

# UMA NOTA

Manila

LUNCH SET

980 PER PERSON

## STARTERS


CHOICE OF 2 STARTERS

MISO SOUP  

CHARRED SHISHITO CHILLI   
Green beans, Katsuobushi mayo, sesame

CONXINHAS DE FRANGO  
Signature chicken and okra croquettes, homemade chilli sauce

BRAZILIAN FRIED CHICKEN (+180PHP)  
Karaage, Brazilian biquinho sauce

AKAMI SASHIMI (+280PHP)   
Yellowfin tuna loin

## MAINS

CHOICE OF 1 MAIN

MUSHROOM DONBURI   
Mushroom burnt rice, onsen tamago, garlic chips

PEIXI ASSADO DO DIA  
Tuna, gohan, nori, toasted sesame, spring onion, tare sauce

TORI   
Half Spring chicken, shiso chimichurri

BRAZILIAN RIBS (+390PHP)   
House BBQ sauce, pineapple salsa, cassava farofa

## SIDES

CHOICE OF 1 SIDE

UMA NOTA SALAD  
Mixed leaves, tomato, cucumber, nuts, wasabi ponzu dressing, parmesan

GARLIC RICE 

 VEGETARIAN

 GLUTEN-FREE

A 10% SERVICE CHARGE APPLIES.  
IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE, PLEASE INFORM OUR TEAM.

# 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

FROM THE SEA

**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 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.