

大雪。冬至 100% WOLE PLANT-BASED GASTRONOMIC VEMAKASE 23 ITEMS, \$208+PAX

ARTISAN TSUKEMONO

kasuzuke, asazuke, su rekon, smoked burdock

HASSUN

koji cured yam bacon enoki chickpea miso eggplant foie gras pate negitoro tartlet scallop mousse

TRIO STARTER

uni, otoro, caviar kombu cured hamachi carpaccio beef tartare

SIGNATURE SUSHI

chef choice of 5

ENTREE

mosiac steak, smoked potato salad, sesame oil chimichurri

WARM & COMFORT

shark fin soup

DESSERTS - AMAZAKE

chocolate bon bon artichoke cannoli kefir popsicle

Birthday celebration complimentary with Wakamama signature Kefir cheesecake

+\$68/pax with 5 Artisan Sake Pairing +\$88/pax with 7 Artisan Sake Pairing



大雪。冬至 100% WOLE PLANT-BASED EXPERIENCE VEMAKASE 16 ITEMS, \$168+PAX

ARTISAN TSUKEMONO

kasuzuke, asazuke, su rekon

HASSUN

koji cured yam bacon enoki chickpea miso eggplant foie gras pate negitoro tartlet scallop mousse

DUO STARTER

uni, otoro, caviar kombu cured hamachi carpaccio

SIGNATURE SUSHI

chef choice of 3

ENTREE

mosiac steak, smoked potato salad, sesame oil chimichurri

WARM & COMFORT

shark fin soup

DESSERTS - AMAZAKE

chocolate

Birthday celebration complimentary with Wakamama signature Kefir cheesecake

+S\$68 pairing with 5 Artisan Sake



大雪。冬至 HEALTHY & WHOLE 100% PLANT-BASED LUNCH \$88++PAX

ARTISAN TSUKEMONO

kasuzuke, asazuke, su rekon, smoked burdock

COZY & WARM

Warm soup comes with 3 seasonal traditional sides

SIGNATURE MAINS

Japanese Pumpkin Curry Rice unagi, edamame, tsukemono, sushi rice

OR

Chirashi Donburi chutoro, otoro, ika, caviar, sushi rice

DESSERT

warm amazake, chocolate bon bon

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