



Chef Tetsuya Wakuda

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

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

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.

SET LUNCH MENU

includes Iced Green Tea

APPETIZERS

Flan with Avruga Caviar	Homemade Egg Tofu Mentaiko and Kinome
Mixed Salad Chitose Cherry Tomatoes	Grilled Eggplant Sesame Sauce and Shirasu

SELECT YOUR MAIN COURSE

Tempura Udon	68
Unagi	82
Miso Cod	86
Sashimi	88
Bara Chirashi	88
Wagyu Beef Rice	98

DESSERT

Anmitsu

Pink Salt Hokkaido Milk Ice Cream

Your selected Main Course is accompanied with Steamed Japanese White Rice, Miso Soup, Raddish & Burdock.

COCKTAILS

BEER

Available From 11.30am - 5:30pm Daily.

Highball Monkey Shoulder Whisky, Soda	19	Asahi Super Dry	10
Paloma Don Julio Blanco, Lime, Agave, Grapefruit Soda	19	SPARKLING BY THE BOTTLE	
Negroni Tanqueray Gin, Sweet Vermouth, Campari	19	Lumière 2020 Sparkling Koshu, Brut Nature, Yamanashi, Japan	98
Musk Melon Sour Nikka Vodka, Melon, Lemon, Egg White	19	SAKE	
Espresso Martini Haku Vodka, Coffee Liqueur, Espresso	19	Flights A Selection of Three Unique Sakes + 20 Sommelier Selection of Sake by the Glass	48

*(V) is for Vegetarian. (P) contains Pork

All prices stated are subjected to 10% Service Charge and prevailling G.S.T

OYSTERS & CAVIAR

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

APPETIZERS

Mixed Salad (V) Red Onion, Soy, Honey Vinaigrette	15	Vegetable Tempura (V) Assorted Vegetables	29
Eggplant (V) Roasted Smoky Eggplant with Dengaku Miso	18	Vegetable & Seafood Tempura Assorted Vegetables and Seafood	45
Shishito (V) Fried Japanese Sweet Chili with Grated Bonito and Chili Salt *Vegetarian Option Available	21	WAKUDA Yuba Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar	45
Organic Chicken Marinated and Fried Chicken	21	Canadian Lobster Marinated in Citrus and Vinegar with Sea Asparagus and Shellfish Vinaigrette	88
Shirasu Salad Mizuna, Tomato, Shiso, Seaweed Crumble and Shiso Dressing	22		

PREMIUM SASHIMI PLATTER

Sashimi Platter Chef's Selection	68 *Priced Per Person
Uni Sea Urchin	MP

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NIGIRI

*Two Pieces Minimum

*Priced Per Piece

Ika Squid	8	Anago Sea Eel	12
Akami Lean Tuna Meat	10	Hotate Scallop	12
Hiramasa Yellowtail	10	Chutoro Medium - Fat Tuna Belly	18
Ōra King Salmon	10	Botan Ebi Botan Shrimp	22
WAKUDA Aburi Ōra King Salmon	10	WAKUDA Sendai Craft A5 Wagyu	28
Hirame Flounder	12	Otoro Supreme - Fat Tuna Belly	32
Madai Seabream	12	Uni Sea Urchin	45

TEMAKI

*Priced Per Piece

Spicy Soft Shell Crab Spicy Sauce, Shiso	16	Toro Taku Negitoro, Shiro Negi, Takuan	25
Angel Prawn Tempura Kaiware, Wasabi Mayo, Shiso, Chili	18	WAKUDA Temaki Uni, Botan Ebi, Caviar	88

SOUP

Clear Soup with Shiitake, Yuzu, Mitsuba, Hiramame	10	Miso Soup with Fresh Nori, Junsai, Tofu	10
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NOODLES

Vegetarian Udon (V) with Seasonal Vegetables	28	Wagyu Yaki Udon with Wagyu, Creamed Poached Egg, Maitake, Leak	58
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YAKIMONO

Grilled Vegetables (V) Assorted Seasonal Vegetables	28	Grilled A5 Kagoshima Wagyu Sukiyaki with WAKUDA's Sukiyaki Sauce and Egg yolk	78
Kagoshima Kurobuta Pork (P) Grilled Baby Corn, Romaine Lettuce, Maitake, Yuzu Kosho	68	Charcoal Grilled Ohmi Wagyu with Seasonal Vegetables	168
		Add Steamed Japanese White Rice	5

SOMETHING SWEET

WAKUDA's Signature Soft-Serve Miso Coconut	16	Matcha Anmitsu Kokuto Jelly, Adzuki Red Bean, Shiratama and Matcha Ice Cream	20
The "Stone" Chocolate Orange Cointreau Mousse with Vanilla and Hazelnut	24		

ICE CREAMS

Priced Per Scoop			
Caramel Banana	8		
Matcha	8		
Okinawa Black Sugar	8		
Strawberry Yuzu Sorbet	8		
Pink Salt Hokkaido Milk	10		

FRUITS & CHEESE PLATTER

Cheese Platter with Dried Fruits & Nuts	32		
Assorted Seasonal Fruits	35		

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Shohei Otomo

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

"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

"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

