





Chef Tetsuya Wakuda

WAKUDA is a bold expression of modern Japanese dining, born from the creative partnership between world-renowned Chef Tetsuya Wakuda and 50 Eggs Hospitality Group. Inspired by the vibrant city of Tokyo, WAKUDA blends tradition with innovation — where glowing lanterns meet provocative art, and timeless flavors are reimagined for a new generation.

At the helm is Michelin-starred Chef Tetsuya Wakuda, one of the most celebrated chefs in the world. With international accolades and a reputation for redefining Japanese cuisine, the recipient of Asia's 50 Best Restaurants' Lifetime Achievement Award is a true master of his craft. As the first overseas chef to be named a Sake Samurai, Chef Tetsuya's influence spans continents and generations.

But WAKUDA is also about the future. It's a platform for mentorship, where Chef Tetsuya nurtures rising stars like Executive Chef Pavel Nigai, passing on a philosophy rooted in Shun—the art of using seasonal ingredients at their absolute peak. Every dish is a celebration of quality, sustainability, and bold creativity.

WAKUDA is more than a restaurant, it is a movement. A place where culture, craft, and the next generation of culinary talent converge.

STARTERS

WAKUDA Chicken Wings	21	Crispy Rice	<i>Four Pieces</i>
Marinated and Fried Chicken		• Spicy Salmon CSS	28
Flan	18	Marinated Ora King Salmon Set on Fried Sushi Rice	
Savoury Egg Custard with Grilled Japanese White Corn		• Spicy Tuna	28
Edatsuki Edamame V	12	Marinated Big Eye Tuna Set on Fried Sushi Rice	
Boiled Soybeans		Spicy Tuna Tartare <i>Four Pieces</i>	24
Wagyu Gyoza	28	Marinated Tuna Tartare Set on Toasted Bread	
Black Garlic Ponzu			
Tartare of Fillet Mignon	47		
Onion, Wasabi, Chives, Marinated Egg			
Shishito	21		
Fried Japanese Sweet Chili with Grated Bonito and Chili Salt			

Big Eye Tuna *Four Pieces* 28
Marinated Loin of Tuna Set on Toasted Bread with Wasabi and Avruga Caviar

TEMPURA · KATSU

Assorted Tempura	45	Angel Prawn	12
Assorted Tempura and Seafood		Homemade Tempura Sauce	
Vegetable Tempura V	29	Kurobuta Pork Cutlet Katsu	55
Seasonal Selection		Shredded Cabbage Homemade Tonkatsu Sauce	
Seabass Bites	25	Squid Tempura	19
WAKUDA Tartar Sauce		Curry Salt, Shiso	

Whole Lobster Tempura CSS 88
Sea Asparagus, Shiso



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SALAD · SOUP

Shirasu Salad Mizuna, Tomato, Shiso, Seaweed Crumble and Shiso Dressing	22	Mix Salad Red Onion, Soy Honey Vinaigrette	15
Big Eye Tuna Salad Mixed Salad, Kaiware, Karashi Vinaigrette	30	Wasabi Caesar Salad Anchovy Dressing, Parmesan Chips	26
Miso Soup Fresh Nori, Negi, Tofu	10	Spicy Seafood Soup Yuzu Kosho, Japanese Mushrooms	16

SASHIMI SPECIALTIES

Canadian Lobster  Marinated in Citrus and Vinegar, Sea Asparagus and Shellfish Vinaigrette	88	Kanpachi Carpaccio WAKUDA Ponzu, EVOO, Yuzu Kosho, Kaiware, Citrus Segments	34
White Fish Sunomono Japanese Cucumber, Amazu Ponzu	28	King Salmon Truffle EVOO, Truffle Soy, Aged Parmesan	32
Chutoro Carpaccio Semi Fatty Tuna Belly, Fresh Wasabi Me-negi, Endive	65	Hokkaido Scallop Carpaccio Uni, Hokkaido Scallop, Caviar	46

WAKUDA SPECIALS

Sashimi Platter/ Premium Chef's Selection 9 Pcs/ 14 Pcs	78/135	Wakuda Temaki Uni, Botan Ebi , Caviar	68						
Sushi Platter/Premium Chef's Selection 5 Pcs/ 8Pcs	68/126	Tasmanian Lobster  Sashimi / Soup	MP						
WAKUDA Yuba Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar	45	Selection of Oysters Daidai Vinaigrette Salted Black Bean Chili Citrus Soya and Oroshi	18PP						
Truffle Soba with Botan Shrimp, Oscietra Caviar, Shallots, Soba Tsuyu	68	Caviar Fresh Oscietra Caviar Blinis, Chives, Seasonal Onions, Sour Cream, Cornichon, Capers Rich Umami Flavor-Briny and Buttery <table><tr><td>30g ...</td><td>190</td></tr><tr><td>50g ...</td><td>320</td></tr><tr><td>125g ...</td><td>780</td></tr></table>		30g ...	190	50g ...	320	125g ...	780
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Steam Cod  Black Bean, Green Onion, Young Ginger	69								

SUSHI • SASHIMI

Two Piece Minimum	Per Piece		
Hirame / Flounder	12	Hotate / Japanese Scallop	10
Anago / Sea Eel	8	Botan Ebi / Botan Shrimp	24
Ebi / Angel Prawn	14	Unagi / Freshwater Eel	12
Sake / Aburi / Ōra King Salmon	10	Chutoro / Medium-Fat Tuna	22
Akami / Lean Tuna	10	Otoro / Supreme-Fat Tuna	32
Ika / Squid	8	Uni / Sea Urchin	40/88
Hiramasa / Yellowtail	11	Fresh Grated Wasabi	30
Ikura / Salmon Roe	12	from Shizuoka, Japan	
Zuwaigani / Snow Crab	16		
Madai / Japanese Red Snapper	12		
		WAKUDA Sendai Craft	28
		A5 Wagyu Nigiri	

MAKIMONO • ROLL

Soft Shell Crab	25	Toro Taku	42
Cucumber, Sweet Chili Mayo		Negitoro, Shiro Negi, Takuan	
Tempura Angel Prawn	28	Spicy Tuna	28
Cucumber, Wasabi Mayo		Gobo Pickle, Takuan, Cucumber	
Tempura Corn Crunch	28	Una Tama	28
Japanese Sweet White Corn, Angel Prawn		Unagi, Tamago, Cucumber	
Vegetable V	14	Ōra King Salmon	26
Cucumber, Avocado, Yamagobo, Shiitake		Kaiware, Tenkasu, Wasabi Mayo	
Mushroom, Shiso, Sesame Seeds			
California	26	Spicy Hiramasa	30
Crab, Avocado, Cucumber, Mayo		Mix Hiramasa, Avocado, Cucumber	
Kappa Maki V	15	Avocado Roll V	12
Japanese Cucumber, Sesame Seeds		Avocado, Sesame Seeds	

Japanese A5 Wagyu 48

Kaiware, Shiro Negi, Bettarazuke

TEMAKI

Soft Shell Crab Cucumber, Sweet Chili Mayo	16	Spicy Tuna Takuan, Onion	18
Tempura Angel Prawn Cucumber, Wasabi Mayo	18	Toro Taku Negitoro, Shiro Negi	30

RICE · NOODLES

WAKUDA Signature CSS Sautéed Canadian Lobster Whole Canadian Lobster with Fried Egg, Kale, Chili and Quinoa	98	Tempura Soba with Assorted Tempura	42
Grilled Marinated Wagyu Rice Set on Sesame and Sansho Pepper	45	Somen with Light Bonito Dashi Broth, Ginger, Myoga	20
Carabinero Prawn with Japanese Risotto, Tarragon, Parsley	78	Vegetarian Udon V with Seasonal Vegetables	28
Negi Toro Don Tuna Belly, Negi, Hokkaido Uni, Kampyo Rice	32	Cold Soba with Botan Shrimp, Oscietra Caviar Asparagus, Bottarga and Lemon	68
Bara Chirashi Assorted Fish with Vegetables Set on Sushi Rice	32	Wagyu Yaki Udon with Wagyu, Creamy Poached Egg, Leek, Maitake	58
Vegetarian Chirashi V Assorted Vegetables Set on Sushi Rice	24		

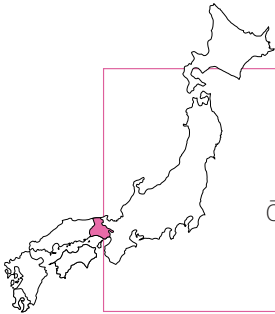


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CHEF'S MENU		
CHEF TABLE	AVAILABLE DAILY UNTIL 8:30PM	SHUN BY CHEF TETSUYA
250		350
8 course		10 course

YAKIMONO

Grilled A5 Kagoshima Wagyu Sukiya with WAKUDA's Sukiya Sauce, Egg Yolk	78	Wagyu Beef Tenderloin Grilled Seasonal Vegetables, Shiso Chimichurri, Garlic Butter	95
Grilled Ōra King Salmon CSS Marinated in Koji and Ginger	32	Classic Saikyo Yaki CSS Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso from Kyoto	69
Kagoshima Kurobuta Pork Grilled Baby Corn, Romaine Lettuce, Maitake, Yuzu Kosho	68	Grilled Vegetables V Assorted Seasonal Vegetables	28
Grilled Unagi Sansho Pepper, Eel Sauce, Kinome	48	Marinated Chicken in Koji with Sansho, Caramelized Soya Sauce	28
Grilled Japanese Sweet Corn V Shichimi Butter, Shiso	18	Grilled Octopus Roasted Kabocha Puree, Tapioca Crisps, Yuzu Kosho, Lemon	55
Eggplant V Roasted Smoky Eggplant, Dengaku Miso	18		



A5 JAPANESE WAGYU

ŌMI BEEF | SHIGA PREFECTURE
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Ōmi beef is celebrated for its tenderness, unique sweet flavor, and rich marbling.

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