

CHOTTO MATTE



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



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Up to 100 guests

Up to 180 guests

Up to 300 guests

Up to 8 guests

Up to 16 guests

Up to 20 guests

Up to 50 per section

Up to 80 for both sections

Up to 12 guests

Up to 80 guests

From 15-60 guests

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EVENTS AND PRIVATE HIRE

INTRODUCTION

Perched high above the city, Chotto Matte's rooftop offers a vibrant dining experience surrounded by wraparound skyline views, blending bold Japanese and Peruvian flavours with an elevated city backdrop.

At the heart of the rooftop sits Claude's Skyview Bar - a dedicated destination in its own right, complete with its own DJ booth and private bar. Here, guests can enjoy an exceptional selection of tequilas and mezcal alongside a Manchester-exclusive menu of vibrant Mexican-inspired cocktails and bites.

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.





EVENT SPACES

[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*

[Click here to view menus](#)

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

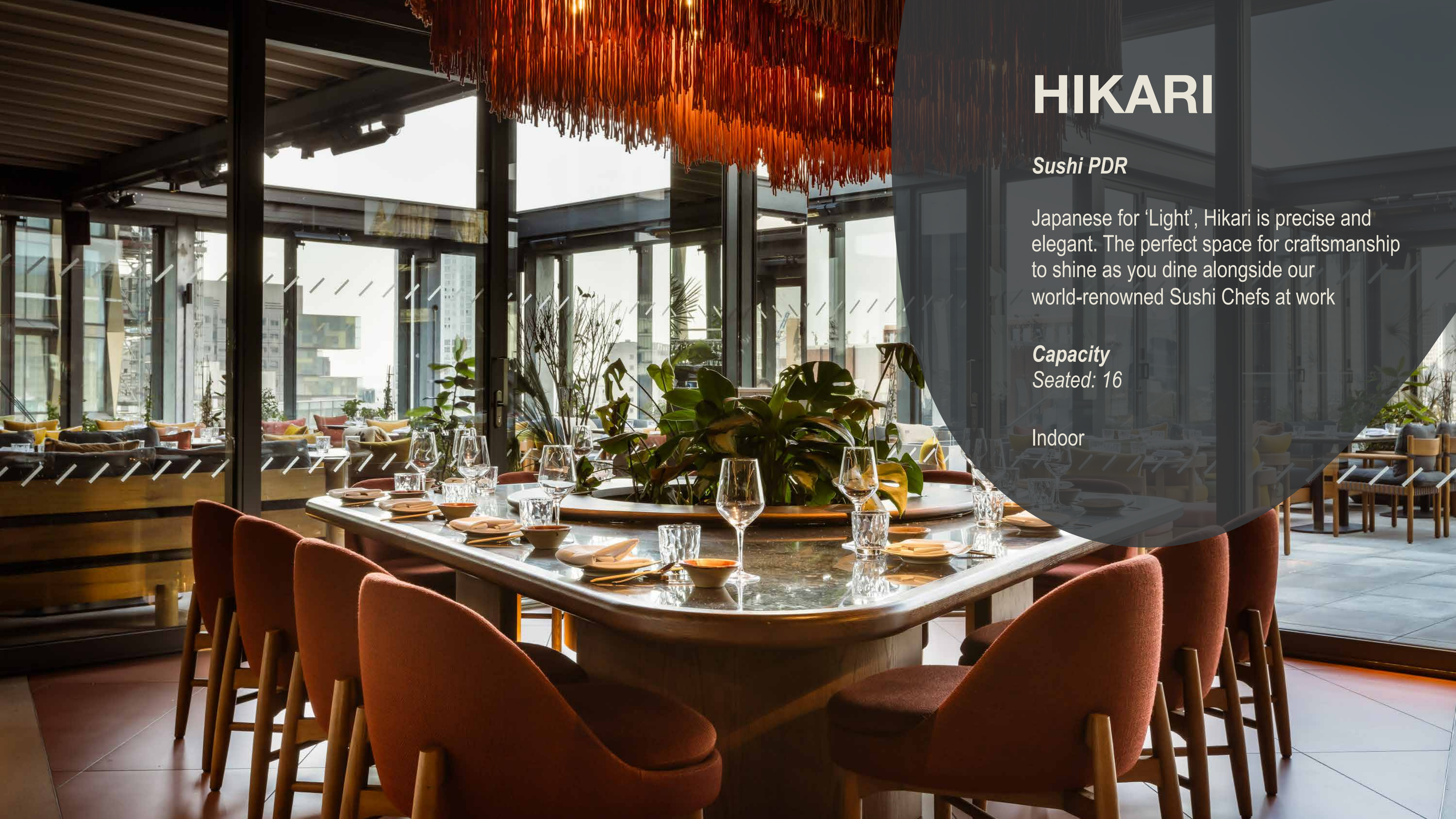
Robata PDR

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

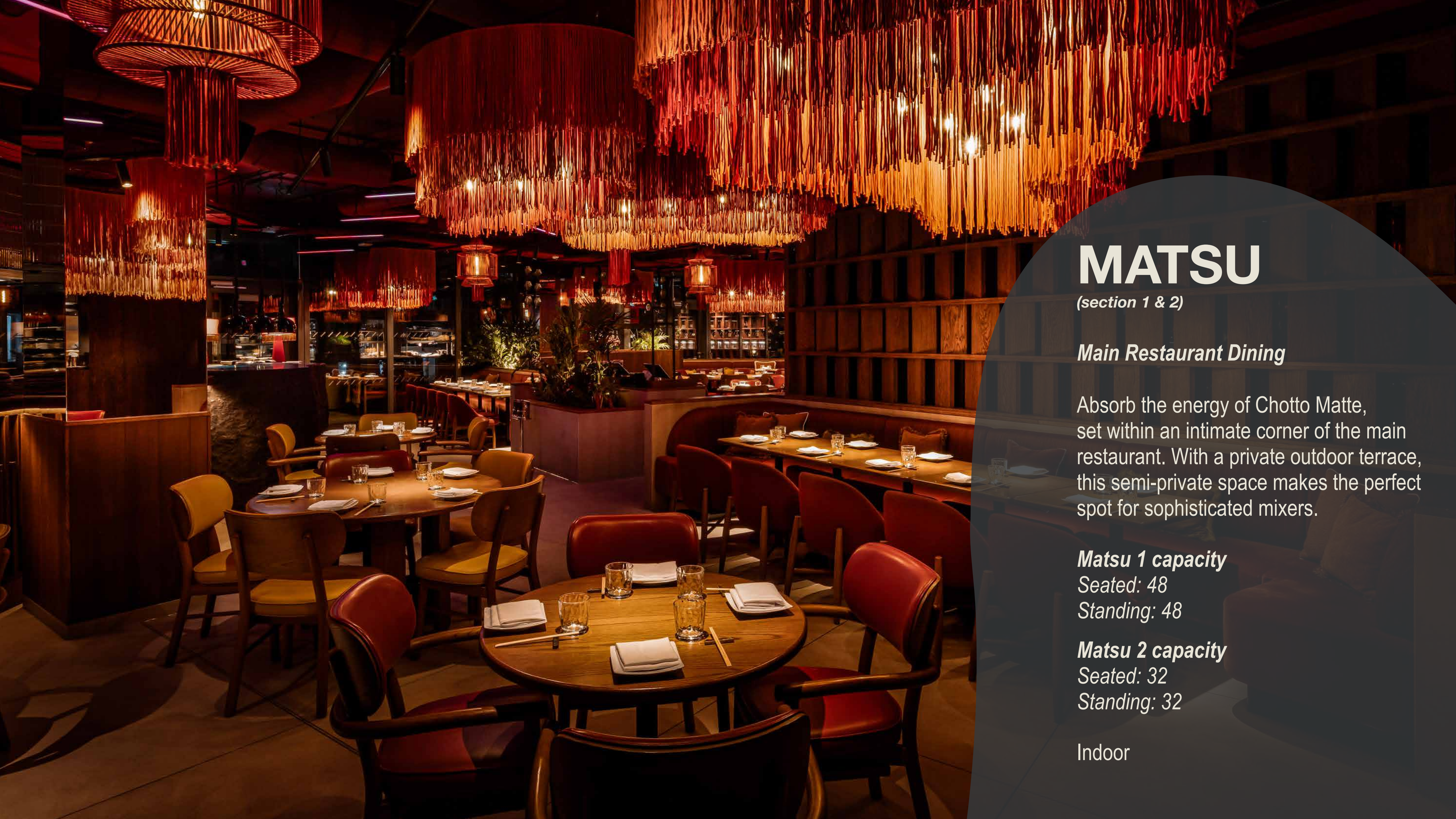
Where business meets pleasure, Eiko is the ideal meeting spot for impressing clients by day. By evening, this space transforms into an intimate dining retreat where exceptional cuisine creates unforgettable moments.

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

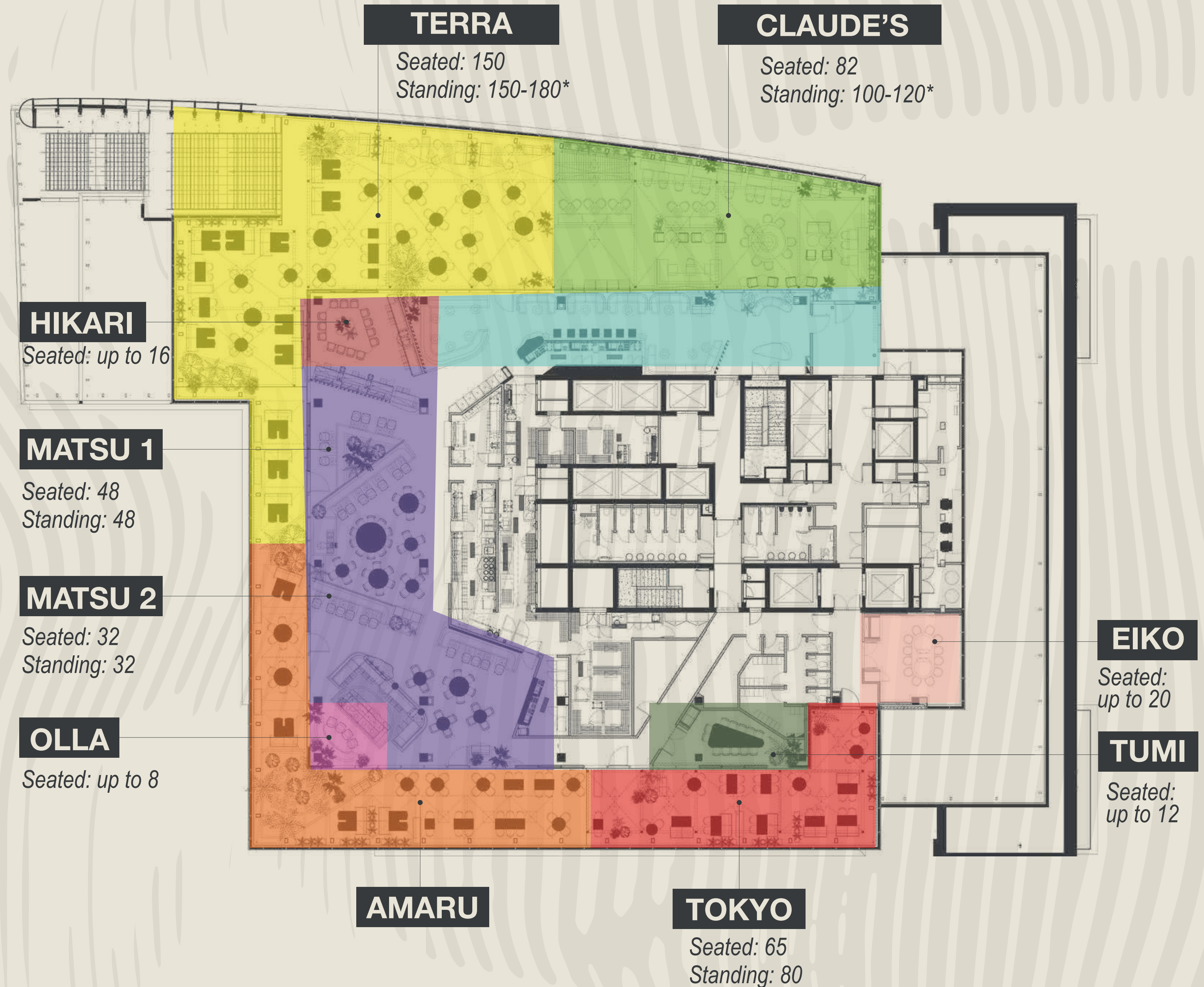
Whole Venue

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

Capacity

Seated: 415
Standing: 600

Both indoor and outdoor



CANAPE MENU

- Truffled Avocado Roll** **VG GF**
Cucumber, sesame seeds, yuzu truffle soy
- Dragon Roll**
Prawn tempura, salmon, avocado, unagi sauce
- Chotto Ceviche** **GF**
Sea bass, 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 GF**
- Warm Cinnamon Churros** **V**

Please note this is a sample menu

V vegetarian / **VG** vegan / **GF** gluten free

BOWL FOOD

- fish**
- Prawn Tempura** £6.00
Chopped chives, spicy huacatay salsa
- Tentáculos De Pulpo** **GF** £11.00
Octopus, spicy yuzu, purple potato purée
- Amazonian Salmon** **GF** £7.50
Goji berries, cashew nuts, coriander, jungle curry, smoked potato purée

Please note this is a sample menu

vegetables

- Chotto Caesar Salad** **V** £5.00
Baby gem lettuce, red chicory, cashews, 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, yuca frittas
- Black Cod Aji Miso** **GF** £22.00
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
- Pulled Asado De Tira** **GF** £11.25
Slow cooked pulled beef, black beans, purple purée, teriyaki jus, chives
- Pollo Picante** **GF** £8.50
Chicken, red and yellow Anticucho, yuzu, green causa, chives

THE CLASSIC GROUP MENU

BBQ Spicy Edamame
Rocoto chilli teriyaki dressing, crispy shallots
(Vegan option available)

Chotto Ceviche GF
Sea bass, 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

Pulled Asado De Tira GF
Slow cooked pulled beef, black beans, purple 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

Please note this is a sample menu

V vegetarian / VG vegan / GF gluten free

VEGETARIAN GROUP MENU

BBQ Edamame VG GF
Sea salt

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

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

Chotto Caesar Salad V
Baby gem lettuce, red chicory, cashews, lemon queso dressing

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

Yasai Kakiage V
Corn fritters, avocado, green beans, dashi glaze

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

Please note this is a sample menu

GROUP SIGNATURE LUNCH MENU

BBQ Edamame VG GF
Sea salt

Slow Braised Crispy Pork Belly GF
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

Please note this is a sample menu



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

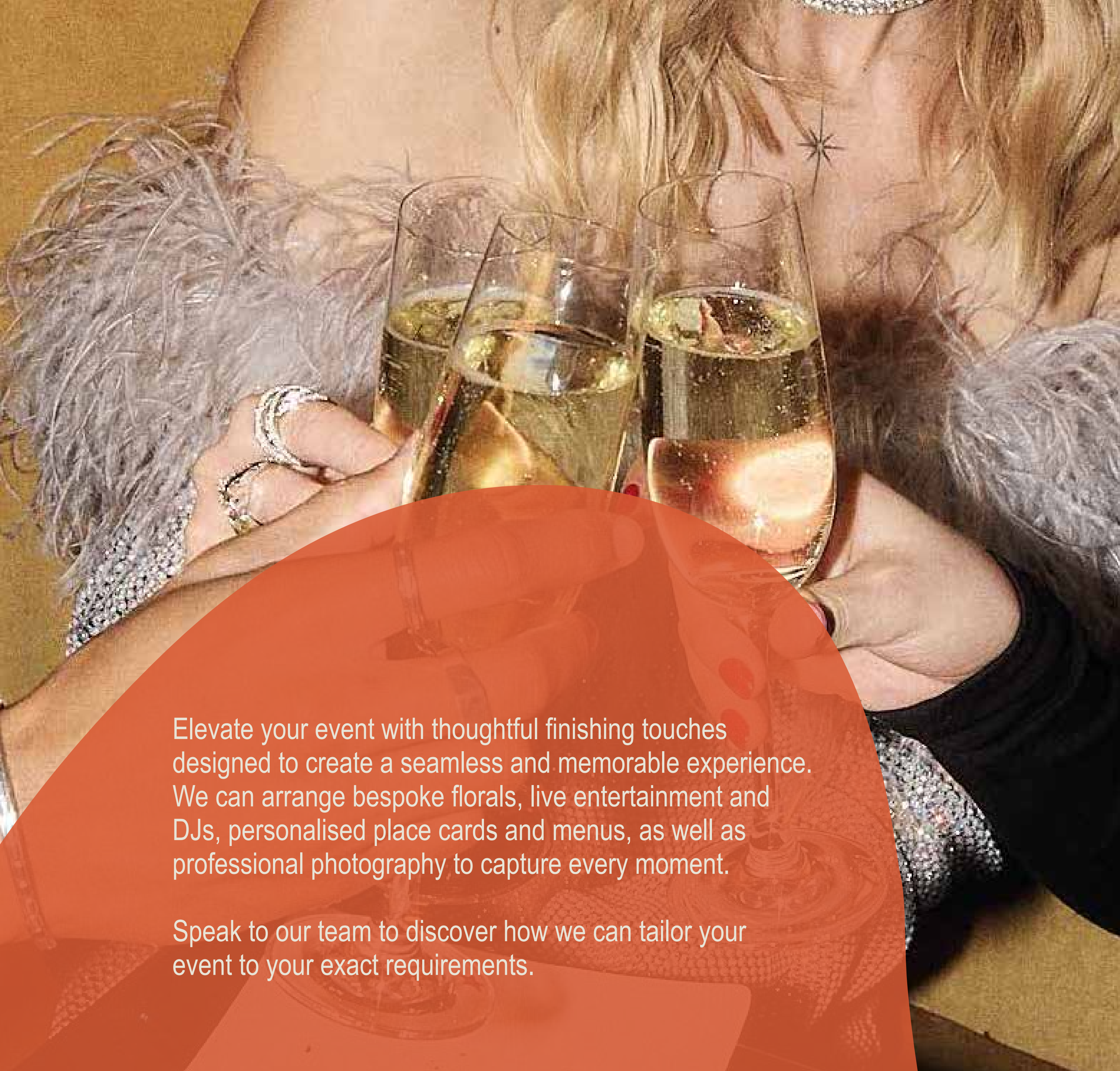




BESPOKE

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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