

Press Release

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MARINA BAY Sands
SINGAPORE

Marina Bay Sands to unveil highly anticipated Japanese restaurant WAKUDA by chef Tetsuya Wakuda and 50 Eggs on 17 April

Integrated resort lays the finishing touches on its latest dining concept with a stunning design inspired by Japanese craftsmanship

Singapore (7 April 2022) – Marina Bay Sands is gearing up for the opening this month of WAKUDA, a game-changing dining concept by culinary maestro **Tetsuya Wakuda** and **50 Eggs Hospitality Group**. A new landmark to behold in the heart of Marina Bay Sands' hotel lobby, WAKUDA's truly exceptional design by award-winning architecture and design firm Rockwell Group embraces Chef Tetsuya's culinary philosophy and modern take on Japanese classics.



Featuring a majestic up-lit Kumiki wood façade, WAKUDA stands tall at the heart of Marina Bay Sands' hotel lobby

From 17 April, WAKUDA will present an approachable, multi-faceted gastronomic experience, from à la carte and bar dining in elegantly designed communal spaces, to private Omakase in an exclusive enclave, starting with dinner service.

Diners can look forward to savouring Chef Tetsuya's innovative interpretations of Japanese classics in a diverse menu of WAKUDA-style appetisers, sashimi, sushi, tempura, as well as high-quality small plates of grilled items, rice bowls and cold soba – all made using the finest seasonal harvest from Australia, Europe, Japan and New Zealand.

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Headlined by the celebrity chef and his long-time stalwarts Executive Chef Sufian Zain and Chef de Cuisine Suzuki Masaya, WAKUDA will be Chef Tetsuya's second restaurant at the integrated resort after his two Michelin-starred Waku Ghin.

"WAKUDA represents an evolution of my culinary work to date. It is a fresh canvas where I can dream up new possibilities to enable diners to journey across time and seasons," said Chef Tetsuya Wakuda. "From the sourcing of exclusive produce, down to every design element and fine craftsmanship, the level of precision and detail in the cuisine style and presentation is truly remarkable. We envision WAKUDA to be a vibrant and fun dining experience amidst the bustling Marina Bay Sands, and I cannot wait to unveil it to our guests."

WAKUDA Singapore's launch will be followed by a Summer 2022 opening of WAKUDA at The Venetian[®] Resort Las Vegas.

"Partnering with Chef Tetsuya and Marina Bay Sands has resulted in something truly remarkable," 50 Eggs Founder & CEO, John Kunkel, added. "With the perfect formulation of cuisine, art and culture, WAKUDA Singapore will set a new standard in fine dining. I look forward to introducing our highly anticipated 50 Eggs concept on a global scale."

A Perfect Harmony of Nature, Tradition, and Modernity

WAKUDA's design was inspired by traditional Japanese architecture, celebrating the beauty of craftsmanship and nature, and infused with an element of urban Tokyo's energy, modernity and spontaneity. Kumiki – a time-honoured wood joinery craft that traces back to the Asuka period (538-710 AD) – is used throughout. The restaurant's entry features an up-lit Kumiki wood façade, juxtaposed against a massive split-faced natural stone wall. The artistry continues inside the restaurant, from a custom ceiling installation in the *Main Dining Room* and the suspended lighting fixtures of the *Omakase Room* to stylish banquette dividers adjacent to the *Bar* and the framed façade of the open kitchen.



A multi-sensory dining experience awaits at WAKUDA's Main Dining Room

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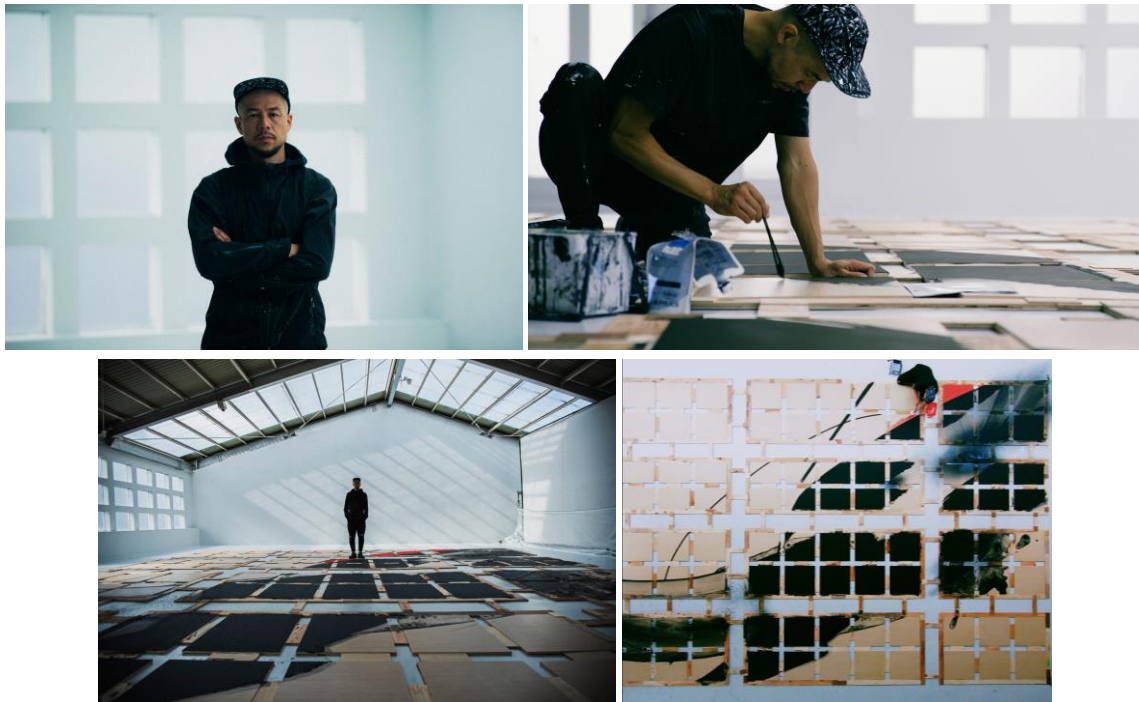
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Upon entering, guests are immersed in a glowing, soft-lit Japanese sanctuary, characterised by rich wood tones, rough-faced stones, a neutral tone-on-tone palette, mirrored surfaces and brushed bronze accents. Floor-to-ceiling windows draw the eye to picturesque views of a lush, outdoor garden framed by a dome-shaped Kumiki screen and marked by a Japanese maple tree sitting above tranquil waters. An embodiment of elegance, beauty, and grace, Japanese maple trees symbolise the onset of Autumn, a season of great harvest and abundance.

Captivating Ceiling Art by Japanese Artist Jun Inoue

In the *Main Dining Room*, Japanese artist Jun Inoue has created an original artwork titled ***The Ingredients That Arrived***. The work is installed on the ceiling, instantly captivating guests with its energy and dynamism. It is an artist expression of Chef Tetsuya's culinary philosophy and transformation process the ingredients undergo when they are prepared into unique dishes. Infinity mirror panels and LED lights form a vast, immersive canopy reminiscent of a bamboo forest, completing the room's interior and softly illuminating the artwork above – creating fleeting moments and views for guests to enjoy.



Japanese artist Jun Inoue's artwork expresses the transformative process of Chef Tetsuya's craft (Images by Naoto Sakamoto)

Inoue is renowned for his unique aesthetic vision which combines the powerful and energetic movements of western street art and hip-hop culture with the contemplative aesthetics and

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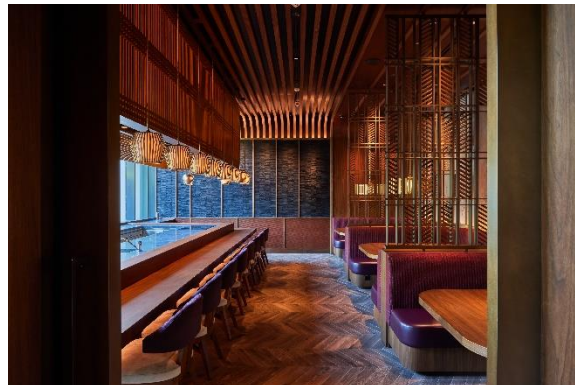
simplicity of Shodō (traditional Japanese calligraphy). His works are an expression of the traditional and the contemporary that make up the artist's identity.

This balance is well expressed in his original work for the restaurant ceiling titled *In His Hands* – a mural featuring liberal brush strokes with bold crimson touches. Here, guests can witness the chefs in action over a black and white marble counter parallel to a dynamic feature wall.

Experience the Charm of Japanese Mixology at the Bar

The arched backlit main *Bar* is a glowing focal point that ushers guests into a world of Japanese mixology. Rockwell Group designed a lunette of contemporary ribbed walnut against an illuminated backdrop of gold-leaf-accented wall panels in a nod to the historic use of gold leaf designs in Japanese royal and religious paintings. Traditional sake barrels join the extensive ranks of bottled spirits and liquors on display.

WAKUDA Forges an Intimate Enclave in its Omakase Room



Experience exclusivity and privacy at WAKUDA's Omakase Room

In the *Omakase Room*, darker tones of natural wood exude elegance over the Chef's Table where diners are treated to a multi-sensory feast of craftsmanship. Intimate plush banquette seats are framed by embossed metal privacy screens, set against oxidised nickel wall panels featuring iridescent cherry blossom motifs.

Other design elements include rice paper pendant lights inspired by traditional Japanese lanterns. Jun Inoue also designed three Noren (traditional Japanese fabric dividers) based on the three elements of nature – earth, fire, and water – quintessential to cooking.

WAKUDA will open for reservations soon. Stay tuned for more updates via its [website](#) and socials [@wakudasingapore](#) and #WorldofWAKUDA.

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About Tetsuya Wakuda

Over the course of his career, chef Tetsuya Wakuda has won international acclaim, receiving top accolades including The World's 50 Best Restaurant distinction for his eponymous restaurant Tetsuya's in Sydney, Australia, and two Michelin stars for Waku Ghin at Marina Bay Sands in Singapore. Originally from the town of Hamamatsu in the Shizuoka Prefecture, Chef Tetsuya was the first-ever global chef to be recognised by the Japanese government as Japan's 'Master of Cuisine' in 2013 and, in 2017, won the Relais & Chateaux's coveted Chefs Trophy. He consistently receives the highest praise for his unique style of cuisine, marrying French technique with the Japanese philosophy of using only the highest quality and seasonal ingredients.

About 50 Eggs Hospitality Group

Founded in 2001 by seasoned restaurateur John Kunkel, 50 Eggs Hospitality Group is a globally acclaimed restaurant group known for its game-changing concepts, critically acclaimed chef partners, and signature warmth hospitality. Named Restaurant Hospitality Magazine's "Coolest Multi-Concept Companies in the Land," 50 Eggs, Inc. focuses its efforts on developing cutting-edge brands that deliver unparalleled dining experiences throughout the United States and abroad. The multi-faceted full-creative firm owns and operates some of the country's most influential restaurants, with 12 successful restaurants in its current portfolio, and several more brands and location expansions on the horizon. Signature concepts include the James Beard Foundation Award-nominated Yardbird, with six eateries in Miami, Las Vegas, Singapore, Los Angeles, Dallas, Washington, D.C. and more to come, including Chicago and Denver in 2022. CHICA, a collaboration with Celebrity Chef Lorena Garcia debuted at the Venetian Las Vegas in 2017 followed by Miami in late-2019. The Venetian Resort is also home to two additional 50 Eggs Hospitality Group concepts including Spritz Restaurant & Bar and Capri Pool Restaurant & Bar. Lastly, the group's fast-casual Spring Chicken concept delights guests in both Miami International Airport and Las Vegas' Allegiant Stadium. Last year (2021), also marking the groups' twenty-year anniversary, 50 Eggs Hospitality Group opened CHICA's third outpost location in Aspen and reopened Yardbird in Beverly Hills. The group's award-winning restaurant concepts continue to expand throughout the United States, and internationally, with the upcoming addition of its newest concept, WAKUDA. Created in collaboration with world-renowned, two-Michelin-starred Chef Tetsuya Wakuda, the brand-new eatery is a collision of time and culture through cuisine. Opening at Singapore's Marina Bay Sands and in Las Vegas this year.

About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010. Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com.

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