

CHOTTO MATTE



LONDON | MIAMI | TORONTO

EVENTS AND PRIVATE HIRE



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INTRODUCTION

Situated in the heart of London's vibrant Soho, Chotto Matte is renowned for its signature Nikkei Cuisine, expertly crafted cocktails, and electric atmosphere. Our array of versatile event spaces are available to hire seven days a week, for both lunch and dinner bookings, and are guaranteed to make a lasting impression.

The restaurant spans over two floors and offers versatile spaces ensuring the perfect tailored experience. So, whether hosting a corporate lunch, an intimate dinner, or a birthday party, our dedicated events team will adjust to your requirements, creating a truly memorable occasion.

Chotto Matte's chic contemporary interior is inspired by its Japanese & Peruvian roots and makes for a unique, urban backdrop for your event. Designed by Andy Martin, key highlights include Chotto's recognisable bold graffiti, theatrical Open Sushi Counter, and Robata Grill.

Chotto Matte is a pioneer within Nikkei cuisine - a lively blend of Japanese and Peruvian flavours and techniques. The two cultures share a deep appreciation for fresh fish and seasonal ingredients, with Japanese sushi and sashimi, and Peruvian ceviche central to their gastronomy.

NIKKEI CUISINE



Our expertly curated set menus created by our Executive Chef, Jordan Sclare, are designed for sharing and can be adapted to meet the requirements of your unique group and occasion. Enjoy a culinary journey with dishes that add a contemporary twist to much-loved Chotto staples, served alongside your choice of custom cocktails, spirits and wine. Canapes are also available, carefully selected from each of our four key kitchen sections.





SAMPLE NIKKEI MENU

PADRÓN PEPPERS VG

Spanish sweet peppers in den miso

YELLOWTAIL NIKKEI SASHIMI

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

SPICY O-TORO SASHIMI

Caramelised nashi pear, crispy filo Premium Tuna belly, Aji truffle, wasabi soy, shiso cress

SATO MAKI

Sea bass, salmon tartar, romano pepper, lime soy

WAGYU BEEF GYOZA

Teriyaki veal jus, wasabi stem

JALEA MIXTA DELUXE

Seasoned sea bass, wild prawn, baby squid & cauliflower

BBQ HUACATAY BROCCOLI V VG GF

Peruvian black mint, red chilli, coriander

WAGYU SIRLOIN

Japanese grade A5 wagyu beef with truffle teriyaki sauce

TENTACULÓS DE PULPO

Octopus, spicy yuzu, purple potato

BLACK COD AJI MISO

Chili miso marinade, yuzu, chives

DESSERT

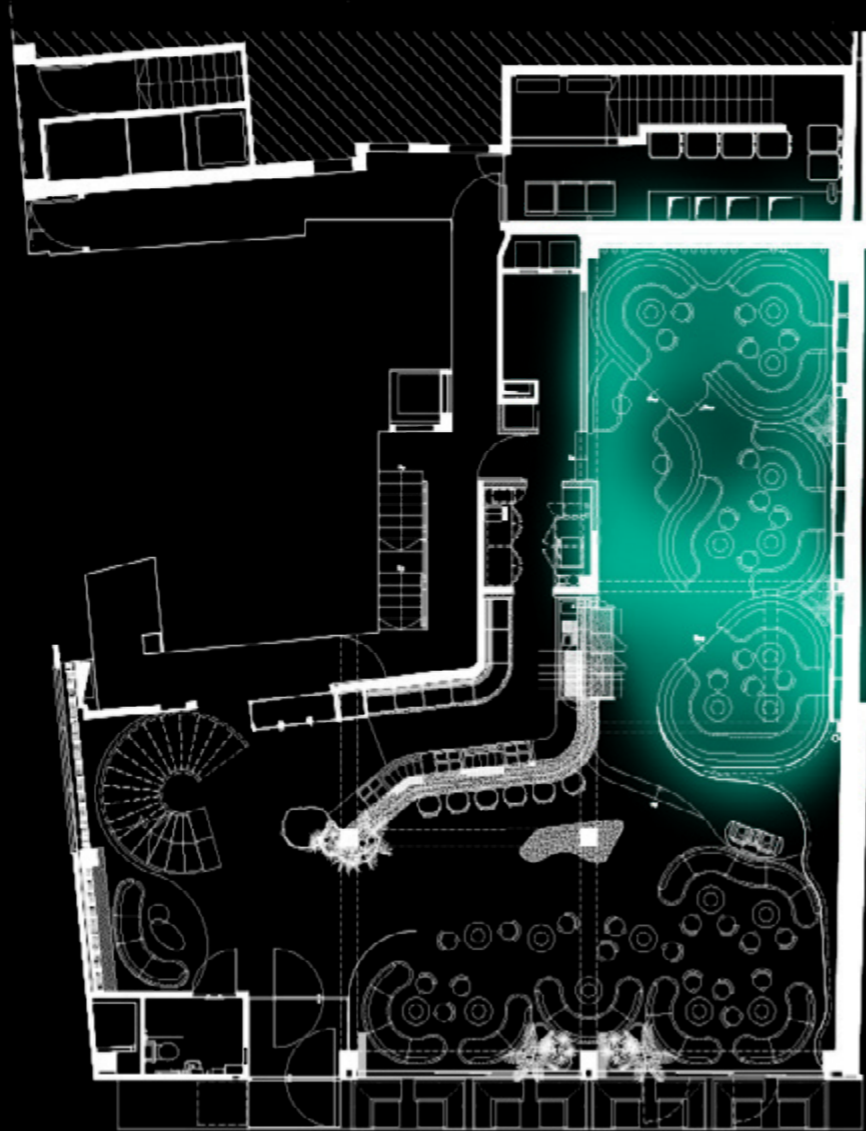
Chotto Matte dessert platter

VG vegan V vegetarian 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 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

EVENT SPACES

THE LAVA LOUNGE



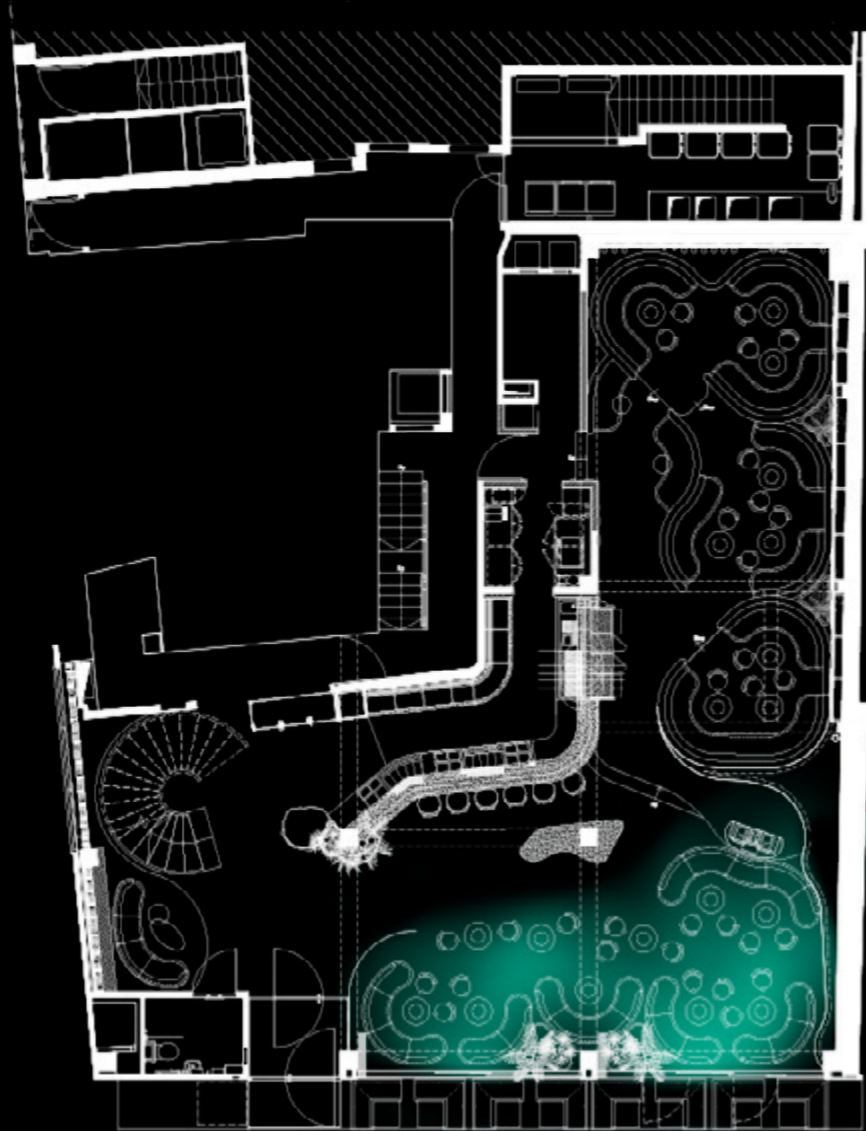
Found on the ground floor, the Lava Lounge is a semi-private space, ideal for smaller parties where guests can enjoy the spirit of the wider restaurant.

The unique space features a range of smaller fixed dining areas, the perfect setting to bring your seated event or standing drinks soiree to life.

Capacity:
40 Seated
60 Standing



BAR AND LOUNGE



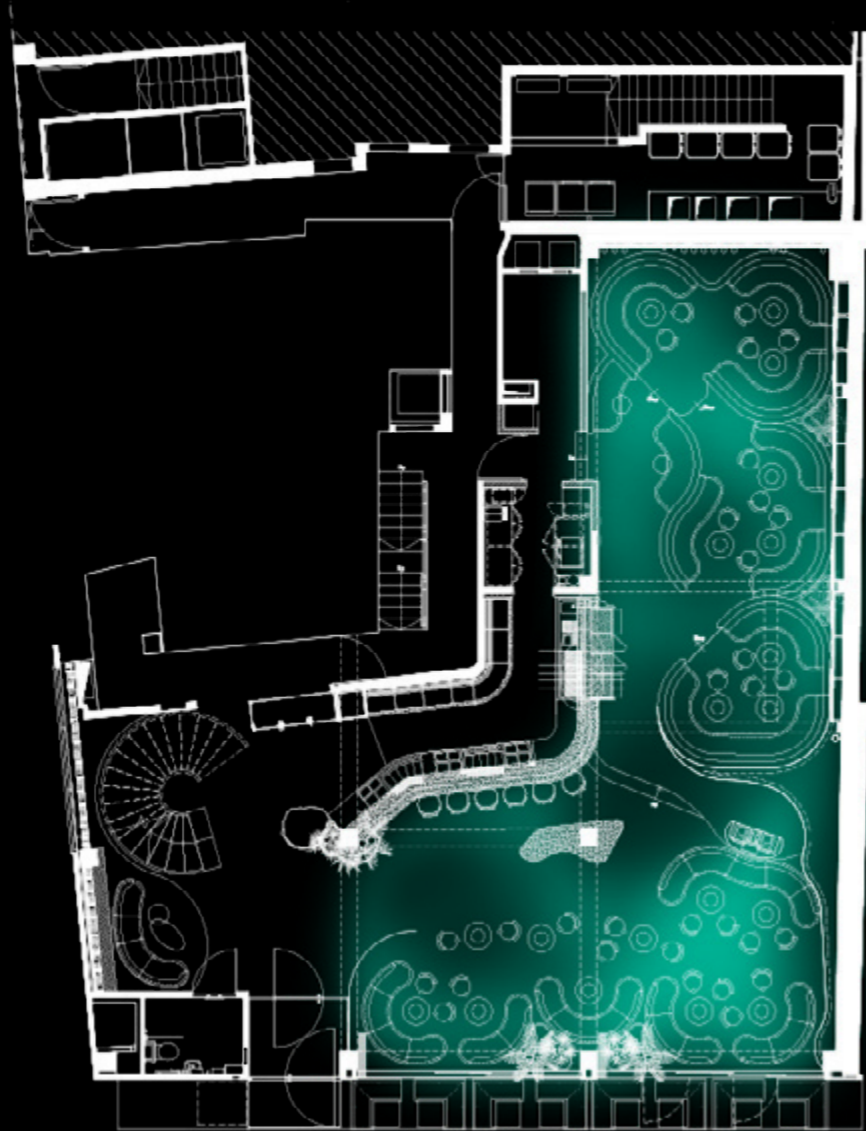
If your event spec is better suited to cocktails and canapes, Chotto Matte's Front Lounge area may be your option of choice.

Situated on the ground floor, guests will be amidst the restaurant's vibrant atmosphere, looking out on Soho's lively Frith Street. Bookings from Thursday to Saturday can also enjoy Chotto's resident DJs.

Capacity:
60 Standing



GROUND FLOOR



Chotto Matte's entire ground floor is also available for exclusive hire. Dive into the full Nikkei experience and enjoy a spacious, multifaceted area that can be set out to cater to the event type and occasion.

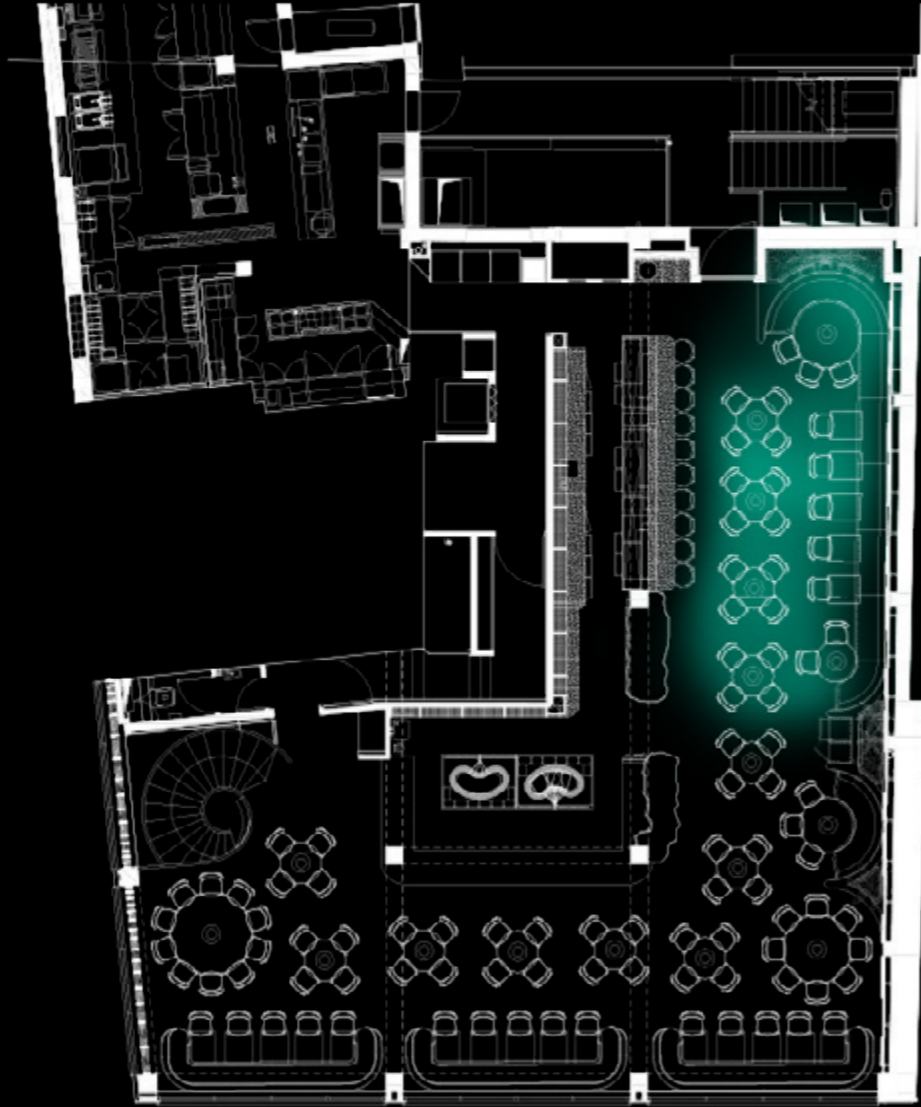
Popular for larger, corporate and networking events, the ground floor is suitable for both standing and seated events, as well as a mix of both. Take advantage of a large bar area, DJ booth and much more.

Capacity:
120 Standing



ITAMAE

SEMI PRIVATE DINING



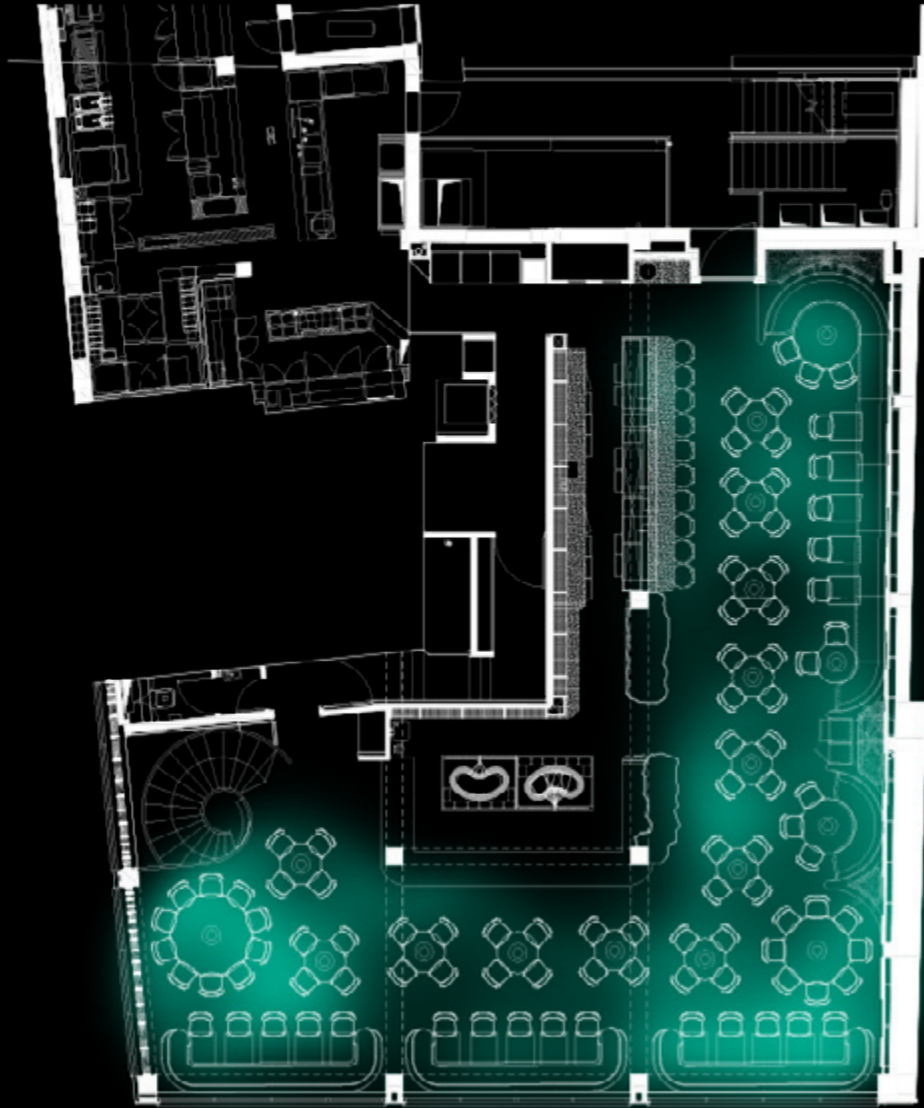
The Itamae dining area is located on the first floor and can accommodate up to 40 seated guests, available for dining only. Hire a space within the centre of the action and become immersed in the live theatrics from the open sushi counter.

An optional partition can be added to semi-privatise the space, giving diners a more exclusive experience. Live demonstrations can be available upon request.

Capacity:
40 Seated



FIRST FLOOR



For a completely private, self-contained experience, our entire first floor is available to hire for larger groups and events. Particularly popular for corporate lunches and networking events, guests can benefit from the theatrics of the open Robata grill, a full team of staff, own or personalised soundtrack, and bespoke event extras.

Members of your party will be greeted at the restaurant reception and be escorted upstairs to the dedicated floor on arrival.

Capacity:
140 Seated
220 Standing



WHOLE VENUE HIRE

Planning a larger event or want to go all out? The whole of Chotto Matte's iconic Soho venue is available to hire exclusively, subject to availability. Re-imagine the Chotto experience with your choice of performers, themes, and menu, as carefully curated by our event experts.

Capacity:
240 Seated
400 Standing

ADDITIONAL EXTRAS

Branded menus can be printed to meet the host's needs. Depending on area hired and party size, music and entertainment can be provided upon request.

We endeavour to make your experience truly personal and will work closely with you to meticulously plan every finishing detail of your event.

If you require specific production or extras, please inform your event planner who will be happy to discuss your options and coordinate accordingly.



CONTACT INFORMATION

For further information, availability, pricing or to arrange a viewing, please get in touch with our dedicated events team.

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