

LUNCH SET

PHP 1,380

STARTERS

MISO SOUP

Miso, seaweed, green beans, shimeji.

BRAZILIAN FRIED CHICKEN

Karaage, Brazilian biquinho sauce.

CHEF'S SELECTIONS

SASHIMI SELECTION

Yellowfin tuna loin, Japanese hamachi, Norwegian salmon.

(ADD ON +PHP 1,360)

COXINHAS FRUTOS DE MAR

Signature Brazilian seafood croquettes, homemade chili sauce.

(ADD ON +PHP 390)

CAMARÃO NORI TEMPURA

Ebi prawns, nori, tempura, spicy smoked bell pepper sauce.

(ADD ON +PHP 390)

MAINS

CHOICE OF 1 MAIN

UMA NOTA UDON

Homemade curry udon with crispy carrots and shimeji tempura.

PEIXE ASSADO DO DIA

Catch of the day wrapped in banana leaf, cassava farofa, vinaigrette.

CHICKEN GRELHADO

Marinated smoked dried chili, creamy corn, mixed green leaves.

BRAZILIAN RIBS

Smoked BBQ ribs with chalaca salsa and parmesan crisp.

(ADD ON +PHP 450)

AUSTRALIAN WAGYU MB5

Grilled Australian Wagyu MB5 (150g).

(ADD ON +PHP 590)

SIDES

CHOICE OF 1 SIDE

UMA NOTA SALAD

Mixed leaves, avocado, mango, Japanese dressing, sesame seeds.

PLAIN RICE



VEGETARIAN



GLUTEN-FREE