

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 yellow citrus fruit is perched in the center of the drink. The hand is adorned with a large, ornate ring and has dark red nail polish. The person holding the glass is wearing a bright red jacket. The background is dark and out of focus, with a soft light flare visible near the top left of the glass.

FESTIVE SEASON AT CHOTTO

This festive season, step into the vibrant world of Chotto Matte Manchester, 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.



EVENTS AND PRIVATE HIRE

[Click here for a virtual tour of our 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 & 2)

Main Restaurant Dining

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.

Matsu 1 capacity

Seated: 48

Standing: 48

Matsu 2 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





AMARU

Private Terraces

Elevate your next event with one of our three exclusive Private Terraces, each offering stunning city views and a relaxed open-air setting ideal for summer gatherings.

All terraces are partially covered, with contingency options available where possible should the weather require.

Large terrace capacity
Standing: 60

Medium terrace capacity
Standing: 30

Small terrace capacity
Standing: 15

All offering seated options too

Outdoor



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

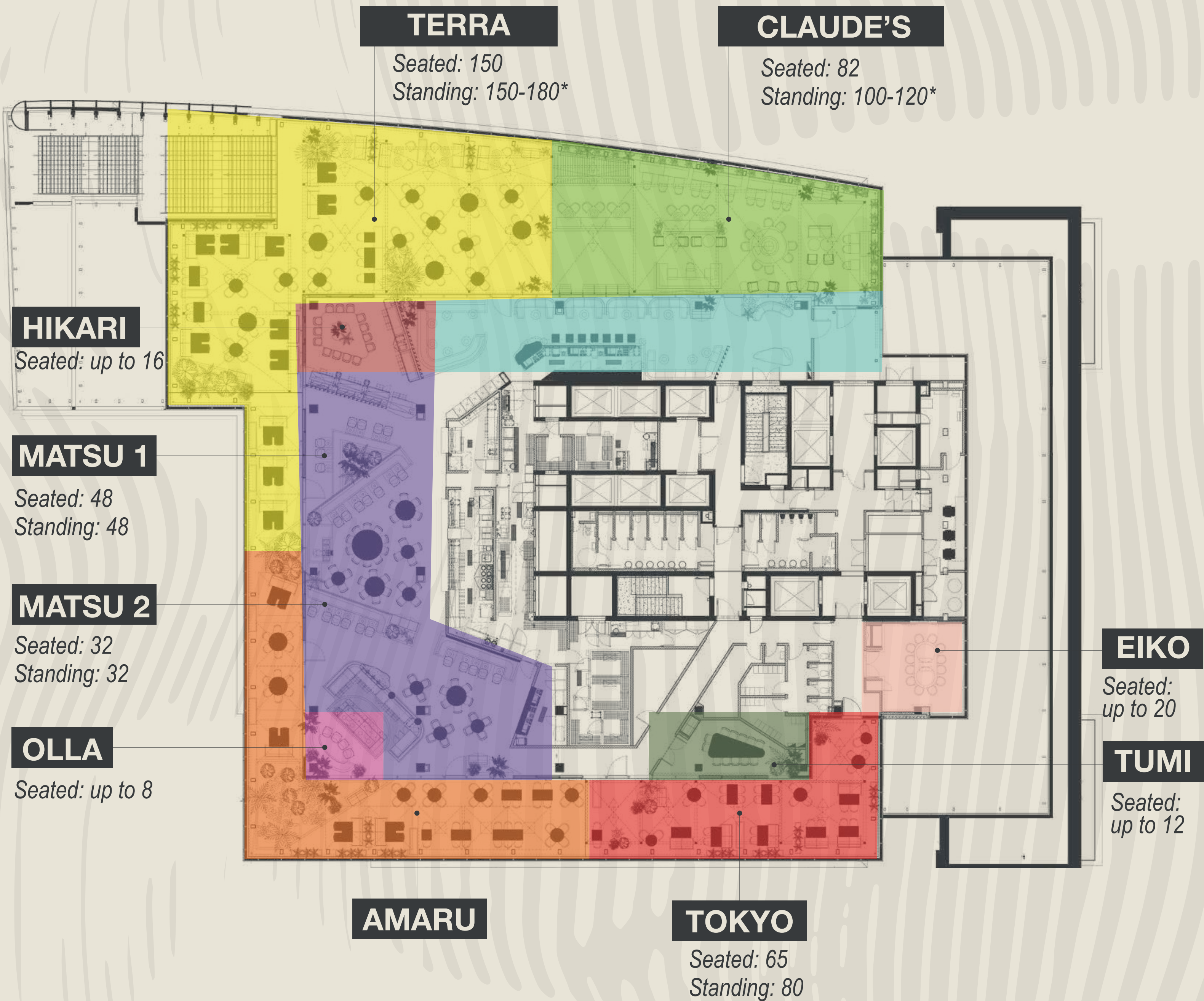
Whole Venue

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

Capacity

Seated: 415
Standing: 600

Both indoor and outdoor



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

Cantina de Gamebellara, Monopolio, 2025
Pinot Grigio, Venice, Italy

Red

Baron de Badassiere, 2023
Carignan, Côtes de Thau, France

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

125mlCantina de Gamebellara, Monopolio

125ml Baron de Badassiere

Softs:

All Franklin & Sons / 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

A.A.Badenhorst Secateurs, 2025
Chenin Blanc, Swartland, South Africa

Red

Fog Mountain, 2022
Merlot, Cabernet Sauvignon, Petit Verdot, California, USA

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 (Tequilla)

Beer:

Asahi / Asahi 0%

Wine + Sparkling:

125ml/ Ferrari Maximum Blanc de Blancs

125ml A.A.Badenhorst Secateurs

125ml Fog Mountain

Softs:

All Franklin & Sons / Coke, Diet Coke / Juices

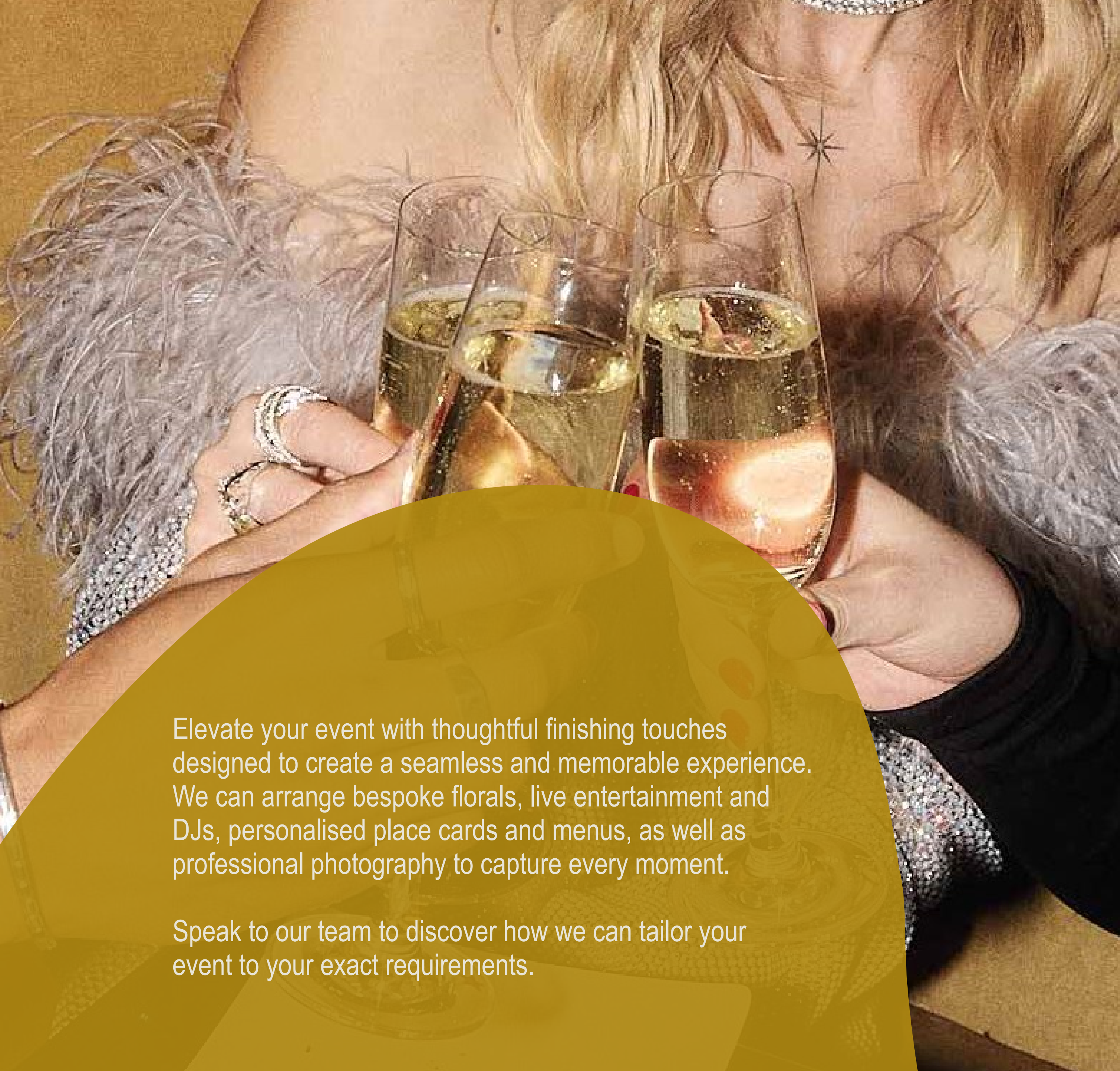




BESPOKE

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.



ENHANCE YOUR EXPERIENCE

- Deluxe Sushi Platter
- Deluxe Dessert Platter
- Birthday Cakes
- Bespoke Wine Packages, Paired with Your Menu
- Flowers and Bouquets
- DJ
- Personalised Printed Menus
- Personalised Name Cards
- Microphone Hire
- Deck Hire for an External DJ
- TV Screens

For Full Venue Buyouts and Claude's Private Hire:

- Use of the digital floor, featuring your choice of logo, branding, or imagery.

Elevate your event with thoughtful finishing touches designed to create a seamless and memorable experience. We can arrange bespoke florals, live entertainment and DJs, personalised place cards and menus, as well as professional photography to capture every moment.

Speak to our team to discover how we can tailor your event to your exact requirements.



For all event enquiries, please contact our dedicated events team on

E: manchester.events@chotto-matte.com

07487359126



Chotto Matte:

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