

I LIKE IT RAW

NIGIRI 3PCS / SASHIMI 3PCS

OTORO Japanese fatty bluefin tuna.	2000
AKAMI Yellowfin tuna loin.	550
HAMACHI Yellowtail.	750
SALMON Norwegian salmon.	800
UNAGI NIGIRI Grilled eel, yuzu caviar, eel sauce.	890
EGGPLANT NIGIRI 🌱🌿 Sweet soy, black truffle.	500

TIRADITOS & CEVICHE

CEVICHE DE COCO 🌱 Refreshing coconut ceviche with leche de tigre, mango jelly, and red bell pepper.	600
TUNA TIRADITO 🌱 Cured akami tuna with a sweet and spicy pineapple sauce, green apple, coriander caviar, onion oil.	700
HAMACHI CEVICHE 🌱🌿 Hamachi with jalapeño-coriander leche de tigre, sweet potato and passion fruit caviar.	800
YUZU TRUFFLE SCALLOPS 🌱🌿 Hokkaido scallops with yuzu-truffle sauce, ikura, and coriander oil.	1400

ROLLS!

UNAGI ROLL Grilled eel, avocado with truffle, and unagi sauce.	1950
SALMON ROLL Norwegian salmon, cucumber, with citrus zest, and ponzu caviar.	1200
MANGO ABACAXI ROLL 🌱🌿 Sweet mango, pineapple, and plantain topped with garlic farofa.	600
SPICY AKAMI ROLL Akami tuna with roasted sesame sauce, spicy mayonnaise, sweet potato.	700

UMA NOTA



FRESH OYSTERS

GALLAGHER PREMIUM OYSTERS (IRELAND)

6pcs. 12pcs.
2800 | 5600

CALAMANSI, PONZU JELLY & SEA GRAPES, LEMON & HOMEMADE CHILI SAUCE

SMALLER

TRUFFLE PÃO DE QUEIJO 🌱🌿
Brazilian style truffle cheese buns.
580

COXINHAS DE FRUTOS DO MAR 🌿
Signature Brazilian seafood croquettes. homemade chili sauce.
780

CAMARÃO NORI TEMPURA
Ebi prawns, nori, tempura, spicy smoked bell pepper sauce.
780

BRAZILIAN FRIED CHICKEN
Chicken karaage, Brazilian biquinho sauce.
850

CRISPY MILHO 🌱🌿
Crispy parmesan and corn chips, togarashi mayonnaise.
520

UMA NOTA SALAD 🌱
Roasted heart of palm, cherry tomato, sweet corn, avocado, pickled shallots, mixed greens, homemade cheese dressing.
600

COUVE FLOR
Roasted cauliflower with beetroot-chickpea purée, turmeric-cumin marinade, and chimichurri.
550

🌱 VEGETARIAN

🌿 GLUTEN-FREE

🌿 SIGNATURE

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

CHEF'S MENU

9 COURSE MENU | 5900 PHP

A MODERN BRAZILIAN -JAPANESE TASTING MENU BY CHEF ANDRES RENDON, SHOWCASING THE HEART OF UMA NOTA.

FROM THE GRILL

A5 WAGYU PICANHA 🌱🌿
Kagoshima, Japan 220g. **4200**

WX WAGYU MB5+ RIBEYE 🌱
Australian grass-fed Wagyu 280g. **4900**

INFINITE WAGYU MB5+ TOMAHAWK 🌱
Rangers Valley, Australia 1.6kg. **14800**

BRAZILIAN RIBS 🌱
Smoked BBQ ribs with chalaca salsa and parmesan crisp. **2100 (Half) | 3700 (Full)**

LARGER

GAROUPA ASSADO 🌿
Whole butterfly grouper, roasted in a banana leaf, served with cassava farofa, fried banana, and Brazilian vinaigrette. **2890**

MISO BLACK COD
Wild Alaskan black cod with white miso, sweet potato chips, and smoked chili oil. **2180**

ARROZ DE FRUTOS DO MAR
Mixed seafood, slow cooked rice, coriander aioli and lemon. **2500**

WAGYU DONBURI
Grilled wagyu beef MB5 with mushroom rice, sweet corn, egg yolk, and togarashi. **2800**

MOQUECA LOBSTER UDON 🌿
Lobster tail, Brazilian moqueca broth, udon, crispy carrots, parsley. **2580**