

UMA NOTA

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
- TÁRTARO DE SALMÃO

Salmon tartar, cilantro aioli, sesame oil, egg yolk, cassava cracker

900
- BRAZILIAN FRIED CHICKEN

Chicken karaage, Brazilian biquinho sauce

850
- WAGYU NO BRIOCHE

Wagyu, toasted brioche, caramelized onion, karashi, truffle

2300

SOMETHING MORE

- MISO DUCK LEG

Confit duck leg, black garlic miso, yuzu ponzu sauce

2400
- WAGYU DONBURI

Wagyu - 100g, mushroom rice, sweet corn, negi, egg yolk, togarashi

*Vegetarian option available

2800 | 1000
- UMA NOTA UDON

Peanut sauce, mushroom, crispy shallots, sweet pea, cashew nuts

850
- MISO KABOCHA

Baked pumpkin, sweet miso, cashew nuts, feta cream cheese, togarashi

850

I LIKE IT RAW

FRESH OYSTERS

GALLAGHER PREMIUM OYSTERS (IRELAND)

CALAMANSI
1400 | 2600

PONZU JELLY & SEA GRAPES
1400 | 2600

LEMON & HOMEMADE CHILI SAUCE
1400 | 2600

TIRADITOS & CEVICHE

- CEVICHE DE COCO

Green coconut, tiger milk, mango jelly, coriander, red bell pepper

600
- HAMACHI CEVICHE

Hamachi, jalapeño coriander tiger milk, sweet potato

800
- TUNA TATAKI

Akami tuna, spicy pineapple chutney, sesame seeds, togarashi

700
- YUZU TRUFFLE HOTATE

Hokkaido scallops, yuzu truffle sauce, ikura, coriander oil

1200
- SALMÃO TIRADITO

Norwegian salmon, ponzu truffle, charred sweet corn, pickled shallots

890

SUSHI

CHEF'S SELECTION OF SUSHI & SASHIMI

- IPANEMA

Akami, salmon, hamachi aburi

2500
- OKINAWA

Otoro, hamachi, salmon, Wagyu

6000

NIGIRI 3PCS. / SASHIMI 3PCS.

- OTORO

Fatty bluefin tuna

2000
- HAMACHI

Yellow tail

750
- SMOKED RED BELL PEPPER

450
- AKAMI

Yellowfin tuna loin

550
- SALMON

Norwegian salmon

750
- EGGPLANT

Sweet soy, black truffle

550

ROLLS!

- SMOKED WAGYU ROLL

Smoked MB5 Wagyu, black caviar, homemade BBQ, crispy sweet potatoes

1950
- CAMARÃO

Tiger prawns, mango salsa, crispy wasabi, cucumber

950
- SALMON PONZU ROLL

Norwegian salmon, homemade ponzu Caviar, cucumber

950
- ABACAXI ROLL

Pineapple, mango, plantain, garlic farofa

600
- UNAGI ROLL

Grilled eel, avocado, unagi sauce, truffle

1950
- SPICY AKAMI ROLL

Akami tuna, gochujang chili, spicy mayonnaise, cucumber, sesame seeds

700

LARGER

FROM THE SEA

- TROPICAL TIGER PRAWN

Tiger prawns U5, fried rice, avocado mango salsa, homemade furikake

1800
- PEIXE ASSADO DO DIA

Whole seasonal butterfly fish wrapped in banana leaf, cassava farofa, fried banana, Brazilian vinaigrette

2200
- ARROZ DE LAGOSTA

Brazilian lobster rice, yuzu mayonnaise, coriander, lemon

2500
- MOQUECA DE FRUTOS DE MAR

Bahía moqueca sauce, octopus, mussels, prawns, crispy rice, coriander, cassava crackers

1900

FROM THE LAND

- BLACK OPAL WAGYU MB5 PICANHA

Australian Wagyu 250g

3600
- A5 KUMO-OH JAPANESE WAGYU STRIPLOIN

Kyushu Island – Japan 200g

6300
- WX WAGYU MB5+GRASS FED, RIBEYE

Australian Wagyu 280g

4900
- INFINITE WAGYU MB5+ GRASS FED, TOMAHAWK

Rangers Valley – Australia 1.6 kg

14800
- YAKINIKU SHORT RIBS

Australian Wagyu short ribs, yakiniku sauce, shoestring fries, Brazilian vinaigrette

3600
- BRAZILIAN RIBS

Homemade BBQ sauce, pineapple salsa, cassava farofa

Half 2100 | Whole 3700

FROM THE GARDEN

- COUVE FLOR

Cauliflower, Amazonian vegan herb mayonnaise, chalaca

550
- MISO EGGPLANT

Fried eggplant, shiro miso, feta cheese

680
- SALMÃO SALAD

Salmon croquette, watercress leaves, passion fruit dressing, ito togarashi, cashew nuts

780
- MILHO ASSADO

Grilled sweet corn, spicy mayonnaise, wasabi furikake, parmesan

650
- UMA NOTA SALAD

Mixed leaves, avocado, mango, Japanese dressing

600
- FURIKAKE SWEET POTATO FRIES

Sweet potatoes, furikake wasabi, yuzu mayonnaise

380
- GARLIC RICE

180

VEGETARIAN

GLUTEN-FREE

10% Service charge applies. If you have any allergies or food intolerance, please inform our team.