

VEMAKASE TASTING MENU 2023

KOJI, MISO & AMAZAKE

GLUTEN-FREE PLANT-BASED

+S\$30 pairing with Sake & Kombucha Mocktail

AMUSE BOUCHE

Vemakase

APPETIZERS

Matcha Ochazuke

ENTREE

Vemakase

MAIN

Vemakase

HANDMADE RAVIOLI

handmade gluten-free pasta
or Ravioli

DESSERTS

Basil Mango Sorbet, Ginger Tea, Kefir Ice-Cream, Ice Cream Mochi / Pistachio Tart

S\$118/pax
Thur - Sat
5-9pm