

Press Release

50 EGGS
HOSPITALITY GROUP


MARINA BAY Sands[®]
SINGAPORE

FOR IMMEDIATE RELEASE

Japanese restaurant WAKUDA Singapore opens at Marina Bay Sands

*Savour quality Japanese cuisine at WAKUDA Singapore in a
fun, vibrant setting*

Singapore (18 April 2022) – WAKUDA Singapore has officially opened its doors at the grand lobby of the iconic Marina Bay Sands Hotel, unveiling a new chapter for Japanese dining in Singapore with its repertoire of modern classics. Jointly presented by the celebrated chef **Tetsuya Wakuda** and award-winning restaurateur John Kunkel of **50 Eggs Hospitality Group**, WAKUDA's opening yesterday (17 April) marks the debut of the global dining concept ahead of the upcoming **WAKUDA at The Venetian[®] Resort Las Vegas** in Summer this year.



*Chef **Tetsuya Wakuda** & **John Kunkel** of the 50 Eggs Hospitality Group debut WAKUDA Singapore, an all-new Japanese dining concept at the iconic Marina Bay Sands*

WAKUDA Singapore celebrated its opening with an exclusive dinner preview graced by local celebrities including Fann Wong, Fiona Xie, Joanne Peh, Qi Yuwu and Julie Tan. Celebrity host Jamie Yeo and former actress-singer entrepreneur Cheryl Wee were also part of the star-studded guest line-up.

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*WAKUDA's opening preview was graced by top celebrities and stars
(top L-R): **Fann Wong & John Kunkel** of 50 Eggs Hospitality Group; **Fiona Xie**; **Qi Yuwu & Joanne Peh**
(bottom; L-R): **Jamie Yeo & Rupert Evill**; **Julie Tan**; **Cheryl Wee & Roy Fong***

Christine Kaelbel-Sheares, Vice President of Food & Beverage, Marina Bay Sands, said, "We are truly honoured to deepen our existing partnership with Chef Tetsuya Wakuda and 50 Eggs Hospitality Group with the inauguration of WAKUDA Singapore. With its assurance of supreme quality and exceptional dining experiences, WAKUDA will set a new standard for dining at Marina Bay Sands as we welcome back more local and international guests."

Speaking on the inspiration behind his second restaurant at Marina Bay Sands, Chef Tetsuya Wakuda said, "In my years as a chef, I have always wanted to share my passion while upholding quality that will stand the test of time. With WAKUDA, it has come full circle – my cuisine here is approachable yet entirely unique; forward-thinking but at the same time, honouring the integrity of natural ingredients."

Savour Chef Tetsuya's Personal Recipes of Modern Japanese Classics

Set sail on a gastronomic journey and witness the passage of seasons with WAKUDA's exclusive trove of international produce from Japan, Australia, New Zealand, Europe and more. The restaurant presents a multitude of experiences, from à la carte style dining at the Main Dining Room, to artful Japanese mixology at The Bar. Diners can also look forward to the unveiling of WAKUDA's refined omakase and private sushi room experience in time to come.

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Savour modern Japanese classics like no other at WAKUDA Singapore
(top; L-R): cold soba with truffles, botan shrimp, shaved mushroom, caviar; classic saikyo yaki; akami sushi; 'The Stone'
(bottom; L-R): carabiniero with fresh tarragon risotto; WAKUDA's house special soft serve miso ice cream; green tea and azuki bean terrine with lace waffle;

Redefining the conventional Japanese dining experience, WAKUDA impresses with an extensive à la carte menu of WAKUDA-style dishes and small plates, from appetisers, sashimi, sushi, tempura, and yakimono (grilled items), to rice bowls, cold soba and exquisite desserts. Savour the culinary brilliance of Chef Tetsuya and his team as they transform high-grade quality seasonal ingredients into familiar Japanese favourites with a modern 'WAKUDA-style' twist.

Prized ingredients featured on the menu include supreme quality Tokujyo AA uni from Hokkaido, well-marbled A5 wagyu and black pork from Kagoshima, and fresh, artisanal yuba (fresh beancurd skin) from Kyoto, as well as diverse international produce such as the bright-hued Tasmanian ocean trout, sweet scampi and ora king salmon from the pristine waters of New Zealand.

Diners can also indulge in the robust and natural flavours of fresh produce from Okinawa, such as sodeika (squid), umibudo (sea grapes) and mozuku (Okinawan seaweed), as well as premium ingredients such as musk melon and fresh wasabi from Shizuoka, Chef Tetsuya Wakuda's home town.

In the kitchens, every component is made fresh in small batches, from WAKUDA's in-house tempura batter mix and method of curing and aging seafood to the creation of its original Sukiyaki sauce and other dipping sauces for grilled dishes.

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World-Class Wine List And Mixology



Enter the world of Japanese mixology at WAKUDA and sip on refined handcrafted cocktails
(L-R): **Lady from Shizuoka**; **Stone Water Plants**; **Yuzu Garden**

In addition to an extensive wine collection ranging from the best Old World vintages to eclectic New World wines, the crown jewel of WAKUDA's beverage programme is its assembly of close to 100 different sake labels. A long-time advocate of Japanese gastronomy and renowned sake lover, Chef Tetsuya was honoured as the first overseas Sake Samurai by the Japanese sake industry (2006) and was the first internationally based chef named as one of Japan's Masters of Cuisine. Discover the charm and versatility of sakes from the diverse repertoire, including rare sakes produced in small batches by sake artisans, as well as sakes specially brewed for Chef Tetsuya, such as the *Masuizami*, *Kotobuki Platinum Nama*, a Junmai Daiginjo from Toyama prefecture.

Guests with a penchant for Japanese-style handcrafted cocktails can revel at WAKUDA's bold and vibrant bar, where the 50 Eggs Hospitality Group's talented beverage team dreams up original creations and timeless tipples. A WAKUDA-style twist on the classic *Tom Collins*, the refreshing *Stone, Water, Plants* presents a well-balanced combination of Roku Gin, cucumber shiso, green tea and cucumber tonic, with its name inspired by the imagery of a lush symphony of nature, with a delicate shiso flower atop a block of ice amidst the green-hued tipples. For a more playful, nectarious blend, the *Lady from Shizuoka* charms with its rousing mix of Roku Gin, strawberry sake and sakura liqueur, topped with a frozen strawberry lollipop. Not to be missed is also the *Yuzu Garden*, a harmonious cocktail of Haku Vodka with aromatic St. Germain and citrusy yuzu, finished with a dainty sprig of kinome.

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*WAKUDA Singapore's culinary team will be led by Chef **Tetsuya** & his long-time stalwart Executive Chef **Sufian Zain***

WAKUDA's restaurant brigade is a team of aspiring chefs and Chef Tetsuya's long-time protégés including Executive Chef Sufian Zain and Chef de Cuisine Suzuki Masaya. Following stints at award-winning restaurants Les Amis and Iggy's, Chef Zain came under the wing of Chef Tetsuya in 2010 when he joined Waku Ghin's opening team. He rose the ranks to become Waku Ghin's Executive Sous Chef, before assuming his current role as Executive Chef of WAKUDA.



WAKUDA Singapore is now open for reservations

Open from Tuesdays to Sundays, WAKUDA welcomes walk-in guests at the Bar from 4pm till 11pm, while the Dining Room is open for reservations from 5pm till 11pm via its [website](#) or +65 6688 9992. For enquiries, email wakuda.reservations@marinabaysands.com. Stay tuned to more exciting restaurant specials and updates via [@wakudasingapore](#) and #WorldofWAKUDA.

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About Tetsuya Wakuda

Over the course of his career, chef Tetsuya Wakuda has won international acclaim, receiving top accolades including The World's 50 Best Restaurant distinction for his eponymous restaurant Tetsuya's in Sydney, Australia, and two Michelin stars for Waku Ghin at Marina Bay Sands in Singapore. Originally from the town of Hamamatsu in the Shizuoka

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Prefecture, Chef Tetsuya was the first-ever global chef to be recognised by the Japanese government as Japan's 'Master of Cuisine' in 2013 and, in 2017, won the Relais & Chateaux's coveted Chefs Trophy. He consistently receives the highest praise for his unique style of cuisine, marrying French technique with the Japanese philosophy of using only the highest quality and seasonal ingredients.

About 50 Eggs Hospitality Group

Founded in 2001 by seasoned 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 warmth hospitality. Named Restaurant Hospitality Magazine's "Coolest Multi-Concept Companies in the Land," 50 Eggs, Inc. focuses its efforts on developing cutting-edge brands that deliver unparalleled dining experiences throughout the United States and abroad. The multi-faceted full-creative firm owns and operates some of the country's most influential restaurants, 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, with six eateries in Miami, Las Vegas, Singapore, Los Angeles, Dallas, Washington, D.C. and more to come, including Chicago and Denver in 2022. CHICA, a collaboration with Celebrity Chef Lorena Garcia debuted at the Venetian Las Vegas in 2017 followed by Miami in late-2019. The Venetian Resort is also home to two additional 50 Eggs Hospitality Group concepts including Spritz Restaurant & Bar and Capri Pool Restaurant & Bar. Lastly, the group's fast-casual Spring Chicken concept delights guests in both Miami International Airport and Las Vegas' Allegiant Stadium. Last year (2021), also marking the groups' twenty-year anniversary, 50 Eggs Hospitality Group opened CHICA's third outpost location in Aspen and reopened Yardbird in Beverly Hills. The group's award-winning restaurant concepts continue to expand throughout the United States, and internationally, with the upcoming addition of its newest concept, WAKUDA. Created in collaboration with world-renowned, two-Michelin-starred Chef Tetsuya Wakuda, the brand-new eatery is a collision of time and culture through cuisine. Opening at Singapore's Marina Bay Sands and in Las Vegas this year.

About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010. Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com.

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