

處暑。白露。秋分。
VEMAKASE TASTING MENU - EXCLUSIVE

\$158++PAX THUR- SUN | 5-10PM

AMAZAKE

Amazake, mixed colour rice, a natural sweetness from rice

KOJI, KASU, MISO, TSUKEMONO

kasuzuke, kimchi, asazuke, ume,

APPETIZER

Ume Ochazuke, millet mixed colour rice, nori, wasabi sesame

DUET SNACK

House Makgeolli Truffle vegan Cheese shroom, sea caviar
Pate de Foie Gras, land caviar

SALAD / SOUP

Smoked Parma Ham, Australia rock melon, basil oil
OR Raw Vegan Buratta, sous vide pear, chives oil

PALATE CLEANSER

House fermented Kefir Peach Sorbet / Basil Mango

MORSEL

Meatless Cube, sautéed lemongrass on simple natural cherry
tomato onion sauce, otoro carpaccio,

KOJI CURED / SOBA

Koji cured Scallop Steak, house fermented kombucha lime
romensco, fine french beans

RAW VEGAN DESSERTS

House Kombucha Raw Vegan wagashi Mooncake,
fresh coconut skin, kombucha mango filling

素



***Most our cooking & dishes are design no 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.*



+S\$48 pairing with 3Sake & Sake Cocktail

處暑。白露。秋分。 SUSHI TASTING MENU

S\$138+pax | Thur- Sun | 5-10pm

AMAZAKE

Amazake, mixed colour rice, a natural sweetness from rice

APPETISER

Ume Ochazuke, millet mixed colour rice, nori, wasabi sesamer

DUET TAPAS

Pate de Foie Gras, sea caviar
Makgeolli Truffle cheese shroom, land caviar

PALATE CLEANSER

Kefir Peach Sorbet or Kefir Basil Mangi Sorbet

WHOLE VEGAN SUSHI

Otoro, Uni, Squid, unagi, chutoro, negitori, tamago, tokbiki, unagi

WARM SOUP

Warm Snug Oden / mixed beans veggies

DESSERTS

Chef's Choice :

warm double boil pear with chinese herbal, raw
vegan cannoli, raw vegan peach sorbet, raw vegan
Mooncake, raw vegan Chocolate Bon Bon, warm
double boil pear with chinese herbal

素



***Most our cooking & dishes are design
no 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.*



+S\$48 pairing with 3 Sake & Sake Cocktail

處暑。白露。秋分。 RAW VEGAN TASTING MENU

S\$158+pax | Thur- Sun | 5-10pm



AMAZAKE

Amazake, mixed colour rice, a natural sweetness from rice

RAW VEGAN APPETISER

House water kefir Tartare, amazake dressing, beetroots, cucumber, mango, avocado, kombucha vinegar

MORSEL SNACK

Raw Vegan Ravioli, mixed nuts raw vegan romesco, kombucha vinegar basil oil

HEALTHY WARM SNUG SOUP

Wakamama's signature mixed colour beans, veggies, papaya, pumpkin soup

ENTRÉE BOX

Chef's choice , surprise
House fermented milk kefir duet dressing Raw Vegan Lasagna
OR raw vegan dry tossed pumpkin/zucchini pasta

RAW DESSERTS

Chef's Choice :
raw vegan kefir cheesecake, raw vegan cannoli,
raw vegan peach sorbet, raw vegan Mooncake,
raw vegan Chocolate Bon Bon, warm double boil
pear with chinese herbal

***Most our cooking & dishes are design no 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.*

素



+S\$48 pairing with 3 Sake & Sake Cocktail

處暑。白露。秋分。 TASTING MENU - CHEF'S CHOICE

S\$138+pax | Thur- Sun | 5-10pm

AMAZAKE

Amazake, mixed colour rice, a natural sweetness from rice

APPETISER

Otoro Steak, Kombucha Shiso Dressing & organic green
OR Vegan Burratta cherry medley & sous vide pear

ENTRÉE BOX

Chef's choice of Koji cured Steak

SOBA

Chef's choice of duet flavour soba

SNACK / HEALTHY SOUP

Mixed colour beans, veggies, papaya, pumpkin

DESSERTS

Chef's Choice :

raw vegan cannoli, raw vegan peach sorbet, raw
vegan Mooncake, raw vegan Chocolate Bon Bon,
warm double boil pear with chinese herbal

素



***Most our cooking & dishes are design no 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.*



+S\$48 pairing with 3 Sake & Sake Cocktail