

CHOTTO MATTE



SOHO | **MANCHESTER** | TORONTO | SAN FRANCISCO | DOHA | RIYADH



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EVENTS AND PRIVATE HIRE

The image shows a sophisticated rooftop restaurant interior. On the left, a curved, light-colored sofa is adorned with several cushions in shades of red, orange, and beige. In front of the sofa are two small, round, black side tables with a white and black zigzag pattern. Behind the sofa, a bar area is visible, featuring a wall of red tiles and a wooden shelf stocked with various bottles. A red lamp with a white shade sits on the bar. To the right, a red sofa is also visible, with a similar side table. The ceiling is dark with exposed pipes and modern lighting fixtures. The overall atmosphere is warm and contemporary.

INTRODUCTION

Perched high above the city, Chotto Matte's captivating rooftop restaurant offers a vibrant dining experience that blends bold Japanese and Peruvian flavours with stunning skyline views.

At the heart of the venue, **Claude's Skyview Bar** presents an exceptional selection of tequilas and mezcal, paired with a Manchester-exclusive menu of vibrant Mexican-inspired bites and cocktails. Light yet satisfying, each creation captures the essence of Mexico - making it the perfect destination from day to night.

NIKKEI CUISINE

Nikkei Cuisine is a unique blend of Japanese cooking techniques together with traditional Peruvian ingredients. At Chotto Matte you can expect a showcase of elevated Japanese Peruvian cuisine, artfully plated to perfection.

Combining these culinary traditions with locally sourced ingredients, internationally renowned Executive Chef Jordan Sclare takes an artistic approach, always keeping excellence at the forefront.

A celebration of fresh, local, high-quality ingredients, Chotto Matte is dedicated to providing an authentic, eco-conscious experience – working with producers who prioritise ethical farming practices.



GROUP SIGNATURE SHARING MENU

£95.00 (per person)

Padrón Peppers **VG GF**
Spanish sweet peppers, den miso

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

Shrimp Tempura
Chopped chives, spicy huacatay salsa

Acevichado Roll
Tuna, prawn tempura, pickled cucumber, 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

Warm Cinnamon Churros **V**
Dulce de leche, chocolate hazelnut sauce

GROUP DELUXE SHARING MENU

£135.00 (per person)

Padrón Peppers **VG GF**
Spanish sweet peppers, den miso

Tuna Tataki
Mustard miso, spiced honey herb salsa

Wild Prawn Truffles
Truffled shiitake mushroom, spring onion

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
(vegan option available)

Dessert **V**
Chef’s Choice Selection

GROUP 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

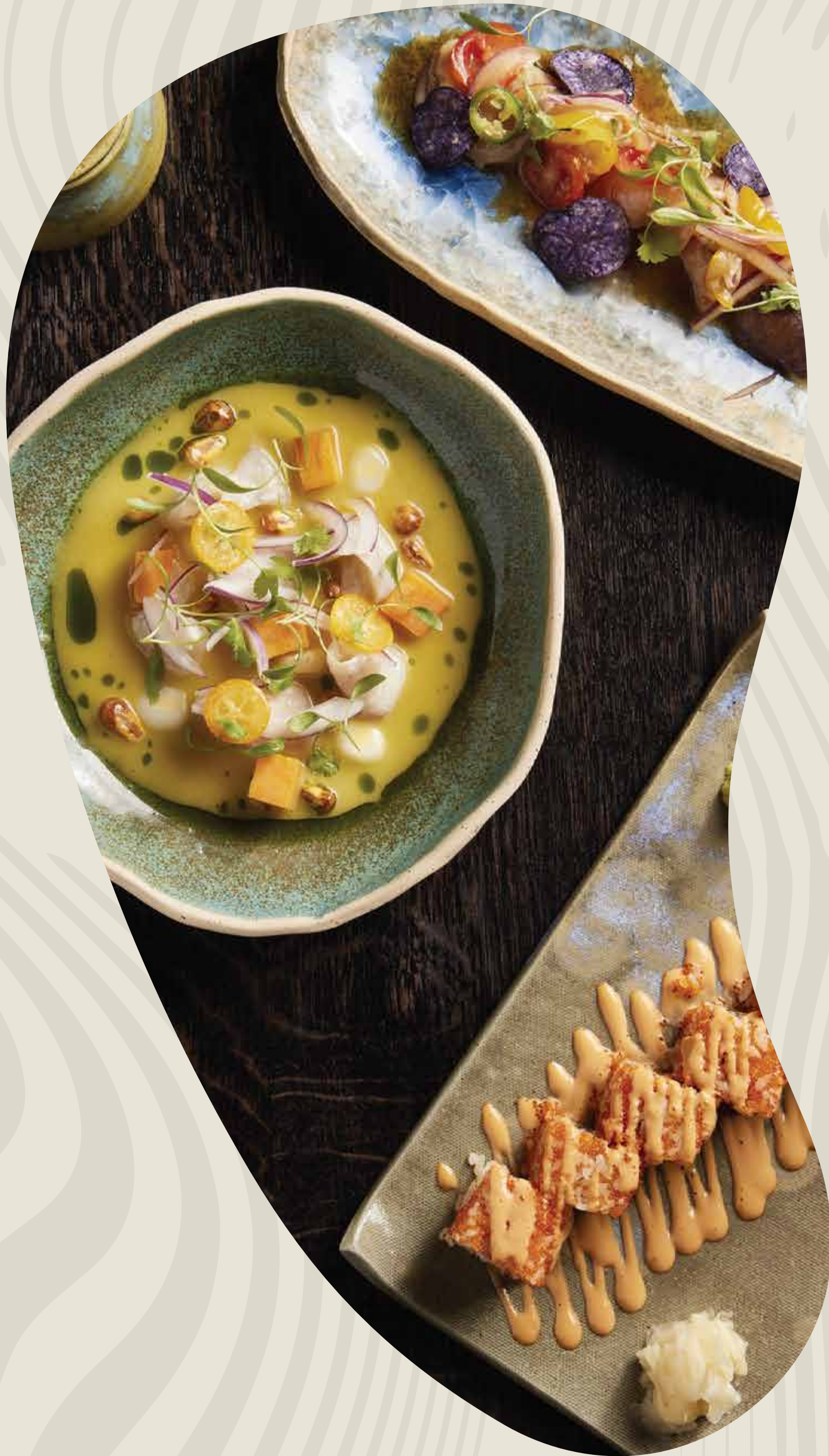
Huacatay Broccoli **V GF**
Peruvian black mint, red chilli, garlic butter, coriander

King Oyster Mushroom Tostadas **VG GF**
Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

Nasu Miso **VG GF**
Miso aubergine, apricot, puffed soba, sesame seeds

Dessert **V**
Chotto Matte Dessert Platter

**group sharing menus are available exclusively for parties of 9 and above.*



GROUP SIGNATURE LUNCH MENU I

£35.00 (per person)

Edamame **VG GF**
Sea salt

Crispy Squid Tempura
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

GROUP 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

CANAPÉS

£3.50 (per piece)

sushi

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

Spicy Tuna Hako Roll
Tenkasu tempura, chilli garlic mayo

Dragon Roll
Prawn tempura, salmon, avocado, unagi sauce

Truffled Avocado Roll **V GF**
Cucumber, sesame seeds, yuzu truffle soy

caliente

Crispy Squid
KZ spice, red chilli, smoked yellow anticucho emulsion

Nasu Miso **VG GF**
Aubergine miso, apricot, puffed soba, sesame seeds

especial

Black Cod Aji Miso **GF** £6.00
Chilli miso marinade, yuzu, chives

Lomo A La Parrilla **GF** £4.50
Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp

Yellowtail Nigiri **GF** £4.50
Yuzu truffle soy

Chuleta De Cordero Ahumada **GF** £7.50
Marinated & smoked lamb chops, coriander, Peruvian chilli miso

Wagyu Brioche Sliders £6.00
Truffled cheese salsa

O-toro Sashimi £7.50
Premium tuna belly, Chotto soy, kizami wasabi

frio

Beef Tataki **GF**
Seared beef fillet, smoked Aji Panca, coriander cress, passion fruit salsa

King Oyster Mushroom Tostadas **VG GF**
Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

Lychee Ceviche **VG GF**
Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

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

Yellowtail “Nikkei Sashimi” **GF**
Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

robata

Anticucho Skewers **GF**
Chicken / Prawn / Salmon

Teriyaki Skewers **GF**
Chicken / Prawn / Salmon

dulce

Mochi Selection **V**

Warm Cinnamon Churros **V**

CANAPÉ MENU I

£39.00 (per person)

Spicy Tuna Hako Roll
Tenkasu tempura, chilli garlic mayo

King Oyster Mushroom Tostadas **VG GF**
Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

Lychee Ceviche **VG GF**
Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Anticucho Skewers **GF**
Chicken

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

Mochi Selection **V**

CANAPÉ MENU II

£47.00 (per person)

Truffled Avocado Roll **V GF**
Cucumber, sesame seeds, yuzu truffle soy

Dragon Roll
Prawn tempura, salmon, avocado, unagi sauce

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

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

Anticucho Skewers **GF**
Chicken

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

Mochi Selection **V**

Warm Cinnamon Churros **V**

CANAPÉ MENU III

£56.00 (per person)

Truffled Avocado Roll **V GF**
Cucumber, sesame seeds, yuzu truffle soy

Dragon Roll
Prawn tempura, salmon, avocado, unagi sauce

Beef Tataki **GF**
Seared beef fillet, smoked Aji Panca, coriander cress, passion fruit salsa

Yellowtail “Nikkei Sashimi” **GF**
Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Teriyaki Skewers **GF**
Chicken

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

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

Mochi Selection **V**

Warm Cinnamon Churros **V**

BOWL FOOD MENU

fish

Crispy Squid Tempura £6.00
KZ spice, red chilli, smoked yellow anticucho emulsion

Tentáculos De Pulpo **GF** £11.00
Octopus, spicy yuzu, purple potato purée

Salmon Fillet Den Miso **GF** £7.50
Steamed rice, chilli miso marinade, yuzu, chives

meat

Nikkei Gyoza £7.50
Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Spicy Buttermilk Chicken Karaage £8.50
Nikkei rub, gochujang, lime, coriander

Asado De Tira **GF** £11.25
Slow cooked braised beef short rib on the bone, purple potato purée, teriyaki jus, chives

Pollo Picante **GF** £8.50
Chicken, red and yellow Anticucho, yuzu, chives

vegetables

Truffled Mushroom Rice **V** £8.00
Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives

Chotto Caesar Salad **V** £5.00
Baby gem lettuce, red chicory, cashew, lemon queso dressing

Arroz Chaufa **V GF** £6.00
Egg fried rice, Peruvian vegetables, spicy sesame soy *(vegan option available)*

deluxe

Prawn Spring Roll £11.00
Shiitake, shiso, yuzu koshu

Wagyu Sirloin **GF** £28.00
Japanese grade A5 wagyu beef, truffle teriyaki sauce, double-cooked fries

Black Cod Aji Miso **GF** £22.00
Chilli miso marinade, yuzu, chives

SIGNATURE DRINKS PACKAGE

£45.00 (per person)

Glass of Prosecco or bottle of Asahi

One bottle of wine per x2 guests or x2 bottled Asahi

White

2023 Picpoul de Pinet, Baron de Badassière, Burgundy, France
Lemon | Blossom | Gooseberry | Mineral

Red

2022 Familia de Vinos Organic Fairtrade Malbec Pacheco Pereda, Mendoza, Argentina
Black Plum | Raspberry | Violet | Velvety

Cocktail

Pisco Sour

Barsol Quebranta Pisco, lime, egg white, bitters

Sake

The Plum One, Urakasumi Ume, Saura Brewery, Ume shu
Rose colour | Amaretto | Cranberry

DELUXE DRINKS PACKAGE

£90.00 (per person)

Glass of Bollinger Champagne or a bottle of Asahi

One bottle of wine per x2 guests or x2 bottles of Asahi

White

2023 Chablis, Domaine de L'Enclos, Burgundy, France
Lemon | Pear | Honeysuckle | Flint |Elegant

Red

2021 Amarone della Valpolicella, Corte Giara, Veneto, Italy
Intense | Dried Fruit | Opulent | Full | Sweet | Rich

Cocktail

A cocktail of your choice from our menu

Sake

The Plum One, Urakasumi Ume, Saura Brewery, Ume shu
Rose colour | Amaretto | Cranberry

ALCOHOL-FREE DRINKS PACKAGE

£25.00 (per person)

Soft drink or a bottle of non-alcoholic Asahi

x2 alcohol free cocktails of your choice from our menu



CLAUDE'S SKYVIEW BAR MENU

FOR SNACKING

PLANTAIN CHIPS £6.00
Sea salt

CHICHORRONES £8.00
Crispy wheat snacks

SMOKED ALMONDS £5.00

FOR SHARING

CHARRED JALAPEÑO HUMMUS £9.00
Coriander, red onion, chips

GUACAMOLE £11.50
Salsa and chips

CRISPY POTATO SKINS £12.00
Chorizo fundido

DIP PLATTER £22.00
Mixture of three below

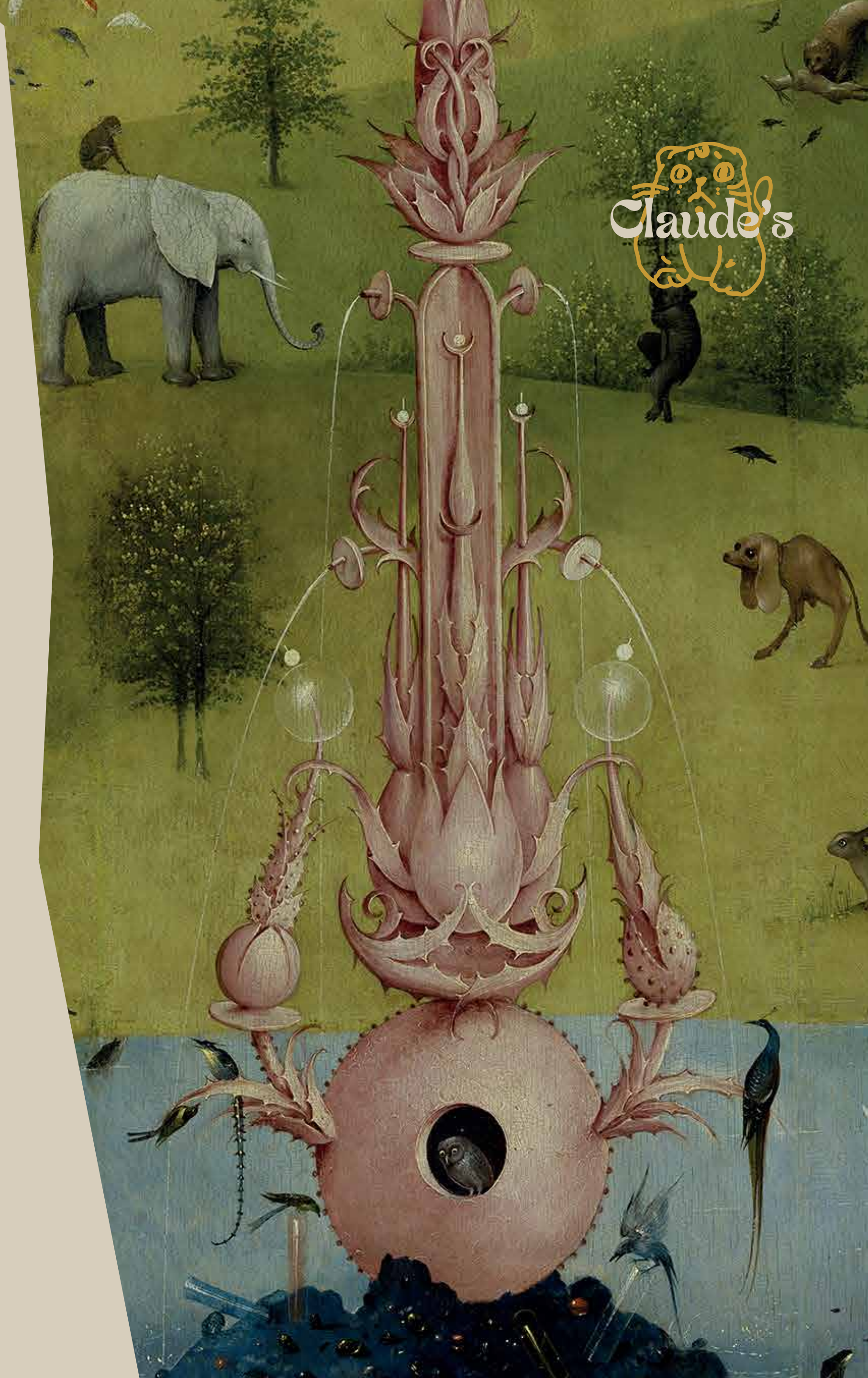
CRISPY BAJA CHICKEN £14.95
Lime oregano crema, pickled radish, coriander cress

FOR SWEET

CHURROS v £10.50
Dulce de leche



Claude's
سكاي فيو





CLAUDE'S SKYVIEW BAR PACKAGE

SIGNATURE

£55.00 (per person)

Glass of Prosecco or a bottle of Modelo

*One bottle of wine per x2 guests
or x2 bottles of Asahi*

WHITE

**2023 Picpopul de Pinet, Baron de
Badassière, Burgundy, France**
Lemon | Blossom | Gooseberry |
Mineral

RED

**2022 Familia de Vinos Organic
Fairtrade Malbec Pacheco Pereda,
Mendoza, Argentina**
Black Plum | Raspberry | Violet |
Velvety

Cocktail

Scotch Bonnet Picante

Enemigo 55 Blanco Tequila, fresh apple
juice, agave syrup, St-Germain
elderflower liqueur, lime juice, basil leaves

Spirit

Don Julio (25ml)

DELUXE

£105.00 (per person)

*Glass of Bollinger Champagne or
a bottle of Asahi*

*One bottle of wine per x2 guests or
x2 bottles of Asahi*

WHITE

**2023 Chablis, Domaine de L'Enclos,
Burgundy, France**
Lemon | Pear | Honeysuckle | Flint |Elegant

RED

**2021 Amarone della Valpolicella, Corte
Giara Veneto, Italy**
Intense | Dried Fruit | Opulent | Full |
Sweet | Rich

Cocktail

A cocktail of your choice from Claude's Skyview
bar menu

Spirit

Don Julio (25ml)

ALCOHOL-FREE

£25.00 (per person)

Soft drink or a bottle of non-alcoholic Asahi

x2 alcohol-free cocktails from Claude's Skyview bar menu



Claude's





EVENT SPACES

A wide-angle photograph of the Claude's Skyview Bar rooftop lounge. The space is filled with wooden tables and chairs, many with vibrant orange and green cushions. Large potted plants are scattered throughout. In the background, a bar area with a menu board is visible. The lounge is situated on a rooftop with a retractable roof, offering panoramic views of the city skyline. The overall atmosphere is modern and sophisticated.

CLAUDE'S SKYVIEW BAR

Tequila and Mezcal Lounge

Step into Claude's Skyview Bar- this Mexican-inspired concept offers a Manchester-exclusive menu of cocktails and bold bites, alongside a curated collection of 200+ tequilas and mezcals.

With panoramic skyline views, DJs spinning above the city, and a retractable roof ready for any occasion, Claude's is the ultimate destination for large groups, celebrations, or lively gatherings

Capacity

Seated: 82

Standing: 100

Indoor or outdoor

Menus: Mexican Group Dining or Canapés

TERRA

Terrace A

Latin for 'Earth', Terra combines premium comfort with a grounding serenity - even while soaring above Manchester's dynamic skyline.

Capacity

Seated: 138

Standing: 150

Indoor and outdoor

Menu: Chotto Matte Group Dining or
Canapés



TERRA & CLAUDE'S

The best of both worlds - combine our two most popular terraces to create a private sanctuary which features both of Chotto Matte's dining concepts.

Capacity

Seated: 242

Standing: 260

Indoor or outdoor

Menu: Chotto Matte Group Dining or Canapés



OLLA

Robata PDR

Nestle in by the fire of our Robata Grill with Olla, a cosy semi-private space in our main restaurant inspired by the rustic spirit of Peru.

Capacity

Seated: 10

Indoor

Menus: Chotto Matte Dining or Light Bites Menu

HIKARI

Sushi PDR

Japanese for 'Light', Hikari is precise and elegant. The perfect space for craftsmanship to shine as you dine alongside our world-renowned Sushi Chefs at work.

Capacity

Seated: 14

Indoor

Menus: Chotto Matte Group Dining or Light Bites Menu



EIKO

Meeting Room PDR

Where business meets pleasure, Eiko is the ideal meeting spot for impressing clients by day. By evening, this space transforms into an intimate dining retreat where exceptional cuisine creates unforgettable moments.

Capacity

Seated: 12

Indoor

Menus: Chotto Matte Group Dining or
Light Bites Menu



MATSU

(section 1)

Main Restaurant Dining 1

The beating heart of Chotto Matte. Reserve the pulse of our venue with a semi-private section located in the centre of the main restaurant.

Capacity

Seated: 48

Standing: 48

Indoors

Menu: Chotto Matte Group Dining or Canapés

**Please note, Matsu 1 is only available on certain days of the week*

MATSU

(section 2)

Main Restaurant Dining 2

Absorb the energy of Chotto Matte, set within an intimate corner of the main restaurant. With a private outdoor terrace, this semi-private space makes the perfect spot for sophisticated mixers.

Capacity

Seated: 14 indoors / 12 outdoors

Standing: 30

Indoor and outdoor

Menu: Chotto Matte Group Dining or Canapés

**Please note, Matsu 2 is only available on certain days of the week*



TUMI

PDR 3

A calming yet prestigious dining space set behind the bustling terrace. Perfect for intimate celebrations.

Capacity
Seated: 10

Indoor
Menus: Chotto Matte Group Dining or Light Bites Menu



TUMI & TOKYO

PDR 3 with Terrace

A versatile space designed to encapsulate the energy of Tokyo. Bold and urban, this unique private terrace can be enjoyed either as a lounge or for banquet dining.


Capacity

Seated: 56 (10 inside, 46 lounge style, 28 banquet style)

Standing: 60

Indoor and outdoor

Menu: Chotto Matte Group Dining or Canapés



TUMI, TOKYO & AMARU

PDR 3 with Extended Terrace

Elevate your Tumi & Toyko reservation with the addition of Amaru. Mysterious and spiritual, this outdoor terrace opens up the heavens to your guests.

Capacity

Seated: 106 (10 inside, 46 covered, 50 uncovered)

Indoor and outdoor

Menu: Chotto Matte Group Dining or Canapés



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.

Accommodating up to 415 seated or 572 standing guests, 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: 415

Standing: 572

FLOOR PLAN

Whole Venue

Reserve the Manchester Skyline for yourself with the ultimate Chotto Matte Experience.

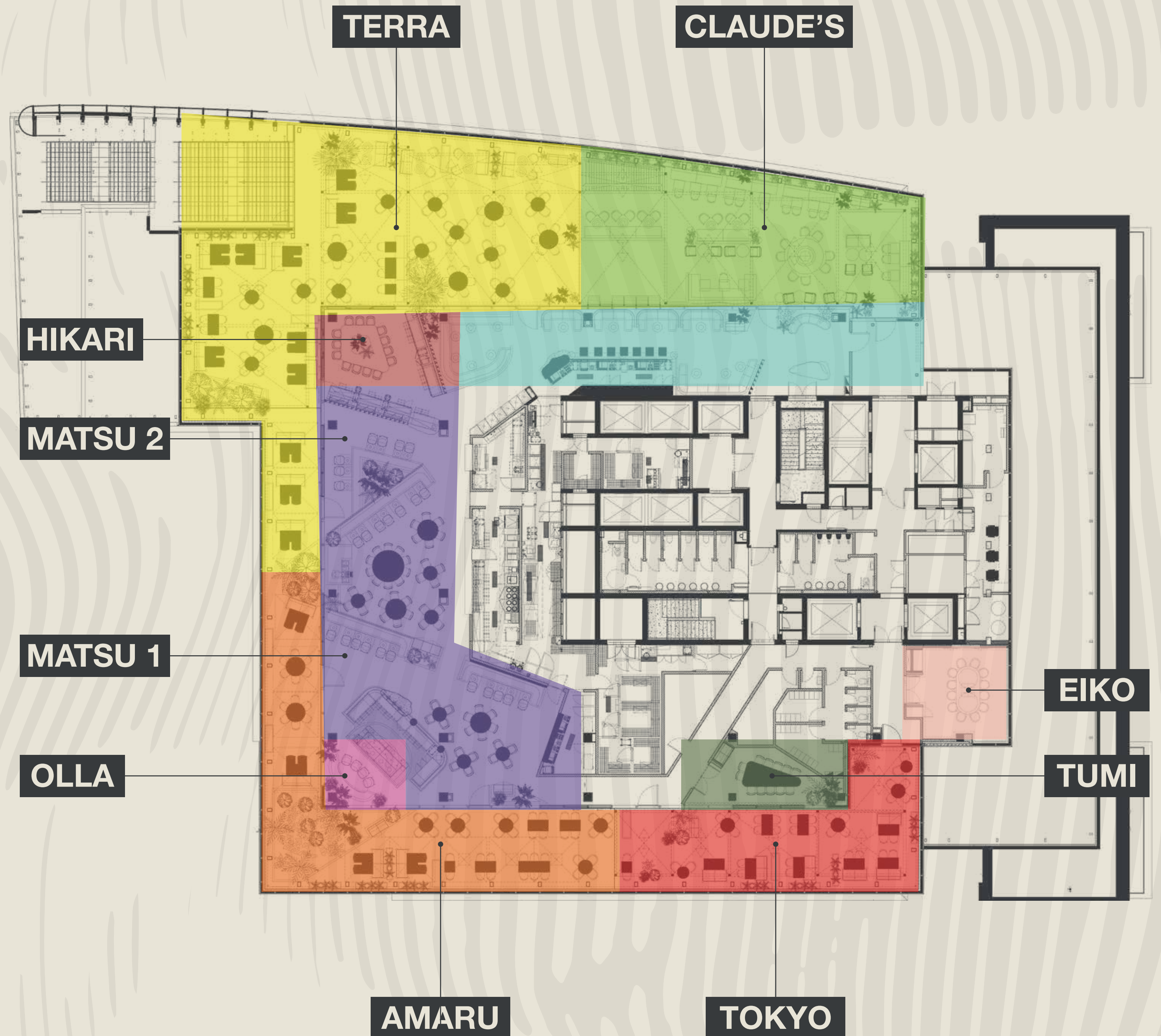
Capacity

Seated: 450

Standing: 700

Both indoor and outdoor

Menus: Chotto Matte Group Dining or Canapés





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: manchester.events@chotto-matte.com



Chotto Matte:

No.1 St Michael's, 36 Jacksons Row, Manchester, M2 5WD