

WAKU GHIN

MARINA BAY SANDS

BAR MENU



Tetsuya Wakuda

Lunch & Dinner, by reservation

MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

RESTAURANT SIGNATURE DISH

Marinated Botan Shrimp with Sea Urchin and Caviar ♦	150
Oscietra Caviar 50g	280
Oscietra Caviar 125g Served with Uni, Sour Cream, Onions, Cornichons, Capers, Chives	600
Karatomari Ebisu Oyster, Japan	18/2p



VEGETARIAN



VEGAN

(CSS) Certified Sustainable Seafood · (LS) Locally Sourced · (O) Organic

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

BAR MENU

STARTERS & RAW

☐ Fried Shishito with 8 Spices	18
☐ Raisin Butter	18
☐ Assorted Cheese Platter	25
☐ Mixed Seasonal Green Salad <i>(LS)</i>	18
Seasonal Vegetables <i>(O)</i>	25
Sashimi of Octopus with Mizuna and Japanese Citrus Soya Sauce	28
Tartare of Tasmanian Ocean Trout with Hokkaido Scallop and Oscietra Caviar	60
Wild Caught Tuna Tartare with Foie Gras	60
Wild Caught Chutoro Tuna Carpaccio with Japanese Onion	65

MAINS & SANDWICHES

WG Fried Marinated Chicken	28
Kagoshima White Pork and Vegetable Gyoza	28
Grilled Hamaguri Clam with Butter Shallot and Wasabi Stem	28
Toasted Sandwich of Truffle & Parma Ham	28
WG Beer Battered Fish and Chips with Pickled Eggplant Tartar Sauce	34
Aburi Tasmanian Ocean Trout with Yuzu <i>(CSS)</i>	32
WG Fried Lobster <i>(CSS)</i>	38
Ohmi Wagyu Beef Menchi Katsu Burger with French Fries	38
Fried Beef Tenderloin Sandwich	58

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MAINS & SANDWICHES • CONTINUED

Slow Cooked Lobster Sandwich with Button Mushroom	45
Miso Soup of The Day	12
Kaeshi Soba with Nori and Sudachi	15

PASTA, RICE & GRILL

Pasta of the Day	38
Spaghetтини with Lobster, Tomato, Chili and Basil (CSS)	40
Capellini with Sodeika, Green Chili, Cucumber and Preserved Ayu Sauce	35
Salmon Caviar and Sea Urchin set on Rice	45
WG Grilled Wagyu Beef set on Rice	48
Bara-chirashi Rice	65
Grilled Kamatoro with Seasonal Vegetables and Sudachi Lime	36
Grilled Carabinero Shrimp	78
Charcoal Grill Rangers Valley Beef	65/100g
Charcoal Grill Ohmi Wagyu Steak	150/120g

SASHIMI

Assorted Sashimi 6 pcs	118
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SASHIMI • PER PIECE

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Awabi / Abalone	25
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SASHIMI • PER PIECE • CONTINUED

Hirame / Flounder	25
Tai / Snapper	16
Maguro “Akami” Zuke / Marinated Lean Tuna	18
Hotate / Scallop	18
Uni / Sea Urchin	32
Kinki / Thornhead	35
Aori Ika / Big Reef Squid	16
Akaza Ebi / Scampi	30
Maguro Chutoro / Medium-Fat Tuna Belly	30
Maguro Otoro / Supreme-Fat Tuna Belly	58
Anago / Conger-Eel	30

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