
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

Served with homemade soy ginger, fuchi sauce and chili oil

Wagyu Truffle g wagyu beef and truffle ponzu	85
Truffle Edamame v/g mushroom sauce	75
Golden Curry Chicken g jalapeño and mint sauce	52
Prawn, Scallop and Mushroom Siu Mai sf/g	62
Spinach and Cream Cheese v/g	42

BAO

Crispy Lobster Bun sf/g chili garlic mayonnaise and caramelized onion	95
Rock Shrimp Bun sf/g spicy mayonnaise and pickled jalapeño	70
Crispy Chicken Bun g aji amarillo sauce and pickled cucumber	60

TACO

Popcorn Shrimp sf/g rock shrimp tempura with pickled cucumber and spicy mayonnaise	85
Lobster Taco sf/g lobster with yuzu guacamole and mango salsa	135
Wagyu Truffle Miso g tossed wagyu striploin with pickled jalapeño and truffle mayonnaise	135
Kimchi Tuna g 'toro' fatty tuna, with yuzu guacamole and kimchi ponzu	95

SALAD

Crispy Japanese Eggplant and Burrata g eggplant with burrata and yuzu truffle dressing	85
Salmon Sashimi Salad g fresh salmon with daikon, quinoa, asian mixed leaves and soy ginger dressing	78
Kani Kamaboko Crab salad sf/g imitation crab with cucumber, asian mixed leaves and yuzu goma dressing	75
Crispy Duck Salad g crispy duck with asian mixed leaves, wonton crisps and hoisin goma dressing	65
Wakame Salad v/g/n marinated seaweed with asian mixed leaves and jalapeño goma dressing	58
Crispy Chicken Salad g fried nori chicken with cabbage mix and goma dressing	65
Green Papaya Salad g/n fresh green papaya with coriander, mint, peanut and chili dressing	65

RAW AND CARPACCIO

Yellowtail Ceviche g green apple, jalapeno, cilantro salad and shiso ponzu	130
Fresh Bluefin Tuna Carpaccio New Style Sashimi g crispy capers, pomegranate reduction and yuzu soy	155
Yellowtail New Style Sashimi g hamachi sashimi, orange jelly, pickled carrot and tomato, yuzu soy	100
Salmon New Style Sashimi g jalapeño dressing, mango, celeriac, pickled, kumquat, ponzu jelly	80
Wagyu Beef Tataki australian grade 5 wagyu beef, jalapeño and kizami salsa	125
Salmon Tartare g salmon, spring onion, avocado and ponzu	75

SMALL PLATES

Edamame	
truffle miso / grilled v/g	40
chili oyster / stir-fried g	30
sea salt / steamed v	25
Tuna Pizza g/d	85
'akami' tuna with cream cheese, jalapeño, cherry tomato and truffle mayonnaise	
Exotic Mushrooms v	80
sautéed exotic mushrooms with crispy leek and black truffle miso	
Wagyu Sliders g	80
hand chopped wagyu with truffle mayonnaise	
Calamari sf/g	80
crispy calamari, hoisin and lime	
Wagyu Beef Gyoza g	85
wagyu beef dumpling with chili ponzu dipping	
Rock Shrimp Tempura sf/g	80
crispy rock shrimp with spicy mayonnaise	
Wagyu Pizza g	140
marinated wagyu with pickled red chili, cherry tomato and jalapeño mayonnaise	
Soft Shell Crab sf/g	99
soft shell crab tempura with wasabi mayonnaise and sweet ponzu	
Crispy Chicken Kara-age g	80
yuzu kosho and shichimi mayonnaise, ponzu salsa	
Yakitori g	60
grilled chicken skewer with yuzu pepper teriyaki	
Spicy Tuna Crispy Rice g	75
spicy tuna, spring onion and jalapeño	

WOK

Ceylon Hot Butter Calamari sf/g	80
wok tossed crispy calamari with black pepper sauce	
Black Pepper Beef g	162
black angus tenderloin, capsicum pepper and holy basil	
Colombo Chili Prawn sf/g	90
stir-fried prawn and vegetable, sweet and spicy sauce	
Stir Fried Kung Pao Chicken g/n	125
capsicum pepper, spring onion, cashew nut	
Pad Thai Prawns sf/g	110
prawn, noodle, tamarind and spring onion	

LARGE PLATES

Lobster Spaghetti sf/g	350
grilled lobster and homemade spaghetti with creamy chili garlic miso	
Dynamite Rock Shrimp Risotto sf/g	200
mushroom risotto with rock shrimp tempura and aji panca sauce	
Marinated Baby Chicken Teriyaki g	150
grilled chicken with assorted mushrooms and truffle teriyaki sauce	
Blackmore Wagyu Striploin 9 g	425
wagyu striploin with mushrooms, black pepper and truffle teriyaki sauce	
Truffle Miso Risotto and Braised Wagyu Short-Ribs g/d	250
mushroom risotto with wagyu short-ribs and caramelized onion	
Marinated Baked Seabass g	180
oven roasted seabass with jalapeño & ginger sauce	
Yuzu Miso Black Cod g	185
miso marinated black cod with hajikami ginger and yuzu miso	
Seared Salmon and Crispy Brussel Sprouts g	175
crispy skin salmon and soy ginger	
Glazed Lamb Chop g	180
korean spice marinated lamb chops with pickled cucumber and hijiki	
Wafu Ribeye Beef g	200
marinated australian ribeye steak with wafu sauce and garlic crisp	
Karubi Beef Hotpot g	155
marinated grilled beef, shimeji mushrooms with ponzu butter rice	
Mushroom Hotpot g	95
oyster mushrooms and shiso tempura with ponzu butter rice	

SIDES

Truffle Fried Rice v/g	105
truffle mushroom, garlic, onion and chives	
Seafood Fried Rice sf/g	60
assorted seafood with ginger and garlic	
Hong Kong Style Noodle g	55
fresh egg noodle with sesame and soy	

WAKAME FLAME MAKI

Flame Salmon g	89
cucumber, avocado, pickled onion, jalapeño coulis, spicy salmon and mayonnaise	
Kairuki sf/g	135
wagyu beef, tempura prawn, cream cheese, asparagus and truffle teriyaki	
Crab Truffle sf/g	89
tempura crab, asparagus, salmon and truffle oil	
Tempura Vegetable v/g	75
assorted vegetable tempura, pineapple salsa, wasabi, butternut and yuzu mayonnaise	

SPECIALTY MAKI

Popcorn Shrimp Tempura Roll sf/g	105
dynamite rock shrimps and spicy sesame dressing	
Crispy Lobster sf/g	130
lobster, guacamole, mango salsa and wasabi mayonnaise	
Firecracker Roses g	75
salmon rose, chopped spicy salmon, tempura crumb	
Crunchy Prawn Tempura sf/g	75
tempura prawn, sriracha mayonnaise and teriyaki sauce	
Volcano sf/g	95
crabstick tempura and spicy crab salad	
Spider sf/g	80
crispy softshell crab, tobiko, avocado, spring onion and spicy mayonnaise	
Dragon sf/g	75
eel tempura, avocado, cucumber, tobiko, teriyaki sauce	
Rainbow Reloaded sf/g	95
prawn, avocado, salmon, tuna, tobiko, spring onion and teriyaki sauce	
Spicy Tuna Rock n' Roll g	89
fresh yellowfin tuna, green onion, sesame crumb and spicy kimchi sauce	

SASHIMI AND NIGIRI

Nigiri 4 pieces or Sashimi 5 pieces

Flamed G9 Wagyu g	125
nigiri wagyu striploin nigiri, kizami wasabi, spring onion and truffle butter	
Toro: Japanese Fatty Tuna g	125
sashimi daikon salad, pickled ginger, wasabi bits, shiso and house soy nigiri black caviar and yuzu soy	
Maguro: Japanese 'Akami' Tuna g	105
sashimi daikon salad, pickled ginger, wasabibits, shiso and house soy nigiri fresh jalapeño, wasabi salsa and truffle ponzu	
Sake: Norweigen Salmon g	70
sashimi daikon salad, pickled ginger, wasabibits, shiso and house soy nigiri black tobiko, chives with citrus goma	
Hamachi: Japanese Yellowtail g	90
sashimi daikon salad, pickled ginger, wasabibits, shiso and house soy nigiri kizami wasabi, lime coulis and ponzu goma	
Hotate: Japanese Scallops g	90
sashimi daikon salad, pickled ginger, wasabibits, shiso and house soy nigiri kizami wasabi, lime coulis and ponzu goma	
Tako: Japanese Octopus g	80
sashimi daikon salad, pickled ginger, wasabibits, shiso and house soy nigiri kizami wasabi, lime coulis and ponzu goma	
Unagi: Japanese Fresh Water Eel g	105
nigiri yuzu teriyaki and shiso	