

Wakamama

BY J.C. CHENG

蔬  
食



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.

◆ 白露。秋分。寒露  
**100% WOLE PLANT-BASED  
EXPERIENCE VEMAKASE**  
**16 ITEMS, \$168++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

STARTER

uni, otoro, caviar  
kombu cured hamachi carpaccio

SIGNATURE SUSHI

shiso scallop, tuna mayo, chutoro

ENTREE

mosiac steak smoked potato salad,  
sesame oil chimichurri

WARM & COMFORT

shark fin soup

DESSERTS - AMAZAKE

amazake, chocolate bon bon

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

**+\$\$68 pairing with 5 Artisan Sake**



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蔬  
食



◆ 白露。秋分。寒露  
**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

STARTER

uni, otoro, caviar  
kombu cured hamachi carpaccio  
beef tartare

SIGNATURE SUSHI

white uni, shiso scallop, tuna mayo, chutoro, tamago

ENTREE

mosiac steak smoked potato salad,  
sesame oil chimichurri

WARM & COMFORT

shark fin soup

DESSERTS - AMAZAKE

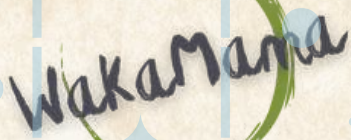
chocolate bon bon, cannoli, kefir popsicle

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

**+\$\$68 pairing with 5 Artisan Sake**





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白露。秋分。寒露  
**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

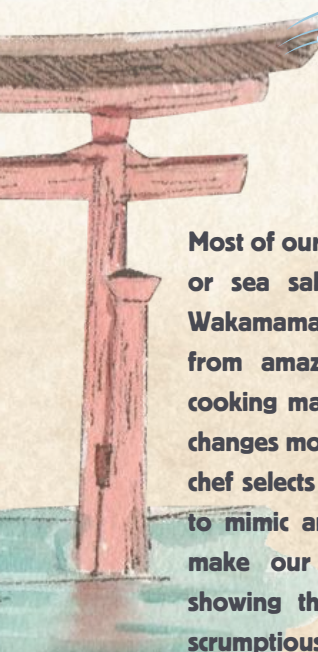
**\*\*pairing with 3 Sake Cocktails \$38**

**Frozen Kombucha Mocktail \$24**

**Ginger Rosella Lemon Tea \$18**

**handmade chocolate \$4**

**Basil Mango Sorbet \$8**



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