



LONDON



# CO NT EN TS

- 1 The Location
- 2 The Story
- 3 The Team
- 4 Nikkei Cuisine
- 5 Our Menus
- 6 The Design
- 7 Small Event spaces
  - The Cocktail Bar
  - The Lava Room
  - The Lounge
  - The Semi Private Dining Area
- 8 Large Event spaces
  - The Ground Floor
  - The Dining Room
- 9 Finishing Touches
- 10 Catering
- 11 Press
- 12 Contact



# THE LOCATION

Sprawling over 9000 square feet, Chotto-Matte spans 11 to 13 Frith Street in the pulsing heart of Central London's multicultural and fashionable Soho district.





## THE STORY

Visionary restaurateur, Kurt Zdesar, first conceived the idea for Chotto Matte in 1996. The expression, "Chotto Matte", was the way he was taught to politely get the attention of the chefs at the sushi bar in the Japanese restaurant group where he worked. He knew then that this would one day be the name for the restaurant of his dreams.




## THE TEAM

We offer you the support of our professional Events Team who make sure that every detail for your event is meticulously implemented. And we promise the highest level of personalised service. Chotto Matte goes the extra mile to make your event an overwhelming success.





## NI KK EI CU SI NE



Nikkei Cuisine has been called 'the beautiful love child of Peru and Japan'. It was borne out of Japanese culinary traditions evolving into Peruvian culture over the last 100 years or so. Chotto Matte's 'quite extravagant menu' requires a few visits to discover the gorgeous network of tastes that Nikkei cuisine has to offer.





## OUR MENU

Our set menus have been designed by our Executive Chef Jordan Sclare and our Head Chef Michael Paul to ensure that guests enjoy the full Nikkei experience. Each menu contains a variety of dishes taken from each of our four different kitchens. Our dishes are served in a sharing style and adhere to our philosophy of first eating colder, light flavoured dishes, graduating to hotter fuller flavours and ending with sushi.



## LUNCH MENU

### | VEGETARIAN SET MENU 40.00

#### **Edamame** ✓

soy beans, sea salt

#### **Tostadita de hongos** ✓

eryngii mushroom, yuzu truffle, Parmesan

#### **Vegetable roll** ✓

mixed vegetables

#### **Spinach truffle salad** ✓

truffle ponzu, parmesan, dehydrated miso

#### **Paper-thin salad** ✓

daikon, carrot, beetroot, crispy quinoa, physalis, lime, chia seeds

#### **Vegetales Japoneses** ✓

vegetable tempura

#### **Nasu miso** ✓

aubergine miso, apricot, puffed soba, sesame seeds

#### **Calabacin a la parilla** ✓

courgette, pickled shallots, sweet potato crisps, chilli sauce

#### **Dessert**

chef's choice

## LUNCH MENU

### | SET MENU 50.00

#### **Edamame** ✓

soy beans, sea salt

#### **Tostadita de hongos** ✓

eryngii mushroom, yuzu truffle, Parmesan

#### **Inside out sushi roll**

chef's choice

#### **Sea bass ceviche**

sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

#### **Nikkei gyoza**

pork, prawn and cassava dumplings, sweet potato purée, pepper ponzu

#### **Prawn spring roll**

ebi harumaki, shiitake, shiso ponzu salsa

#### **Pollo den miso**

chicken miso, carrot, daikon, yellow chilli salsa

#### **Tentaculos de pulpo**

octopus, yuzu, purple potato puree

#### **Dessert**

chef's choice



## LUNCH MENU

### | SET MENU 60.00

**Padrón peppers v**  
peppers, den miso

**'Classic' tostadita**  
tuna sashimi, wasabi emulsion, jalapeño,  
coriander

**Inside out sushi roll**  
chef's choice

**Warm beef fillet tataki**  
smoked aji panca, passion fruit salsa

**Nikkei sashimi**  
sea bass, cherry tomatoes, jalapeño,  
coriander, yuzu truffle soy

**Nikkei sepia chicharrónes**  
calamari tempura, aji amarillo

**Bacalao negro aji miso**  
black cod, yellow chilli miso

**Barriguita de chanchito**  
pork belly, nashi pear, yellow tomato salsa

**Dessert**  
chef's choice

## DINNER MENU

### | VEGETERIAN SET MENU 55.00

**Cassava and sweet potato chips**  
yellow tomato salsa, guacamole

**Padrón peppers**  
peppers, den miso

**Spinach truffle salad**  
truffle ponzu, Parmesan, dehydrated miso

**Paper-thin vegetables**  
daikon, carrot, beetroot, crispy quinoa,  
physalis, lime

**Vegetales japoneses**  
vegetable tempura

**Nasu miso**  
aubergine miso, apricot, puffed soba,  
sesame seed

**Arroz blanco al vapor**  
steamed rice

**Calabacín a la parrilla**  
courgette, pickled shallots, sweet potato crisp,  
chilli sauce

**Vegetable roll**  
mixed vegetables

**Selection of desserts**  
Chef's choice

## DINNER MENU

### | SET MENU 69.00

#### **Cassava and sweet potato chips**

yellow tomato salsa, guacamole

#### **Salmon tiradito**

salmon sashimi, yuzu ponzu, aji amarillo, mango, wasabi

#### **Sea bass ceviche**

sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

#### **Prawn spring roll**

shiitake, shiso ponzu salsa

#### **Lomo a la parrilla**

beef fillet, spicy teriyaki, pomegranate salsa

#### **Bacalao negro aji miso**

black cod, yellow chilli miso

#### **Pollo picante**

chicken, coriander potato

#### **Arroz chaufa v**

Peruvian egg fried rice, spicy sesame soy

#### **Sushi selection**

spicy tuna roll  
california roll  
salmon nigiri  
tuna nigiri

#### **Selection of desserts**

chef's choice

## DINNER MENU

### | SET MENU 79.00

#### **Padrón peppers v**

peppers, den miso

#### **Chu-toro tiradito**

medium fatty tuna sashimi, yuzu ponzu, aji amarillo, mango, wasabi

#### **Nikkei sashimi**

yellowtail, cherry tomatoes, jalapeño, coriander, yuzu truffle soy

#### **Warm beef tataki**

smoked aji panca, passion fruit salsa

#### **Prawn spring roll**

shiitake, shiso ponzu salsa

#### **Pollo den miso**

chicken miso, carrot, daikon, yellow chilli salsa

#### **Asado de tira**

slow cooked beef, purple potato, teriyaki jus

#### **Spicy salmon**

salmon, anticucho baste, chives

#### **Arroz chaufa v**

Peruvian egg fried rice, spicy sesame soy

#### **Sushi selection**

sato maki  
spicy tuna roll  
salmon garlic aburi  
O-toro nigiri

#### **Selection of desserts**

chef's choice



## CANAPE MENU

Choose your canapes

Minimum 8 types per person

### SUSHI

£2.50 per piece

Spicy tuna roll  
California roll  
Salmon picante roll  
Prawn tempura roll  
Salmon avocado roll  
Yasi roll  
Soft shell crab roll

Nasu miso aburi nigiri  
Salmon aburi  
black garlic nigiri  
Tuna yuzu aburi nigiri  
Anago Nigiri

### FRIO

£2.50 per piece

Spicy tuna taco  
Spicy vegetarian taco  
Eryngii mushroom tostadito  
Tuna wasabi yuzu tostadito  
Sea bass ceviche skewers  
Yellowtail, nikkei sashimi skewers

### ESPECIAL

Black cod, yellow anticucho miso - 3.00  
Octopus chicharonnes - 3.00  
Beef anticucho - 3.25  
Beef teriyaki - 3.25  
Yellowtail yuzu truffle - 3.25

### ROBATA

£2.50 per piece

Anticucho skewers  
Chicken / Prawn / Salmon /  
Pork belly

Teriyaki skewers  
Chicken / Prawn / Salmon

### CALIENTE

£2.50 per piece

Wild prawn huacatay  
Nikkei calamari  
Corn fritters, daikon sauce  
Smoked lamb anticucho miso  
Grilled courgette,  
spicy bean miso  
Coriander marinated chicken

### DULCE

£2.50 per piece

Chocolate spring rolls  
Fruit skewers, lime syrup and mint  
Bannana parfait, cancha tuile  
Yuzu white chocolate macaroon  
Mochi selection



## THE DESIGN

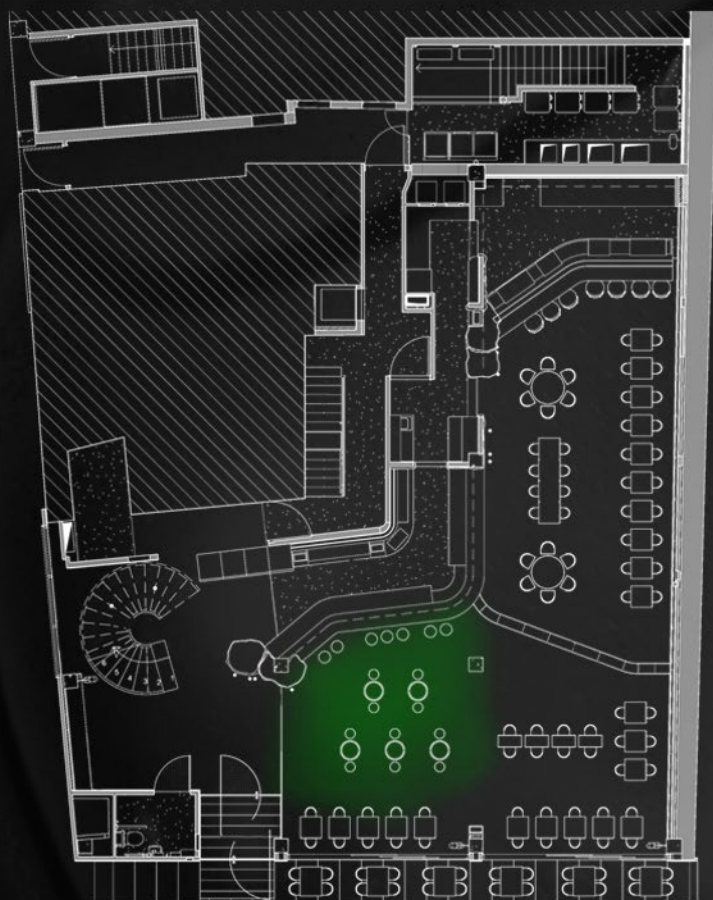
Step into Chotto Matte and step out of London. Andy Martin's striking design boldly fuses natural materials such as lava stone and burnt cedar with elements of Tokyo's trendy urban culture. The First Floor evokes this sense of contemporary downtown Tokyo with a massive mural created by the 'Banksy of Japan', Houxo Que. The Cocktail Bar captures the spirit of the times with imposing compositions by current London graffiti artists. It's all designed to inspire the creativity within you and your guests.





## **SM ALL EV EN T SP AC ES**

We offer a number of small event spaces suitable for groups of up to 55 seated and 80 standing. From The Cocktail Bar to our popular Lava Room we have the perfect space to cater for your needs.



## the co ck ta il bar

The impressive sweep of the Cocktail Bar greets your guests as they enter the restaurant. Created with lava stone, it rivals any other in London. Our skilled mixologists shake up Nikkei-inspired Pisco and Sake cocktails, along with an extensive range of popular and traditional recipes. The Cocktail Bar is home to our resident DJ who fuels the glamour and excitement with an eclectic mix of sounds.

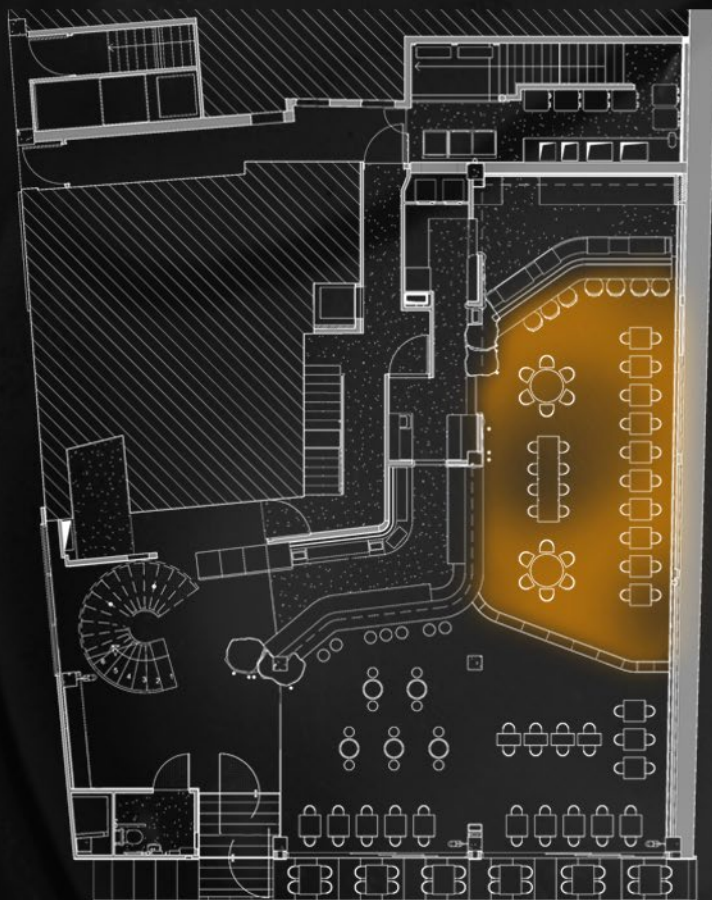
16 seated / 30 standing





CHOITOMATTE





## **the lava ro om**

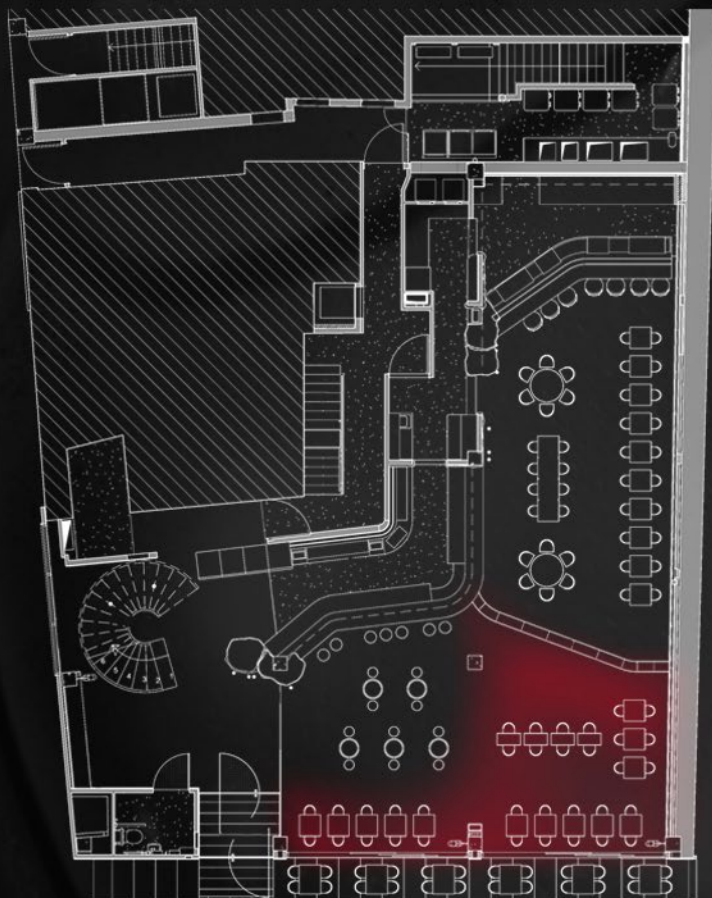
The Lava Room is ideal for smaller, more stylish private events. Guests can make use of their very own private cocktail bar with dedicated Waiting Staff. Menus can be designed to your specifications for groups of nine or more.

50 seated / 80 standing









## the lounge

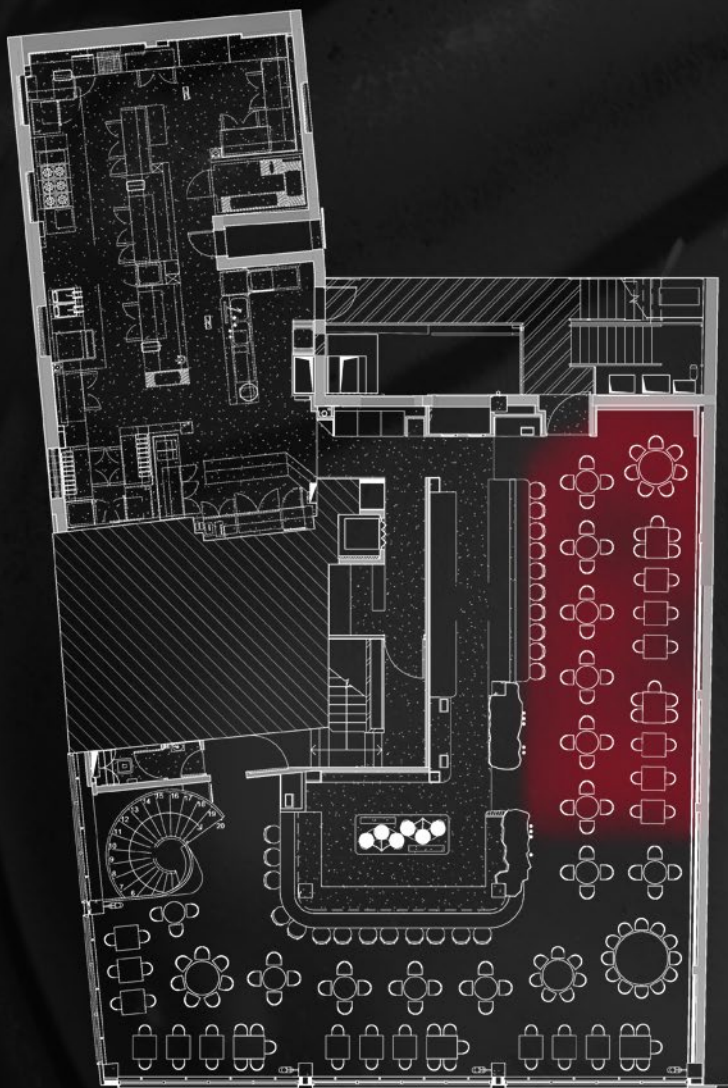
Situated next to the cocktail bar and in sight of our resident DJ, The Lounge offers a comfortable space in a vibrant atmosphere. It is perfectly suited for small to medium sized informal events and cocktail parties.

50 seated / 90 standing









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Separated by a beautiful wooden partition in the main dining room, the semi-private dining area comes equipped with it's own sushi bar and is a great choice for those wanting to be part of the lively energy of CHOTTO MATTE in a space exclusive to your group.

55 seated / 80 standing





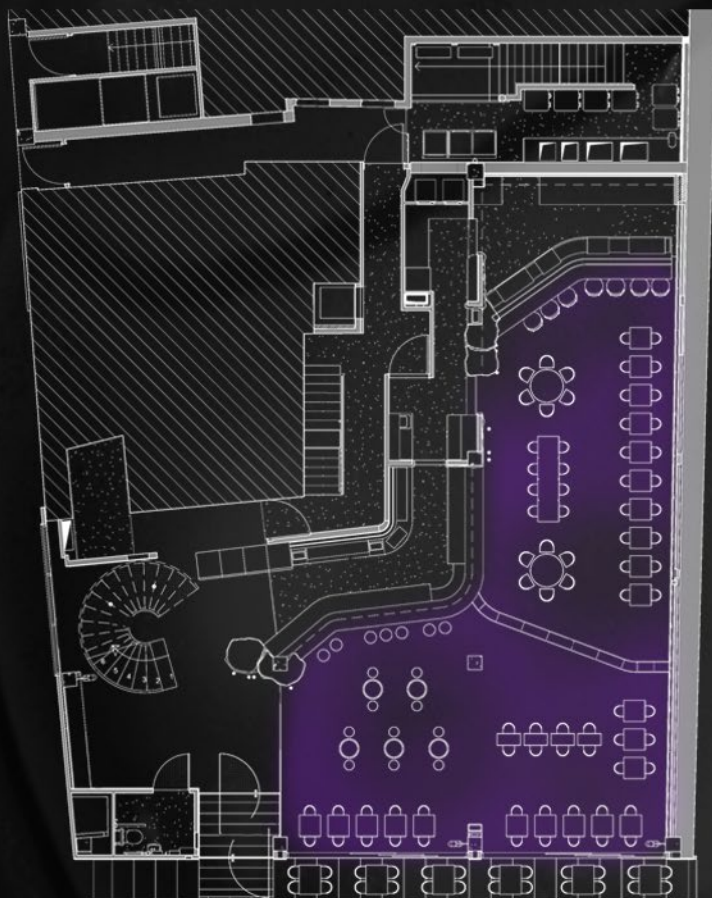






# LARGE EVENT SPACES

Whether you're looking for something more casual or a more formal dining experience we have a large event space to suit your needs. We can accommodate up to 260 seated and 400 standing across the 2 floors that make up CHOTTO MATTE.



## **the ground floor**

Floor-to-ceiling glass doors open out onto Frith Street for a more casual style of gathering. This area is extremely popular for cocktail parties, canapé receptions, informal networking, and smaller events with lighter bites and nibbles.

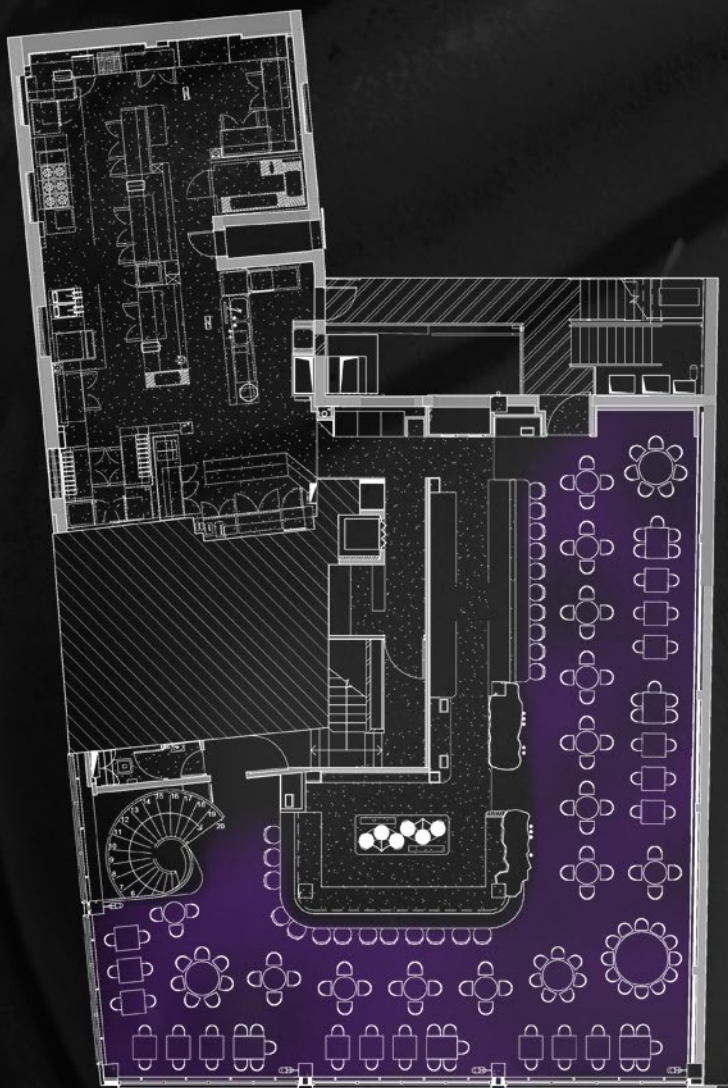
An extensive drinks and bar menu is also available.

100 seated / 170 standing









## the din ing ro om

Located upstairs, The Dining Room offers a more formal dining experience. Your guests can enjoy the show with live cooking at the dining rooms exclusive robata and sushi bars. This area is popular for large formal dining events, corporate and private dinner parties and media events with set menus and drinks packages.

160 seated / 250 standing









## FINISHING TOUCHES

Transform your event into an experience to remember with our personalised finishing touches.

- Photographer
- Videographer
- AV Equipment
- DJ
- Live Music
- Flower Arrangements
- Candle Arrangements
- Bespoke Cakes
- Personalised Menus
- Name Cards



## catering

Is your event happening at the office? Maybe the team or the Directors are working late. Whatever the occasion, Chotto Matte also provides outside function catering. In the first instance, please discuss your requirements with our Events team who will then coordinate with our Chefs. We also cater private banquets in the home, or at another location.





The Independent  
*"A mash-up to make your  
mouth water: Nikkei is no  
crazy culinary flash in the pan"*

Squaremeal  
*"Modern and youthful, this  
champion of Nikkei cuisine  
(Japanese/Peruvian fusion)  
pulls out the stops in every  
department."*

Viva Top 10 London  
Restaurants 2014  
*"This West End marvel, from  
the mind of restaurateur Kurt  
Zdesar, is fast becoming the  
toast of Frith Street, offering  
stylish Nikkei cuisine amid a  
backdrop of jazzy Tokyo chic."*

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Highlife Magazine, British  
Airways

*"The verdict: Light,  
interesting, taste bud-tickling  
dishes that you want to know  
more about in an edgy Soho  
atmosphere. Chotto Matte  
can ask all it wants, but I won't  
be waiting long until I go  
back."*

The London Foodie  
*"Great service, cool setting  
and some mean Pisco sours.  
The highlight dishes for  
me were the Nikkei sashimi  
of yellowtail and the sea  
bass ceviche. Desserts are  
spectacularly good. Chotto  
Matte is a great place to  
discover Peruvian-Nikkei  
cuisine in the heart of London.  
Highly recommended."*





## CONTACT

Planning an Event?

Pop in for a coffee, give us a call, or shoot over an email.

Our Events Team, are here to discuss your plans with you, and are eager to help in any way they can.

Email:

[lisa.nolan@nzs-group.com](mailto:lisa.nolan@nzs-group.com)

Direct Line:

+44 (0)20 7042 7171

We look forward to meeting you. The entire house can't wait to be of service (we love Events).



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#comeasyouare