

# CHOTTO MATTE



SOHO | MANCHESTER | TORONTO | SAN FRANCISCO | DOHA | RIYADH



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# EVENTS AND PRIVATE HIRE





# INTRODUCTION

Nestled within the heart of London's eclectic Soho district, Chotto Matte stands as an unrivalled icon of culinary innovation and cosmopolitan allure.

Revered for its groundbreaking Japanese Peruvian Cuisine, meticulously curated cocktails and an ambiance that sparks with magnetic energy, this is no ordinary dining destination - It's an immersive journey for the senses.

Step into the dynamic world of Chotto Matte, where our versatile event spaces stand ready to put on the perfect backdrop for your occasion. Whether it's a power lunch, an intimate dinner, or an exclusive celebration, our two-floor restaurant offers a tailored experience like no other.

Marvel at our chic contemporary interior, from the bold graffiti adorning our walls to the captivating theatrics of our Open Sushi Counter and the Robata grill, every corner tells a story.



# NIKKEI CUISINE

Nikkei Cuisine is a unique culinary fusion that blends Japanese cooking techniques together with traditional Peruvian ingredients. At Chotto Matte you can expect a showcase of elevated Japanese Peruvian cuisine, artfully plated to perfection.

Combining these culinary traditions with locally sourced ingredients, internationally renowned Executive Chef Jordan Sclare takes an artistic approach, always keeping excellence at the forefront.

A celebration of fresh, local, high-quality ingredients, Chotto Matte is dedicated to providing an authentic, eco-conscious experience – working with producers who prioritise ethical farming practices.





# SIGNATURE SHARING MENU

£95.00 (per person)

**Padrón Peppers** VG GF  
Spanish sweet peppers, den miso

**Miso Soup** GF  
Tofu, spring onion, wakame, bonito

**Sea Bass Ceviche** GF  
Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

**Prawn Tempura Bites**  
Chopped chives, spicy huacatay salsa

**Acevichado Roll**  
Tuna, prawn tempura, pickled cucumber, ceviche crema

**Slow Braised Crispy Pork Belly**  
Red and yellow Anticucho, yellow tomato salsa, coriander

**Pollo Peruano**  
Whole baby chicken, coriander, canchas, pomegranate

**Truffled Lomo A La Parrilla** GF  
Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp

**Furikake Arroz Blanco** VG GF  
Steamed rice, nori, sesame

**Warm Cinnamon Churros** V  
Dulce de leche, chocolate hazelnut sauce

# DELUXE SHARING MENU

£135.00 (per person)

**Padrón Peppers** VG GF  
Spanish sweet peppers, den miso

**Truffled Seafood Miso Soup** GF  
Prawn, squid, tofu, spring onion, wakame, bonito

**Tuna Tataki**  
Mustard miso, spiced honey herb salsa

**Red Prawn Truffles**  
Truffled shiitake mushroom, spring onion

**Yellowtail “Nikkei Sashimi”** GF  
Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

**Dressed Otoro Nigiri**  
Fatty Tuna

**Black Cod Aji Miso** GF  
Chilli miso marinade, yuzu, chives

**Chuleta De Cordero Ahumada** GF  
Marinated & smoked lamb chop, coriander, Peruvian chilli miso

**Furikake Arroz Blanco** VG GF  
Steamed rice, nori, sesame

**Dessert** V  
Chef’s Choice Selection

# 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

**Truffled Avocado Roll** V GF  
Cucumber, sesame seeds, yuzu truffle soy

**Chotto Caesar Salad** V  
Baby gem lettuce, red chicory, cashew, lemon queso dressing

**Yasai Miso Crispy Sushi** VG GF  
Picante miso vegetables, takuan, shiso cress

**Huacatay Broccoli** V GF  
Peruvian black mint, red chilli, garlic butter, coriander

**King Oyster Mushroom Tostadas** VG GF  
Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

**Nasu Miso** VG GF  
Miso aubergine, apricot, puffed soba, sesame seeds

**Truffled Mushroom Rice** V  
Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives

**Dessert** V  
Chotto Matte Dessert Platter

# SIGNATURE LUNCH MENU

£60.00 (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

**King Oyster Mushroom Tostadas** VG GF  
Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

YOUR CHOICE OF

**Salmon Anticucho**  
Red and yellow Anticucho, yuzu, chives

**Pollo Den Miso**  
Chicken, carrot, daikon, yellow chilli yoghurt

**Maíz A La Parrilla** V with **Arroz Chaufa** VG GF  
Corn on the cob, rocoto chilli butter, queso fresco with Egg-fried rice, Peruvian vegetables, spicy sesame soy  
*(vegan option available)*

**Asado De Tira** GF +£7.00 per portion  
Slow cooked braised beef short rib on the bone, purple potato purée, teriyaki jus, chives

**Huacatay Broccoli** V GF  
Peruvian black mint, red chilli, garlic butter, coriander

**Dessert** V  
Chef’s Choice Selection



# CANAPÉS

£3.50 (per piece)

## sushi

**Yasai Miso Crispy Sushi** **VG GF**  
Picante miso vegetables, takuan, shiso cress

**Spicy Tuna Hako Roll**  
Tenkasu tempura, chilli garlic mayo

**Dragon Roll**  
Prawn tempura, salmon, avocado, unagi sauce

**Truffled Avocado Roll** **V GF**  
Cucumber, sesame seeds, yuzu truffle soy

## caliente

**Crispy Squid Tempura**  
KZ spice, red chilli, smoked yellow anticucho emulsion

**Nasu Miso** **VG GF**  
Aubergine miso, apricot, puffed soba, sesame seeds

## especial

**Black Cod Aji Miso** **GF** £6.00  
Chilli miso marinade, yuzu, chives

**Lomo A La Parrilla** **GF** £4.50  
Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp

**Yellowtail Nigiri** **GF** £4.50  
Yuzu truffle soy

**Chuleta De Cordero Ahumada** **GF** £7.50  
Marinated & smoked lamb chops, coriander, Peruvian chilli miso

**Wagyu Brioche Sliders** £6.00  
Truffled cheese salsa

**Otoro Sashimi** £7.50  
Premium tuna belly, Chotto soy, kizami wasabi

## frio

**Beef Tataki** **GF**  
Seared beef fillet, smoked Aji Panca, coriander cress, passion fruit salsa

**King Oyster Mushroom Tostadas** **VG GF**  
Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

**Lychee Ceviche** **VG GF**  
Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

**Sea Bass Ceviche** **GF**  
Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

**Yellowtail “Nikkei Sashimi”** **GF**  
Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

## robata

**Anticucho Skewers** **GF**  
Chicken / Prawn / Salmon

**Teriyaki Skewers** **GF**  
Chicken / Prawn / Salmon

## dulce

**Mochi Selection** **V**

**Warm Cinnamon Churros** **V**



# CANAPÉ MENU I

£39.00 (per person)

**Spicy Tuna Hako Roll**  
Tenkasu tempura, chilli garlic mayo

**King Oyster Mushroom  
Tostadas** **VG GF**  
Pulled mushroom, smoked Aji Panca,  
guacamole, lime, coriander

**Lychee Ceviche** **VG GF**  
Leche de tigre, chive oil, sweet potato,  
Peruvian corn, coriander

**Anticucho Skewers** **GF**  
Chicken

**Yasai Miso Crispy Sushi** **VG GF**  
Picante miso vegetables, takuan,  
shiso cress

**Mochi Selection** **V**

# CANAPÉ MENU II

£47.00 (per person)

**Truffled Avocado Roll** **V GF**  
Cucumber, sesame seeds,  
yuzu truffle soy

**Dragon Roll**  
Prawn tempura, salmon, avocado,  
unagi sauce

**Sea Bass Ceviche** **GF**  
Leche de tigre, chive oil, sweet potato,  
Peruvian corn, coriander

**Black Cod Aji Miso** **GF**  
Chilli miso marinade, yuzu, chives

**Anticucho Skewers** **GF**  
Chicken

**Yasai Miso Crispy Sushi** **VG GF**  
Picante miso vegetables, takuan,  
shiso cress

**Mochi Selection** **V**

**Warm Cinnamon Churros** **V**

# CANAPÉ MENU III

£56.00 (per person)

**Truffled Avocado Roll** **V GF**  
Cucumber, sesame seeds, yuzu truffle soy

**Dragon Roll**  
Prawn tempura, salmon, avocado,  
unagi sauce

**Beef Tataki** **GF**  
Seared beef fillet, smoked Aji Panca,  
coriander cress, passion fruit salsa

**Yellowtail “Nikkei Sashimi”** **GF**  
Cherry tomatoes, jalapeño, coriander,  
yuzu truffle soy

**Teriyaki Skewers** **GF**  
Chicken

**Chuleta De Cordero Ahumada** **GF**  
Marinated & smoked lamb chops,  
coriander, Peruvian chilli miso

**Yasai Miso Crispy Sushi** **VG GF**  
Picante miso vegetables, takuan,  
shiso cress

**Mochi Selection** **V**

**Warm Cinnamon Churros** **V**

# BOWL FOOD MENU

## fish

**Crispy Squid Tempura** £6.00  
KZ spice, red chilli, smoked yellow  
anticucho emulsion

**Tentáculos De Pulpo** **GF** £11.00  
Octopus, spicy yuzu,  
purple potato purée

**Salmon Fillet Den Miso** **GF** £7.50  
Steamed rice, chilli miso marinade,  
yuzu, chives

## meat

**Nikkei Gyoza** £7.50  
Pork & prawn dumplings, yuzu sweet  
potato purée, red pepper ponzu

**Spicy Buttermilk  
Chicken Karaage** £8.50  
Nikkei rub, gochujang, lime, coriander

**Asado De Tira** **GF** £11.25  
Slow cooked braised beef short rib  
on the bone, purple potato purée,  
teriyaki jus, chives

**Pollo Picante** **GF** £8.50  
Chicken, red and yellow Anticucho,  
yuzu, chives

## vegetables

**Truffled Mushroom Rice** **V** £8.00  
Japanese mushrooms, rich egg yolk,  
queso fresco, parmesan, chives

**Chotto Caesar Salad** **V** £5.00  
Baby gem lettuce, red chicory, cashew,  
lemon queso dressing

**Arroz Chaufa** **V GF** £6.00  
Egg fried rice, Peruvian vegetables,  
spicy sesame soy *(vegan option available)*

## deluxe

**Prawn Spring Roll** £11.00  
Shiitake, shiso, yuzu koshu

**Wagyu Sirloin** **GF** £28.00  
Japanese grade A5 wagyu beef,  
truffle teriyaki sauce,  
double-cooked fries

**Black Cod Aji Miso** **GF** £22.00  
Chilli miso marinade,  
yuzu, chives





# EVENT SPACES





# LAVA LOUNGE

*Your Exclusive Escape*

Perched on the Main Level Floor, the Lava Lounge is a sleek semi-private enclave that blends exclusivity with the vibrant pulse of the restaurant and bar. Perfect for magnetic gatherings, this refined space adapts effortlessly - whether you are hosting a chic dinner or an elevated drinks affair. Here, sophistication meets energy, creating the ultimate backdrop for unforgettable social moments.

**Capacity**

Seated: 60

Standing: 80



# BAR AND LOUNGE

*Sip, savor, and soak up the energy*

Our Bar and Lounge is the ultimate hotspot for handcrafted drinks and bold Nikkei-style bites. Located on the buzzing main level, your guests can revel in the restaurant's electric atmosphere while enjoying the privacy of their own exclusive space. From Thursday to Saturday, the vibe kicks up a notch with hypnotic beats from our underground DJs, setting the perfect rhythm for nights that linger long after last call.

**Capacity**

*Standing: 60*







# MAIN FLOOR EXCLUSIVE HIRE

*Where Style Meets Spectacle*

Our Main Level, with its floor-to-ceiling windows, is available for exclusive hire. Step into the full Nikkei experience in a vibrant, versatile setting that transforms effortlessly to suit any occasion. From the sweeping dining and lounge area to the state-of-the-art DJ booth, every detail is designed to create an atmosphere your guests will never forget.

## **Capacity**

*Standing: 60*

*Standing: 150*



The image shows the interior of a restaurant named Itamae. On the left, there is a long sushi bar with a chef's counter and several glass display cases filled with various sushi. A few staff members are visible behind the counter. The main dining area is furnished with round black tables and purple upholstered chairs. A long, curved orange velvet sofa runs along the back wall. The floor is decorated with a bold black and white geometric pattern. A large, vibrant mural of a Buddha's face with colorful, stylized features is on the back wall. A window in the center background shows some greenery outside. The lighting is warm, with several pendant lights hanging from the ceiling.

# ITAMAE

## *Sushi Theatre at Its Finest*

An intimate chef's counter where Chotto Matte's sushi masters craft bold Nikkei flavours right before your eyes. Fresh, vibrant, and unforgettable. For those seeking a more secluded experience, an optional partition can be arranged, transforming the space into an exclusive segment.

**Capacity**  
Seated: 40



The image shows a modern restaurant interior. On the left, there is a long wooden sushi bar with stacks of white and dark bowls. Above the bar, a string of warm-toned spherical pendant lights hangs. The floor is covered in a black and white geometric pattern. In the center and right, there are several round dark wood tables with purple upholstered chairs. Each table is set with white bowls, glasses, and chopsticks. In the background, a large, vibrant mural with abstract, colorful faces and patterns covers the wall. The overall atmosphere is contemporary and artistic.

# FIRST FLOOR EXCLUSIVE

## *Where Events Take Center Stage*

Available for exclusive hire, our First Floor sets the scene for unforgettable celebrations, high-powered networking, or refined corporate dinners. Immerse your guests in the theatre of live dining - watch master chefs craft artistry at the open sushi counter and flames dance on the Robata grill. With a dedicated team orchestrating every detail and bespoke touches tailored to your vision, this is more than an event space - it's an experience designed to impress.

### **Capacity**

Seated: 140

Standing: 220



# CLAUDE'S

*Where Indulgence Meets Elegance*

Step behind the doors of Claude's, our exclusive private dining sanctuary, and discover a world of elegance and allure. Your guests can be welcomed with signature cocktails in a luxurious private bar and lounge, before indulging in a dining experience that is as unforgettable as it is refined. Every moment is crafted for atmosphere, every details designed to leave a lasting impression.

## **Capacity**

*Seated: 20*

*Standing: 50*







CLAUDE'S





# EXCLUSIVE HIRE

Chotto Matte is a multisensory experience – delighting diners with a thrilling visual journey that unfolds through the space. Available for full exclusive hire, unleash the full potential of the space when hosting with us.

Chotto Matte offers diners an electrifying experience, from the masterful precision of the chefs to live entertainment and curated beats from leading underground DJs.

## ***Capacity***

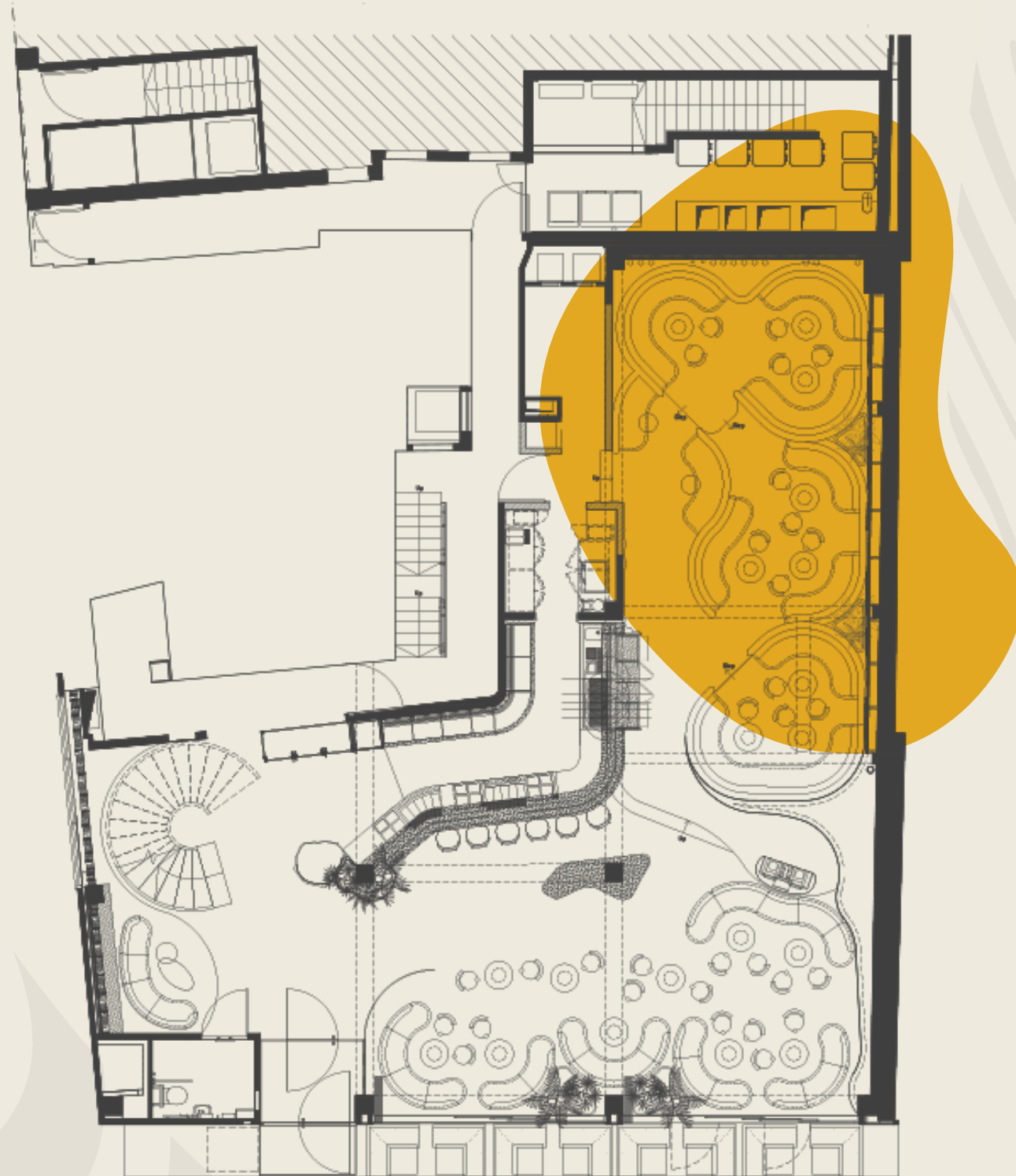
*Seated: 140*

*Standing: 400*



# FLOOR PLANS

## THE LAVA LOUNGE



**Capacity**  
Seated: 60  
Standing: 80

## BAR AND LOUNGE



**Capacity**  
Standing: 60

## MAIN FLOOR



**Capacity**  
Standing: 150



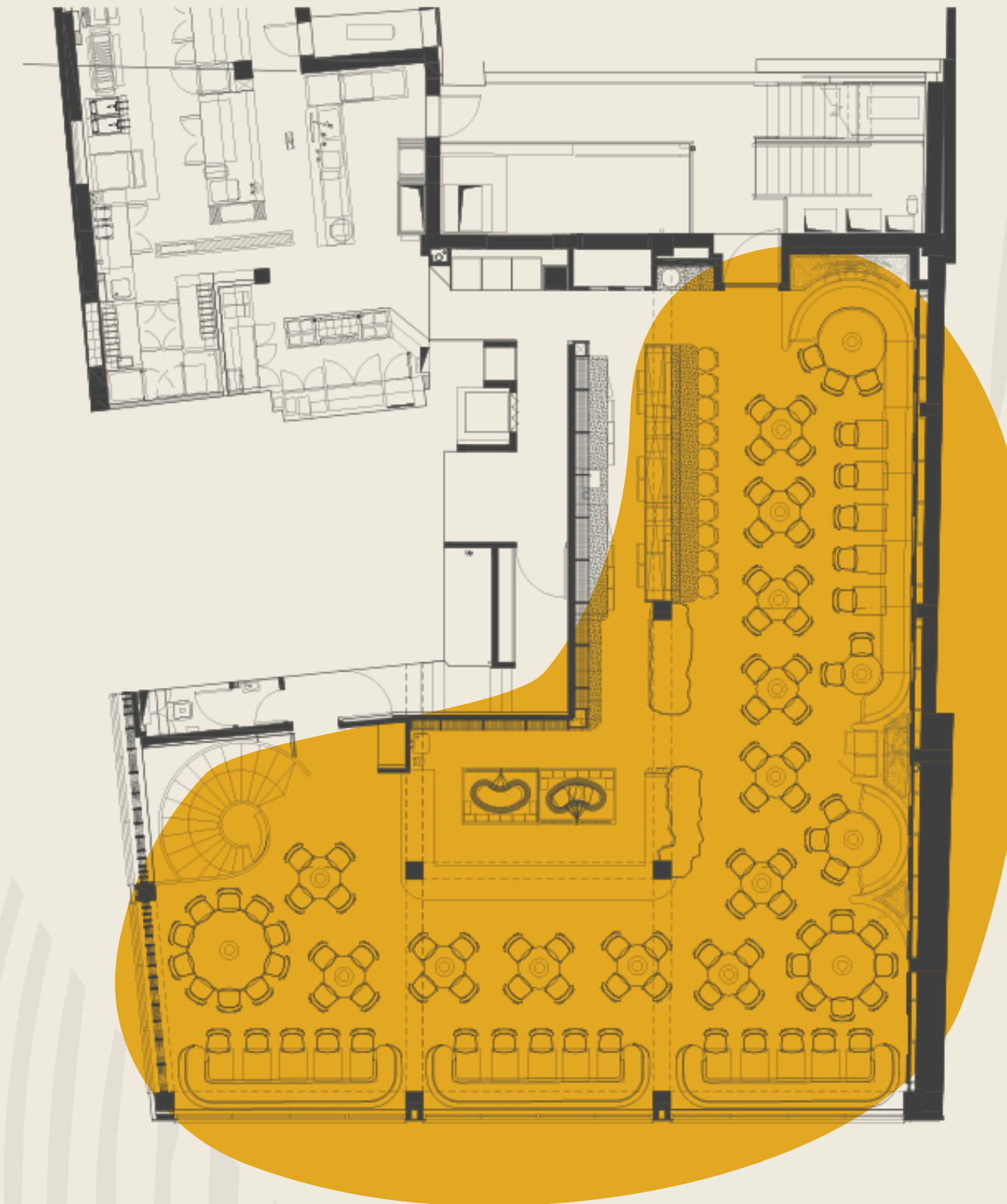
# FLOOR PLANS

**ITAMAE**



**Capacity**  
Seated: 40

**FIRST FLOOR**



**Capacity**  
Seated: 140  
Standing: 220





# BESPOKE

Our dedicated team are on hand to elevate your event with customisable menus, personalised soundtracks, floral arrangements and bespoke table design to create a truly memorable experience.

Should you require specific production or extras please share these details with our seasoned event team who will be happy to discuss your options and coordinate accordingly.



For all event enquiries, please contact our dedicated events team on

E: [soho.events@chotto-matte.com](mailto:soho.events@chotto-matte.com)



Chotto Matte:  
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