



GoldenGai

FACT SHEET

**ABOUT GOLDEN
GAI COCKTAIL
CLUB:**

Golden Gai is an intimate drinks destination inspired by the iconic neon-lit alleys of the Golden Gai bar district of Shinjuku, Tokyo. Located inside The Venetian Resort Las Vegas and developed by 50 Eggs Hospitality Group, Golden Gai blends cultural authenticity with the allure and raw energy of a bold, hidden-world experience where handcrafted cocktails, Michelin-star-quality cuisine and curated entertainment converge. The destination's appeal also extends through exclusive pop-ups with the world's best bars, alongside collaborations with top Japanese spirits, sake and champagne, creating a dynamic, rotating beverage program that promises something new with every visit.

**ABOUT 50 EGGS
HOSPITALITY
GROUP:**

Baked in 2001, 50 Eggs Hospitality Group owns and operates a multi-faceted, full-service culinary and hospitality firm. Based in South Florida and founded by chief executive officer and restaurateur John Kunkel, 50 Eggs Hospitality Group owns and drives the creativity behind some of the country's popular restaurants. Las Vegas' concepts include Wakuda, Chica and Golden Gai.

COCKTAILS:

Golden Gai's cocktail menu reflects Japan's heritage and profound connection to nature and seasonality—all while emphasizing excellence and balance. Every drink on the menu is meticulously concocted, featuring ingredients such as yuzu and premium Japanese whisky, bringing guests along for a sensory journey where tradition meets innovation.

Signature cocktails include:

- Matcha Made in Heaven – Roku Gin, génépy, yuzu, lemon, coconut cream, egg white, matcha powder
- Sleepy Kaiju – Vida Mezcal, midori, yuzu, lime, agave, cucumber, shiso
- WAKUDA Tiki – Planteray Dark Rum, falernum, yuzu, orgeat, pineapple, angostura bitters



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- Ancient Lore – Toki Whisky, dom b nedictine, absinthe, angostura bitters
- TLM – Haku Vodka, Kobe Sake, lemon, lychee juice, Wakamomo peach
- Golden Gai Cure – Toki Whisky, lemon, honey, ginger, peated Japanese whisky float

SAKE, CHAMPAGNE AND WINE:

Golden Gai also offers one of the most expansive lists of sake, Champagne and wine in Las Vegas. This collection encompasses a carefully assembled yet broad selection reflecting both global excellence and rare finds.

BEVERAGE POP- UPS:

Golden Gai not only immerses guests in the essence of Tokyo's underground but also brings the world's finest drinking experiences to Las Vegas through ongoing pop-ups with the [50 Best Bars in the World](#). These exclusive collaborations give guests the rare chance to sip on globally celebrated cocktails without leaving the Strip. In addition to these renowned partnerships, Golden Gai hosts pop-ups with producers of premium Japanese spirits, sake as well as champagnes, creating a dynamic, rotating beverage program that promises something new with every visit.

CUISINE:

From 5 to 10 p.m., Golden Gai serves the full menu from its neighbor [WAKUDA](#)—the internationally celebrated fine-dining Japanese restaurant. From 10 p.m. to closing, Golden Gai offers a menu of small Japanese handhelds and sumptuous bar bites made with the finest ingredients and bold, sought-after flavor twists.

Small handhelds from the kitchen:

- Jidori Chicken Nuggets – Chicken breast, yuzu ranch dressing, micro shiso
- Spicy Tuna Crispy Rice – Soy caramel
- Beef Tartar Crispy Rice – Wasabi roots, soy marinated egg, cornichon
- Lobster Crispy Rice – Spicy soy butter
- Toro & Caviar Crispy Rice – Spicy sesame miso



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- Tempura Crispy Rice – Seasonal vegetables
- Japanese Wagyu Katsu Slider – Tonkatsu sauce, Japanese mayo, lettuce
- Crunchy Fried Fish – Creamy yuzu kosho, slaw
- Jidori Chicken Sando – Shokupan bread, Japanese mayo, tonkatsu sauce, slaw, pickled jalapeno

Handrolls from the sushi bar:

- Golden Gai Secret Treasure – Toro, Japanese uni, caviar
- Hot and Juicy – Poached lobster, spicy yuzu aioli, tobiko, chives
- Surf and Turf – Wagyu, snow crab, wasabi mayo, cucumber
- Japanese Wagyu Foie Gras – Spicy soy mirin reduction

DJS AND ENTERTAINMENT:

With live DJs performing Tuesday through Saturday evenings, the space transforms into a place where elevated cocktails, craveable bites and culture come together seamlessly. From the neon glow to the pulsing energy of its carefully curated soundscape, Golden Gai feels both familiar and thrillingly unpredictable.

DESIGN:

Golden Gai's indoor-outdoor design draws on the edgy, eclectic essence of the underground nightlife scene that inspired it. Pops of neon light punctuate the darkened interior, which includes just eight tables. On the walls hang contemporary art works by Shohei Otomo, whose influences range from cyberpunk to anime and create an atmosphere where hospitality meets intrigue and rebellion.

PRIVATE EVENTS:

Offering an intimate indoor space as well as an expansive outdoor patio with additional seating and sweeping views of Las Vegas Boulevard, Golden Gai provides the ultimate location for private events and celebrations on the Strip. Golden Gai can accommodate



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up to 50 guests. For larger groups up to 450, Golden Gai and the neighboring Wakuda can be reserved together.

HOURS: Golden Gai is open Tuesday through Thursday from 5 p.m. to midnight, Friday and Saturday from 5 p.m. to 1 a.m. and Sunday and Monday from 5 p.m. to 11 p.m.

ADDRESS: Golden Gai is located steps inside the WAKUDA entry in The Palazzo Lobby at The Venetian Resort Las Vegas 3325 South Las Vegas Blvd.

PHONE: (702) 665-8592

AGE REQUIREMENT: Guests must be 21 or older to enter.

RESERVATIONS: With a limited number of tables, reservations are highly recommended. Guests may make reservations by calling (702) 665-8592.

WEBSITE: www.wakudajapanese.com/golden-gai/

SOCIAL MEDIA LINKS: [Instagram](#) and [TikTok](#) @GoldenGaiLV

PHOTOS: [Click here.](#)

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