



Bringing the Spirit of São Paulo to Soho



Uma Nota Launches Vibrant Seafood Stew and New Creative Cocktails to warm up Hong Kong the Brazilian way

(Hong Kong, 1 February 2018) As Hong Kong's cold snap continues to linger, Uma Nota welcomes guests to warm the body from the inside out with a series of Brazilian spirited cocktails and a belly-warming stew to shake off the shivers.

Unknown to some, São Paulo is home to the largest Japanese community outside their home country and it was this unique merging of cultures that Brazilian-Japanese food was born, inspiring Uma Nota's cuisine. Offering a unique twist to this long heritage of Japanese migration to Brazil, the restaurant continues to adapt this "Nipo-Brasileiro" street food in their menu for Hong Kong foodies.

The new dish ***Caldeirada de frutos do mar (HK\$280)*** is a seafood dish loved by natives of Brazil from coast to coast. Head Chef Gustavo uses fresh, local ingredients and combines authentic Brazilian flavours for the stew. Made with tiger prawn and cuts of octopus and squid that are cooked to perfection, the seafood is tossed in a refreshingly bright sauce made with fresh tomato, turmeric, spring onion and coconut milk, served to the table with coconut rice – a comforting winter warmer that is ideal for sharing.

The new collection of cocktails are priced at HK\$100 each and features three drinks that are an homage to the spirit of Brazil – using cachaça (pronounced: kah-SHAH-sah) which is a rum-like spirit made from sugarcane juice. Not forgetting its Japanese roots, Uma Nota have also included a fourth cocktail that is elevated by coffee infused sake.



- 1) Similar to a Negroni, the rich plum-hued **Ameixaroni** (“ameixa” being Portuguese for plum) is made with Yaguara Blue, an artisanal Brazilian cachaça, Italian vermouth Punt E Mes, mixed with a Doris plum and Earl Grey syrup and a dash of chocolate bitters poured over one large ice cube.
- 2) **Saudade Sour** with a name that describes the feeling of longing or nostalgia. It is shaken up with vanilla-infused Germana, traditional Italian Amaro Montenegro, guava nectar and freshly squeezed lemon juice, along with egg white to add a silky, creamy texture to the drink and create its tempting pink hue.
- 3) For those coco about coconut, the **Cocozida** is akin to a classic Martini, created with virgin coconut oil washed Yaguara Branca, French vermouth Noilly Pratt and a grapefruit oleo-saccharum (a citrus peel sugar) which adds an elegant zesty flavour and aroma to the cocktail.
- 4) A dialled up version of an Old-Fashioned is **Batābasu** meaning butter bath in Japanese, uses a butter washed Bulleit bourbon as its base, mixed with coffee sake, cassia bark syrup and Angostura bitters.

[Click here to download high-resolution images](#)

-ENDS-

Issued by GHC Asia on behalf of Uma Nota

For media enquiries, please contact GHC Asia:

Fontaine Cheng | 2810 0532 | fontaine.cheng@ghcasia.com

About Uma Nota

Uma Nota is a modern boteco, which in Brazil is traditionally known as a meeting place for those looking for a refreshing drink and good street food in a fun, easy-going setting.

Nestled at the corner of Hollywood Road and Peel Street, the Brazilian Japanese restaurant & bar brings São Paulo’s Nipo-Brasileiro street food and cocktails to Soho.

Offering a unique twist to a long heritage of Japanese migration to Brazil, the restaurant has adapted a menu to include local ingredients featuring dishes that combine Japanese cooking techniques with fresh, authentic and unique São Paulo flavours.

Uma Nota is unpretentious, open-minded, and lively. This is reflected in its design, its food, its drinks and its vibe; playing music that is a mix of both old school and modern Brazilian, Latin and International beats



Images



Ameixaroni - Yaguara Blue, Punt E Mes, Doris plum & Earl Grey syrup, chocolate bitters



Batãbasu - Butter washed Bulleit Bourbon, coffee sake, cassia bark syrup, Angostura bitters



Cocozida - Virgin coconut oil washed Yaguara Branca, Noilly Pratt, grapefruit oleo-saccharum



Saudade Sour - Vanilla infused Germana, Amaro Montenegro, guava nectar, lemon, egg white



Caldeirada de frutos do mar - Tiger prawn, octopus and squid stew with coconut milk & coconut rice