

處暑。白露。秋分。 SUSHI VEMAKASE MENU \$168++PAX



TRADITION & ARTISAN

kojizuke / kasuzuke
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

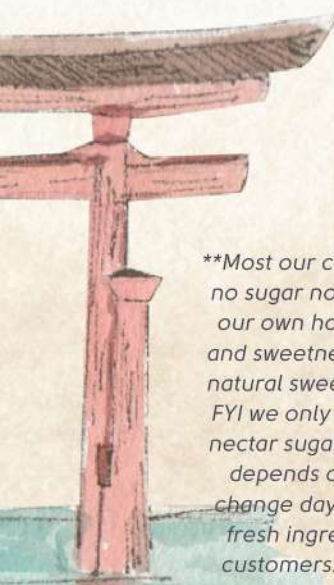
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WAKAMAMA'S SUSHI

uni
otoro
squid
Unagi
tamago
Kampachi
chutoro
tokbiko

** 6-7 items **



***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.*

COMFORT & COZY

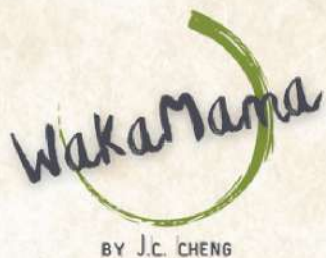
ume ochazuke soup, onigiri

DESSERT

amazake, cottonii seaweed mochi, yakimochi

+S\$68 pairing with 5 Sake Cocktails





處暑。白露。秋分。 ASIAN FUSION VEMAKASE

\$188++PAX

ARTISAN TSUKEMONO

kasuzuke / kojizuke
vegan kimchi
asazuke
su renkon

INTRIGUING SNACKS

foie gras pate
negitori tartlet
bacon enoki
otoro & uni

DUAL ENTRÉE

lemongrass satay, chicken drumstick

FUSION PASTA

buckwheat soba, shiso avocado carbonara sauce

WARM & COMFORT

ume ochazuke soup, onigiri

QUENCH & THRILL

homemade basil mango sorbet

FERMENTED DESSERT

Torta Savoia kefir cheesecake

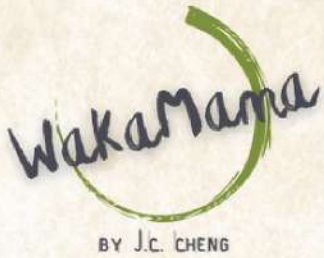
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SAKE PAIRING
\$68++PAX

SHOCHU

sweet potato distilled spirit

clear aftertaste with strong
sweet potato aroma

NAMA SAKE

unpasteurised sake

smooth with sweetness and
aroma like melon and apple

UMESHU

plum wine with whiskey

homemade plum whiskey with
sweet and fragrant notes

DAIGINJO

50%+ polishing of grain

sweet, fruity sake with a clean
finish of cherries

SAKE COCKTAIL

homemade recipe

serve accordingly to
chef's choice

NIGORI

unfiltered cloudy sake

rich, robust, full bodied, aroma
of rice with natural sweetness

HONJOZO

70% polishing of grain

refreshing and very rich in taste,
neither too sweet and too dry

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*



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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	\$16

COCKTAILS

Umeshu Shot	\$26
Umeshu Rock / Soda	\$26
Kombucha Sake Cocktails	\$26
Signature Cocktail	\$26
Sake Pairing	\$68/pax

