Cucumber, Avocado, Umami Seaweed

**Spicy Tuna Crispy Rice (4pcs)** \$32

Marinated Big Eye Tuna, Pickled Daikon,  
Fried Sushi Rice

**Lobster Toast (4pcs)** \$34

Canadian Lobster, Tarragon, Avruga Caviar