

WAKUDA

Welcome to the world of WAKUDA, an artful collision of time and culture sparking a modern take on Japanese cuisine.

Experience pristine moments of culinary finesse by Chef Tetsuya Wakuda and his team through Japanese classics enlivened with a unique WAKUDA twist.

Driven by the greatest spirit of excellence, Chef Tetsuya skillfully coaxes the purest flavours from prized seasonal produce starring exclusive ingredients from Australia, New Zealand and different prefectures in Japan.



Food Menu

Appetizers

Caviar

Fresh Oscietra Caviar

50g ... 320

125g ... 780

Selection of Oysters

18/PP

Changes Daily

Choice of:

WAKUDA's Daidai Vinaigrette *or*

Salted Black Bean, Chili, EVO Oil *or*

Citrus Soya Sauce with Grated Radish, Chili

Mixed Salad

15

Red Onion, Soy & Honey Vinaigrette

Shishito

21

Fried Japanese Sweet Chili with Grated

Bonito & Chili Salt

Organic Chicken

23

Marinated & Fried Chicken

Octopus

34

Thinly Sliced Hokkaido Octopus with

Spicy Radish & Citrus Sauce

Yuba

38

Fresh Bean Curd Skin From Kyoto with

Hokkaido Sea Urchin, Mountain Caviar

Awabi Salad

45

Steamed Abalone with Green Asparagus
& Orange

Appetizers

<i>Eggplant</i>	21
Roasted Smoky Eggplant with Dengaku Miso	
<i>Spicy Tuna Tartare</i>	24
Marinated Tuna Tartare Set on Toasted Bread	
<i>Big Eye Tuna</i>	28
Marinated Loin of Tuna Set on Toasted Bread with Wasabi	
<i>Sashimi of Hiramasa</i>	38
Wrapped with Pickled Daikon & Preserved Lemon	
<i>Beef</i>	39
Tataki of Australian Grain Fed Beef Tenderloin with New Season Onion, Olive & Soya Sauce	
<i>Tuna Carpaccio</i>	42
with Garlic, Ginger & Chinese Olive Sauce	
<i>Vegetables & Seafood Tempura</i>	45
Prawns, Salmon, Scallops, Whiting	
<i>Cold Soba</i>	72
Cold Buckwheat Noodle “Soba” with Botan Shrimp, Winter Truffle, Fresh Oscietra Caviar	
<i>Canadian Lobster</i>	88
Marinated in Citrus and Vinegar with Sea Asparagus, Shellfish Vinaigrette	

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WAKUDA's Sushi

	<i>from two piece (per piece)</i>
<i>Aburi Ōra King Salmon with Yuzu Kosho</i>	15
<i>Lobster with Lobster Jus & Tarragon Oil</i>	28
<i>Sendai Craft A5 Wagyu with Wasabi</i>	32

Chirashi

<i>Anago & Gobo Don</i> Braised Sea Eel with Burdock, Kinome	33
<i>Bara Chirashi</i> Assorted Fish with Vegetables set on Sushi Rice	42
<i>Negi Toro Don</i> Tuna Belly, Negi & Hokkaido Uni set on Shitake & Kampyo Rice	48
<i>Aburi Toro Don</i> Tuna Belly, Scallion & Garlic, set on Sushi Rice	58

Nigiri

	<i>from two piece (per piece)</i>
<i>Akami / Lean Tuna Meat</i>	12
<i>Hiramasa / Wild Yellowtail</i>	12
<i>Ika / Squid</i>	12
<i>Hirame / Wild Flounder</i>	15
<i>Madai / Wild Seabream</i>	15
<i>Ōra King Salmon</i>	15
<i>Anago / Sea Eel</i>	16
<i>Hotate / Scallop</i>	18
<i>Botan Ebi / Botan Shrimp</i>	19
<i>Chutoro / Medium - Fat Tuna Belly</i>	23
<i>Uni / Sea Urchin</i>	26
<i>Otoro / Supreme - Fat Tuna Belly</i>	38

Yakimono · Grill

<i>Marinated Chicken</i>	28
in Koji with Sansho, Caramelized Soya Sauce	
<i>Grilled Ōra King Salmon</i>	42
Marinated in Koji & Ginger	
<i>Classic Saikyo Yaki</i>	69
Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso from Kyoto	
<i>Koji Yaki</i>	69
Grilled Patagonian Toothfish, Marinated in Shio Koji & Ginger	
<i>Carabineros Prawn</i>	78
Roasted Carabineros with Shellfish & Miso Risotto	
<i>Grilled A5 Kagoshima Wagyu Sukiyaki</i>	88
with WAKUDA's Sukiyaki Sauce & Egg Yolk	
<i>Charcoal Grilled A5 Kagoshima Wagyu</i>	128
with Smoked Eggplant & Seasonal Vegetables	

Rice & Noodles

<i>Somen</i>	20
with Light Bonito Dashi Broth, Ginger, Myoga	
<i>Ochazuke</i>	28
with Buckwheat, Dashi Broth, White Fresh Fish	
<i>Buckwheat Porridge</i>	42
with Fresh Nori & Assorted Tempura	
<i>Tempura Soba</i>	42
with Assorted Tempura	
<i>Grilled Marinated Wagyu Rice</i>	45
Set on Sesame & Sansho Pepper	
<i>Wagyu Yaki Udon</i>	58
with Wagyu, Maitake, Leek, Creamed Poached Egg	
<i>Cold Soba</i>	72
Cold Buckwheat Noodle “Soba” with Botan Shrimp, Winter Truffle, Fresh Oscietra Caviar	
<i>Sautéed Canadian Lobster</i>	88
with Fried Quinoa, Egg, Kale & Chili	

Soup

<i>Clear Soup with Shiitake, Yuzu, Hirame</i>	8
<i>Miso Soup with Fresh Nori, Junsai, Tofu</i>	11

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Something Sweet

<i>Wakuda's House Special</i> Soft Serve Miso Coconut Ice Cream	13
<i>Ginger & Lime Creme Brûlée</i> with Mascarpone	18
<i>The "Stone" Chocolate Orange Cointreau Mousse</i> with Vanilla & Hazelnut	28
<i>Japanese Musk Melon from Shizuoka</i> with Cointreau Granita & Fromage Blanc Sorbet	28
<i>Miyazaki Mango & Coconut Verrine</i> Mango Pudding, Coconut Panacotta & Mango Passion Fruit Jelly	28
<i>Sake Kasu Ice Cream</i> with Dekopon & Mandarin Granita	28
<i>Matcha Anmitsu</i> Matcha Ice Cream, Adzuki Red Bean, Kokuto Jelly & Shiratama	35
<i>Assorted Seasonal Fruits</i>	35
<i>Assorted Cheese Platter</i> with Dried Fruits & Nuts	32

Selection of Tea & Coffee

<i>Roasted Green Tea</i> Hōjicha	8
<i>Hot Green Tea</i>	10
<i>Singapore Breakfast Tea</i> Blend of Black & Green Tea, Vanilla & Spices	10
<i>Chamomile Tea</i> Soothing Blend of Chamomile Flowers with Aroma of Honey	10
<i>English Breakfast Tea</i> British Blend of Rich Black Tea	10
<i>French Earl Grey Tea</i> Black Tea Infused with Bergamot & French Blue Flowers	10
<i>Royal Darjeeling</i> Fragrant Black Tea with Notes of Apricot & Orange Citrus	10
<i>Coffee</i>	5
<i>Espresso</i>	5
<i>Latte</i>	7
<i>Cappuccino</i>	7

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