

UMA NOTA

I LIKE IT RAW

LARGER

SMALLER

CHARRED SHISHITO CHILLI
Green beans, katsuobushi mayo, sesame
600

COXINHAS DE FRANGO *
Signature chicken, okra croquettes,
homemade chilli sauce
700

DADINHOS DE TAPIOCA  
Brazilian tapioca, cheese dices, sweet chilli sauce
600

WAGYU NO BRIOCHE
A5 japanese wagyu, toasted brioche, caramelized onion,
karashi mustard, truffle
2600

CASSAVA PUFF *  
Tuna tartar, sweet chilli sauce, pickled ginger, coriander
950

FROM THE WOK

COCONUT PRAWN UDON 
Prawns, coconut sauce, katsuobushi
2000

UMA NOTA UDON * 
Peanut butter sauce, mushrooms, sweet peas, sesame seeds
1000

WAGYU DONBURI * 
Japanese A5 Wagyu (100 g),
mushroom burnt rice, onsen egg, ikura
VEGETARIAN OPTION AVAILABLE 
REG 3500 / VEG 1000

FRESH OYSTERS

GALLAGHER PREMIUM OYSTERS (IRELAND)  

3PCS / 6PCS

 CALAMANSI 1500 / 2900
PONZU JELLY & SEA GRAPE 1500 / 2900
 LEMON & HOMEMADE CHILLI SAUCE 1500 / 2900

TIRADITOS

TIRADITO DE ATUM 850  
Sliced tuna, mango-passion fruit sauce, coriander, chilli

TATAKI DE CARNE DE SOL 950 * 
Light cured beef tenderloin, smoked ponzu, black garlic mayo,
crispy shallots

HOTATE TIRADITO 980 * 
Raw Hokkaido scallops, Nikkei tiger milk, farofa, pickled red onion

SUSHI

CHEF'S SELECTION OF SUSHI & SASHIMI

SUSHI + NIGIRIS

4000/12PCS 7000/16PCS

NIGIRI 2PC 1 SASHIMI 4PC * 

OTORO 1900
MEDIUM FATTY TUNA

TORO 1800
FATTY TUNA

AKAMI 400
TUNA LOIN

HAMACHI 600

HOTATE 600
SCALLOPS

SALMON 550

ROLLS!!

SPICY TUNA ROLL 600 *  
Shiso leaf, avocado, cucumber,
crispy cassava

AVOCADO ROLL 450 *   
Grilled asparagus, shibazuke, cucumber,
vegan herb mayo, crispy cassava

UNAGI ROLL 1800 
Grilled eel, avocado, unagi sauce, truffle

SALMON ROLL 800 * 
Cucumber, wasabi cream cheese,
avocado, sweet soy, ikura

FROM THE SEA

WESTERN ROCK LOBSTER - 1KG
(WHOLE) *   8400
Den miso, pickled green papaya

BLACK COD *   2000
Butter-miso sauce

WHOLE SPANISH SEA BASS - 800G
SERVED TABLESIDE 6000
Whole sea bass wrapped in banana leaf,
banana, cassava farofa, vinagrete

FROM THE LAND

Meats come serve with condiments and sauces

BLACK TYDE BLACK ANGUS MB2+,
GRASS FED, TENDERLOIN * 3600
220G Australia

BLACK MARKET BLACK ANGUS MB5+,
GRAIN FED, TOMAHAWK * 16000
1.6KG Australia

A4 KUMO-OH JAPANESE WAGYU
STRIPLOIN * 8500
180G Kyushu Island, Japan

KUROBUTA BABY BACK RIBS 4400
Pineapple BBQ sauce, fried garlic, spring onion

FROM THE GARDEN

BERINJELA  
Whole eggplant, miso glaze, cashew nuts, goat cheese
1500

ROASTED CAULIFLOWER  
Amazonian rub, vegan herb mayo
700

UMA NOTA SALAD 
Mix greens, mango, tomato, avocado, wasabi ponzu dressing
450

SWEET POTATO FRIES 
Ponzu mayo
450*

GARLIC RICE  
250

* ADD-ON BLACK TRUFFLE PHP370/G

 ADD-ON CAVIAR OSCIETRA PRESTIGE PHP350/G

 VEGETARIAN

 GLUTEN-FREE

PRICES ARE IN PHILIPPINES PESOS (PHP). A 10% SERVICE CHARGE APPLIES. IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE, PLEASE INFORM OUR TEAM.