

FACT SHEET

WAKUDA Singapore

Introduction

Jointly presented by award-winning restaurateur John Kunkel of 50 Eggs Hospitality Group and celebrity chef Tetsuya Wakuda, WAKUDA Singapore offers an artfully modern take on Japanese cuisine inspired by the seasons. A perfect harmony of art, cuisine and culture, WAKUDA redefines the conventional Japanese dining experience with its vibrant setting and dishes shaped by a refined, contemporary interpretation of Japanese culinary traditions.

Launched in 2022 WAKUDA transports diners through a multisensory gastronomic journey, from à la carte style dining in elegantly designed communal spaces to inventive Japanese mixology at the bar, and a refined 13-course sushi omakase in a private dining enclave. Savour an extensive menu ranging from appetisers, sashimi, sushi, tempura, and yakimono (grilled items) such as the classic saikyo yaki, to rice bowls and sobas such as the cold soba with truffles, botan shrimp, shaved mushroom, caviar, in addition to an exquisite selection of desserts. The menu highlights prized produce such as the Tasmanian ocean trout and ora king salmon from New Zealand, as well as the umibudo (sea grapes) and mozuku (seaweed) from Okinawa which are exclusive to WAKUDA Singapore. The dining experience is elevated with WAKUDA's remarkable collection of close to 100 different sake labels, including the Isojiman, Junmai Ginjo W for Wakuda, which is specially brewed for WAKUDA in Shizuoka, Japan. Cocktail lovers will also delight in Japanese-style handcrafted cocktails created by 50 Eggs Hospitality Group's beverage team, and over 380 selections of wines.

Inspired by traditional Japanese architecture, WAKUDA's exceptional design by Rockwell Group reflects a seamless blend of craftsmanship and elements of urban Tokyo's modernity, echoing the philosophy guiding the restaurant's culinary direction. Kumiki, a time-honoured Japanese wood joinery craft, is featured throughout the restaurant, including the majestic up-lit wood façade on its exterior. Upon entry to the restaurant, diners are greeted with a glowing, arched backlit main Bar, while expansive floor-to-ceiling windows in the Main Dining Room draw the eye to a picturesque Japanese maple tree symbolising great harvest and abundance. Japanese artist Jun

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Inoue has also created two original ceiling artworks for WAKUDA, namely *The Ingredients That Arrived*, a vast, immersive canopy reminiscent of a bamboo forest in the Main Dining Room created with infinity mirror panels and LED lights, as well as *In His Hands* – a mural featuring liberal brush strokes with bold crimson touches.

The Team

John Kunkel (50 Eggs Hospitality Group)

John Kunkel is the founder and CEO of 50 Eggs Hospitality Group, a globally acclaimed restaurant group known for its game-changing concepts, critically acclaimed chef partners, and signature warmth hospitality. Named Restaurant Hospitality Magazine's "Coolest Multi-Concept Companies in the Land," the group focuses its efforts on developing cutting-edge brands that deliver unparalleled dining experiences throughout the United States and abroad, with 12 successful restaurants in its current portfolio and several more brands and location expansions on the horizon.

Signature concepts include the James Beard Foundation Award-nominated Yardbird; CHICA, a collaboration with Celebrity Chef Lorena Garcia; two concepts at The Venetian Resort® Las Vegas, namely Spritz Restaurant & Bar as well as Capri Pool Restaurant & Bar; as well as the group's fast-casual Spring Chicken concept at Miami International Airport and Las Vegas' Allegiant Stadium. The group's award-winning restaurant concepts continue to expand throughout the United States and internationally, with the addition of its newest concept, WAKUDA in Singapore and The Venetian® Resort Las Vegas.

Pavel Nigai, Executive Chef of WAKUDA Singapore

Pavel Nigai is a veteran with over 22 years of experience in Japanese cuisine. Originating from Vladivostok, Pavel built his culinary foundation across Japanese dining establishments around the world, including the globally renowned Nobu Group from 2006 to 2016 as Head Sushi Chef in Montenegro, Moscow and Nassau. He also honed his leadership and organisational capabilities as Head Chef in several Japanese restaurants under the Accor-Ennismore Group, including the award-winning Katsuya, known for its contemporary spin on traditional Japanese cuisine, in its Dubai and Nassau outposts.

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Chef Pavel joined the team at WAKUDA Singapore in November 2023 as Executive Chef. Today, he leads a team of 30 chefs to craft culinary masterpieces that redefine Japanese dining.

Fast Facts on WAKUDA Singapore

- WAKUDA Singapore is located at the lobby of Marina Bay Sands Hotel Tower 2.
- WAKUDA is open for lunch, dinner, and drinks daily.
- For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html. Follow the conversations on social [@wakudasingapore](https://twitter.com/wakudasingapore).
- WAKUDA has an outpost in The Venetian Resort in Las Vegas, launched in June 2022.
- WAKUDA's accolades include:
 - Trip.Gourmet Lists 2026 Awards – Platinum Restaurants
 - Tripadvisor Travellers' Choice Awards 2025 – Top 25 Fine Dining Restaurants (Ranked #4 Singapore)
 - Wine Spectator 2024-2025 Awards – Best of Award of Excellence
 - Listed in Tatler Dining Guide 2023 – 2025
 - World Culinary Awards – Singapore's Best Hotel Restaurant 2023
 - Wine Spectator 2023 Awards – Award of Excellence
 - Michelin Guide Singapore 2022 Selection
 - Honeycombers' Love Local Awards 2022 – Best New Restaurant in Singapore (Silver)