

# group dining

Available for groups of 15 or  
more guests by preorder only



# signature sharing menu

£68.00 (per person)

**BBQ Spicy Edamame GF**

Rocoto chilli teriyaki dressing, crispy shallots  
*(Vegan option available)*

**Chotto Ceviche GF**

Leche de tigre, chive oil, sweet potato,  
Peruvian corn, coriander

**Spicy Tuna Crispy Sushi GF**

Tuna tartare, Peruvian chilli

**Nikkei Gyoza**

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

**Sato Maki GF**

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

**Pollo Den Miso GF**

Miso marinated chicken, carrot, daikon,  
yellow chilli yoghurt

**Pulled Asado De Tira GF**

Slow cooked pulled beef, black beans,  
purple purée, teriyaki jus, chives

**Huacatay Broccoli V GF**

Peruvian black mint, red chilli, garlic butter,  
coriander

**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.

# deluxe sharing menu

£85.00 (per person)

**Padrón Peppers** VG GF

Spanish sweet peppers, den miso

**Yellowtail “Nikkei Sashimi”** GF

Cherry tomatoes, jalapeño, coriander,  
yuzu truffle soy

**Slow Braised Crispy Pork Belly** GF

Red and yellow Anticucho, yellow tomato salsa,  
coriander

**Acevichado Roll**

Tuna, prawn tempura, orange tobiko caviar,  
avocado, ceviche crema

**Black Cod Aji Miso** GF

Chilli miso marinade, yuzu, chives

**Dressed Otoro Nigiri**

Fatty Tuna

**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

**Yuca Fritas** VG GF

Truffle salsa

**Dessert** V

Chef's choice dessert selection

V vegetarian

VG vegan

GF gluten free

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# signature vegetarian menu

£58.00 (per person)

**BBQ Edamame** VG GF

Sea salt

**Yasai Miso Crispy Sushi** VG GF

Picante miso vegetables, takuan, shiso cress

**Truffled Avocado Roll** VG GF

Cucumber, sesame seeds, yuzu truffle soy

**Chotto Caesar Salad** V

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

**Yasai Kakiage** V

Corn fritters, avocado, green beans,  
dashi glaze

**Nasu Miso** VG GF

Miso aubergine, apricot, puffed soba,  
sesame seeds

**King Oyster Mushroom Tostadas** VG GF

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

**Arroz Chaufa** V GF

Egg-fried rice, Peruvian vegetables,  
spicy sesame soy

**Warm Cinnamon Churros** V

Dulce de leche, chocolate hazelnut sauce

V vegetarian

VG vegan

GF gluten free

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# signature lunch menu

£35.00 (per person)

**BBQ Edamame** VG GF

Sea salt

**Prawn Tempura**

Chopped chives, spicy huacatay salsa

**Slow Braised Crispy Pork Belly** GF

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

V vegetarian

VG vegan

GF gluten free

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# signature corporate lunch menu

£45.00 (per person)

**Padrón Peppers** VG GF

Spanish sweet peppers, den miso

**Yellowtail “Nikkei Sashimi”** GF

Cherry tomatoes, jalapeño, coriander,  
yuzu truffle soy

**Pollo Picante** GF

Chicken, red and yellow Anticucho, yuzu, chives

**Chotto Caesar Salad** V

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

**Acevichado Roll**

Tuna, prawn tempura, orange tobiko caviar,  
avocado, ceviche crema

**Warm Cinnamon Churros** V

Dulce de leche, chocolate hazelnut sauce

**Mochi Ice Cream Selection** V GF

V vegetarian

VG vegan

GF gluten free

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# signature corporate vegetarian lunch menu

£35.00 (per person)

**BBQ Edamame** VG GF

Sea salt

**Lychee Ceviche** VG GF

Leche de tigre, chive oil, sweet potato,  
Peruvian corn, coriander

**Nasu Miso** VG GF

Miso aubergine, apricot, puffed soba,  
sesame seeds

**King Oyster Mushroom Tostadas** VG GF

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

**Truffled Avocado Roll** VG 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

<b>Nikkei Gyoza</b> Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu	£16.50
<b>Wild Prawn Truffles</b> Shiitake mushroom, spring onion, shichimi, lemon zest	£18.95
<b>Dressed Nigiri Platter</b> (8 pieces) - Salmon Aburi <b>GF</b> - Red Tuna <b>GF</b> - Otoro Fatty Tuna - Yellowtail <b>GF</b>	£32.95
<b>Black Cod Aji Miso</b> <b>GF</b> Chilli miso marinade, yuzu, chives	£40.00
<b>Truffled Mushroom Rice</b> <b>V</b> Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives	£15.95
<b>Chuleta De Cordero Ahumada</b> (per piece) <b>GF</b> Marinated & smoked lamb chops, coriander, Peruvian chilli miso	£12.00
<b>Huacatay Broccoli</b> <b>GF</b> Peruvian black mint, red chilli, garlic butter, coriander	£8.50
<b>Lomo A La Parrilla</b> <b>GF</b> Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp	£32.95
<b>Truffled Purple Potato Mash</b> <b>V GF</b> Black truffle, applewood-smoked purple potato purée	£13.50

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GHETTO