

# group dining

Available for groups of 9 or  
more guests by preorder only



# signature sharing menu 1

£70.00 (per person)

**Edamame** **VG GF**  
Sea salt

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

**Acevichado Roll**  
Tuna, prawn tempura, orange tobiko caviar,  
avocado, ceviche crema

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

**Pollo Den Miso** **GF**  
Miso marinated chicken, carrot, daikon,  
yellow chilli yoghurt

**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

**V** vegetarian

**VG** vegan

**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 although 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.

# signature sharing menu II

£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

**Shrimp Tempura Bites**

Chopped chives, spicy huacatay salsa

**Acevichado Roll**

Tuna, prawn tempura, orange tobiko caviar,  
avocado, 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

**Dessert** v

Chotto Matte Dessert Platter

V vegetarian

VG vegan

GF gluten free

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# deluxe sharing menu

£135.00 (per person)

**Padrón Peppers** VG GF

Spanish sweet peppers, den miso

**Edamame** VG GF

Sea salt

**Seafood Miso Soup** GF

Prawn, squid, tofu, spring onion, wakame, bonito

**Tuna Tataki**

Mustard miso, spiced honey herb salsa

**Wild Prawn Truffles**

Shiitake mushroom, spring onion, shichimi, lemon zest

**Yellowtail “Nikkei Sashimi”** GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

**Dressed O-toro 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

**Arroz Chaufa** V GF

Egg-fried rice, Peruvian vegetables, spicy sesame soy

**Dessert** V

Chef's choice

V vegetarian

VG vegan

GF gluten free

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# 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

**Chotto Caesar Salad** V

Baby gem lettuce, red chicory, cashew,  
lemon queso dressing

**Truffled Avocado Roll** V GF

Cucumber, sesame seeds, yuzu truffle soy

**Yasai Miso Crispy Sushi** VG GF

Picante miso vegetables, takuan, shiso cress

**King Oyster Mushroom Tostadas** VG GF

Pulled mushroom, smoked Aji Panca,  
guacamole, lime, coriander

**Huacatay Broccoli** GF

Peruvian black mint, red chilli, garlic butter, 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

V vegetarian

VG vegan

GF gluten free

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# 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** GF

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

V vegetarian

VG vegan

GF gluten free

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# signature lunch menu I

£35.00 (per person)

**Edamame** VG GF  
Sea salt

**Crispy Squid**  
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

# 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

V vegetarian  
VG vegan  
GF gluten free

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Served sharing style, recommend one dish between 2-4 guests

**CHOTTO**  
MATTE

# add a little extra

**Nikkei Gyoza** £15.95  
Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

**Wild Prawn Truffles** £18.95  
Shiitake mushroom, spring onion, shichimi, lemon zest

**Dressed Nigiri Platter** (8 pieces) £32.95  
- Salmon Aburi **GF**  
- Red Tuna **GF**  
- O-toro Fatty Tuna  
- Yellowtail **GF**

**Black Cod Aji Miso** **GF** £38.95  
Chilli miso marinade, yuzu, chives

**Truffled Mushroom Rice** **V** £15.95  
Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives

**Chuleta De Cordero Ahumada** **GF** £25.95  
Marinated & smoked lamb chops, coriander, Peruvian chilli miso

**Huacatay Broccoli** **GF** £8.50  
Peruvian black mint, red chilli, garlic butter, coriander

**Lomo A La Parrilla** **GF** £32.95  
Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp

**Truffled Purple Potato Mash** **V GF** £13.50  
Black truffle, applewood-smoked purple potato purée

**V** vegetarian

**VG** vegan

**GF** gluten free

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GHETTO