
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!

SALAD

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

SMALL PLATES

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

SIDES

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

LARGE PLATES

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

SPECIALTY MAKI

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

NIGIRI

10 piece platter for AED 95 including:

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