

UMA  
NOTA  
*Manila*

## CHEF'S MENU

THE MENU IS DESIGNED TO BE SHARED  
AND REQUIRES A MINIMUM OF TWO PEOPLE.

### STARTERS

#### CREAMY EDAMAME

Silky edamame purée, cashew nut, furikake, moqueca cracker.

#### TEMARI DE ATUM

Suke akami tuna, Japanese rice, hondashi nori tuile, jalapeño tiger milk.

#### SMOKED HAMACHI SASHIMI

Cherry-wood smoked hamachi sashimi.

#### PÃO DE QUEIJO COM CAVIAR

Brazilian cheese bread elevated with superior ossetra caviar.

#### WAGYU COXINHA

Brazilian croquette stuffed with wagyu beef and twists with local flavors.

### MAINS

#### ROBALO EM MOQUECA

Seabass in a moqueca-style broth on garlic-cassava farofa, finished with cilantro foam and a touch of Brazilian vinaigrette.

#### YAKINIKU LAMB CHOP

Yakiniku-marinated lamb chop sprinkled with Brazilian furikake, homemade mustard, pumpkin & sweet potato pure.

### FESTIVE DESSERT

PHP 5,500 PER PERSON



\*THIS MENU REQUIRES THE PARTICIPATION OF THE ENTIRE TABLE

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