

WAKUDA

Festive Menu

Steamed Savory Custard

Dashi Ao Nori Seaweed & Salmon Roe

Yuba

Fresh Bean Curd Skin from Kyoto with Hokkaido Sea Urchin & Mountain Caviar

Canadian Lobster

Marinated in Citrus & Vinegar with Sea Asparagus, Shellfish Vinaigrette

Premium Sashimi

Chef's Selection

Sushi

Chef's Selection

Snow Crab Tempura

Tempura Sauce

Steamed Patagonian Toothfish with Truffle

with Marinated Shiro Negi with Wakame, Yuzu Soy, Organic Extra Virgin Olive Oil & Umami Powder

Charcoal Grilled A5 Wagyu

with Seasonal Vegetables

OR

Hokkaido Scallop Risotto

with Uni Sauce

Pre Dessert

Main Dessert

\$350 Per Person

Price stated is subject to 10% Service Charge and prevailing G.S.T