

UMA
NOTA
Manila

CHEF'S MENU



A JOURNEY THROUGH BRAZILIAN JAPANESE CUISINE

When Japanese immigrants arrived in Brazil, familiar ingredients were often unavailable. Technique remained but ingredients evolved. At Uma Nota, Chef Andrés explores this dialogue between cultures where Japanese precision meets Brazilian generosity.

OPENING BITES

PASTEL DE CARNE

Wagyu beef, crisp pastry, Brazilian vinaigrette.

RAW & CURED

HAMACHI KOBUJIME TIRADITO

Hamachi, citrus, herbs.

ATUM NIHON

Akami tuna, smoked corn, dendê.

WARM FROM THE KITCHEN

BOLINHO DE QUEIJO

Cheese fritter, smoked pork, yuzu kosho.

TAPIOCA BREAD

Cassava bread, honey butter.

COASTAL BRAZIL

LOBSTER EM MOQUECA

Lobster, moqueca broth, cassava farofa.

FROM THE GRILL

YAKINIKU LAMB CHOP

Lamb, yakiniku glaze, pumpkin.

PALATE REFRESH

AÇAÍ AND YUZU GRANITA

SWEET FINISH

CHEF'S DESSERT

PETIT FOUR CRISPY CONE

Passion fruit, dark chocolate, sea salt.

PHP 5,900 PER PERSON



VEGETARIAN



GLUTEN-FREE

ALL PRICES ARE IN PHILIPPINE PESO, INCLUSIVE OF 12% VAT, AND SUBJECT TO 10% SERVICE CHARGE.