



**CHOTTO
MATTE**

**GROUP
DINING
MENUS**

Available for groups of 9+
guests by pre-order only

SHARING MENU I

£80.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Miso Soup

Tofu, spring onion, wakame, bonito

Sea Bass Ceviche GF

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

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Nikkei Gyoza

Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Asado De Tira GF

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

Maíz Fundido V

Sweet corn, queso fresco, jalapeño, coriander

Tentáculos De Pulpo Y Gambas GF

Octopus and shrimp, spicy yuzu, purple potato purée

Arroz Blanco Al Vapor VG GF

Steamed rice

Chotto Matte Dessert Platter

SHARING MENU II

£90.00 (per person)

Edamame VG GF

BBQ soy beans, sea salt

Miso Soup

Tofu, spring onion, wakame, bonito

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soya

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

Tiger Prawn Tempura

Red onion, coriander, ama su ponzu

Lomo A La Parrilla GF

Chargrilled beef picante jus, coriander causa pomegranate sweet potato crisp

Nasu Miso VG GF

Aubergine miso, apricot, puffed soba, sesame seeds

Salmon Fillet Anticucho GF

Causa, chives, aji

Arroz Blanco Al Vapor VG GF

Steamed rice

Chotto Matte Dessert Platter

SHARING MENU III

£100.00 (per person)

Rosemary And Sea Salt Olive Oil Jumbo Cracker VG GF

Guacamole

Miso Soup

Tofu, spring onion, wakame, bonito

Tuna Tataki GF

Seared tuna, karashi su miso,

Soft Shell Crab Roll

Soft shell crab, avocado, tobiko

Wagyu Beef And Plantain Spring Rolls

Amazonian banana, black bean mole

Chuleta De Cordero Ahumada GF

Marinated and smoked lamb chop, coriander, Peruvian chilli misole

Truffled Mushroom Rice Hot Pot GF

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

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Chotto Matte Dessert Platter

VEGETARIAN MENU

£80.00 (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

Mushroom Salad VG GF

Shiitake, enoki, eryngii, shimeji, radicchio, cashew nuts, daikon, spicy yuzu dressing

El Jardín Roll VG GF

Sake soy bok choy, shiso, cauliflower, pea purée

Vegan 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

Wood Fired Brussels Sprouts V GF

Queso fresco, aji amarillo

Nasu Miso VG GF

Aubergine miso, apricot, puffed soba, sesame seeds

Maíz Fundido V

Sweet corn, queso fresco, jalapeño, coriander

Chotto Matte Dessert Platter