

CHOTTO

MATTE



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



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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 mezcals, 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

V vegetarian / VG vegan / GF gluten free

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

GROUP SIGNATURE LUNCH MENU

£60.00 (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

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

YOUR CHOICE OF

Salmon Anticucho GF
Red and yellow Anticucho, yuzu, green causa, chives

Pollo Den Miso GF
Chicken, carrot, daikon, yellow chilli yoghurt

Maíz A La Parrilla V with **Arroz Chaufa** VG GF
Corn on the cob, rocoto chilli butter, queso fresco with Egg-fried rice, Peruvian vegetables, spicy sesame soy (vegan option available)

Asado De Tira GF +£7.00 per portion
Slow cooked braised beef short rib on the bone, purple potato 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

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

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

£55.00 (per person)

Glass of Prosecco, Ruggeri Valdobbiadene Argeo, Brut, Italy

One bottle of Asahi or Asahi 0%

One bottle of wine per 2 guests

White

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

Red

2023 Familia de Vinos Organic Fairtrade Malbec, Pacheco Pereda, Mendoza
Black Plum | Raspberry | Violet | Velvety

Cocktail

Pisco Sour

Barsol Quebranta Pisco, lime, egg white, bitters

SIGNATURE DRINK VOUCHER

Spirits

all 25ml + all Double Dutch mixers, Coke, Diet Coke and Juices (Pineapple, Orange, Cranberry, Apple)

Eristoff (Vodka) / Bombay (Gin) / Ron Santiago De Cuba (Rum)

Jameson (Whiskey) / Cazadores Blanc (Tequila)

Beer:

Asahi / Asahi 0%

Wine + Sparkling:

125ml Ruggeri Prosecco

125ml Picpoul de Pinet, Baron de Badassière

125ml Malbec Pacheco Pereda

Softs:

All Double Dutch / Coke, Diet Coke / Juices

DELUXE DRINKS PACKAGE

£110.00 (per person)

Glass of Ferrari Blanc de Blancs

One bottle of Asahi or Asahi 0%

One bottle of wine per 2 guests

White

2023 Mâcon-Villages, Domaine Perraud, Burgundy, France
Apricot | Yellow Apple | Honeysuckle | Rich

Red

2021 Mendoza Malbec, Kaiken Ultra, Argentina 361
Blackberry | White Pepper | Clove | Licorice | Rich

Cocktail

Pisco Sour

Barsol Quebranta Pisco, lime, egg white, bitters

DELUXE DRINK VOUCHER

Spirits

all 25ml + all Double Dutch mixers, Coke, Diet Coke and Juices (Pineapple, Orange, Cranberry, Apple)

Haku (Vodka) / Roku (Gin) / Diplomatico Mantuana (Rum)

Johnnie Walker Black Ruby (Whiskey) / Enemigo 55 Blanco (Tequila)

Beer:

Asahi / Asahi 0%

Wine + Sparkling:

125ml Ferrari Blanc de Blanc

125ml Blank Canvas, Sauvignon Blanc, Holdaway

125ml Mendoza Malbec, Kaiken Ultra

Softs:

All Double Dutch / Coke, Diet Coke / Juices



CLAUDE'S SKYVIEW BAR MENU



FOR SNACKING

CHICHARRONES £8.00
Pork scratchings

SMOKED ALMONDS GF £5.00

FOR SHARING

**CHARRED JALAPEÑO
HUMMUS** GF £9.00
Coriander, red onion, chips

GUACAMOLE VG £11.50
Tomato salsa, tostada chips

CRISPY POTATO SKINS £12.00
Chorizo fundido

DIP PLATTER £22.00
Mixture of three of the above

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

FOR SWEET

CHURROS V £10.50
Dulce the leche



V vegetarian / VG vegan / GF gluten free



Claude's
نيلسة



CLAUDE'S SKYVIEW BAR PACKAGE

Claude's

SIGNATURE

£55.00 (per person)

Glass of Prosecco or a bottle of Modelo

One bottle of wine per x2 guests

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

Pink Mojito

Flor De Caña 12 Rum, lime wedges, mango juice, passionfruit purée, demerara syrup, fresh mint leaves, cranberry juice

DELUXE

£110.00 (per person)

Glass of Bollinger champagne or a bottle of Pacifico

One bottle of wine per x2 guests

WHITE

2023 Mâcon-Villages, Domaine Perraud, Burgundy, France
Apricot | Yellow Apple | Honeysuckle | Rich

RED

2021 Mendoza Malbec, Kaiken Ultra, Argentina 361
Blackberry | White Pepper | Clove | Licorice | Rich

Cocktail

Pink Mojito

Flor De Caña 12 Rum, lime wedges, mango juice, passionfruit purée, demerara syrup, fresh mint leaves, cranberry juice

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

EVENT SPACES



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: 100-120**

Indoor or outdoor

**depending on furniture removal*

TERRA

Terrace A

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

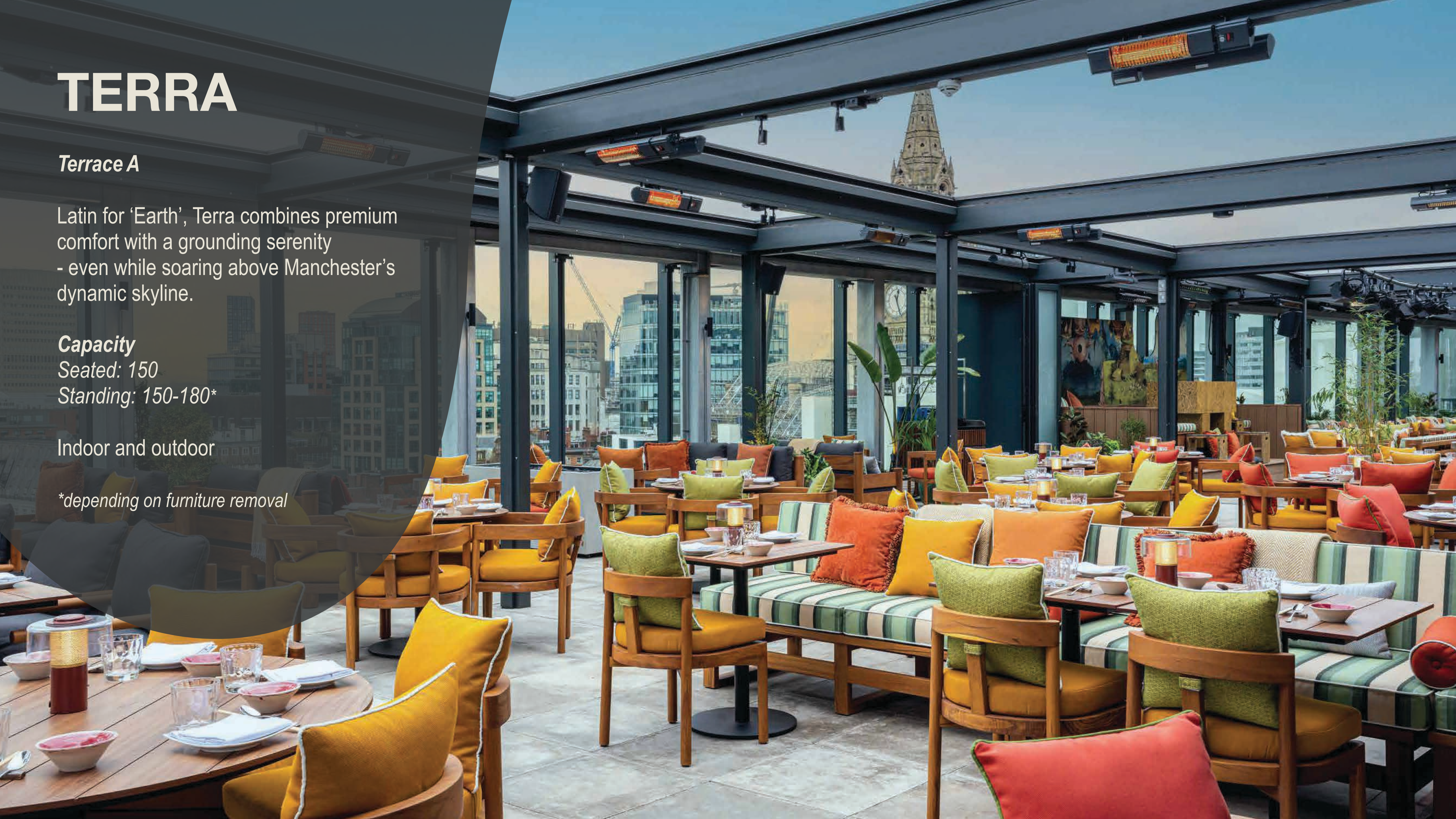
Capacity

Seated: 150

*Standing: 150-180**

Indoor and outdoor

**depending on furniture removal*



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.

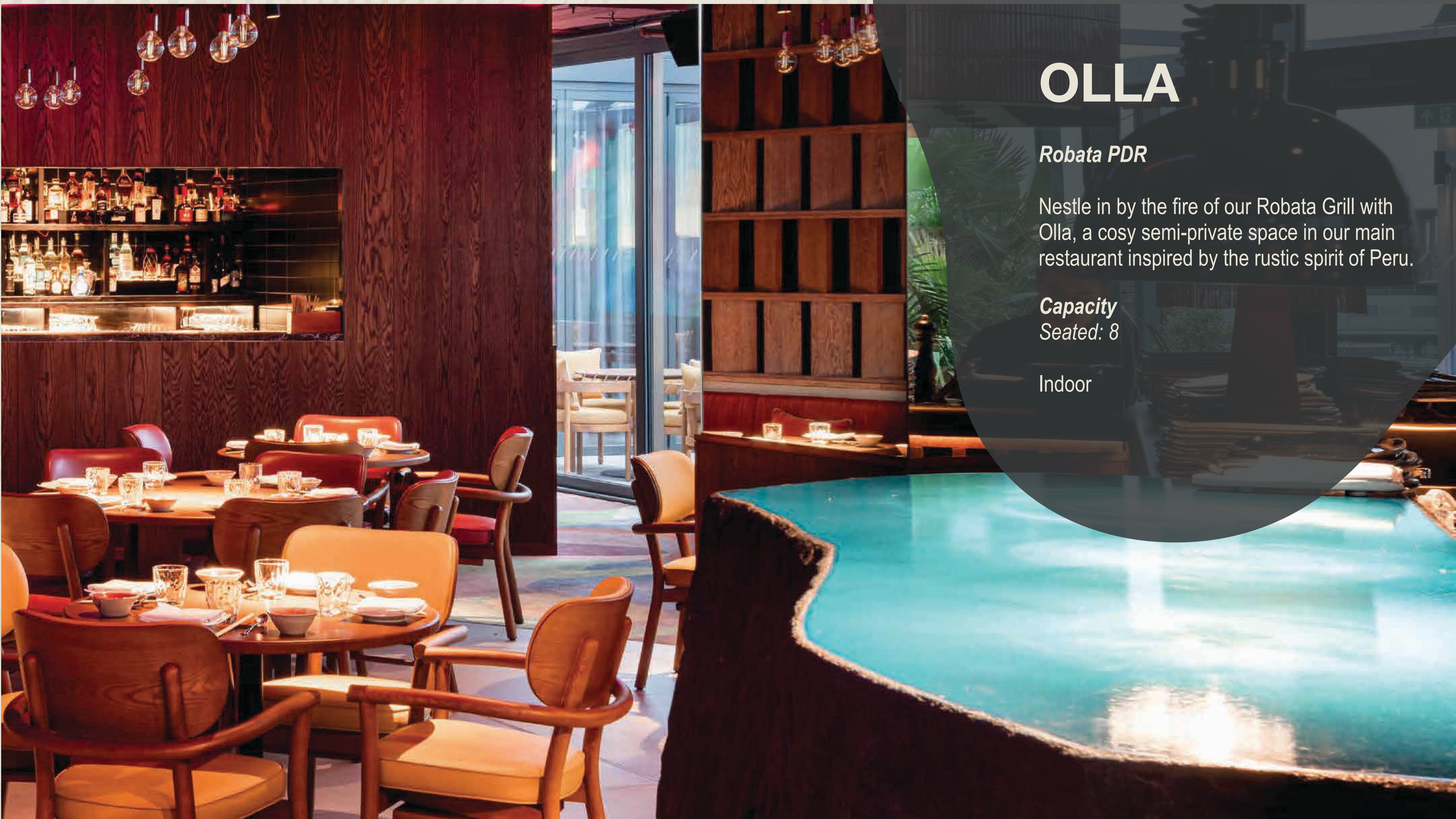
Capacity

Seated: 242

Standing: 260-300*

Indoor or outdoor

**depending on furniture removal*



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: 8

Indoor

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: 16

Indoor



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

*Seat up to 12 guests on one table
or up to 20 across 2 separate tables*

Indoor



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

Indoor

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: 32

Standing: 32

Indoor





TUMI

PDR 3

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

Capacity
Seated: 12

Indoor

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: 65

Standing: 80

Outdoor

Capacity
Seated: 46
Standing: 60





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 600 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: 600

FLOOR PLAN

Whole Venue

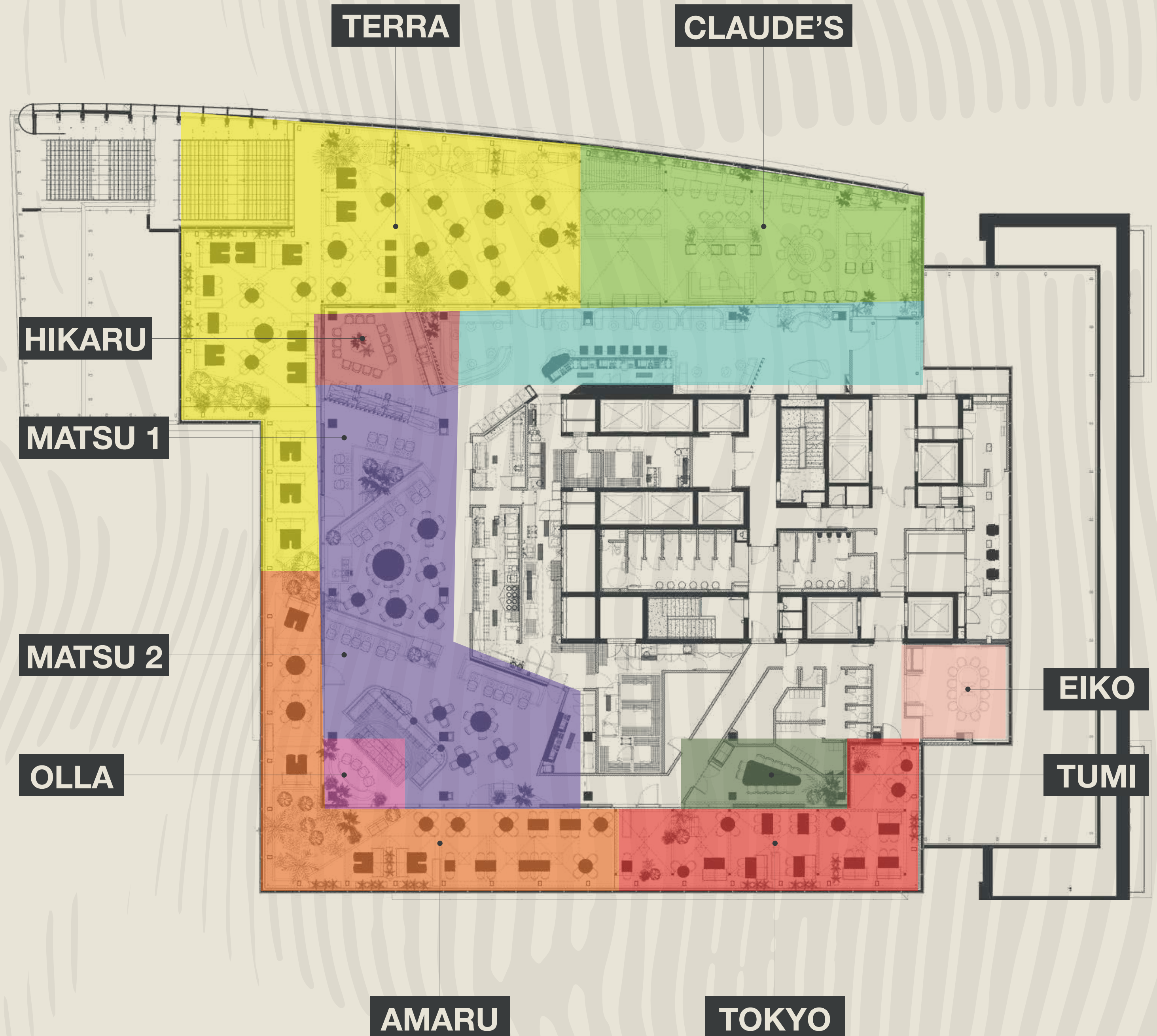
Reserve the Manchester Skyline for yourself with the ultimate Chotto Matte Experience.

Capacity

Seated: 415

Standing: 600

Both indoor and outdoor



A rooftop restaurant with round tables, orange chairs, and a view of a city skyline. The scene is set on a modern rooftop terrace with large glass windows and a view of a city skyline. The tables are round and set with white plates, glasses, and orange napkins. The chairs are wooden with orange cushions. The overall atmosphere is warm and inviting.

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