

LUNCH SET

PHP 1,380

STARTERS

DASHI BROTH

Dashi, tofu, seaweed, green beans, shimeji, sweet corn.

PASTEL DE CARNE

Slow-cooked Australian wagyu, crisp pastry, Brazilian vinaigrette.

CHEF'S SELECTIONS

SASHIMI SELECTION

Yellowfin tuna loin, Japanese hamachi, Norwegian salmon.

(ADD ON +PHP 680)

COXINHAS FRUTOS DE MAR

Signature Brazilian seafood croquettes, homemade chili sauce.

(ADD ON +PHP 390)

CAMARÃO NORI TEMPURA

Ebi prawns, nori, tempura, spicy smoked bell pepper sauce.

(ADD ON +PHP 390)

MAINS

CHOICE OF 1 MAIN

UMA NOTA UDON

Homemade peanut miso sauce, crispy carrots, dried shiitake mushrooms, egg, spring onion, black garlic oil.

PEIXE ASSADO DO DIA

Catch of the day wrapped in banana leaf, chalaca butter.

CHICKEN GRELHADO

Slow-braised chicken, cassava & coconut cream, roasted tomatoes and onions, coriander cress, lime.

CHURRASCO DE PORCO

Smoked pork loin, molho a campanha, mixed cress.

(ADD ON +PHP 540)

AUSTRALIAN WAGYU MB5

Grilled Australian Wagyu MB5 (150g).

(ADD ON +PHP 590)

SIDES

CHOICE OF 1 SIDE

UMA NOTA SALAD

Mixed greens, avocado, mango, Japanese dressing, sesame seeds.

PLAIN RICE



VEGETARIAN



GLUTEN-FREE