



處暑。白露。秋分。 VEMAKASE TASTING MENU-DISCOVERY

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

A BREATH OF FERMENTATION
Amazake, mixed colour rice, a natural sweetness from rice

TSUKEMONO

kasuzuke, shiokojizuke, asazuke, ume, pickles

APPETIZER

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

DUET SNACK

House fermented Makgeolli Truffle vegan Cheese shroom
Pate de Foie Gras

SALAD / SOUP

Smoked Parma Ham, Australia rock melon, basil oil

NATURAL ENTRÉE

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

PALATE CLEANSER

House fermented Water Kefir Peach Sorbet

KOJI CURED / SOBA

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

DESSERTS

House Kombucha Raw Vegan wagashi Mooncake



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***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 & a Cocktail

處暑。白露。秋分。 VEMAKASE TASTING MENU-EXPLORE

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



A BREATH OF FERMENTATION

Kombucha mocktail shot, organic fruits, herbs

RAW VEGAN APPETISER

House water kefir overnight steak 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

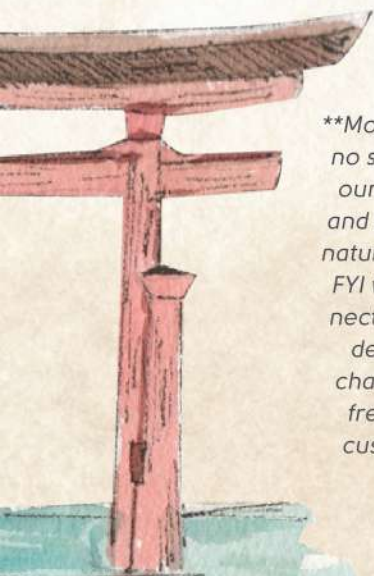
Chef's choice , surprise
House fermented milk kefir duet dressing Raw Vegan Lasagna, or raw vegan dry tossed pumpkin/zucchini pasta

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

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+S\$48 pairing with 4 Sake & Kombucha Cocktail