



WAKAME





WELCOME TO WAKAME

We are glad to host you and hope you enjoy your dining experience at Wakame. Our restaurant explores the traditions of Asia in an innovative fusion of textures, flavors and beverages inspired by the Far-East.

We use only the freshest ingredients to craft innovative dishes and drinks that reflect the best of Asia. So whether you're here to dine, drink, or dance – enjoy yourself and embrace the Wakame vibe!

DIM SUM

Truffle Edamame (V,G) Mushroom sauce	85
Prawn, Scallop and Mushroom Siu Mai (SF,G)	62
Chicken and Ginger (G)	50
Butternut, Spinach, Feta and Pine Nut (V,G,N)	42
Spinach and Cream Cheese (V,G)	42

Our dim-sums are served with homemade soy ginger, fuchi sauce and chili oil

BAO

Rock Shrimp Bun (SF,G) Spicy mayonnaise, pickled jalapeño	70
Soft-Shell Tempura Bun (SF,G) Chipotle mayonnaise, pickled red cabbage	70
Crispy Chicken Bun (G) Aji amarillo sauce, pickled cucumber	60
Pulled Braised Beef Short-Rib Bun (G) Short rib jus, pickled shallots	90

SALAD

Kani Kamaboko Crab Salad (SF,G) Crab with cucumber, Asian mixed leaves and yuzu goma dressing	75
Crispy Japanese Eggplant and Burrata (G) Eggplant with burrata and yuzu truffle dressing	85
Green Papaya Salad (G,N) Fresh green papaya, coriander, mint and peanut	65
Lobster Salad (SF,G) Poached lobster, mixed leaves, avocado, shiso jalapeño dressing	140
Salmon Sashimi Salad (G) Fresh salmon, daikon, mixed salad, quinoa, wasabi soy ginger dressing	78
Crispy Duck Salad (G) Crispy duck, mixed salad, wonton crisps, hoisin goma dressing	65
WAKAME Salad (V,G,N) Marinated seaweed with green salad, goma and jalapeño dressing	58
Crispy Chicken Salad (G) Fried Nori Chicken, Cabbage, somen noodle, truffle goma dressing	65
Spinach and Yuzu Goma (V,G) Spinach, spring onion, sesame seed and yuzu goma sauce	58

SOUP

Miso Miso soup with tofu, wakame and spring onion	25
Tom Yum (SF) Tom yum soup with Chilean seabass, prawn and king oyster mushroom	75

SMALL PLATES

Edamame Truffle miso (V,G) Grilled	40
Chili oyster (G) Stir-fried	30
Sea salt (V) Steamed	25
Rolled Toro Sashimi (G) Toro sashimi, kizami wasabi salsa, momiji oroshi, yuzu zest, black salt with wafu dressing	135

Tuna Pizza (G,D) Cream cheese, jalapeño, red onion, cherry tomato, truffle sauce	85
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Lobster Taco (SF,G) Lobster with yuzu guacamole and mango salsa	135
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Flamed Wagyu Nigiri (G) Wagyu striploin nigiri, kizami wasabi, spring onion with truffle butter	105
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Exotic Mushrooms (V) Sautéed exotic mushrooms with crispy leek and black truffle miso	80
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Wagyu Sliders (G) Hand chopped wagyu with truffle mayonnaise	80
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Calamari (SF,G) Crispy calamari, hoisin and lime	80
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Wagyu Beef Gyoza (G) Wagyu beef dumpling with chili ponzu sauce	85
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Rock Shrimp Tempura (SF,G) Crispy rock shrimp with spicy mayonnaise	80
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Wasabi Rock Shrimp (SF,G) Crispy rock shrimp with wasabi mayonnaise	85
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Soft Shell Crab (SF,G) Fried soft shell crab with wasabi mayonnaise and sweet ponzu	99
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Crispy Chicken Kara-age (G) Yuzu kosho and shichimi mayonnaise, ponzu salsa	85
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Yakitori (G) Grilled chicken skewer with yuzu and shichimi teriyaki	58
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Spicy Tuna Crispy Rice (G) Spicy tuna, spring onion and jalapeño	75
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CARPACCIO

Fresh Bluefin Tuna Carpaccio New Style Sashimi (G) Crispy capers, pomegranate reduction and yuzu soy	155
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Hamachi New Style Sashimi (G) Hamachi sashimi, orange jelly, pickled carrot and tomato, yuzu soy	100
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Salmon New Style Sashimi Salmon sashimi, jalapeño dressing, mango, celeriac, pickled kumquat, ponzu jelly	80
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Wagyu Beef Tataki Australian grade 5 wagyu beef, jalapeño and kizami salsa	125
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Toro Tiradito and Black Truffle Ponzu (G) Salmon caviar, yuzu kosho pesto, daikon and cress salad	145
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Salmon Tartare (G) Salmon, spring onion, avocado and ponzu	75
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SIDES

Truffle Fried Rice (V,G) Truffle mushroom, garlic, onion, truffle butter	105
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Seafood Fried Rice (SF,G) Assorted seafood with ginger and garlic	60
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Singaporean Noodle (SF,G) Glass noodle, seafood, crispy enoki mushroom with curry sauce	55
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Broccolini (V) Red chili sauce, crispy garlic	58
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Grilled Asparagus (V,G) Sesame and onion dressing	42
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WOK

Sautéed Lobster and Broccolini (SF,G) Wok fried whole live lobster, broccolini, black pepper sauce	235
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Black Pepper Beef (G) Black angus tenderloin, capsicum pepper and holy basil	162
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Colombo Chili Prawn (SF,G) Stir-fried prawn and vegetable, sweet and spicy sauce	90
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Stir Fried Kung Pao Chicken (G,N) Capsicum pepper, spring onion, cashew nut	125
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Pad Thai Prawns (SF,G) Prawn, noodle, tamarind and spring onion	110
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LARGE PLATES

Lobster Thermidor (SF,G,D) Oven baked fresh lobster, wonton crisps, dynamite sauce	300
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Yakitori Marinated Baby Chicken (G) Grilled chicken, assorted mushrooms and truffle teriyaki	150
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Blackmore Wagyu Striploin 9 (G) Wagyu sirloin, mushrooms, black pepper and truffle teriyaki sauce	425
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Truffle Miso Risotto and Braised Wagyu Short-Ribs (G,D) Miso, mushrooms, wagyu short-ribs, parmesan, caramelized onion	250
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Marinated Glacier 51 Chilean Seabass Oven roasted Chilean seabass with jalapeño and ginger marinade	280
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Yuzu Miso Black Cod (G) Miso marinated black cod, hajikami ginger	185
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Seared Salmon and Crispy Brussel Sprouts (G) Crispy skin salmon and soy ginger	175
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Glazed Lamb Chop (G) Korean spice marinated lamb chops, pickled cucumber and hijiki	180
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Oven Baked Whole Seabass (G) Garlic ponzu, red onion salad, yuzu truffle dressing, grilled lime	175
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Grilled Australian Ribeye Beef (G) Sesame and black pepper sauce, crispy garlic chips, leek	200
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Karubi Beef and Mushroom Hotpot (G) Marinated grilled beef, mushrooms, hijiki seaweed, truffle butter, rice	155
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All Prices are in AED and inclusive of 7% municipality fees, 10% service charge and 5% VAT.
If you have any concerns regarding food allergies, please inform your server prior to ordering.
(V) vegetarian (SF) shellfish (A) alcohol (N) nuts (G) gluten (D) dairy.

WAKAME FLAME MAKI

Salmon (G)	89
Cucumber, avocado, pickled onion, jalapeño coulis, spicy salmon and mayonnaise	
Kairuki Maki (SF,G)	135
Wagyu beef, tempura prawn, cream cheese and asparagus and truffle teriyaki sauce	
Snow Crab and Truffle (SF,G)	89
Tempura crab, asparagus, salmon, truffle oil	
Tempura Vegetable (V,G)	75
Assorted vegetable tempura, pineapple salsa, wasabi, butternut and yuzu mayonnaise	
Hamachi Tataki and Crab (SF,G)	95
Seared yellowtail, crab mix, avocado, spicy mayonnaise	

SPECIALTY MAKI

Crispy Kataifi Prawn (SF,G)	110
Avocado, spicy mayonnaise, kizami wasabi, sesame soy dressing	
Crispy Lobster (SF,G)	130
Lobster, guacamole, mango salsa and wasabi mayonnaise	
Firecracker Roses (G)	75
Salmon rose, chopped spicy salmon, tempura crumb	
Volcano (SF,G)	95
Tempura crabstick maki, spicy crab salad	
Spider (SF,G)	80
Crispy softshell crab, tobiko, avocado, spring onion, spicy mayonnaise	
Crunchy Prawn Tempura (SF,G)	75
Tempura prawn, sriracha mayonnaise and teriyaki sauce	
Rainbow Reloaded (SF,G)	95
Prawn, avocado, salmon, tuna, tobiko, teriyaki sauce, spring onion	
Dragon (SF,G)	75
Eel tempura, avocado, cucumber, tobiko, teriyaki sauce	
Spicy Tuna Rock N' Roll (G)	89
Fresh yellowfin tuna, green onion, sesame crumb, spicy kimchi sauce	

SUSHI A LA CARTE

	SASHIMI 3 PIECES	NIGIRI 2 PIECES
Tuna	60	50
Toro	125	90
Salmon	50	40
Hamachi	60	40
Ama Ebi	60	50
Unagi	55	40
Prawn	45	38
Scallop	60	50
Octopus	45	40
Snow Crab	90	50

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