

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	
<i>Choice of Sauces:</i>	
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 an 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	

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 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 Sesame Dressing	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		Wakuda Chicken Wings Fried Marinated Chicken Wings	20
1/2 Dozen	50	Robata Skewers • Chicken Wings Yuzu Salt	2 pieces minimum 11
Nori Taco • Japanese Wagyu*	19	• Short Rib Fresh Wasabi, Yakitori Sauce	16
• Tuna*	17	• Black Tiger Shrimp Shoyu Butter	16
• Salmon*	14	• Mixed Vegetables Yakitori Sauce	10
Gyoza • Wagyu*	40		
• Seafood	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		Mini Chicken Ramen Grilled Chicken, Egg, Corn, Green Onion	20
<i>Choice of Beef* or Seafood</i>	40		
<i>Japanese Wagyu Beef*</i>	69		

CHEF’S SPECIALTIES

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

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)		SASHIMI* (Chef’s Selection Daily Catch)	
• Signature 10 pieces	125	• Signature 12 pieces	160
• Premium 14 pieces	185	• Premium 18 pieces	210

WAKUDA SUSHI

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

MAKIMONO • ROLL **Handrolls available upon request*

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

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