

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	

AUSTRALIA WAGYU

Sher Wagyu New York Strip*	195
Victoria, Australia 16oz	
Australia Wagyu Short Rib	65
Darling Down, Australia 8oz	
Robbins Island Full Blood Wagyu Ribeye*	200
Tasmanian, Australia 16oz	
<i>Choice of Sauces:</i>	
Housemade Teriyaki	
Sweet Wasabi Peppercorn	
Edamame Shiso Chimichurri	
Karashi Su Miso (Mustard Miso)	

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.

SIDES • RICE • NOODLES

Crispy Japanese Egg Plant, Japanese Sweet Potatoes, Squash	18	Yakisoba Noodles	
Moshio Salt, Truffle Mushroom Tofu Dip		Sweet Peppers, Green Onions and Eggs	
Hash Brown Fries	15	<i>Choice of Beef* or Seafood</i>	40
Spicy Ketchup		<i>Japanese Wagyu Beef*</i>	69
Baked Japanese Sweet Potato	15	Smoked Wagyu Fried Rice*	69
Miso Butter, Crispy Enoki		Green Onion, Eggs and Garlic Soy	

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	A5 Wagyu Gyoza* Kabocha Puree, Spicy Ponzu	40
Edamame Young Soybeans, Baja Salt	10	Spicy Tuna Crispy Rice (4 pcs) Soy Caramel, Chives	25
Shishito Soy Caramel, Yuzu Salt	12	Wakuda Chicken Wings Fried Marinated Chicken Wings	20
Fresh Oysters* 1/2 Dozen Spicy Ponzu, Daidai Vinaigrette, Black Bean	50	Nori Taco <i>2 pieces minimum</i> • Japanese Wagyu* 19 • Tuna* 17	
Tartare • Filet Mignon* (4 pcs) Potato Hash, Wasabi Onion Salsa, Chives, Egg Yolk, Cornichon • Fatty Tuna* Leek, Wakuda Caviar, Wakuda Soy	35 55	Robata Skewers <i>2 pieces minimum</i> • Short Rib Fresh Wasabi, Yakitori Sauce • Black Tiger Shrimp Shoyu Butter • Mixed Vegetables Yakitori Sauce	16 16 10

TEMPURA / KATSU

Rock Shrimp Umami Shiso Aioli	29	Seabass Nanbanzuke Green Onions, Myoga, Spicy Amazu Vinaigrette	40
1/2 Canadian Lobster Spicy Ponzu, Creamy Yuzu Kosho	50	Black Tiger Shrimp & Seasonal Vegetables 3 pieces of Shrimp, 4 pieces of Vegetables	35

SALAD & SOUP

Wasabi Caesar Salad* Anchovy Dressing, Parmesan Chips, Bacon Furikake	24	Miso Soup Fresh Nori, Negi, Tofu	10
Arugula Fennel Salad Organic Gala Apples, Yuzu Dressing, Marcona Almonds	22	Spicy Seafood Soup Yuzu Kosho, Japanese Mushrooms	20

FROM THE SEA

Grilled Whole Lobster* Yuzu Miso Butter and Chives	95	Seabass Miso Patagonian Toothfish	69
Charcoal Grilled Salmon* Housemade Teriyaki Sauce	40	Whole Fish Catch of the Day	85
Tobanyaki Scallops* Garlic Yuzu Butter, Japanese Mushrooms	38	Grilled King Crab Leg Spicy Butter Ponzu	MP

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CHEF'S TASTING MENU

8 Courses of Chef's Selection 165
Required participation of entire table. Available until 9pm nightly. Priced per person.

CHEF'S SPECIALTIES

Kanpachi Carpaccio* Yuzu Kosho, Citrus Segments, Wakuda Ponzu, Evoo, Micro Mizuna	37	Tetsuya's 1/2 Lobster Ceviche* Marinated in Citrus and Vinegar with Sea Asparagus, Shellfish Vinaigrette	50
King Salmon Truffle* Truffle Salsa, Evoo, Aged Parmesan Cheese	35	Chutoro Butter Miso* Onion Wasabi Salsa, Crispy Yuba	78

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
Aburi Japanese A5 Wagyu Roll* Kanpyo, Cucumber, Wasabi, Soy Mirin, Marinated Egg	50	California Roll* Snow Crab, Avocado, Cucumber, Sesame Seeds	28
Kagoshima Roll* Kanpachi, Avocado, Yuzu Kosho, Ponzu, Micro Cilantro	38	Toro Taku* Fatty Tuna, Leek, Wasabi, Takuan, Shiso	35
Tempura Prawn	22	Golden Gai Roll* Tuna, Big Glory Bay Salmon, White Fish, Tobiko, Chili Ponzu	28