CHOTTO MATTE

NEW YEAR'S EVE

DELUXE NYE MENU

£115.00 per person

Glass of Champagne on arrival
(Alcohol-free version available)

BBQ Padrón Peppers V GF
Sesame, honey yakiniku

Miso Tuna Crispy Sushi GF
Caviar, premium bluefin tuna

Scallop Nikkei Sashimi GF
Cherry tomato, jalapeño, coriander, yuzu truffle soy

Deep-Fried Japanese Oyster Tempura
Shiso-wrapped oysters, anchovy-lime salsa, Japanese yuzu tartare

Lobster & Pork Gyoza Dumplings
Yuzu sweet potato purée, red pepper ponzu

Dressed Yellowtail Nigiri GF
Yuzu truffle soy, jalapeño, fresh truffle

Miso Black Cod
Smoked takuan yuzu, chopped chives

Wagyu Hoba Yaki GF
Japanese A5 wagyu beef, flamed Japanese whisky, chopped chives, foie gras crema

Mushroom Arroz chaufa V GF
Truffle mushroom egg-fried rice, spring onion

Chef's Dessert Selection
Crème brûlée, mochi ice cream, churros

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.

CHOTTO MATTE

NEW YEAR'S EVE

VEGETARIAN NYE MENU

£95.00 per person

Glass of Champagne on arrival
(Alcohol-free version available)

BBQ Padrón Peppers V GF
Sesame, honey yakiniku

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

Truffled Avocado Roll VG GF
Cucumber, sesame seeds, yuzu truffle soy

Crispy Shiitake Slider V
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 ají panca, guacamole, lime, coriander

Mushroom Arroz Chaufa V GF
Truffle mushroom egg-fried rice, spring onion

Dessert V
Chef's choice dessert selection

V vegetarian / VG vegan / GF gluten free

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NEW YEAR'S EVE