

CHOTTO MATTE



SOHO | MANCHESTER | TORONTO | SAN FRANCISCO | RIYADH

A close-up photograph of a hand holding a large, elegant glass filled with a vibrant green cocktail. A slice of lime is perched on the rim of the glass. The hand is adorned with a gold ring and has dark red nail polish. The background is dark and out of focus, with a red garment visible on the right side.

FESTIVE SEASON AT CHOTTO

This festive season, step into the vibrant world of Chotto Matte Soho, where Japanese Peruvian cuisine, expertly crafted cocktails and immersive entertainment come together for celebrations with a difference.

From intimate gatherings to unforgettable corporate events, discover our unique spaces, seasonal menus and bespoke packages, all designed to bring people together and make your festive celebration truly memorable.

FESTIVE GROUP MENU

£95.00 (per person)

BBQ Spicy Edamame **GF**

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

Chotto Scallop And Sea Bass 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

Huacatay Broccoli **V GF**

Peruvian black mint, red chilli, garlic butter,
coriander

Truffled Lomo A La Parrilla **GF**

Chargrilled beef fillet, picante jus, coriander causa,
pomegranate, sweet potato crisp

Dessert **V**

Chef's choice dessert selection

FESTIVE DELUXE MENU

£120.00 (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

Dressed Otoro Nigiri

Fatty Tuna

Black Cod Aji Miso **GF**

Chilli miso marinade, yuzu, chives

Wagyu Sirloin

Truffle teriyaki jus

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 dessert selection

FESTIVE VEGETARIAN GROUP MENU

£85.00 (per person)

BBQ Spicy Edamame **V GF**

Rocoto chilli teriyaki dressing, crispy shallots

Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

Yasai Miso Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Truffled Avocado Roll **VG GF**

Cucumber, sesame seeds, yuzu truffle soy

Crispy shitake slider

Truffled pickle salsa crispy shallots

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

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.



EVENT SPACES

[Click here for a virtual tour of our 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 it's 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, there is a long sushi bar with a dark countertop and a metal frame. Behind the bar, a large mural of a colorful, stylized face is visible. The ceiling is dark with exposed pipes and a series of hanging light fixtures. The floor has a black and white geometric pattern. In the foreground, there are several round tables with purple upholstered chairs. The tables are set with white plates, glasses, and small bowls. 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

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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 detail designed to leave a lasting impression.

Capacity

Seated: 20

Standing: 50





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



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
020 7042 7171 (Ext. 3)



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