

清明。穀雨。立夏

-18C WHOLE PLANT-BASED Dessert Vemakase (Gluten-Free Low sugar)

12+ ITEMS, \$128+PAX

COMES WITH CEREMONIAL MATCHA

STREET SNACKS

Tororo Kombu onigiri
Grilled squid
Black Garlic Yaki mochi
Handmade sesame Tofu

CEREMONIAL MATCHA

brew on spot with you

NERIKIRI WAGASHI

Spring Fruits & Mint
Earl Grey chocolate

-18C GELATO

Water kefir & basil mango Sorbet
Sea urchin (Uni) Gelato +\$12

ARTISAN CHOCOLATE

Pink Ferrero Rocher
White Ferrero Rocher
Wasabi bon bon
Shichimi Bon Bon
Chilli fudge cake



by Joyce Cheng
© Wakamama

**Birthday celebration complimentary with
Wakamama signature Kefir cheesecake**

+\$68/pax with 5 Artisan Sake Pairing
+\$48/pax for 3 NOLO Pairing

植物性 & グルテン
フリーのヘルシー
おまかせ

无麸质饮食
蔬食套餐



"Low-sugar, gluten-free & 100% whole plant Pastry Omakase — sweetened with coco nectar or gula melaka. Menus change with the seasons, as Chef Joyce & Charles pick only the freshest. We don't mimic meat — we make plants FUN and delicious! Hoping to inspire more to choose a sustainable lifestyle, so our next gen can enjoy blue skies and white clouds."



清明。穀雨。立夏
100% WHOLE PLANT-BASED
Signature Vemakase (Allium Free, Gluten-Free)

16++ ITEMS, \$168+PAX

ARTISAN TSUKEMONO
 asazuke, su rekon, vegan kimchi

HASSUN

koji cured yam
 smoked bacon enoki
 mini hamburger steak
 pandan tamagoyaki
 sweet & sour pork
 drumstick

ホールフード・
 プラントベース



STARTER

uni, otoro, caviar, ikura

3 SIGNATURE SASHIMI

salmon, chutoro, hamachi

DUO HANDROLL

chili crab, waka mayo lobster

WARM & COMFORT

Ume Ochazuke soup

DESSERTS

artisan chocolate
 fermented ginger amazake

***Birthday celebration complimentary with
 Wakamama signature Kefir cheesecake***

**+\$68/pax with 5 Artisan Sake Pairing
 +\$48/pax for 3 NOLO Pairing**



无麸质饮食
 疏食套餐

植物性 & グルテン
 フリーのヘルシー
 おまかせ

Zentai Shokubutsusei

No oil, sugar, or salt—just pure clean whole plant goodness. Joyce uses house-made Wakamama vegan dashi, shoyu koji, miso, and amazake with Back 2 Basic techniques to bring out real natural flavour. Seasonal menu, fresh picks only. We don't mimic meat—Joyce makes plants FUN and delicious! Hoping to inspire guests shift to a sustainable lifestyle, so our next gen can enjoy blue skies and white clouds!

Wakamama

BY J.C. CHENG

清明。穀雨。立夏

100% WHOLE PLANT-BASED

Gastronomic Vemakase (Allium Free, Gluten-Free)

23++ ITEMS, \$208+PAX

无麸质饮食

蔬食套餐

植物性 & グルテン
フリーのヘルシー
おまかせ

ARTISAN TSUKEMONO
smoked daikon, asazuke, su rekon, burdock, vegan kimchi

HASSUN
handmade sesame tofu
koji cured yam
smoked bacon enoki
mini hamburger steak
pandan tamagoyaki
sweet & sour pork
drumstick
chawanmushi | wild veggies

**Birthday celebration complimentary with
Wakamama signature Kefir cheesecake**

+\$68/pax with 5 Artisan Sake Pairing

+\$48/pax for 3 NOLO Pairing



STARTER
uni, otoro, caviar, ikura

5 SIGNATURE SASHIMI
chutoro, hamachi, smoked salmon, anago, Ika

ホールフード・プラントベース

Zentai Shokubutsusei

No oil, sugar, or salt—just pure clean whole plant goodness. Joyce uses house-made Wakamama vegan dashi, shoyu koji, miso, and amazake with Back 2 Basic techniques to bring out real natural flavour. Seasonal menu, fresh picks only. We don't mimic meat—Joyce makes plants FUN and delicious! Hoping to inspire guests shift to a sustainable lifestyle, so our next gen can enjoy blue skies and white clouds!

TRIO HANDROLL
chilli crab, Waka's mayo lobster, charsiul

WARM & COMFORT
Ume Ochazuke soup

DESSERTS
artisan chocolate
fermented ginger amazake
basil mango sorbet



BY J.C. CHENG

清明。穀雨。立夏 100% WOLE PLANT-BASED HEALTHY SET LUNCH

Allium Free, Low sugar, Gluten-Free

\$88+PAX

ホールフード・プラントベース

Zentai Shokubutsusei

No oil, sugar, or salt—just pure clean whole plant goodness. Joyce uses house-made Wakamama vegan dashi, shoyu koji, miso, and amazake with Back 2 Basic techniques to bring out real natural flavour. Seasonal menu, fresh picks only. We don't mimic meat—Joyce makes plants FUN and delicious! Hoping to inspire guests shift to a sustainable lifestyle, so our next gen can enjoy blue skies and white clouds!

ARTISAN TSUKEMONO

kasuzuke, asazuke, su rekon

SMALL & LIGHT

comes with 5 seasonal traditional sides

KAKE SOBA

100% handmade buckwheat soba
yuzu dashi broth, mosiac char siew, pull pork

DESSERTS - AMAZAKE

handmade chocolate
amazake

植物性おまかせ
グルテンフリーダ
イエット
无麸质饮食
疏食套餐

***Birthday celebration complimentary with
Wakamama signature Kefir cheesecake***

**+\$68/pax with 5 Artisan Sake Pairing
+\$48/pax for 3 NOLO Pairing**

