

WAKUDA

MARINA BAY SANDS

FOOD MENU

Chef Tetsuya Wakuda

MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

STARTERS

WAKUDA Chicken Wings 21
Marinated and Fried Chicken

Flan 18
Savoury Egg Custard with Grilled Japanese White Corn

■ Edatsuki Edamame 12
Boiled Soybeans

Wagyu Gyoza 28
Black Garlic Ponzu

Tartare of Fillet Mignon 47
Onion, Wasabi, Chives, Marinated Egg

Shishito 21
Fried Japanese Sweet Chili with Grated Bonito and Chili Salt

Crispy Rice — Spicy Salmon (CSS) 28
Four Pieces
Marinated Ora King Salmon Set on Fried Sushi Rice

Crispy Rice — Spicy Tuna 28
Four Pieces
Marinated Big Eye Tuna Set on Fried Sushi Rice

Spicy Tuna Tartare 24
Four Pieces
Marinated Tuna Tartare Set on Toasted Bread

Big Eye Tuna 28
Four Pieces
Marinated Loin of Tuna Set on Toasted Bread with Wasabi and Avruga Caviar

TEMPURA · KATSU

Assorted Tempura 45
Assorted Tempura and Seafood

■ VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

STARTERS

TEMPURA · KATSU · CONTINUED

 Vegetable Tempura Seasonal Selection	29
Seabass Bites WAKUDA Tartar Sauce	25
Angel Prawn Homemade Tempura Sauce	12
Kurobuta Pork Cutlet Katsu Shredded Cabbage Homemade Tonkatsu Sauce	55
Squid Tempura Curry Salt, Shiso	19
Whole Lobster Tempura <i>(CSS)</i> Sea Asparagus, Shiso	88

 VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

SALAD · SOUP · SASHIMI

SALAD · SOUP

Shirasu Salad Mizuna, Tomato, Shiso, Seaweed Crumble and Shiso Dressing	22
Big Eye Tuna Salad Mixed Salad, Kaiware, Karashi Vinaigrette	30
Miso Soup Fresh Nori, Negi, Tofu	10
Mix Salad Red Onion, Soy Honey Vinaigrette	15
Wasabi Caesar Salad Anchovy Dressing, Parmesan Chips	26
Spicy Seafood Soup Yuzu Kosho, Japanese Mushrooms	16

SASHIMI SPECIALTIES

Canadian Lobster (CSS) Marinated in Citrus and Vinegar, Sea Asparagus and Shellfish Vinaigrette	88
White Fish Sunomono Japanese Cucumber, Amazu Ponzu	28
Chutoro Carpaccio Semi Fatty Tuna Belly, Fresh Wasabi Me-negi, Endive	65
Kanpachi Carpaccio WAKUDA Ponzu, EVOO, Yuzu Kosho, Kaiware, Citrus Segments	34
King Salmon Truffle EVOO, Truffle Soy, Aged Parmesan	32
Hokkaido Scallop Carpaccio Uni, Hokkaido Scallop, Caviar	46



VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

SALAD · SOUP · SASHIMI

WAKUDA SPECIALS

Sashimi Platter / Premium

78/135

9 Pcs / 14 Pcs

Chef's Selection

Sushi Platter / Premium

68/126

5 Pcs / 8 Pcs

Chef's Selection

WAKUDA Yuba

45

Fresh Bean Curd Skin From Kyoto with Hokkaido Sea Urchin, Mountain Caviar

Truffle Soba

68

with Botan Shrimp, Oscietra Caviar, Shallots, Soba Tsuyu

Steam Cod *(CSS)*

69

Black Bean, Green Onion, Young Ginger

Wakuda Temaki

68

Uni, Botan Ebi, Caviar

Tasmanian Lobster *(CSS)*

MP

Sashimi / Soup

Selection of Oysters

18PP

Daidai Vinaigrette, Salted Black Bean Chili, Citrus Soya and Oroshi

Fresh Oscietra Caviar

30g 190 | 50g 320 | 125g 780

Blinis, Chives, Seasonal Onions, Sour Cream, Cornichon, Capers. Rich Umami Flavor-Briny and Buttery



VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

SUSHI · SASHIMI · ROLLS

SUSHI · SASHIMI

TWO PIECE MINIMUM · PER PIECE

Hirame / Flounder	12
Anago / Sea Eel	8
Ebi / Angel Prawn	14
Sake / Aburi / Ōra King Salmon	10
Akami / Lean Tuna	10
Ika / Squid	8
Hiramasa / Yellowtail	11
Ikura / Salmon Roe	12
Zuwaigani / Snow Crab	16
Madai / Japanese Red Snapper	12
Hotate / Japanese Scallop	10
Botan Ebi / Botan Shrimp	24
Unagi / Freshwater Eel	12
Chutoro / Medium-Fat Tuna	22
Otoro / Supreme-Fat Tuna	32
Uni / Sea Urchin	40/88
Fresh Grated Wasabi from Shizuoka, Japan	30
WAKUDA Sendai Craft A5 Wagyu Nigiri	28



VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

SUSHI · SASHIMI · ROLLS

MAKIMONO · ROLL

Soft Shell Crab	25
Cucumber, Sweet Chili Mayo	
Tempura Angel Prawn	28
Cucumber, Wasabi Mayo	
Tempura Corn Crunch	28
Japanese Sweet White Corn, Angel Prawn	
■ Vegetable	14
Cucumber, Avocado, Yamagobo, Shiitake Mushroom, Shiso, Sesame Seeds	
California	26
Crab, Avocado, Cucumber, Mayo	
■ Kappa Maki	15
Japanese Cucumber, Sesame Seeds	
Toro Taku	42
Negitoro, Shiro Negi, Takuan	
Spicy Tuna	28
Gobo Pickle, Takuan, Cucumber	
Una Tama	28
Unagi, Tamago, Cucumber	
Ōra King Salmon	26
Kaiware, Tenkasu, Wasabi Mayo	
Spicy Hiramasa	30
Mix Hiramasa, Avocado, Cucumber	
■ Avocado Roll	12
Avocado, Sesame Seeds	
Japanese A5 Wagyu	48
Kaiware, Shiro Negi, Bettarazuke	

■ VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

SUSHI · SASHIMI · ROLLS

TEMAKI

Soft Shell Crab	16
Cucumber, Sweet Chili Mayo	
Tempura Angel Prawn	18
Cucumber, Wasabi Mayo	
Spicy Tuna	18
Takuan, Onion	
Toro Taku	30
Negitoro, Shiro Negi	



VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

RICE · NOODLES · CHEF'S MENU · YAKIMONO

RICE · NOODLES

WAKUDA Signature Sautéed Canadian Lobster <i>(CSS)</i>	98
Whole Canadian Lobster with Fried Egg, Kale, Chili and Quinoa	
Grilled Marinated Wagyu Rice	45
Set on Sesame and Sansho Pepper	
Carabinero Prawn	78
with Japanese Risotto, Tarragon, Parsley	
Negi Toro Don	32
Tuna Belly, Negi, Hokkaido Uni, Kampyo Rice	
Bara Chirashi	32
Assorted Fish with Vegetables Set on Sushi Rice	
 Vegetarian Chirashi	24
Assorted Vegetables Set on Sushi Rice	
Tempura Soba	42
with Assorted Tempura	
Somen	20
with Light Bonito Dashi Broth, Ginger, Myoga	
 Vegetarian Udon	28
with Seasonal Vegetables	
Cold Soba	68
with Botan Shrimp, Oscietra Caviar, Asparagus, Bottarga and Lemon	
Wagyu Yaki Udon	58
with Wagyu, Creamy Poached Egg, Leek, Maitake	

CHEF'S MENU

AVAILABLE DAILY UNTIL 8:30PM

Chef Table	250
8 course	

 VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

RICE · NOODLES · CHEF'S MENU · YAKIMONO

CHEF'S MENU · CONTINUED

Shun by Chef Tetsuya 10 course	350
-----------------------------------	-----

YAKIMONO

Grilled A5 Kagoshima Wagyu Sukiyaki with WAKUDA's Sukiyaki Sauce, Egg Yolk	78
---	----

Grilled Ōra King Salmon (CSS) Marinated in Koji and Ginger	32
---	----

Kagoshima Kurobuta Pork Grilled Baby Corn, Romaine Lettuce, Maitake, Yuzu Kosho	68
--	----

Grilled Unagi Sansho Pepper, Eel Sauce, Kinome	48
---	----

 Grilled Japanese Sweet Corn Shichimi Butter, Shiso	18
--	----

 Eggplant Roasted Smoky Eggplant, Dengaku Miso	18
--	----

Wagyu Beef Tenderloin Grilled Seasonal Vegetables, Shiso Chimichurri, Garlic Butter	95
--	----

Classic Saikyo Yaki (CSS) Grilled Patagonian Toothfish, Marinated in Original Saikyo Miso from Kyoto	69
---	----

 Grilled Vegetables Assorted Seasonal Vegetables	28
--	----

Marinated Chicken in Koji with Sansho, Caramelized Soya Sauce	28
--	----

Grilled Octopus Roasted Kabocha Puree, Tapioca Crisps, Yuzu Kosho, Lemon	55
---	----

 VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.

RICE · NOODLES · CHEF'S MENU · YAKIMONO

A5 JAPANESE WAGYU

Ōmi Beef

168

Shiga Prefecture

Ōmi beef is celebrated for its tenderness, unique sweet flavor, and rich marbling.

 VEGETARIAN

(CSS) Certified Sustainable Seafood

All prices stated are subjected to 10% Service Charge and prevailing G.S.T.
Kindly notify our team of any allergies or dietary restrictions.