

WAKUDA

Welcome to the world of WAKUDA, an artful collision of time and culture sparking a modern take on Japanese cuisine.

Experience pristine moments of culinary finesse by Chef Tetsuya Wakuda and his team through Japanese classics enlivened with a unique WAKUDA twist.

Driven by the greatest spirit of excellence, Chef Tetsuya skillfully coaxes the purest flavours from prized seasonal produce starring exclusive ingredients from Australia, New Zealand and different prefectures in Japan.



Food Menu

Caviar & Oysters

Caviar

Fresh Oscietra Caviar

50g ... 320

125g ... 780

Selection of Oysters

18P/P

Changes Daily.

Choice of:

WAKUDA's Daidai Vinaigrette, Salted Black Bean, Chili, Extra Virgin Olive Oil, Citrus Soya Sauce with Grated Radish Chili

Appetizers

Mixed Salad

Red Onion, Soy & Honey Vinaigrette

15

Shishito

Fried Japanese Sweet Chili with Grated Bonito & Chili Salt

21

Organic Chicken

Marinated & Fried Chicken

23

Octopus

Thinly Sliced Hokkaido Octopus with Spicy Radish & Citrus Sauce

34

Yuba

Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar

38

Awabi Salad

Steamed Abalone with Green Asparagus & Orange

45

All prices stated are subject to 10% service charge and prevailing G.S.T

Appetizers

<i>Eggplant</i>	21
Roasted Smoky Eggplant with Dengaku Miso	
<i>Spicy Tuna Tartare</i>	24
Marinated Tuna Tartare Set on Toasted Bread	
<i>Big Eye Tuna</i>	28
Marinated Loin of Tuna Set on Toasted Bread with Wasabi	
<i>Toro Swordfish Carpaccio</i>	28
with Spicy Miso Vinaigrette & Calabrian Chili	
<i>Sashimi of Hiramasa</i>	38
Wrapped with Pickled Daikon & Preserved Lemon	
<i>Beef Tataki</i>	39
Australian Grain Fed Beef Tenderloin with Japanese Onion & Tapenade	
<i>Vegetables & Seafood Tempura</i>	45
Prawns, Salmon, Scallops, Whiting	
<i>Canadian Lobster</i>	88
Marinated in Citrus and Vinegar with Sea Asparagus, Shellfish Vinaigrette	

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WAKUDA's Sushi

Temaki

**minimum order from two pieces
(price per piece)*

Aburi Ōra King Salmon 15
with Yuzu Kosho

Lobster with Lobster Jus & 28
Tarragon Oil

Sendai Craft A5 Wagyu 32
with Wasabi

Angel Prawn Tempura 18
Kaiware, Wasabi Mayo,
Shiso, Chili

Spicy Soft Shell Crab 18
Spicy Sauce, Shiso

Toro Taku 38
Negitoro, Shiro Negi,
Takuan

WAKUDA Temaki 88
Uni, Botan, Caviar

Maki

**maki is served in four pieces*

Spicy Tuna 36
Gobo Pickle, Takuan,
Cucumber

Ōra King Salmon 38
Kaiware, Tenkasu, Wasabi
Mayo

Una Tama 38
Unagi, Tamago, Cucumber

Japanese A5 Wagyu 60
Kaiware, Shiro Negi,
Betta-Zuke

Premium Sashimi Plate

Chef's Selection 88
**Curated for One Person only*

Hokkaido Uni 88
Sea Urchin

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Nigiri

**minimum order from two pieces
(price per piece)*

<i>Akami</i> Lean Tuna Meat	12
<i>Hiramasa</i> Wild Yellowtail	12
<i>Ika</i> Squid	12
<i>Hirame</i> Wild Flounder	15
<i>Madai</i> Wild Seabream	15
<i>Ōra King Salmon</i>	15
<i>Anago</i> Sea Eel	16
<i>Hotate</i> Scallop	18
<i>Botan Ebi</i> Botan Shrimp	19
<i>Chutoro</i> Medium - Fat Tuna Belly	23
<i>Uni</i> Sea Urchin	26
<i>Otoro</i> Supreme - Fat Tuna Belly	38

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Yakimono • Grill

<i>Marinated Chicken</i> in Koji with Sansho, Caramelized Soya Sauce	28
<i>Grilled Ōra King Salmon</i> Marinated in Koji & Ginger	42
<i>Classic Saikyo Yaki</i> Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso from Kyoto	69
<i>Koji Yaki</i> Grilled Patagonian Toothfish, Marinated in Shio Koji & Ginger	69
<i>Carabineros Prawn</i> Roasted Carabineros with Shellfish & Miso Risotto	78
<i>Grilled A5 Kagoshima Wagyu Sukiyaki</i> with WAKUDA's Sukiyaki Sauce & Egg Yolk	88
<i>Charcoal Grilled A5 Ohmi Wagyu Steak</i> with Smoked Eggplant & Seasonal Vegetables	148

Soup

<i>Clear Soup with Shiitake, Yuzu, Hirame</i>	8
<i>Miso Soup with Fresh Nori, Junsai, Tofu</i>	11

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Noodles

<i>Somen</i> with Light Bonito Dashi Broth, Ginger, Myoga	20
<i>Tempura Soba</i> with Assorted Tempura	42
<i>Wagyu Yaki Udon</i> with Wagyu, Maitake, Leek, Creamed Poached Egg	58
<i>Cold Soba</i> Cold Buckwheat Noodle “Soba” with Botan Shrimp, Winter Truffle & Fresh Oscietra Caviar	72

Rice

<i>Ochazuke</i> with Buckwheat, Dashi Broth, White Fresh Fish	28
<i>Anago & Gobo Don</i> Braised Sea Eel with Burdock & Kinome, Set on Sushi Rice	33
<i>Bara Chirashi</i> Assorted Fish with Vegetables, Set on Sushi Rice	42
<i>Buckwheat Porridge</i> with Fresh Nori & Assorted Tempura	42
<i>Grilled Marinated Wagyu Rice</i> Set on Sesame & Sansho Pepper	45
<i>Negi Toro Don</i> Tuna Belly, Negi, Hokkaido Uni Set on Shitake & Kampyo Rice	48
<i>Aburi Toro Don</i> Tuna Belly, Scallion & Garlic Set on Sushi Rice	58
<i>Sautéed Canadian Lobster</i> with Fried Quinoa, Egg, Kale & Chili	88

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Something Sweet

<i>Wakuda's Signature</i>	16
Miso Coconut Soft Serve	
<i>Shine Muscat & Kyoho Grapes</i>	28
with Champagne Jelly, Vanilla Chantilly, Fromage Blanc Sorbet & Mint Foam	
<i>The "Stone"</i>	28
Chocolate Orange Cointreau Mousse with Vanilla & Hazelnut	
<i>Caramel Banana Cheesecake</i>	28
Exotic Coulis, Salted Caramel & Caramel Banana Ice Cream	
<i>Miyazaki Mango & Coconut Verrine</i>	28
Mango Pudding, Coconut Pannacotta & Mango Passion Fruit Jelly	
<i>Matcha Anmitsu</i>	35
Matcha Ice Cream, Adzuki Red Bean, Kokuto Jelly & Shiratama	

Ice Cream

<i>Caramel Banana</i>	13
<i>Matcha</i>	13
<i>Okinawa Black Sugar</i>	13
<i>Pineapple Mint Sorbet</i>	13
<i>Pink Salt Hokkaido Milk</i>	15

Fruits & Cheese Platter

<i>Shizuoka Musk Melon (slice)</i>	28
<i>Assorted Seasonal Fruits</i>	35
<i>Assorted Cheese Platter</i>	35
with Dried Fruits & Nuts	

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Selection of Teas

<i>Roasted Green Tea</i>	8
Hōjicha	
<i>Hot Green Tea</i>	10
<i>Singapore Breakfast Tea</i>	10
Blend of Black & Green Tea, Vanilla & Spices	
<i>Chamomile Tea</i>	10
Soothing Blend of Chamomile Flowers with Aroma of Honey	
<i>English Breakfast Tea</i>	10
British Blend of Rich Black Tea	
<i>French Earl Grey Tea</i>	10
Black Tea Infused with Bergamot & French Blue Flowers	
<i>Royal Darjeeling</i>	10
Fragrant Black Tea with Notes of Apricot & Orange Citrus	

Coffee

<i>Long Black</i>	5
<i>Espresso</i>	5
<i>Latte</i>	7
<i>Cappuccino</i>	7

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