

Wakamama

BY J.C. CHENG

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食



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

5 SIGNATURE SUSHI

chef choice of 5

DUO SIGNATURE

mosiac steak, smoked potato salad,
sesame oil chimichurri

WARM & COMFORT

shark fin soup

DESSERTS - AMAZAKE

chocolate bon bon
artichoke cannoli
coconut yogurt magnum

***Birthday celebration complimentary with Wakamama
signature Kefir cheesecake***

+\$68/pax with 5 Artisan Sake Pairing

+\$38/pax for 3 NOLO Pairing

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Wakamama

BY J.C. CHENG

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

ARTISAN TSUKEMONO
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

3 SIGNATURE SUSHI

chef choice of 3

DUO SIGNATURE

mosiac steak / smoked potato salad,
sesame oil chimichurri

WARM & COMFORT

shark fin soup

DESSERTS - AMAZAKE

Warm Amazake
or
Coconut Yogurt magnum

Birthday celebration complimentary with Wakamama signature Kefir cheesecake

+\$568 pairing with 5 Artisan Sake
+\$38 for 3 NOLO Pairing

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恭喜發財。蛇年行大運。蛇年發財
蛇年心想事成、萬事如意、身體健康

Wakamama
BY J.C. CHENG

100% WOLE PLANT-BASED CHINESE NEW YEAR SET 8 SHARING PLATES, 138+PAX



SASHIMI YU SHENG

chutoro, otoro, hamachi, caviar, ikura

GRANDMA'S PENG CAI

bamboo fungus, bean curd stick, red yeast sauce, vermicelli, gingko, lotus seed, cabbage

SESAME OIL TOFU

hua tiao wine, sesame oil, shoyu koji mushrooms

SWEET & SOUR PORK

marinated lion mane mushrooms, lychee, homemade sweet & sour sauce

JAPANESE PUMPKIN CURRY

homemade Japanese curry, torched cheddar, root vegetables

STUFFED HAIRYGOURD

lily bulb, homemade stuffing, dashi stock

SHARK FIN SOUP

shark fin, slow cooked soup

DOUBLE BOIL PEAR

goji berry, korean pear, wintermelon sugar, lotus seed, dried longan, peach gum, jujube

Birthday celebration complimentary with Wakamama signature Kefir cheesecake

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Wakamama

BY J.C. CHENG

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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.

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

DESSERT

warm amazake, chocolate bon bon

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

Frozen Kombucha Mocktail \$24

Ginger Rosella Lemon Tea \$18

handmade chocolate \$4

Basil Mango Sorbet \$8