



白露 - 火

Whole Real Food, Allium & Gluten-Free

NOVEL PREMIUM OMAKASE \$208+PAX

5 GRANNYTSUKEMONO

yuzu daikon, asazuke, amazuke, vegan kimchi, kojizuke

MAKGWEOLI GELATO

uni, citrus ikura, tonburi caviar, hanaho

8 TORIYAKI & SEASONAL

bacon enoki

hiyayakko tofu

takoyaki

corn cheese & cracker

hiyashi soba

shiso prawn cocktail

jeju black pork belly

potato fondant

3 PREMIUM + 1 HANDROLL

Otoro, Chilli Crab, Sea Urchin, Waka Roll

AWABI OKAYU

Abalone, homemade dashi, tsukemono

3 DESSERTS

artisan chocolate

sorbet

nuts, soy & gluten-free chocolate cake

monthly specials

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 seasonal every 2-3months 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 !

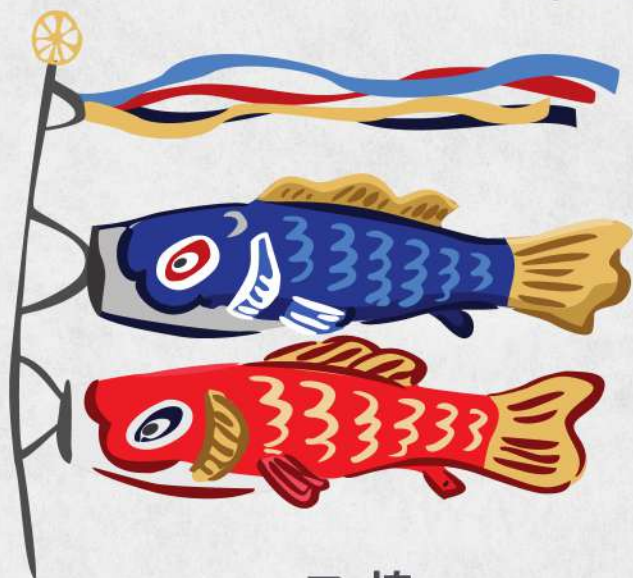
+\$68/pax with 5 Artisan Sake Pairing
+\$48/pax for 3 NOLO Pairing



BY J.C. CHENG

白露 秋分 - 金
Whole Real Food, Allium & Gluten-Free

SEASONAL OMAKASE \$168+PAX



无麸质饮食
素食套餐

植物性 & グルテン
フリーのヘルシー
おまかせ

ホールフード・
プラントベース

3 GRANNY TSUKEMONO

asazuke, yuzu daikon, vegan kimchi

MAKGWEOLI GELATO

Citrus ikura, tonburi caviar, hanaho

6 SEASONAL HASSUN

bacon enoki
hiyayakko tofu
takoyaki
Cream Cheese & cracker
hiyashi soba
shiso prawn cocktail

3 NIGIRI

Chutoro, white corn, Tobiko

AWABI OKAYU

Abalone, homemade dashi, tsukemono

2 DESSERT

Soy, Nuts, Gluten-Free Vegan Chocolate Cake
Sorbet / Vegan Bird's Nest

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 seasonal every 2-3months 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 !

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



茶, 甘酒, 朱古力

DESSERT OMAKASE

Plant-Based, low sugar & Gluten-Free

\$128+PAX

HIGH TEA 11AM - 5PM

RAW PU ER | MATCHA

handbrew on spot with you

-18C GELATO

Sea Urchin Gelato (bafun uni)

SAVOURY SNACKS

Takoyaki

Tsukene Skewer

Jeju Black Pork Belly

AWABI OKAYU

Abalone, homemade dashi, tsukemono

HANDMADE WAGASHI

Earl Grey Uiro

White Strawberry Daifuku

Coconut Skin Nerikiri

Served with Salted Caramel & Kombucha Jam

ARTISAN CHOCOLATE

Pink Ferrero Rocher or

Green Ferrero Rocher

Rum or Wasabi Strawberry or

Shichimi Bon Bon

Gluten Soy Nuts Free Entremet

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."