MARINA BAY SANDS
SINGAPORE

MEDIA ALERT | FOR IMMEDIATE RELEASE

WAKU GHIN UNVEILS HANARE AND FIVE AT FIVE, TWO NEW WAYS TO EXPERIENCE CHEF TETSUYA WAKUDA'S CUISINE

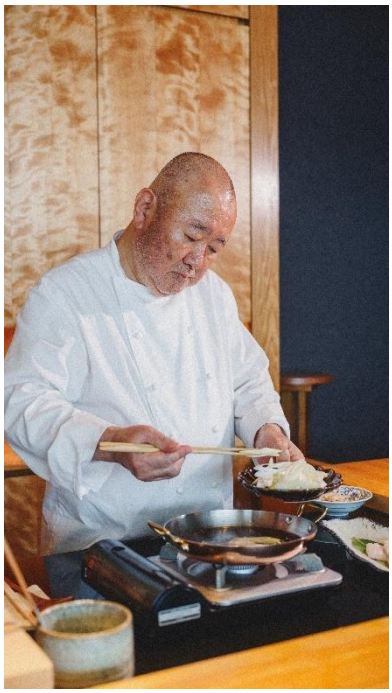
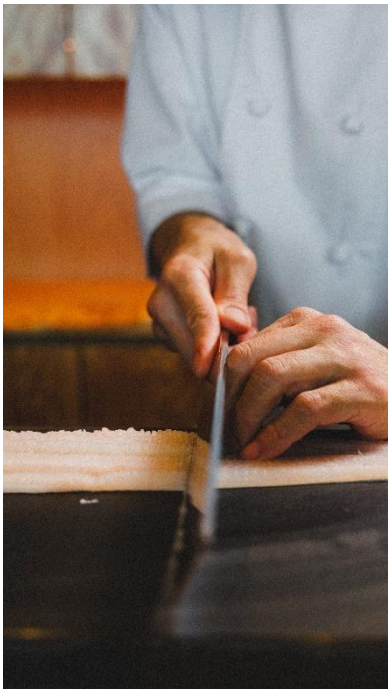
Launching this October, an intimate four-seat counter celebrates the day's finest produce, while a five-course Chef's Table menu offers an early-evening taste of Waku Ghin from 5pm.

(Singapore) 19 October 2026 – Waku Ghin at Marina Bay Sands is set for an exciting season ahead, expanding its dining repertoire with two new experiences that offer fresh ways to enjoy Chef Tetsuya Wakuda's celebrated cuisine.

Launching on 19 October are two new concepts - *Hanare*, an intimate four-seat counter set apart from the main dining room; and *Five at Five*, a five-course Chef's Table menu served nightly from 5pm to 7pm.

Together with The Bar and the restaurant's signature Chef's Table, these new offerings present distinct expressions of Chef Tetsuya's cuisine, united by Waku Ghin's longstanding commitment to exceptional produce, seasonality and craftsmanship.

Hanare: An Intimate Expression of Waku Ghin

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Hanare's four-seat counter offers an intimate setting for a six-course menu that changes daily with the season

Tucked away within Waku Ghin is *Hanare*, the restaurant's most intimate dining experience yet. Its name is derived from the Japanese term for a smaller dwelling set apart from the main house. True to this spirit, *Hanare* occupies a private, cherry wood-lined room centred around an exclusive four-seat counter.

Each evening, guests experience a six-course menu ($288++ per guest) created by Chef Tetsuya and executed by Chef Shuji Yoshitaki, who refined his craft at Kyoto's renowned Gion Maruyama, where the two chefs first met. Rooted in a distinctly Japanese philosophy, the menu follows the rhythm of the seasons and is determined by what the chefs deem finest that day.

The intimate four-seat setting allows the chefs to source ingredients in exceptionally limited quantities, selecting not only the day's finest fish, but also its most prized portions. These may include *tai no kama*, the succulent collar of sea bream, or *engawa*, the delicate fin muscle of flatfish. Celebrated for their texture, richness and subtle sweetness, the cuts are so scarce that each fish offers only enough for a handful of diners.

Hanare welcomes guests from Tuesday to Saturday, from 5pm till late. Due to its intimate capacity, guests are encouraged to contact Waku Ghin in advance for reservations or further information.

Five at Five: The Chef's Table in Five Courses

Five at Five brings the theatre of Waku Ghin's Chef's Table to the early evening, with highlights such as Canadian lobster finished with garlic and tarragon butter and Ohmi Wagyu

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As evening begins to settle over the bay, *Five at Five* invites guests to a genuine Waku Ghin Chef's Table experience distilled into five courses, built around the premium produce the restaurant is known for, served nightly from 5pm to 7pm.

The evening begins with a delicate broth featuring seasonal fish, followed by seasonal sashimi, typically *chutoro*. Canadian lobster is then presented on ice before being cooked on the teppan, a traditional Japanese hot iron plate, in full view of guests. It is finished with garlic and tarragon butter, accompanied by croutons that soak up the buttery lobster juices.

At the heart of the menu is Ohmi Wagyu from historic producer Daikichi in Shiga Prefecture. Raised exclusively for Chef Tetsuya, the cattle are nurtured in a calm environment on a specially developed diet, yielding beef prized for its exceptional tenderness and rich aroma. Seared on a plancha's flat metal surface, the Wagyu is complemented by seasonal produce such as matsutake mushrooms and eggplant, and served with garlic chips, salad, rice, soup and pickles. A light, refreshing seasonal dessert brings the evening to a graceful close.

The five-course menu evolves with the seasons and is priced at $250++ per guest.

For more information and reservations, visit marinabaysands.com/restaurants/waku-ghin.html.

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About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

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