

MARYLEBONE | SOHO



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# INTRODUCTION

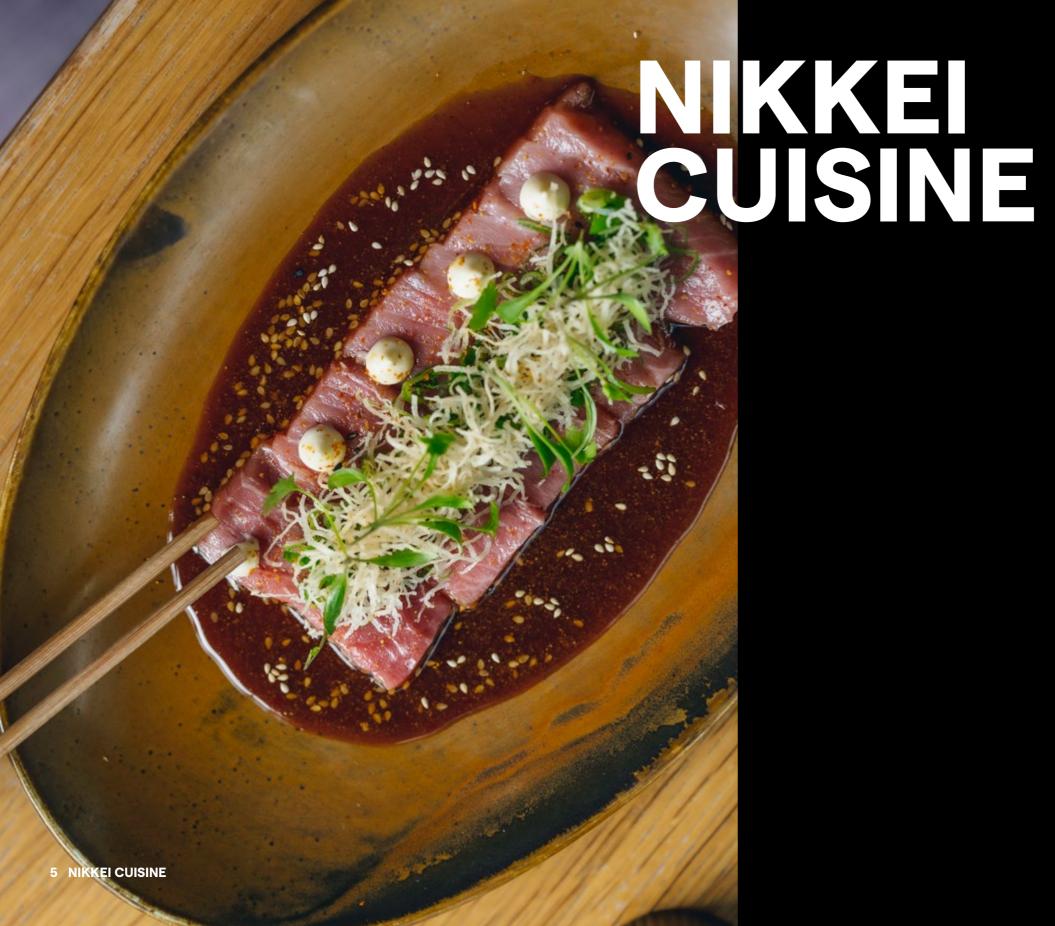
Situated in London's idyllic Marylebone, Chotto Matte is renowned for its signature Nikkei Cuisine, expertly crafted cocktails, and vibrant atmosphere.

Available to hire seven days a week, for both lunch and dinner bookings, our restaurant is guaranteed to make a lasting impression.

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, lavastone and shou sugi ban wood.

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.





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

## O-Toro Yaki Niku Sashimi

Premium tuna belly, chilli, spring onion, coriander cress

# Wild Sea Bass Ceviche GF

Wild sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

## California Maki

Snow crab, avocado, cucumber, tobiko

## **Argentinian Red Prawn Truffle**

Teriyaki veal jus, wasabi stem

# Charcoal Roasted Sweet Potatato VG

Spicy goma dare, lime, coriander

# **BBQ Yuzu Salmon Fillet**

Pomegranate, sharon fruit, sesame seeds, teriyaki jus

# Tentaculós De Pulpo

Octopus, spicy yuzu, purple potato

# Wagyu Sirloin

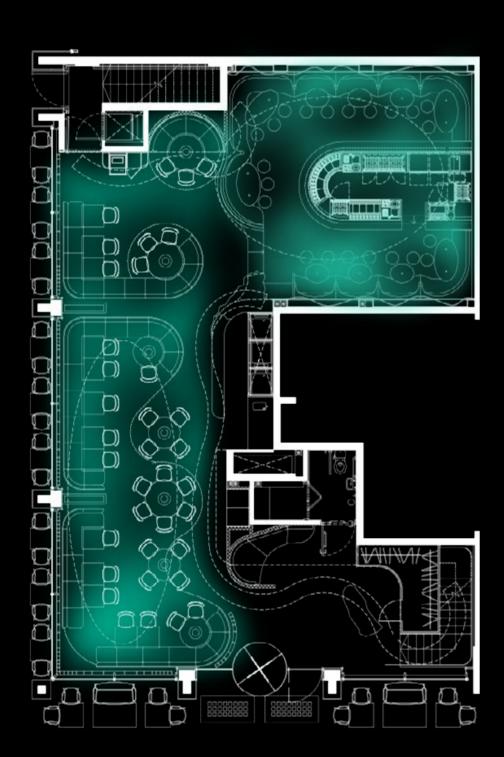
Japanese grade A5 wagyu beef with truffle teriyaki sauce

## **DESSERT**

Chef's Choice

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.



# EXCLUSIVE HIRE

Host your event in grand Nikkei style and enjoy a spacious, multifaceted space. Discover your bespoke use of the full restaurant including a large dining area, and laid back bar lounge.

The restaurant can accommodate up to 60 seated guests, or 100 standing, with the option of welcome drinks in our bar area. Re-imagine the Chotto experience with your choice of menus, canapes, and additional extras, as carefully curated by our event experts.

Capacity: **60 Seated 100 Standing** 



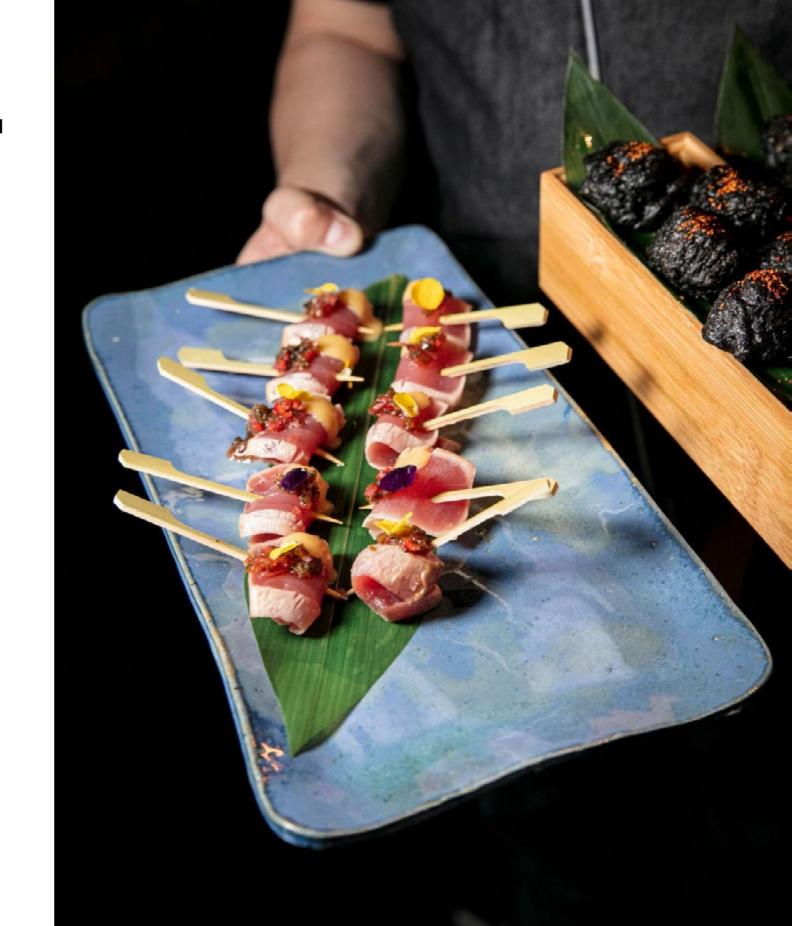


# ADDITIONAL **EXTRAS**

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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# **Chotto Matte:**

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