

UMA NOTA

SMALLER

CHARRED SHISHITO CHILLI
Green beans, katsuobushi mayo, sesame

550

COXINHAS DE FRANGO

Signature chicken and okra croquettes, homemade chilli sauce

700

DADINHOS DE TAPIOCA 🌱🌱

Brazilian Tapioca and cheese cubes, sweet chilli sauce

650

CASSAVA PUFF 🌱

Tuna tartare, sweet chilli sauce, pickled ginger, coriander

700

BRAZILIAN FRIED CHICKEN

Karaage, Brazilian biquinho sauce

850

WAGYU NO BRIOCHE

Wagyu, toasted brioche, caramelised onion, karashi, truffle

2300

SOMETHING MORE

WAGYU DONBURI 🌱

Wagyu (100g), mushroom burnt rice, onsen tamago, ikura

VEGETARIAN OPTION AVAILABLE

3000 / 1000

MOQUECA DE BANANA 🌱🌱

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

850

BERINJELA 🌱

Whole eggplant, miso glaze, cashews, goat cheese

1000

UMA NOTA UDON 🌱

Peanut butter sauce, mushrooms, sweet peas, cashews

850

I LIKE IT RAW

FRESH OYSTERS

GALLAGHER PREMIUM OYSTERS (IRELAND)

3PCS / 6PCS

CALAMANSI 1400 / 2600 🌱

PONZU JELLY & SEA GRAPES 1400 / 2600

LEMON & HOMEMADE CHILLI SAUCE 1400 / 2600 🌱

TIRADITOS

TIRADITO DE ATUM 700 🌱

Tuna, mango, passion fruit, coriander, chilli

TATAKI DE CARNE DE SOL 900

Lightly cured beef tenderloin, smoked ponzu, black garlic mayo, crispy shallots

CEVICHE DE COCO 600 🌱🌱

Green coconut, tiger milk, red onion, coriander

SUSHI

CHEF'S SELECTION OF SUSHI & SASHIMI

IPANEMA

AKAMI, SALMON, HAMACHI

2500/12PCS

OKINAWA

HAMACHI, TORO, SALMON, WAGYU

6000/18PCS

NIBIRI 3PC / SASHIMI 3PC

OTORO
FATTY BLUEFIN TUNA

2000

AKAMI
YELLOWFIN TUNA LOIN

550

HAMACHI
YELLOWTAIL

750

SALMON
TASMANIAN

750

WATERMELON
SANSHO PEPPER

450

EGGPLANT
SWEET SOY, BLACK TRUFFLE

500

ROLLS!!

UNAGI ROLL 1950

Grilled eel, avocado, unagi sauce, truffle

HAMACHI ROLL 950

Yellowtail, avocado, tobiko, yuzu kosho

SPICY TUNA ROLL 700 🌱

Shiso leaf, avocado, cucumber, crispy cassava

SALMON ZUKE ROLL 950

Salmon, avocado, asparagus, mango salsa

SALMON ROLL 900

Wasabi cream cheese, avocado, asparagus, sweet soy sauce, ikura

AVOCADO ROLL 600 🌱🌱

Asparagus, watermelon sashimi, sea grapes

LARGER

BLACK COD 🌱

Miso cream, shibazuke salsa

2000

PEIXE ASSADO DO DIA 🌱

Catch of the day wrapped in banana leaf, banana, cassava farofa, vinagrete

1900

ARROZ DE LAGOSTA

Brazilian lobster rice, vinagrete, yuzu mayonnaise

2500

MOQUECA DE CAMARÃO 🌱

Tiger prawns, Bahia moqueca sauce, crispy rice, coriander

1900

FROM THE SEA

FROM THE LAND

Meats come served with condiments and sauces

BLACK TYDE BLACK ANGUS MB2+ GRASS FED, TENDERLOIN

250G Rangers Valley, Australia

3950

A4 KUMO-OH JAPANESE WAGYU STRIPLOIN

200G, KYUSHU ISLAND, JAPAN

5800

WX WAGYU MB5+ GRASS FED, RIBEYE

280G Rangers Valley, Australia

4900

INFINITE WAGYU MB5+ GRASS FED, TOMAHAWK

1.6KG Rangers Valley, Australia

14800

BRAZILIAN RIBS 🌱

House BBQ sauce, pineapple salsa, cassava farofa

HALF 2100

FULL 3700

FROM THE GARDEN

COUVE FLOR 550 🌱🌱

Cauliflower, Amazonian rub, vegan herb mayo, almonds

MILHO ASSADO 650 🌱

Grilled sweet corn, spicy mayo, wasabi furikake, parmesan

UMA NOTA SALAD 400 🌱🌱

Mixed leaves, tomato, cucumber, nuts, wasabi ponzu dressing, parmesan

SWEET POTATO FRIES 380 🌱

Yuzu mayo

GARLIC RICE 180 🌱🌱

🌱 VEGETARIAN

🌱 GLUTEN-FREE

PRICES ARE IN PHILIPPINES PESOS (PHP). A 10% SERVICE CHARGE APPLIES. IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE, PLEASE INFORM OUR TEAM.