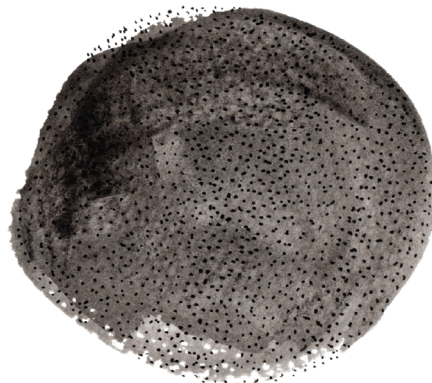
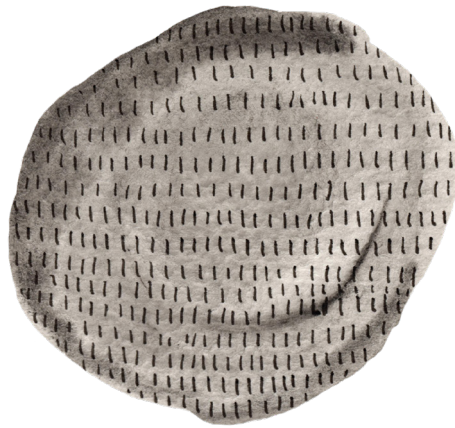


WAKAME

ROBATA SPECIAL



WAKAME

ROBATA SPECIAL

Inspired by the traditional Japanese charcoal grill, immerse yourself in the theatre of our Wakame kitchen. Each dish is an artful blend of bold, smoky flavors and delicate, fresh ingredients, crafted to perfection over open flames.

dining

wagyu kushiyaki 125
miso teriyaki, kizami wasabi, togarashi

gochujang lamb ribs 195
pickled radish, sesame, korean pepper sauce

salmon teriyaki 165
broccolini, hajikami, hoba leaves

tiger prawn 175
shiso chimichurri, yuzu butter cream sauce

wagyu short ribs 295
truffle gremolata, mashed potato, pickled chilli

thai grilled chicken 155
lemongrass, green apple som tam, chilli tamarind sauce

kurohana a5 rib-eye steak 545
shishito pepper, eryngii mushroom, sea salt

mocktails

al hefeiti special 55
passionfruit juice, ginger, yuzu, lemonade