

小暑。大暑。立秋。 SUSHI VEMAKASE MENU

\$168++PAX

TRADITION & ARTISAN

kasuzuke / kojizuke
Ume Agave / vegan kimchi
asazuke
su renkon

HASSUN - KOJI & MISO

shoyu koji tofu
smoked bacon enoki
tahini tofu spinach
oyster shot
shio koji yam sticks
dashi lady finger sea snail
sakae lime edamame
seasonal fruits

change according to season, 6-7 items

WAKAMAMA'S SUSHI

uni
otoro
squid
anago / unagi
tamago
Kampachi
chutoro
tokbiko
** 6-7 items **

COMFORT & COZY

ume ochazuke soup, onigiri

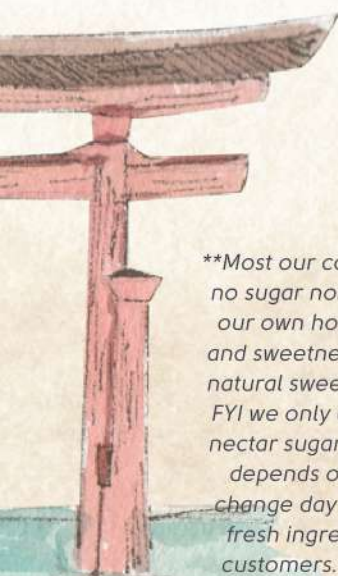
DESSERT

amazake, cottonii seaweed mochi, yakimochi

+S\$68 pairing with 5 Sake Cocktails

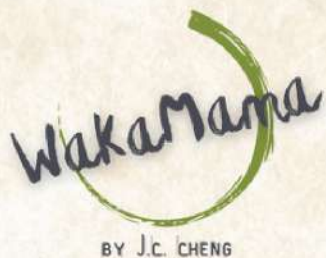


素



***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.*





BY J.C. CHENG

小暑。大暑。立秋。 ASIAN FUSION VEMAKASE

\$188++PAX

ARTISAN TSUKEMONO

kasuzuke / kojizuke
Ume Agave / vegan kimchi
asazuke
su renkon

INTRIGUING SNACKS

foie gras pate
negitori tartlet
bacon enoki
black cavair, otoro & uni

DUAL ENTRÉE

lemongrass satay, chicken drumstick

FUSION PASTA

buckwheat soba, shiso avocado pistachio carbonara

WARM & COMFORT

ume ochazuke , onigiri

QUENCH & THRILL

homemade basil mango sorbet

FERMENTED DESSERT

Torta Savoia amazake kefir cheesecake
or
Handmade GF vegan chocolate bon bon (wasabi nori)

+S\$68 pairing with 5 Sake Cocktails

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.*



小暑。大暑。立秋。
SIMPLE FOR OUTDOOR

\$98++PAX

QUENCHING

Ginger rosella lemon tea (cold) / rose jasmine tea (warm)

ARTISAN TSUKEMONO

kasuzuke / kojizuke
Ume Agave / vegan kimchi
asazuke
su renkon

COZY ODEN

ume ochazuke
sesame, konnyaku, carrot, tofu, nori

SIGNATURE MAINS

Japanese pumpkin curry rice
unagi, nori, veggies, tsukemono
or
Kimchi tomatoes soba with seasonal veggies

FERMENTED DESSERT

Torta Savoia kefir cheesecake
pistachio crumble
amazake whipped cream

handmade chocolate bon bon +\$3/pcs

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\$38 pairing with 3 Sake Cocktails

小暑。大暑。立秋。
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



小暑。大暑。立秋。
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*

