

WAKUDA

FESTIVE MENU

25 Dec – 1 Jan, Dinner

@wakudasingapore

#wakudasingapore #TheWakudaWay

10-course menu / \$350 per person

Flan

Savoury Egg Custard with Dashi
Ao Nori Seaweed & Salmon Roe

Yuba

Fresh Bean Curd Skin from Kyoto with
Hokkaido Sea Urchin & Mountain Caviar

Canadian Lobster

Marinated in Citrus & Vinegar with
Sea Asparagus & Shellfish Vinaigrette

Snow Crab Tempura

Tempura Sauce

Premium Sashimi

Chef's Selection

Sushi

Chef's Selection

Steamed Patagonian Toothfish

with Truffle Marinated Shiro Negi and Wakame,
Yuzu Soy, Organic Extra Virgin Olive Oil &
Umami Powder

Charcoal Grilled A5 Wagyu

with Seasonal Vegetables

or

Chef Tetsuya's Classic Carabinero Prawn

with Tarragon Risotto

Lychee Yuzu

Lychee Yuzu Sorbet, Shiso Soda &
Japanese Strawberries

Amazake & Rice

Amazake, Vanilla Rice Pudding & Raspberry