

處暑。白露。秋分。  
**TASTING MENU - HALLOWEEN EXCLUSIVE**

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

**HALLOWEEN**



**BLOODY KOMBUCHA SHOT**  
Amazake, mixed black, red, brown & Koshihikari rice,

**ARTISAN TSUKEMONO**  
kasuzuke, kimchi, asazuke, ume, shiokojizuke, Su Renkon

**MORSEL**  
Rock melon roll with black charcoal Dill herbs Kefir cream

**HOUSE BURRATA**  
Vegan Buratta, sous vide bloody pear & basil oil

**SEASONAL - PUMPKIN**  
Pumpkin Pavé with Kefir cinnamon nutmeg vanilla cream

**MEATLESS STEAK**  
Meatless Fold, sautéed lemongrass on simple natural cherry tomato onion sauce

**HALLOWEEN BONE MARROW**  
Bone Marrow enjoy with Bloody Kombucha Compote, Autumn pear and gluten-free Bread

**DESSERTS & HOT TEA**  
Wagashi / Kefir Cheesecake / Chocolate Bon Bon / Pumpkin Mochi / Double boiled herbal pear

**+S\$38 pairing with 4 Sake**



*\*\*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.*



處暑。白露。秋分。  
**VEMAKASE - WHOLE VEGAN SUSHI**

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

AMAZAKE SHOT

Amazake, mixed black, red, brown & Koshihikari rice,

ARTISAN TSUKEMONO

kasuzuke, kimchi, asazuke, ume, shiokojizuke, Su Renkon

WARM APPETIZER

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

MORSEL SNACK

House Makgeolli Truffle vegan Cheese shroom & umibudo /  
Pate de Foie Gras & Tonburi

PALATE CLEANSER

Kefir Peach Sorbet or Kefir Basil Mangi Sorbet

ARTISAN WHOLE VEGAN SUSHI

Chef's Choice: 7-10 kind sushi, Otoro, Uni, Squid, unagi,  
salmon, negitori, tamago, tokbiki, unagi, hotate, black cavair

OSAKA ODEN / SOBA

Light salted natural sweetness of oden in JC's style  
or Shio Cabonara / Kimchi Tomato Soba

DESSERTS & HOT TEA

Wagashi / Kefir Cheesecake / Chocolate Bon Bon /  
Pumpkin Mochi / Double boiled herbal pear

**+S\$38 pairing with 3 Sake**

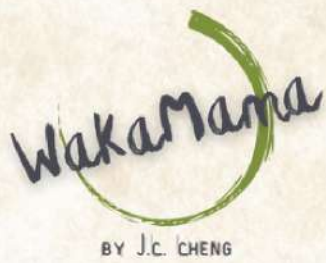


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\$158++PAX THUR- SUN | 5-10PM

## AMAZAKE SHOT

Amazake, mixed black, red, brown & Koshihikari rice,

## ARTISAN TSUKEMONO

kasuzuke, kimchi, asazuke, ume, shiokojizuke, Su Renkon

## WARM APPETIZER

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

## MORSEL SNACKS

House Makgeolli Truffle vegan Cheese shroom & umibudo / Pate de Foie Gras & Tonburi / Truffle Potato Pavé

## SALAD

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

## MEATLESS STEAK

Meatless Fold, sautéed lemongrass on simple natural cherry tomato onion sauce / Koji Cured Scallop with Raw Vegan keffir lime Romensco sauce

## BONE MARROW

Bone Marrow enjoy with Bloody Kombucha Compote, Autumn pear and gluten-free Bread

## GF VEGAN DESSERTS

Wagashi / Kefir Cheesecake / Chocolate Bon Bon / Pumpkin Mochi / Double boiled herbal pear

+S\$38 pairing with 4 Sake



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