

# WAKAME

## dim sum

*served with homemade soy ginger, fuchi sauce and chili oil*

<b>wagyu truffle</b> <small>G</small>	wagyu beef, truffle ponzu	85
<b>truffle edamame</b> <small>V/G/D</small>	mushroom sauce	75
<b>golden curry chicken</b> <small>G</small>	jalapeño, mint sauce	52
<b>siu mai</b> <small>SF/G</small>	prawn, scallop, mushroom	62
<b>spinach &amp; cream cheese</b> <small>V/G/D</small>		42

## bao

<b>crispy lobster</b> <small>SF/G/D</small>	chili garlic mayonnaise, caramelized onion	95
<b>rock shrimp</b> <small>SF/G/D</small>	spicy mayonnaise, pickled jalapeño	70
<b>crispy chicken</b> <small>G/D</small>	aji amarillo sauce, pickled cucumber	60
<b>mixed mushroom</b> <small>V/G/D</small>	yuzu mayonnaise, pickled jalapeño	85

## taco

<b>popcorn shrimp</b> <small>SF/G/D</small>	pickled cucumber, spicy mayonnaise	85
<b>lobster taco</b> <small>SF/G/D</small>	yuzu guacamole, mango salsa	135
<b>wagyu truffle miso</b> <small>G/D</small>	pickled jalapeño, truffle mayonnaise	135

## sandos

<b>wagyu 4-5</b> <small>G/D</small>	breaded with caramelized onion mayonnaise	175
<b>chicken</b> <small>G/D</small>	chipotle mayonnaise, mozzarella, yellow cheese	145

## salad

<b>japanese eggplant &amp; burrata</b> <small>G/V</small>	yuzu truffle dressing	85
<b>salmon sashimi salad</b> <small>G</small>	daikon, quinoa, asian mixed leaves, soy ginger dressing	78
<b>kani kamaboko crab salad</b> <small>SF/G</small>	cucumber, asian mixed leaves, yuzu goma dressing	75
<b>crispy duck salad</b> <small>G</small>	asian mixed leaves, wonton crisps, hoisin goma dressing	65
<b>wakame salad</b> <small>V/G/N</small>	marinated seaweed, asian mixed leaves, jalapeño goma dressing	58
<b>chicken pomelo salad</b> <small>G/D</small>	plum dressing	75
<b>green papaya salad</b> <small>G/N/V</small>	papaya, coriander, mint, peanut, chili dressing	65

## raw and carpaccio

<b>yellowtail ceviche</b> <small>G</small>	green apple, jalapeño, cilantro salad, shiso ponzu	130
<b>bluefin tuna carpaccio</b> <small>G</small>	new style sashimi, crispy capers, pomegranate reduction, yuzu soy	155
<b>yellowtail sashimi</b> <small>G</small>	new style hamachi sashimi, orange jelly, pickled carrot, tomato, yuzu soy	100
<b>salmon new style sashimi</b> <small>G</small>	jalapeño dressing, mango, celeriac, pickled kumquat, ponzu jelly	80
<b>wagyu beef tataki</b>	australian grade 5 wagyu beef, jalapeño, kizami salsa	125
<b>salmon tartare</b> <small>G</small>	spring onion, avocado, ponzu	75
<b>wakame ceviche</b> <small>G</small>	tuna, salmon, hamachi, citrus soy, tapioca crackers	95

## small plates

<b>edamame</b>	truffle miso / grilled <small>V/G/D</small> chili oyster / stir-fried <small>SF/G</small> sea salt / steamed <small>V</small>	40 30 25
<b>tuna pizza</b> <small>G/D</small>	‘akami’ tuna, cream cheese, jalapeño, cherry tomato, truffle mayonnaise	85
<b>exotic mushrooms</b> <small>V</small>	crispy leek, black truffle miso	80
<b>wagyu sliders</b> <small>G</small>	hand chopped wagyu, truffle mayonnaise	80
<b>calamari</b> <small>SF/G</small>	hoisin, lime	80
<b>wagyu beef gyoza</b> <small>G</small>	chili ponzu dipping	85
<b>rock shrimp tempura</b> <small>SF/G</small>	spicy mayonnaise	80
<b>soft shell crab</b> <small>SF/G</small>	tempura, wasabi mayonnaise, sweet ponzu	99
<b>korean fried chicken</b> <small>G/D</small>	gochujang, yogurt sauce	85
<b>yakitori</b> <small>G</small>	grilled chicken skewer, yuzu pepper teriyaki	60
<b>spicy tuna crispy rice</b> <small>G/D</small>	spring onion, jalapeño	75
<b>shrimp spring roll</b> <small>G/SF</small>	snow peas, cabbage, homemade sweet chili sauce	85

## large plates

<b>lobster spaghetti</b> <small>SF/G/D</small>	homemade spaghetti, creamy chili garlic miso	350
<b>dynamite rock shrimp risotto</b> <small>SF/G/D</small>	mushroom risotto, rock shrimp tempura, aji panca sauce	200
<b>chicken teriyaki</b> <small>G</small>	assorted mushrooms, truffle teriyaki sauce	150
<b>blackmore wagyu striploin</b> <small>9 G/D</small>	mushrooms, black pepper, truffle teriyaki sauce	475
<b>truffle short-rib risotto</b> <small>G/D</small>	truffle miso mushroom risotto, braised wagyu short-ribs, caramelized onion	265
<b>tamarind baked seabass</b> <small>G</small>	oven roasted, tamarind sauce, pomelo salad	200
<b>yuzu miso black cod</b> <small>G</small>	miso marinated, hajikami ginger, yuzu miso	195
<b>seared salmon</b> <small>G/D</small>	pak choi, soy butter sauce	190
<b>tiger prawns</b> <small>SF/G/D</small>	robata grilled, yuzu crème sauce, spicy mayonnaise	155
<b>glazed lamb chop</b> <small>G</small>	korean spice, pickled cucumber, hijiki	190
<b>wafu ribeye beef</b> <small>G/D</small>	wafu sauce, garlic crisp	200
<b>karubi beef hotpot</b> <small>G/D</small>	shimeji mushrooms, ponzu butter rice	165
<b>mushroom hotpot</b> <small>G/D/V</small>	oyster mushrooms, shiso tempura, ponzu butter rice	95

## wok

<b>black pepper beef</b> <small>G/D</small>	black angus tenderloin, capsicum pepper, holy basil	175
<b>colombo chili prawn</b> <small>SF/G/D</small>	vegetable, sweet and spicy sauce	90
<b>stir fried kung pao chicken</b> <small>G/N</small>	capsicum pepper, spring onion, cashew nut	125
<b>pad thai prawns</b> <small>SF/G</small>	noodle, tamarind, spring onion	110

## sides

<b>truffle fried rice</b> <small>V/G/D</small>	truffle mushroom, garlic, onion, chives	105
<b>seafood fried rice</b> <small>SF/G</small>	assorted seafood, ginger, garlic	60
<b>hong kong style noodle</b> <small>V/G</small>	fresh egg noodle, sesame, soy	55

## flame maki

<b>flame salmon</b> <small>G</small>	cucumber, avocado, pickled onion, jalapeño coulis, spicy salmon, mayonnaise	89
<b>kairuki</b> <small>SF/G</small>	wagyu beef, tempura prawn, cream cheese, asparagus, truffle teriyaki	135
<b>crab truffle</b> <small>SF/G</small>	tempura crab, asparagus, salmon, truffle oil	89
<b>flaming vegetable</b> <small>V/G</small>	assorted vegetable tempura, pineapple salsa, wasabi, butternut, yuzu mayonnaise	75

## specialty maki

<b>popcorn shrimp tempura roll</b> <small>SF/G</small>	dynamite rock shrimps, spicy sesame dressing	105
<b>crispy lobster</b> <small>SF/G</small>	guacamole, mango salsa, wasabi mayonnaise	130
<b>firecracker roses</b> <small>G</small>	salmon rose, chopped spicy salmon, tempura crumb	75
<b>crunchy prawn tempura</b> <small>SF/G</small>	sriracha mayonnaise, teriyaki sauce	75
<b>volcano</b> <small>SF/G</small>	crabstick tempura, spicy crab salad	95
<b>spider</b> <small>SF/G</small>	crispy softshell crab, tobiko, avocado, spring onion, spicy mayonnaise	80
<b>dragon</b> <small>SF/G</small>	eel tempura, avocado, cucumber, tobiko, teriyaki sauce	75
<b>rainbow reloaded</b> <small>SF/G</small>	prawn, avocado, salmon, tuna, tobiko, spring onion, teriyaki sauce	95
<b>spicy tuna rock n’ roll</b> <small>G</small>	yellowfin tuna, green onion, sesame crumb, spicy kimchi sauce	89

## sashimi & nigiri

<b>flamed g9 wagyu</b> <small>G/D</small>	<i>nigiri 2 pieces or sashimi 3 pieces</i> <i>nigiri</i> wagyu striploin nigiri, kizami wasabi, spring onion, truffle butter	90
<b>toro: japanese fatty tuna</b> <small>G</small>	<i>sashimi</i> daikon salad, pickled ginger, wasabi bits, shiso, house soy <i>nigiri</i> nikiri, wasabi	110
<b>maguro: japanese ‘akami’ tuna</b> <small>G</small>	<i>sashimi</i> daikon salad, pickled ginger, wasabi bits, shiso, house soy <i>nigiri</i> wasabi salsa, yuzu ponzu	85
<b>sake: norwegian salmon</b> <small>G</small>	<i>sashimi</i> daikon salad, pickled ginger, wasabi bits, shiso, house soy <i>nigiri</i> onion chutney, capers, lemon zest	70
<b>hamachi: japanese yellowtail</b> <small>G</small>	<i>sashimi</i> daikon salad, pickled ginger, wasabi bits, shiso, house soy <i>nigiri</i> jalapeño salsa, citrus soy, orange jelly	75
<b>hotate: japanese scallops</b> <small>G</small>	<i>sashimi</i> daikon salad, pickled ginger, wasabi bits, shiso, house soy <i>nigiri</i> lime, sea salt	65
<b>unagi: japanese fresh water eel</b> <small>G</small>	<i>nigiri</i> teriyaki sauce, sesame seed, shiso	85

All prices are in AED inclusive of 7% municipality fees, 10% service charge and 5% VAT.  
For concerns regarding food allergies, please speak to your server prior to ordering.

v vegetarian | sf shellfish | a alcohol | n nuts | g gluten | d dairy