

CHOTTO MATTE BRUNCH

(minimum two people)

£50 per person

Includes per person
/ one tasting menu
/ one cocktail or beer
/ half bottle of prosecco or wine

COCKTAILS, WHISKY AND BEER

choose one

Pisco Sour

macchu pisco, lime, sugar, bitters, egg white

Bloody Mary

belvedere vodka, Chotto-Matte bloody Mary mix

Pimm's Cocktail

pimm's No 1, ginger ale, cucumber, mint, orange, strawberries, raspberries

Ardbeg 10 years

Islay, Scotch malt, 46%

Hakushu Distiller's Reserve

Japan, 43%

Coedo Kyara IPA Beer

5.5%, 330ml

WINE

choose one

Prosecco di Valdobbiadene,

Treviso L. e Figli - NV, Italy

Albarino, Igrexario de Saiar, Bodega Sucesores de Benito Santos

2015, Spain

Rioja Reserva, Izadi

2012, Spain

£45 non-alcoholic menu per person

Includes per person
/ one tasting menu
/ three non-alcoholic cocktails

NON-ALCOHOLIC COCKTAILS

Juniper Tonic

blackcurrant jam, juniper syrup, elderflower tonic, lemon juice, Mediterranean tonic

Virgin Cherry Sour

cherries, lemon juice, apple juice, pistachio syrup, egg white

Chicha Morada

pineapple, cinnamon, cloves, lime, sugar syrup, soda

She so apple

shinzo leaf, apple juice, ginger syrup, lemon juice, ginger ale

TASTING MENU

CEVICHE

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

SUSHI

Maguro

tuna

Hotategai

scallop

Sake

salmon

Hamachi

yellowtail

Suzuki

seabass

TEMPURA

Nikkei Sepia

calamari, aji amarillo emulsion

ROBATA

Asado De Tira

beef short rib, asparagus, purple potato, teriyaki jus

Pollo den miso

chicken miso, carrot, daikon, yellow chili salsa

Sake sautéed broccoli

DESSERT

Chocolate pot

Mango mochi balls

Passion fruit brûlée

TEA OR COFFEE

VEGETARIAN TASTING MENU

SALAD

Paper-thin vegetables

daikon, carrot, beetroot, quinoa, physalis, lime and chia seeds

SUSHI

Tamago

omelette

Nasu

aubergine

Abokado

avocado

Shitake

mushroom

Zucchini

courgette

Yasai truffle roll

TEMPURA

vegetables Japonese

ROBATA

Calabacin a la parilla

chilli courgette, pickled shallots, sweet potato

Nasu miso

miso marinated aubergine, apricot, puffed soba, sesame seeds

Sake sautéed broccoli

DESSERT

Chocolate pot

Mango mochi balls

Passion fruit brûlée

TEA OR COFFEE

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 13.5% will be added to your bill.