

WAKUDA 和久田

FACT SHEET

**ABOUT
WAKUDA:**

WAKUDA at The Venetian Resort Las Vegas provides a bold, artful collision of time and culture, traditional eastern mythology and seductive design created by world-renowned, two-Michelin-star chef Tetsuya Wakuda and 50 Eggs Hospitality CEO John Kunkel. WAKUDA captures the tension between traditional and modern Japan in a bold and thoughtful way through cuisine, design and art. Chef Tetsuya's team crafts pristine moments of culinary beauty, harnessing what is both time-honored and what is possible. With seating offered in the dining room, on the terrace overlooking Las Vegas Boulevard, at the sushi bar and in the intimate Omakase room, WAKUDA invites culinary enthusiasts to embark on a fine-dining experience like none other.

**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.

**ABOUT CHEF
TETSUYA
WAKUDA:**

Born in Japan and trained in classic French cooking techniques, chef Tetsuya Wakuda is known for blending both cultures to create a distinctive and unforgettable culinary experience. Wakuda grew up in the Japanese town of Hamamatsu. With a limited knowledge of English, he arrived in Australia at the age of 22, never imagining he would one day be embraced as one of the nation's favorite culinary masters. Over the course of his career, he's earned international recognition as one of the world's great chefs, including two Michelin Stars. In 2013, he was honored by the Japanese government as the first-ever internationally based chef to be recognized as one of Japan's Master of Cuisine.

CUISINE:

Upscale, contemporary Japanese dining, blending traditional techniques with innovative, modern flavors.

**OMAKASE
EXPERIENCE:**

OMAKASE, which is short for omakase shimasu, means "I'll leave it up to you." While in the U.S. it's sometimes mistakenly interpreted as a sushi tasting menu, a true omakase is when a chef prepares course after course à la minute, creating each dish based on the guests' reactions throughout the entire experience.

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WAKUDA heightens the omakase tradition with a dining experience that is truly a first in the city. Part world-class precision and part artistic intuition, the WAKUDA chefs create menus each evening that set the stage for an unexpected culinary journey. With only six seats, each guest will have a truly personalized, exclusive experience.

The omakase experience is priced at \$275 per person. Seatings take place Thursday through Saturday at 5 p.m. and 7:30 p.m. The experience lasts 90 minutes or approximately 120 minutes with add-ons, including:

- Additional sushi (\$100): includes extra courses of seasonal nigiri and sushi.
- From the kitchen (\$100): featuring grilled fish and Japanese A5 wagyu.
- Wine and sake tasting (\$125): a curated pairing experience.
- Golden Gai cocktail experience (\$22): handcrafted cocktail from 9 p.m. onward.

MENUS: Click [here](#).

SIGNATURE DISHES:

Sashimi Specialties

- Kanpachi Carpaccio
- King Salmon truffle

Hot Specialties

- Seabass Miso
- Duck on the Rocks

WAKUDA Sushi

- Aburi New Zealand King Salmon
- Japanese A5 Wagyu
- Uni with Wasabi and Marinated Egg

Dessert

- Wakuda's House Special - Coconut Miso Soft Serve Ice Cream
- Kakigori with Candy Floss

BEVERAGE PROGRAM:

The curated beverage program highlights innovative specialty cocktails inspired by Japanese flavors, a robust sake collection ranging from sparkling to aged varieties and a thoughtfully chosen

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range of wines and spirits designed to complement the dining experience.

- BAR:** WAKUDA's bar strikes the perfect balance between sophistication and lively energy, offering an impressive selection of craft cocktails, premium sake, fine wines and spirits, all expertly crafted by skilled mixologists. Guests can enjoy the vibrant atmosphere enhanced by DJ sets, while gourmet small plates and appetizers add a touch of culinary excellence. Whether socializing, celebrating or unwinding, WAKUDA's bar provides an upscale and energetic setting.
- DESIGN:** WAKUDA features a sleek, modern interior with plush seating, ambient lighting and chic décor exuding style.
- PRIVATE EVENTS:** Offering an expansive indoor space, several private dining rooms as well as a spacious outdoor patio with additional seating and sweeping views of Las Vegas Boulevard, WAKUDA provides the ultimate location for private events and celebrations on the Strip. WAKUDA can accommodate up to 400 guests in total. For larger groups, WAKUDA and the neighboring Golden Gai Cocktail Club can be reserved together. Amenities include views of the Strip, a full-service bar and catering options. For private event inquiries, click [here](#).
- HOURS:** WAKUDA is open for dinner nightly from 5 to 10 p.m., with last seating at 9:30 p.m. The cocktail lounge is open nightly from 5 to 11 p.m. The omakase room is open Thursday through Saturday at 5 p.m. and 7:30 p.m. Guests must cancel 72 hours in advance.
- ADDRESS:** WAKUDA is located inside The Palazzo Lobby at The Venetian Resort Las Vegas at 3325 South Las Vegas Blvd.
- PHONE:** (702) 665-8592
- AGE REQUIREMENT:** All ages are welcome and guests must be 21 or older to consume alcohol.
- RESERVATIONS:** Guests may make reservations [online here](#).
- WEBSITE:** www.wakudajapanese.com/location/wakuda-las-vegas/
- SOCIAL MEDIA LINKS:** [Facebook](#), [Instagram](#) and [TikTok](#)

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PHOTOS:

[Click here.](#)

MEDIA

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