

CHOTTO MATTE



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



CONTENT

Introduction

Nikkei Cuisine

Menu Highlights

Event Spaces

The Lava Lounge

Bar And Lounge

Main Floor

Itamae

First Floor

Claude's

Exclusive Hire

Bespoke

Contact



EVENTS AND PRIVATE HIRE

The image shows the interior of a restaurant, Chotto Matte. In the foreground, there is a dark wooden table set for dining with several wine glasses, water glasses, and plates. Purple upholstered chairs are visible around the table. In the background, a large, detailed mural of a classical painting, possibly 'The School of Athens' or a similar group of figures, is illuminated by a warm, glowing neon light that follows the shape of the mural. The overall atmosphere is sophisticated and artistic.

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.



GROUP 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

GROUP 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

GROUP 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

GROUP 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

GROUP SIGNATURE LUNCH MENU I

£35.00 (per person)

Edamame **VG GF**
Sea salt

Crispy Squid Tempura
Smoked Aji Amarillo emulsion

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

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

Sato Maki **GF**
Sea bass, salmon tartare, romano pepper, Chotto soy
- flamed tableside

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

GROUP SIGNATURE LUNCH MENU II

£35.00 (per person)

Spicy Edamame **VG GF**
Rocoto chili dressing

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

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

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

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

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



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

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 is a long, dark wooden sushi bar with stacks of white and dark bowls. The floor has a black and white geometric pattern. In the center and right are round dark wooden tables with purple upholstered chairs. The tables are set with white bowls, glasses, and chopsticks. In the background, there is a large, colorful mural featuring a stylized face and abstract patterns. A long row of spherical pendant lights hangs from the ceiling.

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.

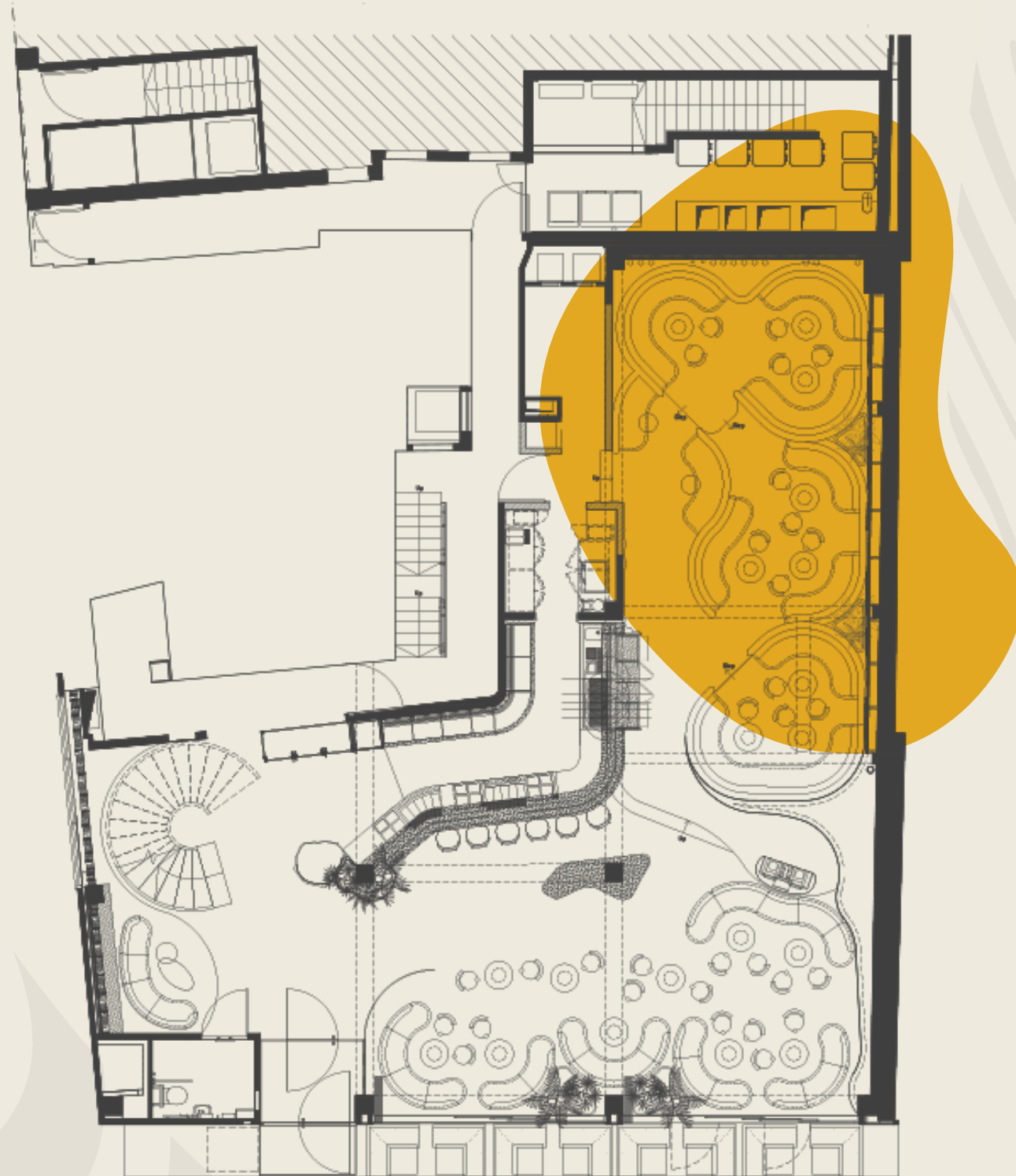
Capacity

Seated: 140

Standing: 400

FLOOR PLANS

THE LAVA LOUNGE



Capacity
Seated: 60
Standing: 80

BAR AND LOUNGE



Capacity
Standing: 60

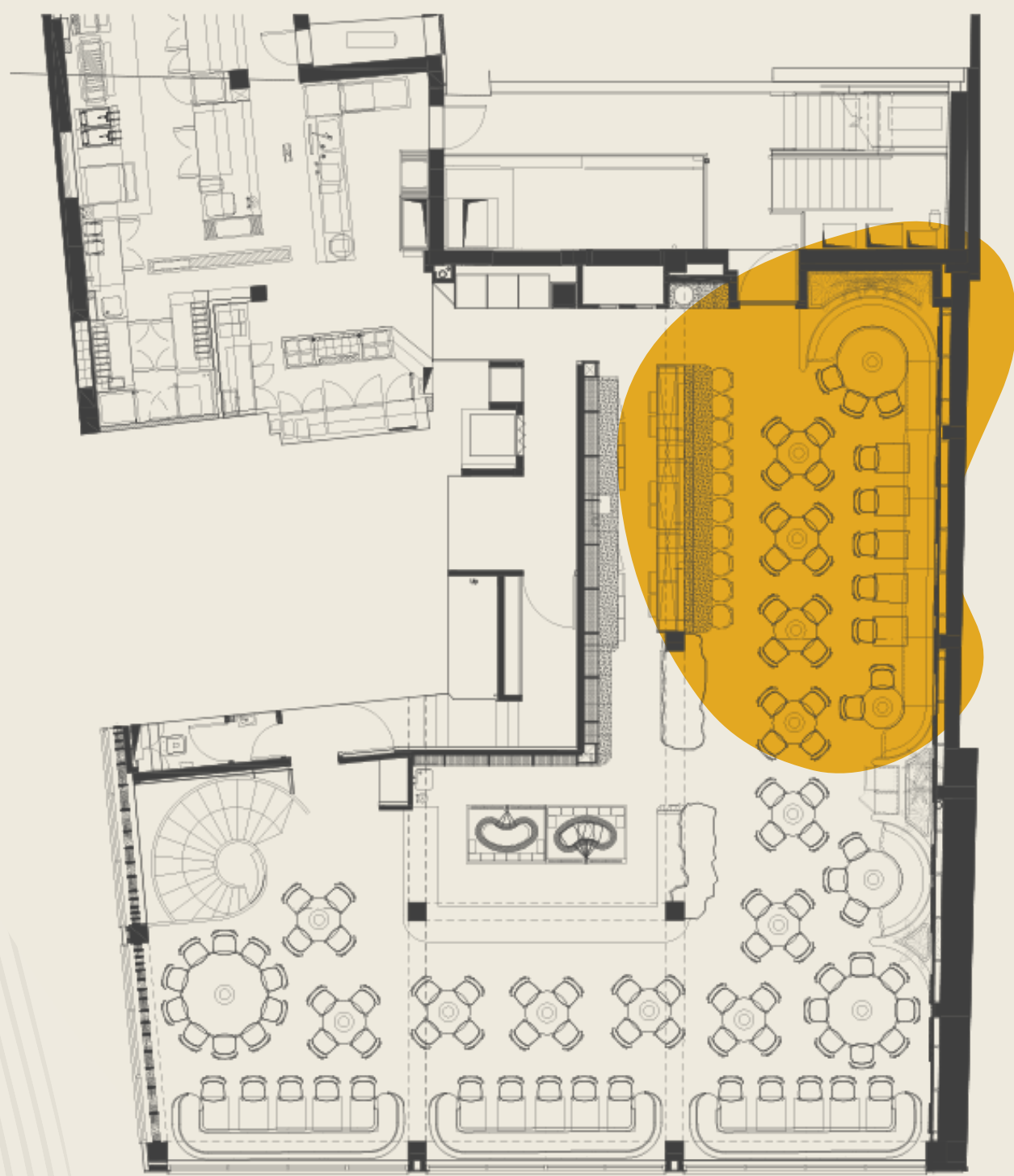
MAIN FLOOR



Capacity
Standing: 150

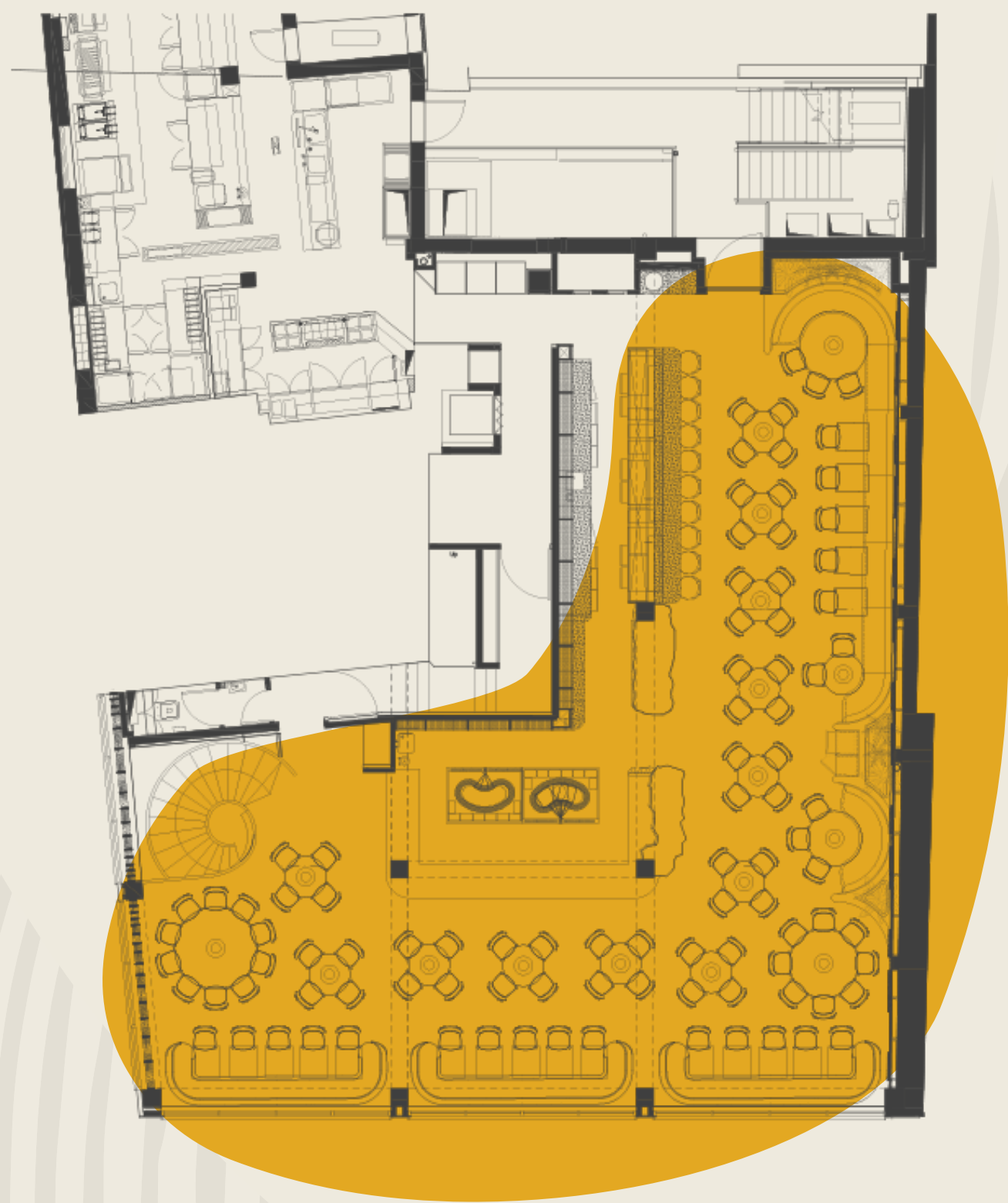
FLOOR PLANS

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



Chotto Matte:
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