

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
tamagoyaki
potato wagashi
jeju black pork belly

ホールフード・
プラントベース



STARTER

Uni Gelato, Otoro, Caviar

3 SIGNATURE SUSHI

salmon, chutoro, hamachi

HANDROLL

chili crab, waka mayo lobster

WARM & COMFORT

Ume Ochazuke soup

DESSERTS

artisanal chocolate
monthly specials

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!

***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
蔬食套餐

植物性 & グルテン
フリーのヘルシー
おまかせ

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
tamagoyaki
jeju black pork belly
potato wagashi
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 SUSHI
chutoro, hamachi, smoked salmon, anago, Ika

ホールフード・プラントベース

Zentai Shokubutsusei

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DUO HANDROLL
chilli crab, Waka's mayo lobster, tororo

WARM & COMFORT
Ume Ochazuke soup

DESSERTS
artisan chocolate
basil mango sorbet
monthly specials



BY J.C. CHENG

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

Allium Free, Low sugar, Gluten-Free

ホールフード・プラントベース

Zentai Shokubutsusei

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\$88+PAX

ARTISAN TSUKEMONO

kasuzuke, asazuke, su rekon

SMALL & LIGHT

comes with 5 seasonal traditional sides

OCHAZUKE

pickled ume, homemade vegan dashi

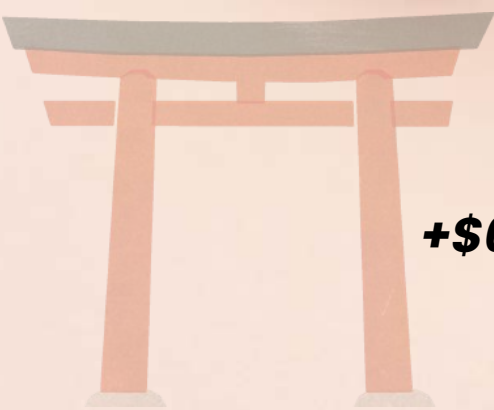
DESSERTS - AMAZAKE

*handmade chocolate
monthly specials*

植物性おまかせ
グルテンフリーダ
イエット
疏食套餐
无麸质饮食

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

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



清明。穀雨。立夏
**100% WOLE PLANT-BASED
JAPANESE FUSION OMAKASE**

16+ ITEMS VEMAKASE

\$168/PAX

3 types tsukemono
6 types hassun
1 cold starter
3 types sushi
1 handrolls
1 soup
2 dessert

23+ ITEMS VEMAKASE

\$208/PAX

5 types tsukemono
6 types hassun
1 cold starter
5 types sushi
2 handrolls
1 soup
3 dessert

12+ DESSERT VEMAKASE

\$128/PAX

1 savoury gelato
3 street snacks
1 ceremonial matcha
2 wagashi
4 chocolate
1 sorbet

SET LUNCH

\$88/PAX

3 types tsukemono
3-4 sides dishes
1 soup
1 rice/pasta
2 dessert

ホールフード・プラントベース
Allium Free, Low sugar, Gluten-Free

植物性おまかせ
グルテンフリーダ
イエット
素食套餐
无麸质饮食

Zentai Shokubutsusei

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