



Chef Tetsuya Wakuda

Chef Tetsuya Wakuda, widely regarded as one of the world's foremost culinary talents, has garnered international acclaim for his distinguished restaurants, including Tetsuya's in Sydney and Waku Ghin in Singapore, both have been awarded two Michelin stars, a Forbes 5 Star rating and numerous other accolades. In collaboration with 50 Eggs Hospitality Group, Wakuda exemplifies an extraordinary fusion of Chef Tetsuya's expertise and the group's innovative approach to hospitality. WAKUDA presents a refined blend of traditional Japanese culinary techniques and modern elegance. The restaurant is committed to sustainability, utilizing eco-friendly packaging made from materials such as paper, sugarcane, and starch. Furthermore, it prioritizes the regional sourcing of produce, ensuring both the environmental responsibility and the highest standards of quality in its offerings.

STARTERS & SNACKS

Marinated Japanese Cucumber Spicy Cucumber	15	Tartare of Filet Mignon* Wasabi Onion Salsa, Chives, Egg Yolk, Cornichon, Toast	39
Edamame Young Soybeans, Baja Salt	10	Crispy Rice • Spicy Tuna* Soy Caramel	4 pieces 25
Shishito Soy Caramel, Yuzu Salt	12	• King Crab Creamy Yuzu Kosho	45
Fresh Oysters* Spicy Ponzu, Daidai Vinaigrette, Black Bean 1/2 Dozen	50	Wakuda Chicken Wings Fried Marinated Chicken Wings	20
Nori Taco • Japanese Wagyu* • Tuna* • Salmon*	2 pieces minimum 19 17 14	Robata Skewers • Chicken Wings Yuzu Salt • Short Rib Fresh Wasabi, Yakitori Sauce • Black Tiger Shrimp Shoyu Butter • Mixed Vegetables Yakitori Sauce	2 pieces minimum 11 16 16 10
Gyoza • Wagyu* • Seafood	40 42		

TEMPURA / KATSU

Rock Shrimp Umami Shiso Aioli	29	Black Tiger Shrimp Homemade Tempura Sauce	18
Whole Canadian Lobster Spicy Ponzu, Creamy Yuzu Kosho	95	King Crab Tempura Yuzu Kosho Aioli, Sweet Vinaigrette	MP
Iberico Pork Katsu Housemade Tonkatsu Sauce, Shredded Cabbage	65	Seasonal Vegetables & Mushrooms Onion, Pumpkin, Japanese Sweet Potato, Zucchini Flower, Asparagus, Enoki, Maitake	25

SALAD & SOUP

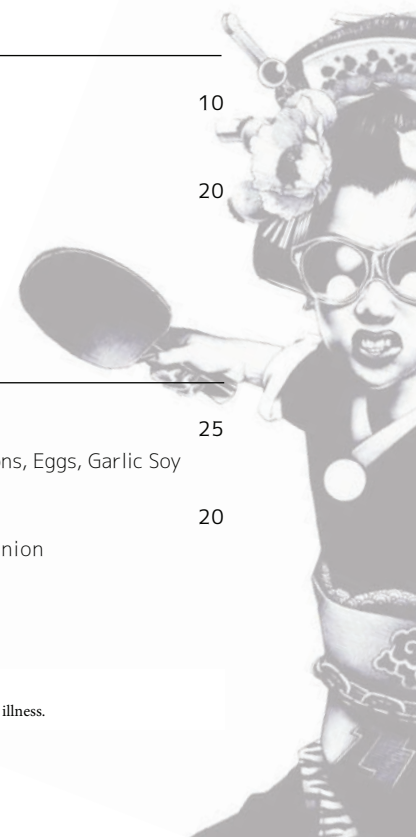
Wasabi Caesar Salad* Anchovy Dressing, Parmesan Chips, Bacon Furikake	24	Miso Soup Fresh Nori, Negi, Tofu	10
Seasonal Harvest Salad Roasted Chilled Mushrooms, Heirloom Carrots, Kabocha Chips, Onion Ponzu Dressing	22	Spicy Seafood Soup Yuzu Kosho, Japanese Mushrooms	20

RICE • NOODLE

Smoked Wagyu Fried Rice* Green Onion, Eggs and Garlic Soy	69	Vegetable Fried Rice Carrots, Corn, Green Peas, Green Onions, Eggs, Garlic Soy	25
Yakisoba Noodles Sweet Peppers, Green Onions and Eggs <i>Choice of Beef* or Seafood</i> <i>Japanese Wagyu Beef*</i>	40 69	Mini Chicken Ramen Grilled Chicken, Egg, Corn, Green Onion	20

A 20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



CHEF'S SPECIALTIES

Kanpachi Carpaccio*	37	Chutoro Butter Miso*	78
Yuzu Kosho, Citrus Segments, Wakuda Ponzu, Evoo, Micro Mizuna		Onion Wasabi Salsa, Crispy Yuba	
Tetsuya's Lobster Ceviche*		Japanese Snapper*	32
Marinated in Citrus and Vinegar with Sea Asparagus, Shellfish Vinaigrette		Umami Cucumber, Spicy Shiso Dressing	
½ Lobster	50	Fatty Tuna Tartare*	55
Full Lobster	95	Leek, Wakuda Caviar, Wakuda Soy	
King Salmon Truffle*	35	Cured Albacore	32
Truffle Salsa, Evoo, Aged Parmesan Cheese		Crispy Onion, Micro Shiso, Momiji Ponzu	

SUSHI & SASHIMI

<i>Two piece minimum</i>	<i>Per Piece</i>	<i>Per Piece</i>
Big Glory Bay Salmon*/ Salmon Belly*	11/13	Zuwaigani Snow Crab 16
Hirame Halibut*	10	Tai Japanese Snapper* 11
Anago Sea Eel	10	Muki Hotate Japanese Scallop* 12
Akami Lean Tuna*	12	Miru Gai Geoduck* 21
Kanpachi Japanese Amberjack*	12	Unagi Japanese Freshwater Eel 19
Kinmedai Japanese Splendid Alfonsino *	19	Chutoro Medium Fat Tuna* 22
Uni Sea Urchin* <i>Option of Japanese or Santa Barbara</i>	MP	Otoro Supreme- Fat Tuna* MP

PLATTERS

SUSHI* (Chef's Selection Nigiri)

• Signature 10 pieces	125
• Premium 14 pieces	185

SASHIMI* (Chef's Selection Daily Catch)

• Signature 12 pieces	160
• Premium 18 pieces	210

WAKUDA SUSHI

Hokkaido Uni Sea Urchin*	MP	Baked Snow Crab	19
Wasabi, Marinated Egg		Avocado, Ponzu Mayo, Chives	
Akami Lean Tuna*	15	Japanese A5 Wagyu*	27
Butter Miso, Onion Wasabi Salsa		Wasabi, Garlic, Soy Mirin	
Aburi Big Glory Bay Salmon*	13	Hirame Halibut*	13
Yuzu Kosho, Japanese Salt		Japanese Salt, Shiso, Shikuwasa	

MAKIMONO • ROLL **Handrolls available upon request*

Salmon Roll*	20	Tuna Roll*	22
Avocado, Shiso, Sesame Seeds		Loin of Tuna, Shiso, Cucumber, Wasabi Mayo	
Lobster Roll*	45	California Roll*	28
Wasabi Mayo, Asparagus, Chives, Lemon, Chili Ponzu		Snow Crab, Avocado, Cucumber, Sesame Seeds	
Aburi Japanese A5 Wagyu Roll *	50	Toro Taku*	35
Kanpyo, Cucumber, Wasabi, Soy Mirin, Marinated Egg		Fatty Tuna, Leek, Wasabi, Takuan, Shiso	
Kagoshima Roll*	38	Tempura Corn Crunch Maki	22
Kanpachi, Avocado, Yuzu Kosho, Ponzu, Micro Cilantro		Shrimp, Cucumber, Avocado, Sesame Seeds	
Crispy Salmon Skin Roll	24	Golden Gai Roll*	28
Kaiware, Cucumber, Bonito Flakes, Cod Roe, Daikon		Tuna, Big Glory Bay Salmon, White Fish, Tobiko, Chili Ponzu	

FROM THE LAND

THE PRIME CUTS AND MORE

Filet Mignon*	70
California, USA 8oz	
Dry Aged Cowboy*	135
Iowa, USA 16oz	
Lumina Lamb Chops* (3 pcs)	60
New Zealand	
Duck on the Rock*	45
Shichimi Crusted Duck Breast, Edamame Cilantro Pesto	
Charcoal Grilled Chicken	40
1/2 Boneless Jidori	

FOR THE TABLE

32oz Sher Full Blood Wagyu Porterhouse*	275
Victoria, Australia	
36oz Sher Full Blood Wagyu Tomahawk*	300
Victoria, Australia	

Choice of Sauces:

Housemade Teriyaki
Sweet Wasabi Peppercorn
Edamame Shiso Chimichurri
Karashi Su Miso (Mustard Miso)

AUSTRALIA AND AMERICAN WAGYU

Rosewood Wagyu New York Strip Premier*	175
Texas, USA 14oz	
Mishima Braised Wagyu Short Rib	65
Washington, USA 8oz	
Robbins Island Full Blood Wagyu Ribeye*	200
Tasmanian, Australia 16oz	

SIDES

Truffle Onions	16	Grilled Asparagus	15	Pickled Cauliflower	15
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A5 JAPANESE WAGYU

4oz Minimum

PREMIUM WAGYU | KAGOSHIMA PREFECTURE* | Japan 45 / oz

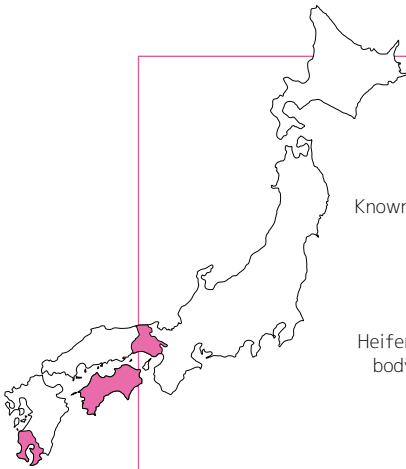
Known for its exceptional marbling, tenderness, and flavor. The cattle are raised in a stress-free environment and are fed a high-quality diet and are even given regular massages.

HANNARI WAGYU | KYOTO PREFECTURE* | Japan 55 / oz

Heifer's are cows that haven't born a calf, they contain many ingredients that created a healthy body and leads to beauty. Hannari Beef is a unique wagyu beef with "SILKY" smooth fat and delicious lean meat.

KOBE WAGYU | HYOGO PREFECTURE* | Japan 75 / oz

While all Kobe beef is technically Wagyu, all Wagyu is not Kobe. Kobe beef is comprised of a very particular strain of Wagyu called Tajima-Gyu that is raised to strict standards in the prefecture of Hyogo. The meat is a delicacy, valued for its flavor, tenderness and fatty, well-marbled texture.



FROM THE SEA

Grilled Whole Lobster*	95	Seabass Miso	69
Yuzu Miso Butter and Chives		Patagonian Toothfish	
Charcoal Grilled Salmon*	40	Whole Fish	75
Housemade Teriyaki Sauce		Catch of the Day	
Tobanyaki Scallops*	38	Grilled King Crab Leg	MP
Garlic Yuzu Butter, Japanese Mushrooms		Spicy Butter Ponzu	

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