Fact Sheet

MARINA BAY Sands SINGAPORE

Waku Ghin

Introduction

Waku Ghin showcases the brilliance of Chef Tetsuya Wakuda in his only establishment outside of his world-famous Sydney restaurant, offering a repertoire of experiences spanning a contemporary bar, private dining and its signature Chef's Table.

From culinary origins to design aesthetics, Waku Ghin is inspired by Chef Tetsuya's Japanese roots and love for nature. The culinary maestro pays ode to his heritage through the use of prized seasonal ingredients from various Japanese prefectures – from Toyama kanburi to Hokkaido uni, and wasabi from Shizuoka, Chef Tetsuya's birthplace – to offer diners the best of Japan.

At The Bar at Waku Ghin, the talented bartending team showcases Japanese-style mixology through a seamless marriage of Japanese cocktail techniques with prized spirits. The extensive list of over 100 cocktails, rare sakes and whiskeys accompanies an expanded a la carte bar menu offered in a 24-seater extended bar dining space, featuring Chef Tetsuya's timeless cuisine along with pastas, donburis, indulgent bar bites, and exquisite desserts.

Waku Ghin's signature Chef's Table experience remains the ultimate pilgrimage for gourmands. The bespoke dining journey is a sensory feast of craftsmanship on display, as guests enjoy an enhanced degustation menu that offers a new selection of fresh grill items, which include premium beef cuts and pristine seafood. Draw a close to the journey with intricate desserts and digestifs at the dessert room overlooking the glistening Marina Bay waterfront.

Nestled within Waku Ghin is the Sushi Room, an exclusive private dining room meticulously designed and thoughtfully crafted to evoke the charm of a Kyoto ryokan. Helmed by sushi chef Zennami Shinpei, the bespoke sushi omakase experience features intricate creations spotlighting top-grade fish and finest seasonal delicacies of Japan. Pair the experience with a selection of Japanese whisky and Waku Ghin's exclusive sake for a contemporary twist.

Designed by award-winning Japanese designer Yohei Akao, the restaurant interior boasts a remarkable use of Japanese natural materials and craftmanship. Diners are greeted by a majestic two-tonne stone sculpture from Shikoku, Japan, at the entrance, and at the Chef's Table room, time-honoured carpentry by craftsmen from Shikoku, Japan, is imbued in a dining table forged using Kaba Zakura (Japanese cherry). Abstract calligraphy paintings by Japanese artist Shiro Tsujimura adorn the swivel wooden shelves at the restaurant's extended bar dining area, and Chef Tetsuya's personal imprint is also found through his personal art collection, interspersed throughout the restaurant.

Since its 2010 opening, the restaurant has received wide critical acclaim and numerous international accolades. After obtaining its first One Michelin Star in the Singapore Michelin Guide in 2016, Waku Ghin went on to clinch Two Michelin Stars in the 2017 edition and retained its Two Star rating from 2018 to 2023.

The Team

Tetsuya Wakuda
Chef Tetsuya Wakuda grew up in the Japanese town of Hamamatsu. At the age of 22, with only a very limited grasp of English, his adventurous spirit led him to Australia. In 1982, Chef Tetsuya arrived in

Sydney, with nothing more than a small suitcase and a love of food. From his humble beginnings as a kitchen hand, it did not take Chef Tetsuya long to discover he had a flair for cooking.

In 1989, he opened his first restaurant, Tetsuya's, in a tiny shopfront in Sydney. The popular restaurant flourished and Chef Tetsuya's reputation grew. Always fully booked, Tetsuya's relocated to a larger space in 2000 and has consistently been included on the S.Pellegrino's World's 50 Best Restaurants list, as voted for by the culinary world's top food critics and chefs. Considered by many as Australia's finest chef, he ventured into Singapore in 2010 and has won critical acclaim for Waku Ghin since then. Chef Tetsuya was also recipient of the prestigious Lifetime Achievement Award by Asia's 50 Best Restaurants 2015. In April 2022, Chef Tetsuya debuted WAKUDA Singapore – his second restaurant at Marina Bay Sands – in partnership with 50 Eggs Hospitality Group. A second WAKUDA opened at The Venetian® Resort Las Vegas in June 2022.

Fast Facts on Waku Ghin

- Waku Ghin is located on Level 2 of The Shoppes at Marina Bay Sands and is accessible from the casino and mall.
- The restaurant includes an eight-seater Japanese cocktail bar with a 24-seater extended bar area, an eight-seater Chef's Table, a dessert room, and two private dining rooms.
- The Bar at Waku Ghin is opened daily from 5:00pm, while the Chef's Table is opened daily from 5:30pm.
- The omakase experience at the Sushi Room is available Wednesday to Friday at 6.30pm, at S$550++ per person. Minimum of 4 diners and minimum of S$3,000 nett spend is required.
- For reservations, visit marinabaysands.com/restaurants/waku-ghin.html.
- Waku Ghin's accolades include:
  - Wine Spectator 2023 Awards – Best of Award of Excellence
  - Singapore Michelin Guide 2017 to 2023 – Two Michelin Stars
  - Forbes Travel Guide 2015, 2018 to 2023 – Five-Star Restaurant
  - Listed in Tatler Dining Guide 2023
  - Tatler Dining Guide 2022 – The Tatler Dining 20 (Waku Ghin)
  - Tripadvisor Travellers' Choice Awards 2022
  - Elite Traveler's World's Finest Restaurants 2022 – Design (Silver)
  - Asia's Best Awards 2022: Best of Singapore – Best Special Occasion Restaurants in Singapore (Ranked 7th) as well as Favourite Dishes in Singapore (Ranked 4th; Botan Shrimp with Sea Urchin and Oscietra Caviar)
  - Listed in World's 50 Best Discovery 2021
  - The Straits Times and Lianhe Zaobao's Best Asian Restaurants Awards 2018 & 2019— Silver Award
  - G Restaurants Awards 2013 to 2018 — Awards of Excellence
  - Wine & Dine Singapore's Top Restaurants 2015 to 2017 – House of Stars (Awarded Three Stars)
  - TripAdvisor Travellers' Choice Awards 2020
  - The Luxury Lifestyle Award 2020 – Top 15 Best Luxury Restaurants in Singapore
  - Asia's 50 Best Restaurants 2019 — No. 40
  - Asia's 50 Best Restaurants 2018 — No. 23
  - Singapore Tatler T Dining Singapore's Best Restaurants 2017-2018 – Best Service Award
  - Meituan Dianping Most Popular Restaurant Award 2017
  - Asia's 50 Best Restaurants 2017 – No. 20
  - Ctrip Food Awards 食美林 2016/ 2017 – Awarded Three Stars
  - Singapore Michelin Guide 2016 – One Michelin Star
  - Asia's 50 Best Restaurants 2016 – No. 6

As of July 2023

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- World Gourmet Summit: Awards of Excellence 2016: Chope Asian Restaurant of the Year
- S.Pellegrino's Asia's 50 Best Restaurants 2015– No. 9
- Lifetime Achievement Award to Tetsuya Wakuda by S.Pellegrino's Asia's 50 Best Restaurants 2015
- Restaurant Association of Singapore Epicurean Star Award 2015 – 'Best of the Best Fine-Dining' and 'Best Japanese Restaurant (Fine-Dining)'
- S.Pellegrino's Asia's 50 Best Restaurants 2014– No. 7
- S.Pellegrino's World's 50 Best Restaurants 2014– No. 50
- Hall of Fame Award–Singapore's Best Restaurants 2014 by Singapore Tatler
- Elite 100 Restaurants 2014–No. 37
- Best Service (Asia)–Top Restaurants 2014 by Wine and Dine
- S.Pellegrino's Asia's 50 Best Restaurants 2013—Debuting at No. 11
- The Miele Guide to Asia's Top 20 Restaurants 2013—Debuting at No. 2
- Vismark Asian Restaurant of the Year Award—World Gourmet Series Awards of Excellence 2013
- S.Pellegrino's World's 50 Best Restaurants 2012—Debuting at No. 39
- G Restaurant Awards 2011 – Restaurant of the Year, and Best Celebrity Restaurant (Asian)
- Best New Restaurant—*IS* Readers' Choice Award 2011

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