

# 小暑。大暑。 100% PLANT-BASED SUSHI VEMAKASE

WED-SUN | \$168++PAX

## TRADITIONAL

Ume, Kasuzuke, Asazuke, Su Rekon, Kojizuke, Vegan Kimch  
comes 3-4 types

蔬  
食

## HASSUN - KOJI & MISO

shoyu koji cured tofu  
smoked bacon enoki  
house dashi daikon hijiki  
oyster shot  
shio koji yam sticks  
lady finger shoyu kombu  
sake lime edamame

\*\*change according to season, 6-7 items\*\*

## WAKAMAMA'S ARTISAN SUSHI

uni  
otoro  
squid  
anago  
tamago yaki  
Kampachi  
chutoro  
black caviar  
\*\* 6-7 items \*\*

## COMFORT & COZY

ume ochazuke soup, onigiri

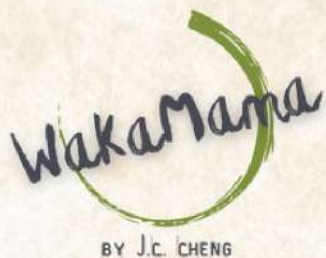
## DESSERT

amazake, yakimochi

**+S\$68 pairing with 5 Sake Cocktails**

\*\*Most our cooking & dishes are design no oil, sugar nor sea salt added, we using our own house blended vegan dashi and sweetness from amazake/figs and natural sweetness from the food itself. FYI we only use moon sea salt & coco nectar sugar in all our cooking. Items depends on season thus chef may change day to day to select the most fresh ingredients to prepare for all customers. To make sure even you come again will be different combination.



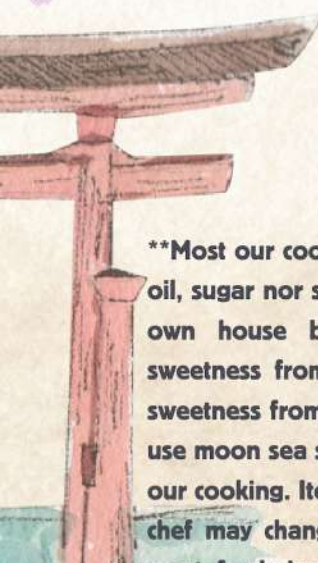


# 小暑。大暑。立秋。 ASIAN FUSION TASTING MENU

**\$168++PAX**



蔬  
食



## ARTISAN TSUKEMONO

Ume, Kasuzuke, Asazuke, Su Rekon, Kojizuke, Vegan Kimch  
comes 3-4 types

## 4 SNACKS

foie gras pate  
negitori tartlet  
bacon enoki  
black caviar, otoro & uni

## DUAL ENTRÉE

lemongrass satay, hainanese chicken rice drumstick

## 100% GFV DRY TOSSED PASTA

soba / GFV pasta with our signature shio pistachio avocado sauce

## WARM & COMFORT

ume ochazuke , onigiri

## PROBIOTICS DESSERT

Torta Savoia amazake kefir cheesecake

## PETIT FOUR

homemade chocolate bon bons

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**+S\$68 pairing with 5 Sake Cocktails**



小暑。大暑。  
**HEALTHY & WHOLE**

**100% PLANT-BASED LUNCH \$98++PAX**

疏  
食  
套  
餐

ARTISAN TSUKEMONO

Ume, Kasuzuke, Asazuke, Su Rekon, Kojizuke, Vegan Kimch  
comes 3-4 types

COZY & WARM

Warm Oden  
comes with 2-3 seasonal traditional sides

SIGNATURE MAINS

Japanese pumpkin curry rice  
unagi, edamame, tsukemono, mixed grain rice  
or  
Signature 100% vegan (gluten-free) pasta/soba  
comes with abalone, tsukemono & fermented tofu cheese

PROBIOTICS DESSERT

Raw Vegan Torta Savoia cheesecake  
topped with amazake avocado cream

**\*\*pairing with 3 Sake Cocktails \$38**

**Frozen Kombucha Mocktail \$24**

**Frozen Kefir Smoothies \$24**

**Ginger Rosealla Lemon Tea \$18**

**handmade chocolate \$4**

**vegan magnum \$10**

**Basil Mango Sorbet \$8**

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**DRINKS MENU**

NON-ALCOHOLIC

|                                   |      |
|-----------------------------------|------|
| Kombucha Mocktail                 | \$24 |
| Vegan Lassi Mocktail              | \$24 |
| Nepalese Chai Latte               | \$14 |
| Latte                             | \$12 |
| Ice Black Coffee                  | \$10 |
| Ginger Rosella Lemon tea          | \$18 |
| Moon Milk Latte                   | \$18 |
| Jasmine Rose Green Tea            | \$12 |
| Chrysanthemum/Chamomile           | \$12 |
| Goji, Longan, Date, Ginger, Lotus | \$18 |

ALCOHOL

|                        |            |
|------------------------|------------|
| Umeshu Shot            | \$26       |
| Umeshu Rock / Soda     | \$26       |
| Kombucha Sake Cocktail | \$26       |
| Chocolate Sake         | \$15/\$158 |
| Sweet Potato Sake      | \$15/\$158 |
| Cloudy Sake            | \$13/\$128 |
| Sparkling Sake         | \$13/\$108 |
| Lychee Sake            | \$13/\$108 |

素



小暑。大暑。立秋。  
**SAKE PAIRING**  
**\$68++PAX**



**SHOCHU**

*sweet potato distilled spirit*

clear aftertaste with strong  
sweet potato aroma

**UMESHU**

*plum wine with whiskey*

homemade plum whiskey with  
sweet and fragrant notes

**SAKE COCKTAIL**

*homemade recipe*

serve accordingly to  
chef's choice

**HONJOZO**

*70% polishing of grain*

refreshing and very rich in taste,  
neither too sweet and too dry

**NAMA SAKE**

*unpasteurised sake*

smooth with sweetness and  
aroma like melon and apple

**DAIGINJO**

*50%+ polishing of grain*

sweet, fruity sake with a clean  
finish of cherries

**NIGORI**

*unfiltered cloudy sake*

rich, robust, full bodied, aroma  
of rice with natural sweetness

**KOSHO**

*aged cacao sake*

full bodied, aroma of rice,  
strong cacao taste

Selection of 5 by Chef

*pairing depends on chef's seasonal menu and availability of each  
artisanal Sake from brewery*

