

Wakamama
BY J.C. CHENG

大寒。立春
**100% WOLE PLANT-BASED
CNY TAKEAWAY**
10% OFF BYO CONTAINER

SASHIMI YU SHENG

\$48 (2-4pax)

\$68 (6-8pax)

CANTONESE CARROT CAKE

\$38 (2-4pax)

\$48 (6-8pax)

SWEET POTATO TARO CAKE

\$38 (2-4pax)

\$48 (6-8pax)

SWEET & SOUR PORK

\$28 (2-4pax)

\$38 (6-8pax)

GRANNY'S PENG CAI

\$68 (2-4pax)

\$108 (6-8pax)

Most of our dishes are designed without oil, sugar, or sea salt. Instead, we use our house-made Wakamama vegan dashi and natural sweetness from amazake, figs, and the food itself. Our cooking mainly features koji and miso. The menu changes monthly, depending on the season, as our chef selects the freshest ingredients. We don't aim to mimic animal dishes; instead, Joyce strives to make our creations interesting and delicious, showing that 100% whole plant foods can be scrumptious and fun to enjoy.

***10% off if you bring your own
reusable container***

\$25 delivery charge, islandwide delivery

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