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WAKU GHIN

Introduction

Waku Ghin showcases the brilliance of Chef Tetsuya Wakuda, 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 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 à la carte bar menu offered in a 24-seater 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. A key highlight of the menu is Chef Tetsuya's signature dish, Confit of Tasmanian Ocean Trout with Endives and Green Apple Salad, often described as the most photographed dish in the world. Now served for the first time outside of Australia, the dish occasionally graces the omakase experience at Waku Ghin.

Design and Awards

Designed by award-winning Japanese designer Yohei Akao, the restaurant interior boasts a remarkable use of Japanese natural materials and craftsmanship. Diners are greeted by a majestic two-tonne stone sculpture from Shikoku, Japan, at the entrance, and at the Chef's Table room,



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time-honoured carpentry by Japanese craftsmen 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 from 2018 to 2023. In 2024, it earned the highest-rated Black Diamond award at the Trip.Best Gourmet Award and clinched a Diamond Award in the 2025 Black Pearl Restaurant Guide.

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 was consistently 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.

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In June 2025, Chef Tetsuya is due to receive the President's Medal by the Australian Chamber of Commerce in Singapore, for his outstanding contributions to Australia-Singapore relations, particularly in the area of F&B.

Masahiko Inoue, Executive Chef of Waku Ghin

After graduating with a diploma in Culinary Arts from Tsuji Culinary Institute in 1998, Chef Masahiko went on to hone his culinary craft at Chateau de l'éclair, the TSUJI School of Advanced Studies in France, and graduated with a Diploma in Culinary for French Cuisine course in 1999. Chef Masahiko stayed on in France as an intern at Le Moulin de Mougins, France, before he returned to Japan as the Chef de Partie at Restaurant FEU in Tokyo, Japan, in 2000.

In 2006, Chef Masahiko joined Tetsuya's Restaurant in Sydney, Australia, as a Sous Chef. Over the four years at Tetsuya's Restaurant, Chef Masahiko grew a deep understanding and appreciation for Chef Tetsuya's food philosophy, including Chef's high regard for the use of quality ingredients. In 2010, Chef Masahiko joined Waku Ghin in Singapore as part of its opening team as Executive Chef and has since led the talented culinary team to critical acclaim.

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. It has over 340 selections of wines.
- The Bar at Waku Ghin is open daily from 5:00pm, while the Chef's Table is open daily from 5 pm. Last order for food and drinks is at 10.30pm.
- The restaurant presents different dining options depending on the guests' preference:
 - Bar Dining (daily from 5 pm onwards)
 - Signature Chef's Table Omakase (first seating from 5 pm, second seating from 7.30 pm)
- For reservations, visit marinabaysands.com/restaurants/waku-ghin.html. Follow the conversations on social [@wakughin](https://twitter.com/wakughin).
- Waku Ghin's accolades include:



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- Black Pearl Restaurant Guide 2025 and 2026 – One Diamond Award
- Trip.Best 2026 Asia 100 Fine Dining - Waku Ghin
- Listed in Tatler Dining Guide 2023 - 2026
- Forbes Travel Guide 2015, 2018 to 2026 – Five-Star Restaurant
- Trip.Best Gourmet Award 2024 to 2026 – Black Diamond Award
- Singapore Michelin Guide 2024 – One Michelin Star
- Singapore Michelin Guide 2017 to 2023 – Two Michelin Stars
- Wine Spectator 2023 Awards – Best of Award of Excellence
- Forbes Travel Guide 2015, 2018 to 2024 – Five-Star Restaurant
- La Liste Top 1000 Restaurants 2024 to 2026
- Tatler Dining Guide 2022 – The Tatler Dining 20 (Waku Ghin)
- Ctrip F&B Awards 2023 – Platinum Award
- Restaurant Association of Singapore Epicurean Star Award 2023 – Best Japanese Fine Dining Restaurant (Winner)
- Tripadvisor Travellers' Choice Awards 2020, 2022 and 2023
- 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)
- 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 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



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- Singapore Michelin Guide 2016 – One Michelin Star
- Asia's 50 Best Restaurants 2016 – No. 6
- 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