

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

**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.



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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



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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*

