

UMA
NOTA
Manila

CHEF'S MENU

STARTERS

CREAMY EDAMAME

Smooth edamame purée topped with toasted cashew and furikake.
Served with crisp moqueca-spiced crackers for a play of creaminess and crunch.

TEMARI DE ATUM

Akami tuna over seasoned rice, with jalapeño-infused leche de tigre
and a delicate hondashi nori tuile.

SMOKED HAMACHI SASHIMI

Cherry-wood smoked hamachi sashimi, thinly sliced
to highlight its buttery texture and subtle brine.

CHARCOAL PÃO DE ALHO

Charcoal-baked pão de queijo with molten cheese and
roasted garlic—a bold take on the Brazilian classic.

WAGYU CASSAVA PUFF

Smoked shredded wagyu on airy cassava puffs, topped with chimichurri
and jalapeño for a rich, spiced bite.

MAINS

ROBALO EM MOQUECA

Seabass in a moqueca-style coconut broth over garlic cassava farofa,
finished with coriander foam and vinaigrette.

YAKINIKU LAMB CHOP

Charcoal-grilled lamb chop in yakiniku marinade, with Brazilian furikake,
mustard glaze, and pumpkin-sweet potato purée.

CHEF'S DESSERT

PHP 5,500 PER PERSON



VEGETARIAN



GLUTEN-FREE

*THIS MENU REQUIRES THE PARTICIPATION OF THE ENTIRE TABLE

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