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# WAKUDA

*à la carte Menu*

WAKUDA JAPANESE RESTAURANT AND KARAOKE BAR,  
EXPOSES AUTHENTIC JAPANESE CUISINE WITH MODERN  
FLARE AND PERFECTION OF EXECUTION.

WAKUDA'S SIGNATURE DISHES WERE CREATED IN  
COLLABORATION WITH MR ISHIZUKA,  
AND ARE AN INSPIRED INTERPRETATION OF OUR  
FAVOURITE ASIAN EATING EXPERIENCES.

INFLUENCED BY THE CUISINE OF JAPAN, CHINA, KOREA  
AND VIETNAM, CLASSIC DISHES ARE REVITALISED AND  
NEW DISHES CREATED.

## Signature Dishes

SIGNATURE TEMPURA LOBSTER TAIL	<i>Deep fried lobster tail served with special house tempura sauce</i>	\$ 88.00
WAGYU BEEF TATAKI IN TRUFFLE DRESSING	<i>Seared Wagyu beef hearts served with truffle house sauce</i>	\$ 24.00
TUNA TATKI WITH CAVIAR	<i>Seared tuna with ponzu sauce served with caviar and wasabi</i>	\$ 24.00
BRUSSEL SPROUT WITH PORTUGUESE SPICES	<i>Deep fried brussel sprout sprinkled with parmesan cheese</i>	\$ 12.00
BLUE CHEESE TEMPURA	<i>Deep fried blue cheese with mixed berries</i>	\$ 14.80
PRAWN FRITTER WITH NANBAN SAUCE	<i>Deep fried prawns with nanban house sauce</i>	\$ 9.00
SALMON AND CAVIAR SUSHI	<i>Salmon sushi served with salmon caviar on top</i>	\$ 15.90
SMOKED DUCK BREAST IN SWEET MISO SAUCE	<i>Smoked duck with house red and parmesan sauce</i>	\$ 15.90
OKURA FRITTER WITH HONEY PARMESAN	<i>Deep fried okura coated with honey and parmesan sauce</i>	\$ 12.00
MUSHROOM FRITTER WITH CURRY MAYO	<i>Deep fried mushroom on a bed of curry mayo</i>	\$ 12.00
FRESH OYSTERS WITH SPECIAL PONZU AND SALMON CAVIAR	<i>2 daily fresh oysters served with special ponzu house sauce and salmon caviar.</i>	\$ 12.00
CAULIFLOWER FRITTER IN SPICY MAYO SAUCE	<i>Deep fried cauliflower coated in spicy mayo</i>	\$ 12.00
FRIED TACOS	<i>2 fried seaweed tacos with sushi rice, salmon and spicy mayo. Choice of tuna or salmon</i>	\$ 10.90

# Sushi & Sashimi

SOFT SHELL CRAB ROLL	<i>Soft shell crab, avocado, root chips, served with spicy mayo on top</i>	\$ 21.50
SEARED SALMON CREAM CHEESE ROLL	<i>Seared salmon, cream cheese, cucumber served with mayo, house sauce and onion</i>	\$ 19.80
CALIFORNIA CRAB STICK ROLL	<i>Crab stick, avocado, cucumber served with mayo and tobiko</i>	\$ 18.90
PRAWN TEMPURA & AVOCADO ROLL	<i>Prawn, avocado, lettuce served with mayo and house sauce</i>	\$ 18.90
DRAGON ROLL	<i>Grilled eel, cream cheese, cucumber, root chips, sesame, served with house sauce and Japanese sansyo powder</i>	\$ 18.90
SEARED PREMIUM WAGYU SUSHI	<i>Seared wagyu beef sushi served with house sauce and black pepper</i>	\$ 19.50
SALMON SUSHI	<i>Fresh salmon on sushi rice</i>	\$ 14.50
SEARED SALMON SUSHI	<i>Seared salmon sushi rice, mayo, house sauce, served with tobiko</i>	\$ 15.50
SUSHI NIGRI	<i>2 pieces of either: salmon, tuna, kingfish, scallop, eel unagi, take, prawn or egg.</i>	\$ 8.90
SUSHI NIGRI PREMIUM	<i>2 pieces of either: uni, wagyu, salmon caviar, or black caviar</i>	\$ 22.00
ASSORTED PREMIUM SUSHI	<i>Selection of 9 pieces of fresh Sushi of the Day</i>	\$ 35.90
ASSORTED SASHIMI & SUSHI	<i>Mixed sashimi and sushi. 8 pieces of each</i>	\$ 39.80
	<i>Mixed sashimi and sushi. 12 pieces of each</i>	\$ 75.80
SALMON SASHIMI	<i>Salmon sashimi served with natural pickled ginger and wasabi</i>	\$ 14.90
SCALLOPS SASHIMI	<i>Scallops served with natural pickled ginger and wasabi</i>	\$ 16.90
SCALLOPS CARPACCIO	<i>5 seared scallops coated in special house sauce</i>	\$ 25.00
SALMON CARPACCIO	<i>6 slices of seared salmon with ponzu, mayo, red onion and mixed herbs</i>	\$ 16.90

## Deep Fried Dishes

GYOZA	<i>5 Pan fried dumplings. Pork or Vegetable</i>	\$14.50
AGEDASHI TOFU	<i>Deep fried tofu with agedashi sauce, bonito flakes and spring onion</i>	\$12.90
CRUMBED OYSTERS	<i>4 crunchy oysters with panko tartare sauce</i>	\$20.80
TAKOYAKI PUFFS	<i>6 bite-sized pieces of octopus wrapped in a crispy batter with tonkatsu sauce, mayo, seaweed, pickle and bonito</i>	\$12.90
OCTOPUS PANCAKE	<i>6 Korean seafood pancakes served with nanban sauce</i>	\$14.50
CHICKEN KARAAGE	<i>Deep fried Japanese style chicken bites served with Asian mix salad and Japanese mayo \$2 extra for spicy dipping sauce</i>	\$14.90
SOFT SHELL CRAB TEMPURA	<i>Deep fried soft shell crab in tempura batter served with tempura house sauce</i>	\$16.90
PRAWN TEMPURA	<i>Deep fried prawn served with tempura sauce</i>	\$15.90
VEGETABLE TEMPURA	<i>Deep fried mixed vegetables in a light tempura batter served with tempura house sauce</i>	\$14.90
NASU DEN	<i>Deep fried eggplant with sweet miso sauce</i>	\$12.90
BUTA MINCE	<i>Deep fried eggplant with pork mince, chilli and basil</i>	\$15.90

## Grilled Dishes

WAGYU STEAK	<i>Small cut Wagyu beef steak, served with corn, Yakniku and brussel sprouts.</i>	\$ 3 2 . 8 0
MACKEREL	<i>Grilled mackerel with house ponzu sauce</i>	\$ 1 5 . 5 0
SALMON SKEWERS	<i>Grilled salmon with yakitori sauce</i>	\$ 1 4 . 9 0
BEEF & LEEK SKEWERS	<i>Sliced beef roll with spring onion inside, and yakitori sauce</i>	\$ 1 4 . 9 0
WAGYU BEEF SKEWERS	<i>Grilled wagyu beef with yakitori sauce</i>	\$ 1 5 . 5 0
CHICKEN SKEWERS	<i>Grilled chicken yakitori with yakitori sauce</i>	\$ 1 0 . 9 0
EEL SKEWERS	<i>Grilled eel with unagi sauce, topped with sesame</i>	\$ 1 5 . 8 0
OX TONGUE SKEWERS	<i>Grilled ox tongue with yakitori sauce</i>	\$ 1 4 . 5 0
MUSHROOM SKEWERS	<i>Grilled oyster mushroom with yakitori sauce</i>	\$ 1 2 . 9 0

## Rice, Noodle & Hot Pot

SQUID MENTAI SPAGHETTI	<i>Stir fried spaghetti with squid, parmesan and mentai sauce</i>	\$16.90
VEGETABLE TEMPURA UDON	<i>Udon noodles in house udon soup served with seaweed and spring onion, and vegetable tempura on the side</i>	\$16.90
ASSORTED TEMPURA UDON	<i>Udon noodles in house udon soup served with seaweed and spring onion, and assorted vegetable tempura on the side</i>	\$17.90
TERIYAKI WAGYU UDON	<i>Wagyu beef with udon noodles in house udon soup served with sesame and spring onion</i>	\$18.90
CHICKEN CUTLET CURRY WITH STEAMED RICE	<i>Panko chicken katsu curry, served with steamed rice, spring onion and pickles.</i>	\$16.90
EEL WITH STEAMED RICE	<i>Steamed rice with grilled eel, served with spring onion and sesame on top</i>	\$18.90
KIMCHI FRIED RICE	<i>Fried rice with pork belly and kimchi on top, served with egg and spring onion</i>	\$14.90
STEAMED RICE	<i>Deep fried mixed vegetables in a light tempura batter served with tempura house sauce</i>	\$3.80

## Salad & Sides

EDAMAME	<i>Boiled soybeans with sea salt \$2 extra for spicy dipping sauce</i>	\$ 8 . 9 0
SEAWEED SALAD	<i>Seaweed with Asian mix salad</i>	\$ 7 . 9 0
SOBA NOODLES SALAD	<i>Cold soba (buckwheat) noodles with shredded vegetables, Asian mix salad, inure, skippy tofu and special house sauce</i>	\$ 1 4 . 9 0
SEAWEED MISO SOUP	<i>Miso paste with tofu and wakame</i>	\$ 5 . 9 0
WASABI OCTOPUS	<i>Octopus in wasabi, served with Asian mix salad</i>	\$ 1 2 . 9 0
CRAB CHAWAN-MUSH	<i>Mixed with egg, crabstick, edamame, spring onion and enoki mushroom</i>	\$ 1 3 . 9 0

## Dessert

YUZU SORBET	<i>Refreshing sorbet with natural yuzu</i>	\$ 1 1 . 0 0
MATCHA TIRAMISU	<i>Layers of matcha-soaked ladyfingers with a light and airy mascarpone cream.</i>	\$ 1 5 . 0 0