



## *Chef Tetsuya Wakuda*

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One of the most celebrated chefs in the world, Tetsuya Wakuda grew up in Japan and first gained acclaim when he opened Tetsuya's in Sydney, Australia, a restaurant consistently included on S.Pellegrino's The World's 50 Best Restaurants list. His Waku Ghin restaurant in Singapore's Marina Bay Sands earned its first Michelin star in 2016 and has earned two stars since 2017. Chef Tetsuya is the first global chef to be recognized by the Japanese government as Japan's Master of Cuisine and was the recipient of the prestigious Lifetime Achievement Award by Asia's 50 Best Restaurants in 2015. Chef Tetsuya's Confit of Ocean Trout has been described as the "most photographed dish in the world."

## *WAKUDA*

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Tokyo's Golden Gai - an alluring labyrinth of alleys, mysterious doorways and tiny hidden bars, neon glow and paper lanterns. It's where street-fashion tribes mingle with bankers, artists and world travelers. It's where old-world Japan meets the future. The old-meets-new vibrancy of Golden Gai inspired world-renowned chef Tetsuya Wakuda and 50 Eggs Hospitality Group to join forces and create WAKUDA, a restaurant that captures the district's spirit through exquisitely prepared cuisine, seductive ambiance, and provocative art. Chef Tetsuya's team crafts pristine moments of culinary beauty, harnessing the tension of what is time-honored and what is possible.

## *50 Eggs Hospitality Group*

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Founded in 2011 by acclaimed restaurateur John Kunkel, 50 Eggs Hospitality Group is a globally acclaimed restaurant group known for its game-changing concepts, critically acclaimed chef partners, and signature warm hospitality. Named Restaurant Hospitality Magazine's "Coolest Multi-Concept Companies in the Land," 50 Eggs focuses on developing cutting-edge brands that deliver unparalleled dining experiences throughout the United States and abroad. The group is in a time of exciting growth with 12 successful restaurants in its current portfolio, and several brand and location expansions on the horizon. Concepts include Yardbird, CHICA presented in collaboration with Chef Lorena Garcia, Spritz and Capri, and the newly launched WAKUDA with locations in Singapore and Las Vegas, presented in collaboration with one of the most highly acclaimed Japanese chefs in the world, Tetsuya Wakuda.

**CHEF'S MENU**

Required participation of entire table. Available on Sunday to Thursday until 8.30pm. Priced per person.

9 Course* 250	10 Course* 350
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Please inquire about our exclusive Omakase Experience.  
Seatings available on Thursdays, Fridays & Saturdays.

Caviar		Selection of Oysters	18pp
Fresh Oscietra Caviar		Changes Daily.	
50g ...	320	Choices of:	
125g ...	780	WAKUDA's Daidai Vinaigrette	
		Salted Black Bean Chili	
		Citrus Soya Sauce with Grated Radish	

<b>Mixed Salad</b>	<b>15</b>	<b>Octopus</b>	<b>34</b>
Red Onion, Soy, Honey Vinaigrette		Thinly Sliced Hokkaido Octopus with Spicy Radish & Citrus Sauce	
<b>Shishito</b>	<b>21</b>	<b>Yuba</b>	<b>38</b>
Fried Japanese Sweet Chili with Grated Bonito & Chili Salt		Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar	
<b>Eggplant</b>	<b>21</b>	<b>Sashimi of Hiramasa</b>	<b>38</b>
Roasted Smoky Eggplant with Dengaku Miso		Wrapped in Pickled Daikon & Preserved Lemon	
<b>Shirasu Salad</b>	<b>22</b>	<b>Beef Tataki</b>	<b>39</b>
Mizuna, Tomato, Shiso, Seaweed Crumble & Shiso Dressing		Australian Grain Fed Beef Tenderloin with Japanese Onion & Tapenade	
<b>Organic Chicken</b>	<b>23</b>	<b>Abalone Salad</b>	<b>45</b>
Marinated & Fried Chicken		Steamed Abalone with Green Asparagus, Orange, Chinese Olive	
<b>Spicy Tuna Tartare</b>	<b>24</b>	<b>Vegetables &amp; Seafood Tempura</b>	<b>45</b>
Marinated Tuna Tartare Set on Toasted Bread		Prawns, Salmon, Scallops, Whiting	
<b>Big Eye Tuna</b>	<b>28</b>	<b>Canadian Lobster</b>	<b>88</b>
Marinated Loin of Tuna Set on Toasted Bread with Wasabi		Marinated in Citrus & Vinegar with Sea Asparagus & Shellfish Vinaigrette	
<b>Toro Swordfish Carpaccio</b>	<b>28</b>		
with Spicy Miso Vinaigrette & Calabrian Chili			

# WAKUDA SUSHI

\*Two Piece Minimum  
\*Per Piece

Aburi Ōra King Salmon	15	Sendai Craft A5 Wagyu	32
with Yuzu Kosho		with Wasabi	
Lobster	28		
with Lobster Jus & Tarragon Oil			

## MAKI

## TEMAKI

Served in Four Pieces

Priced Per Piece

Spicy Tuna	36	Angel Prawn Tempura	18
Gobo Pickle, Takuan, Cucumber		Kaiware, Wasabi Mayo, Shiso, Chili	
Ōra King Salmon	38	Spicy Soft Shell Crab	18
Kaiware, Tenkasu, Wasabi Mayo		Spicy Sauce, Shiso	
Una Tama	38	Toro Taku	38
Unagi, Tamago, Cucumber		Negitoro, Shiro Negi, Takuan	
Japanese A5 Wagyu	60	WAKUDA Temaki	88
Kaiware, Shiro Negi, Bettarazuke		Uni, Botan, Caviar	

## PREMIUM SASHIMI PLATE

Chef's Selection	88
Priced Per Person	
Hokkaido Murasaki Uni	88
Sea Urchin	
Tasmanian Lobster	MP

# NIGIRI

\*Two Piece Minimum  
\*Per Piece

<b>Akami</b>	12
Lean Tuna Meat	
<b>Hiramasa</b>	12
Yellowtail	
<b>Ika</b>	12
Squid	
<b>Hirame</b>	15
Flounder	
<b>Madai</b>	15
Seabream	
<b>Ōra King Salmon</b>	15

\*Two Piece Minimum  
\*Per Piece

<b>Anago</b>	16
Sea Eel	
<b>Hotate</b>	18
Scallop	
<b>Botan Ebi</b>	19
Botan Shrimp	
<b>Chutoro</b>	23
Medium - Fat Tuna Belly	
<b>Uni</b>	26
Sea Urchin	
<b>Otoro</b>	38
Supreme - Fat Tuna Belly	

# SOUP

<b>Clear Soup</b>	8
with Shiitake, Yuzu, Mitsuba, Hirame	

<b>Miso Soup</b>	11
with Fresh Nori, Junsai, Tofu	

# YAKIMONO

<b>Marinated Chicken</b>	28
in Koji with Sansho, Caramelized Soya Sauce	
<b>Grilled Ōra King Salmon</b>	42
Marinated in Koji & Ginger	
<b>Classic Saikyo Yaki</b>	69
Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso From Kyoto	
<b>Koji Yaki</b>	69
Grilled Patagonian Toothfish, Marinated in Shio Koji & Ginger	

<b>Carabineros Prawn</b>	78
Roasted Carabineros with Shellfish & Miso Risotto	
<b>Grilled A5 Kagoshima Wagyu Suki-yaki</b>	88
with WAKUDA's Suki-yaki Sauce & Egg Yolk	
<b>Charcoal Grilled A5 Ohmi Wagyu</b>	148
with Seasonal Vegetables	

# NOODLES

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

# RICE

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<b>Anago &amp; Gobo Don</b> Braised Sea Eel with Burdock & Kinome Set on Sushi Rice	<b>33</b>	<b>Negi Toro Don</b> Tuna Belly, Negi, Hokkaido Uni Set on Shiitake & Kampyo Rice	<b>48</b>
<b>Bara Chirashi</b> Assorted Fish with Vegetables Set on Sushi Rice	<b>42</b>	<b>Aburi Toro Don</b> Tuna Belly, Scallion & Garlic Set on Sushi Rice	<b>58</b>
<b>Grilled Marinated Wagyu Rice</b> Set on Sesame & Sansho Pepper	<b>45</b>	<b>Sautéed Canadian Lobster</b> with Fried Quinoa, Egg, Kale & Chili	<b>88</b>

## *Shohei Otomo*

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Working mostly in ballpoint pen, Shohei Otomo's insightful depictions of Japan expose its commercial facade and deepest underground culture. Delivered with an unmistakable level of biting political analysis and technical perfection, Shohei's work straddles the worlds of art, illustration, anime and cyber-punk. Since gaining online global recognition as one of Japan's leading illustrators, Shohei has produced nearly a decade's worth of exhibitions across Paris, Tokyo, Milan and Melbourne. By expanding his art practice into sculpture, Shohei has begun to solidify himself as an important figure in Japanese contemporary art.

## *Jun Inoue*

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"My artwork is created by my emotional response to a space, and my desire to create an artwork that can become a part of it's environment. For this artwork I wanted to create a work that is bold and sophisticated but also share (elegant/stylish) like the design of the 'Omakase' room. I would like to create this artwork 'live' using my body so I can create a large stroke and move with the energy and emotion I feel from remembering good times eating and drinking with friends and family. I would like to use the colour gold in my artwork to match with the interior design and because it is very important in Japanese aesthetics. The artwork has one main stroke as its focus which will create some nice views from both the seated at the bar area and for viewers who are seated at the tables looking at glimpses through the hanging lights above..."

## *Hiroyasu Tsuru*

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"Physical objects are a very important part of remembering good times in Japan. Often people gift you something small to remember this experience in the future, or be reminded of them when you see the object. Important Japanese tea bowls often came with a list of the different ceremonies they were used in and by whom. Bowls with an important history were incredibly sort after and revered as objects of great desire. I have a tendency to collect strange items or keep bottles from times when I have enjoyed eating and drinking with friends around the world and use them in my artwork. I would like to use this idea of the objects we see and use during these experiences that are reminders or symbols of good times, people, and experiences as the main subject matter for my lightboxes in the 'entrance procession' and the 'secret bar foyer'."

WAKUDA

