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## **A WORLD OF CHOICE**

At Wakame, we understand the importance of individual dining choices and how your choices should be valued and celebrated.

Instead of scanning through the menu to pick what few dishes you can actually eat, we have developed a fully vegan menu with a wide selection of dining options to help support you. We hope you enjoy!

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## SALAD

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| <b>Crispy Japanese Eggplant and Tomato v/g</b><br>eggplant with tomato and yuzu truffle dressing      | 65 |
| <b>Wakame Salad v/g/n</b><br>marinated seaweed with asian mixed leaves and jalapeño goma dressing     | 58 |
| <b>Green Papaya Salad v/g/n</b><br>fresh green papaya with coriander, mint, peanut and chili dressing | 65 |
| <b>Green Leaf Salad v/g</b><br>asian mixed leaves, cherry tomato, avocado, enoki mushroom             | 50 |

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## SMALL PLATES

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| <b>Sea Salt Edamame v</b><br>steamed with sea salt  | 25 |
| <b>Truffle Edamame v/g</b><br>grilled with truffle miso and chili garlic                              | 40 |
| <b>Tuna Pizza v/g</b><br>pickled tomatoes, yuzu guacamole, jalapeño and chili ponzu                   | 55 |
| <b>Bluefin Carpaccio v/g/n</b><br>roasted beetroot with lime coulis, peanut crumb and shiso ponzu     | 65 |
| <b>Jalapeño Taco v/g</b><br>assorted vegetable, yuzu guacamole and jalapeño mango salsa               | 50 |
| <b>Pepper Trio Carpaccio v/g</b><br>roasted capsicum with salsa verde, crispy leek and soy ginger     | 65 |
| <b>Jalapeño Tempura Bao v/g</b><br>sriracha sauce and caramelized onion                               | 50 |
| <b>Robata Shiso Corn v/g</b><br>grilled corn skewers with shiso salsa                                 | 55 |
| <b>Truffle Miso Mushrooms v/g</b><br>sautéed exotic mushrooms with crispy leek and black truffle miso | 80 |
| <b>Avocado Crispy Rice v/g</b><br>mango salsa and jalapeño  | 55 |

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## SIDES

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| <b>Truffle Fried Rice v/g</b><br>truffle mushroom, garlic, onion and chives        | 105 |
| <b>Extra Vegetable Fried Rice v/g</b><br>assorted vegetable with ginger and garlic | 60  |
| <b>Hong Kong Style Noodle v/g</b><br>fresh noodle with sesame and soy              | 55  |

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## LARGE PLATES

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| <b>Truffle Miso Risotto v/g</b><br>truffle mushroom risotto with caramelized onion                       | 95 |
| <b>Mushroom Tempura Hotpot v/g</b><br>oyster mushrooms and shiso tempura with ponzu rice                 | 95 |
| <b>Crispy Tofu Steak and Mushrooms v/g</b><br>stir fried mushrooms and tofu with singaporean chili sauce | 80 |
| <b>Colombo Devilled Vegetable v/g</b><br>stir-fried vegetable, crispy lettuce with black pepper sauce    | 65 |
| <b>Stir Fried Kung Pao Tofu v/g/n</b><br>capsicum pepper, spring onion, cashew nut                       | 85 |

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## SPECIALTY MAKI

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| <b>Crispy Tempura Vegetable v/g</b><br>assorted vegetable tempura, pineapple salsa, wasabi, butternut and yuzu sauce | 75 |
| <b>California v/g</b><br>avocado, asparagus, cucumber and citrus sesame sauce  | 75 |
| <b>Rainbow v/g</b><br>avocado, mango, beetroot and teriyaki sauce  | 75 |
| <b>Spider v/g</b><br>crispy enoki tempura, pickled kimchi, cucumber and yuzu teriyaki                                | 75 |
| <b>Dragon v/g</b><br>brocolini tempura, avocado, cucumber and sriracha sauce   | 75 |
| <b>Devilled Eggplant v/g</b><br>sweet and sour brinjal chutney and devilled chili sauce                              | 75 |
| <b>Spicy Tuna v/g</b><br>amazu tomato plum and pickled onion, sesame crumb and kimchi ponzu sauce                    | 75 |

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## NIGIRI

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10 piece platter for AED 95 including:

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| <b>Avocado v/g</b><br>fresh ponzu goma avocado mango salsa                    |
| <b>Asparagus v/g</b><br>grilled soy ginger asparagus and shiso salsa          |
| <b>Hamachi v/g</b><br>sautéed yuzu soy king oyster mushroom and kizami wasabi |
| <b>Sake v/g</b><br>jalapeno soy capsicum and lime coulis                      |
| <b>Maguro v/g</b><br>amazu tomato plum and pickled onion                      |