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.

Lunch Menu



Set Menu

Starters

Flan Savoury Egg Custard with Avruga Caviar

First Appetizers

Kinpira Pickled Cucumber Braised Nasu Chitose Cherry Tomatoes

Second Appetizers

Mozuku Tofu with Mentaiko Nimono Mixed Salad

Mains are accompanied by Steamed Japanese White Rice, Radish, Burdock, Marinated Soft Boiled Egg & Miso Soup

Select Your Main Course:

Australian Free Range Sweet & Sour Chicken
72

Miso Cod 86

Sashimi 88

Bara Chirashi 88

300 Days Grain Fed Australian Wagyu Tenderloin 108

DessertsAnmitsu with Pink Salt Hokkaido Milk Ice Cream

Set includes Iced Green Tea

+ 20 Sommelier Selection of Sake by The Glass

Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

HALF BOTTLES SELECTIONS

CHAMPAGNE

Louis Roederer "Collection 243" Brut	NV	148
Krug Grande Cuvée Brut	NV	380
Pol Roger Reserve Brut	NV	128
WHITE Billaud-Simon / Chablis	2018	68
RED		
Faiveley Bourgogne	2020	68
Cos d'Estournel St. Estèphe Bordeaux	2015	395
Le Pauillac de Latour Bordeaux	2017	178
Château Clerc Milon Pauillac Bordeaux	2008	285
Sociando-Mallet Haut-Médoc Bordeaux	2020	118
Tommasi Amarone della Valpolicella Veneto	2018	118
SWEET		
Les Carmes de Rieussec Sauternes	2018	98

Selection of bottles are based on 375ml