

BRUNCH MENU

4000 PER PERSON

STARTERS PER PERSON

DADINHOS DE TAPIOCA ♦ 🛞

(5PCS PER PERSON)

Brazilian tapioca and cheese dice, sweet chilli sauce

CRAB GYOZA

(2PC PER PERSON)

Crab, ginger, spring onions, smoked ponzu, turmeric tuille

NIGIRI PLATE

(1PC OF EACH PER PLATE)

HAMACHI YELLOW TAIL

AKAMI TUNA LOIN

SALMON TASMANIAN

(1) CHOICE OF I MAIN

TORI

Half spring chicken, shiso chimichurri Served with garlic rice

BLACK COD

Miso butter sauce Served with Uma Nota salad

MOQUECA DE BANANA WITH MILHO ASSADO

Banana, tomato, cassava gnocchi, bell pepper, okra, Bahia sauce

BLACK TYDE BLACK ANGUS MB2+, GRASS FED, TENDERLOIN

Gem lettuce, karashi mustard Served with garlic rice

PRE DESSERT

PASSION FRUIT GRANITA WITH WILD BERRIES PANNACOTTA

CHOICE OF I DESSERT

ABACAXI CHURRASCO &

Burnt pineapple, coconut ice cream, almond coconut crumble, Japanese whisky caramel sauce

SEASONAL FRUIT PLATTER

* ASK OUR TEAM FOR VEGETARIAN OPTIONS!







4000 PER PERSON

STARTERS PER PERSON

ROASTED CAULIFLOWER

Amazonian rub, vegan herb mayo

CHARRED SHISHITO CHILLI

Yuzu mayo

NIGIRI PLATE

(1 WATERMELON NIGIRI AND 2 EGGPLANT KABAYAKI)

CEVICHE DE COCO

Green coconut, tiger milk, red onion, coriander

CHOICE OF I MAIN

MOQUECA DE BANANA WITH MILHO ASSADO

Banana, tomato, cassava gnocchi, bell pepper, okra, Bahia sauce

UMA NOTA UDON

Peanut sauce, mushrooms, sweet peas, cashews Served with sweet potato fries and Uma Nota salad

BERINJELA

Whole eggplant, miso glaze, cashews, goat cheese Served with Uma Nota salad

PRE DESSERT

PASSION FRUIT GRANITA WITH WILD BERRIES PANNACOTTA 🛞

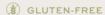


CHOICE OF I DESSERT

ABACAXI CHURRASCO (§)

Burnt pineapple, coconut ice cream, almond coconut crumble, Japanese whisky caramel sauce

SEASONAL FRUIT PLATTER



WINE AND SAKE PAIRINGS AVAILABLE UPON REQUEST, ASK OUR TEAM FOR MORE DETAILS.