

初雪・冬天・重聚

Whole Real Food, Allium Free

CHEF'S OMAKASE

\$238+PAX

3 GRANNY TSUKEMONO

asasuke, red cabbage, misozuke

SEA URCHIN CHAWANMUSHI

sea urchin, ikura, caviar

HASSUN

5 types of seasonal side dishes, cooked kaiseki style

3 NIGIRI

chutoro, otoro, anago

HANDROLL

jicama & ume boshi

HANDMADE PASTA

seasonal pasta

SLOW COOK SOUP

homemade dashi, sea coconut

3 DESSERTS

Handmade chocolate Bon Bon

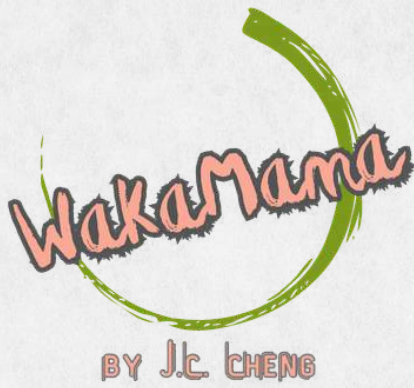
Handmade ferrero rocher

warm ginger amazake

+\$68/pax with 5 Artisan Sake Pairing

+\$54/pax for 3 Non Alcohol Pairing





初雪・冬天・重聚

Whole Real Food, Allium Free

SEASONAL OMAKASE

\$168+PAX

3 GRANNY TSUKEMONO

asasuke, red cabbage, misozuke

CHAWANMUSHI

hanaho, ikura, caviar

6 HASSUN

6 types of seasonal side dishes,
cooked kaiseki style

3 NIGIRI

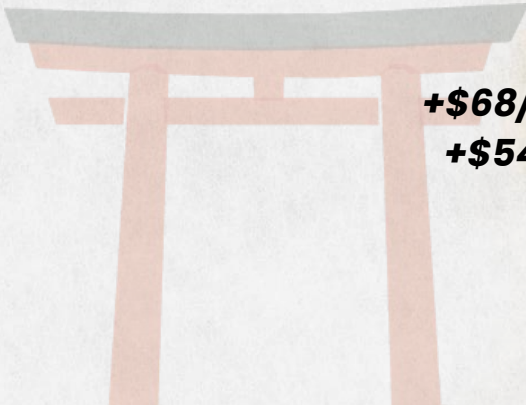
chutoro, otoro, anago

SLOW COOK SOUP

homemade dashi, sea coconut

2 DESSERTS

Handmade chocolate Bon Bon
warm ginger amazake



+\$68/pax with 5 Artisan Sake Pairing
+\$54/pax for 3 Non Alcohol Pairing


Small Plates

Grandma's Tsukemono (Pickles)	\$12
Agedashi Tofu	\$12
Yuba Crab / Prawn (Braised)	\$12
Canton Carrot/Taro Cake (3pcs)	\$12
Handmade Soup Gyoza (3pcs)	\$12
Potato Takoyaki (3pcs)	\$16
Jeju black pork belly (3pcs)	\$16


Handroll

Ume jicama (no carb)	\$12
Mentaiko Hotate	\$16
Shichimi, avocado, kanpyo	\$12

Handmade Pasta

 Shiso Pesto Cavetelli	\$30
Fermented Tofu Miso Carbonara Pappardalle	\$36
Tobiko Seaweed Carbonara Tagliatelle	\$30

Desserts

Warm ginger amazake	\$16
Signature chocolate bon bon	\$6/PCS (\$16/3PCS)
 Homemade ferrero rocher	\$6/PCS (\$16/3PCS)
GF Brownie	\$16/SLICE
Magnum Popsicle / Gelato scoop	\$6/PCS





Small Dog \$38
M-Big Dog \$58

FIRST PET'S OMAKASE SG

Whole Food Plant-Based MSG

KEFIR DRINK

Frozen Fermented Milk Kefir
 (vanilla / berries, coconut milk)

3 MAIN (SEASONAL)

Oden, Wakamama's dashi pumpkin & daikon
 Koji cured charred veggies & beans
 Smoked bacon enoki



3-5 NIGIRI

Chutoro, Hamachi, Salmon, Hotate
 *rice replace by caulliflower / papaya
 (Small pet 3nigiri | Med - Big pet 5nigiri)

DESSERT

Pup Kefir Cake and or
 Pup Gelato Posicle
 (depends availability)

ホールフード・
 プラントベース

植物性 & グルテン
 フリーのヘルシー
 おまかせ
 疏食套餐
 无麸质饮食

Clean Diet & Temple Food

No oil, sugar, or salt added—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 change according to season every 2-3 months and freshly picked.

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 !



BY J.C. CHENG