

I LIKE IT RAW

CHEF'S SELECTION OF SUSHI & SASHIMI

AKAMI, HAMACHI, SALMON, WAGYU GUNKAN 4900

NIGIRI 3PCS / SASHIMI 3PCS

OTORO 2000 Japanese fatty bluefin tuna. SALMON 750 Norwegian salmon. AKAMI 550 Yellowfin tuna loin. UNAGI NIGIRI 890 Grilled eel, yuzu caviar, eel sauce. HAMACHI 750 Yellowtail. EGGPLANT NIGIRI 500 Sweet soy, black truffle.

TIRADITOS & CEVICHE

CEVICHE DE COCO 600 Refreshing coconut ceviche with leche de tigre, mango jelly, and red bell pepper. TUNA TATAKI 700 Seared akami tuna with spicy pineapple chutney, sesame seeds, and togarashi. HAMACHI CEVICHE 800 Hamachi with jalapeño-coriander leche de tigre, sweet potato and passion fruit caviar. TÁRTARO DE SALMÃO 890 Norwegian salmon tartare with bell pepper aioli, pickled jalapeño, and crispy salmon skin. YUZU TRUFFLE SCALLOPS 1400 Hokkaido scallops with yuzu-truffle sauce, ikura, and coriander oil.

ROLLS!

WAGYU ROLL 1950 Wagyu MB5 with cucumber, spicy sesame mayo, and crispy leeks. UNAGI ROLL 1950 Grilled eel and avocado with truffle and unagi sauce. SALMON PONZU ROLL 950 Norwegian salmon, avocado, cucumber, with citrus zest and ponzu caviar. MANGO ABACAXI ROLL 600 Sweet mango, pineapple, and plantain topped with garlic farofa. SPICY AKAMI ROLL 700 Akami tuna with gochujang chili, spicy mayo, and sesame seeds.

UMA NOTA



FRESH OYSTERS

GALLAGHER PREMIUM OYSTERS (IRELAND)

6pcs. 12pcs. 2800 | 5600

CALAMANSI, PONZU JELLY & SEA GRAPES, LEMON & HOMEMADE CHILI SAUCE

SMALLER

TRUFFLE PÃO DE QUEIJO Brazilian style truffle cheese buns.

550

COXINHAS FRUTO DE MAR Signature Brazilian seafood croquettes. homemade chili sauce.

780

CAMARÃO NORI TEMPURA Ebi prawns, nori, tempura, spicy smoked bell pepper sauce.

780

BRAZILIAN FRIED CHICKEN Chicken karaage, Brazilian biquinho sauce.

850

WAGYU NO BRIOCHE Wagyu, truffle, toasted brioche, caramelized onion, karashi.

580/pc.

LARGER

UMA NOTA UDON Homemade curry udon with crispy carrots and shimeji tempura.

850

TRUFFLE MUSHROOM RICE Japanese rice with mixed mushrooms and rich truffle sauce.

1800

MISO BLACK COD Wild Alaskan black cod with white miso, sweet potato chips, and smoked chili oil.

2380

ARROZ DE LANGOSTA Creamy Brazilian lobster rice with yuzu mayonnaise and lemon.

2500

WAGYU DONBURI Grilled Wagyu beef with mushroom rice, sweet corn, egg yolk, and togarashi.

2800

VEGETARIAN

GLUTEN-FREE

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

CHEF'S MENU

8 COURSE MENU | 5500 PHP

A MODERN BRAZILIAN -JAPANESE TASTING MENU BY CHEF ANDRES RENDON, SHOWCASING THE HEART OF UMA NOTA.

FROM THE GRILL

A4 WAGYU PICANHA Kagoshima, Japan 220g 3900

WX WAGYU MB5+ RIBEYE Australian grass-fed Wagyu 280g 4900

INFINITE WAGYU MB5+ TOMAHAWK Rangers Valley, Australia 1.6kg 14800

BRAZILIAN RIBS Smoked BBQ ribs with chalaca salsa and Parmesean crisp. 2100 (Half) | 3700 (Full)

TROPICAL TIGER PRAWNS US tiger prawns with herbed fried rice and smoked bell pepper. 1980 (1pc.) | 5800 (3pcs.)

PEIXE ASSADO DO DIA Whole fish, roasted in banana leaf, served wit cassava farofa, fried banana, and Brazilian vinaigrette. 2200

SIDES

FURIKAKE SWEET POTATO FRIES Crispy sweet potatoes with wasabi furikake and yuzu mayo. 380

MISO KABOCHA Baked pumpkin with sweet miso, cashew, and feta cream cheese. 480

COUVE FLOR Roasted cauliflower with beetroot-chickpea purée, turmeric-cumin marinade, and chimichurri 550

MISO EGGPLANT Crispy eggplant glazed with shiro miso and Parmesan. 680

UMA NOTA SALAD Roasted heart of palm, tomato cherry, sweet corn, avocado, pickle shallots, mixed greens, homemade cheese dressing 600