



CHOTTO
MATTE

GROUP MENUS

DINING

Available for groups of 9 or more guests by preorder only



SIGNATURE TASTING MENU

£95.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Truffled Mushroom Rice V GF

Japanese mushrooms, rich egg yolk,
queso fresco, parmesan, chives

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Sato Maki GF

Sea bass, salmon tartare, romano
pepper, Chotto soy - flamed tableside

Salmon Anticucho GF

Coriander causa, Aji Amarillo

Arroz Chaufa V GF

Egg fried rice, Peruvian vegetables,
spicy sesame soy

Wedge Salad V GF

Baby gem lettuce, red chicory, candied
cashews, lemon queso dressing

Asado De Tira GF

Slow-cooked braised beef short rib,
purple potato purée, teriyaki jus, chives

Dessert V

Chotto Matte Dessert Platter

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V vegetarian / VG vegan / GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.

SIGNATURE DELUXE MENU

£135.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

King Oyster Mushroom Tostadas VG GF

Pulled mushroom, smoked Aji Panca chilli, guacamole, lime, coriander

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Sushi Selection

Spicy Tuna Hako Roll - Tenkasu tempura, chilli garlic mayo

Salmon Nigiri - Shiso, ikura

Otoro Nigiri - Kizami wasabi salsa

Warm Beef Tataki GF

Seared beef fillet, smoked Aji Panca, passion fruit salsa

Truffled Mushroom Rice V GF

Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives

Salmon Anticucho GF

Coriander causa, Aji Amarillo

Lomo A La Parrilla GF

Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp

Dessert V

Chotto Matte Dessert Platter

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SIGNATURE VEGETARIAN MENU

£85.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Lychee Ceviche VG GF

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Wedge Salad v

Baby gem lettuce, red chicory, candied
cashews, lemon queso dressing

Truffled Avocado Roll v

Cucumber, sesame seeds, yuzu truffle soy

Yasai Miso Crispy Sushi VG GF

Picante miso vegetables, takuan,
shiso cress

King Oyster Mushroom Tostada VG GF

Pulled mushroom, smoked aji panca chilli,
guacamole, lime, coriander

Sesame Soy Broccoli VG GF

Red chilli, coriander

Nasu Miso VG GF

Miso aubergine, apricot, puffed soba,
sesame seeds

Truffled Mushroom Rice v GF

Japanese mushrooms, rich egg yolk, queso
fresco, parmesan, chives

Dessert v

Chotto Matte Dessert Platter

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V vegetarian / VG vegan / GF gluten free

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