

## *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

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

## TEMPURA / KATSU

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

## SALAD & SOUP

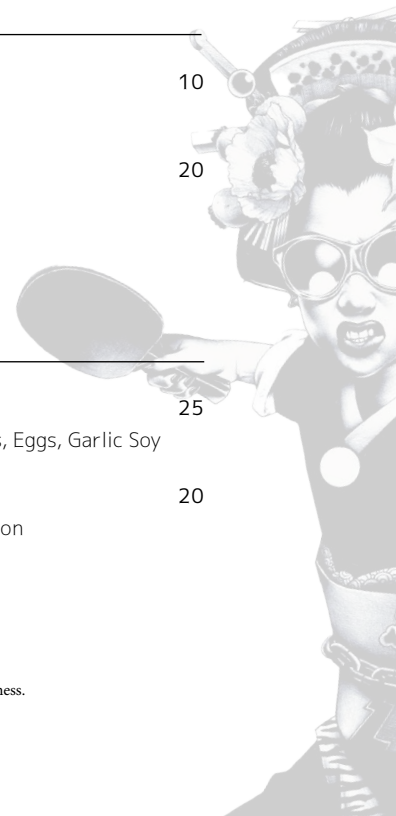
<b>Wasabi Caesar Salad*</b> Anchovy Dressing, Parmesan Chips, Bacon Furikake	24	<b>Miso Soup</b> Fresh Nori, Negi, Tofu	10
<b>Seasonal Harvest Salad</b> Roasted Chilled Mushrooms, Heirloom Carrots, Kabocha Chips, Onion Ponzu Dressing	22	<b>Spicy Seafood Soup</b> Yuzu Kosho, Japanese Mushrooms	20

## RICE • NOODLE

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

<b>Kanpachi Carpaccio*</b>	37	<b>Chutoro Butter Miso*</b>	78
Yuzu Kosho, Citrus Segments, Wakuda Ponzu, Evoo, Micro Mizuna		Onion Wasabi Salsa, Crispy Yuba	
<b>Tetsuya's Lobster Ceviche*</b>		<b>Japanese Snapper*</b>	32
Marinated in Citrus and Vinegar with Sea Asparagus, Shellfish Vinaigrette		Umami Cucumber, Spicy Shiso Dressing	
<b>½ Lobster</b>	50	<b>Fatty Tuna Tartare*</b>	55
<b>Full Lobster</b>	95	Leek, Wakuda Caviar, Wakuda Soy	
<b>King Salmon Truffle*</b>	35	<b>Cured Albacore</b>	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>
<b>Big Glory Bay Salmon*/ Salmon Belly*</b>	11/13	<b>Zuwaigani</b>   Snow Crab	16
<b>Hirame</b>   Halibut*	10	<b>Tai</b>   Japanese Snapper*	11
<b>Anago</b>   Sea Eel	10	<b>Muki Hotate</b>   Japanese Scallop*	12
<b>Akami</b>   Lean Tuna*	12	<b>Miru Gai</b>   Geoduck*	21
<b>Kanpachi</b>   Japanese Amberjack*	12	<b>Unagi</b>   Japanese Freshwater Eel	19
<b>Kinmedai</b>   Japanese Splendid Alfonsino*	19	<b>Chutoro</b>   Medium Fat Tuna*	22
<b>Uni</b>   Sea Urchin* <i>Option of Japanese or Santa Barbara</i>	MP	<b>Otoro</b>   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

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

## MAKIMONO • ROLL *\*Handrolls available upon request*

<b>Salmon Roll*</b>	20	<b>Tuna Roll*</b>	22
Avocado, Shiso, Sesame Seeds		Loin of Tuna, Shiso, Cucumber, Wasabi Mayo	
<b>Lobster Roll*</b>	45	<b>California Roll*</b>	28
Wasabi Mayo, Asparagus, Chives, Lemon, Chili Ponzu		Snow Crab, Avocado, Cucumber, Sesame Seeds	
<b>Aburi Japanese A5 Wagyu Roll *</b>	50	<b>Toro Taku*</b>	35
Kanpyo, Cucumber, Wasabi, Soy Mirin, Marinated Egg		Fatty Tuna, Leek, Wasabi, Takuan, Shiso	
<b>Kagoshima Roll*</b>	38	<b>Tempura Corn Crunch Maki</b>	22
Kanpachi, Avocado, Yuzu Kosho, Ponzu, Micro Cilantro		Shrimp, Cucumber, Avocado, Sesame Seeds	
<b>Crispy Salmon Skin Roll *</b>	24	<b>Golden Gai Roll*</b>	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\* (3pcs)** 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

## 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  
Yuzu Miso Butter and Chives

**Charcoal Grilled Salmon\*** 40  
Housemade Teriyaki Sauce

**Tobanyaki Scallops\*** 38  
Garlic Yuzu Butter, Japanese Mushrooms

**Seabass Miso** 69  
Patagonian Toothfish

**Whole Fish** 75  
Catch of the Day

**Grilled King Crab Leg** MP  
Spicy Butter Ponzu

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