Chotto Matte brings the artistic energy of underground Tokyo and modern sophistication of London’s Soho to the west end of Lincoln Road. With its first U.S. location, the restaurant combines authentic Nikkei cuisine in a vibrant, and most of all, fun destination in the heart of South Beach.
Visionary restauranteur, 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.
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 personalized service. Chotto Matte goes the extra mile to make your event an overwhelming success.
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 set menus have been designed by our Executive Chef Jordan Sclare and our Head Chef Anderson Osorio 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.
**SET MENU**

**SET MENU 89.00**

**Shishito peppers v**
peppers, den miso

**Yuca and sweet potato chips v**
guacamole, yellow tomato salsa

**Chotto ceviche**
branzino sashimi, sweet potato, Peruvian corn, cilantro, chive oil, citrus sauce

**Nikkei sashimi**
yellowtail, cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

**‘Classic’ tostadita**
tuna sashimi, corn crisp, jalapeño, cilantro, wasabi

**Chotto ceviche**
branzino sashimi, sweet potato, Peruvian corn, cilantro, chive oil, citrus sauce

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

**Nasu miso v**
eggplant miso, apricot, puffed soba, sesame seeds

**Corvina con crema de maíz**
whitefish, truffle, cilantro

**Chuleta de cordero ahumada**
marinated and smoked lamb chops, cilantro, Peruvian chilli miso

**Pollo Peruano**
chicken, cilantro, lemon, sea salt

**Sushi selection**
spicy tuna roll
california roll
salmon nigiri
tuna nigiri

**Dessert**
chef’s choice

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**SET MENU 99.00**

**Shishito peppers v**
peppers, den miso

**Nikkei sashimi**
yellowtail, cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

**Chotto ceviche**
branzino sashimi, sweet potato, Peruvian corn, cilantro, chive oil, citrus sauce

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

**Nasu miso v**
eggplant miso, apricot, puffed soba, sesame seeds

**Lobster arroz chifa**
lobster, egg fried rice, spicy soy, sesame

**Lomo a la parrilla**
beef fillet, spicy teriyaki, pomegranate salsa

**Sushi selection**
spicy tuna roll
sato maki roll
unagi nigiri
tuna nigiri

**Dessert**
chef’s choice

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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 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 22% will be added to your bill.
| VEGETARIAN SET MENU 75.00 |

Yuca and sweet potato chips
guacamole, yellow tomato salsa

Tostadita de hongos
eryngii mushroom, yuzu truffle, grated Parmesan

Spinach truffle salad
truffle ponzu, parmesan, dehydrated miso

Paper-thin vegetables
daikon, carrot, crispy quinoa,
cape gooseberries, lime, chia seeds

Five pieces
omelette, eggplant, avocado, zucchini, shiitake

Vegetales Japoneses
mixed vegetables

Nasu miso
eggplant miso, apricot, puffed soba, sesame seeds

Aguacate a la parrilla
avocado, Tajín, truffle poznu

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

Sushi selection
yasai roll
vegetable roll

Dessert
chef’s choice

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 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 22% will be added to your bill.
CANAPE MENU

Choose your canapes 3.50pp
Minimum 6 types per person at two pieces each

COLD
Spicy tuna taco
Spicy vegetarian taco
Eryngii mushroom tostadita
Tuna tostadita, jalapeño, yuzu
Branzino ceviche spoons
Nikkei sashimi
Salmon aburi, spicy sesame soy
Tuna tartar, avocado, tomato, dragon fruit, ponzu chilli dressing
Beef tataki panca

SUSHI
Spicy tuna roll
Salmon avocado dragon roll
Sato Maki
Tuna yuzu butter nigiri
Nasu miso aburi
Salmon aburi garlic
California roll
Unagi sushi
Shrimp tempura roll

SWEET
Peruvian chocolate crema
Fruit skewers
Banana parfait, cancha crunch

EXCLUSIVE 4.50
Black cod chilli bean miso
Lobster huacatay
Soft shell crab tempura roll
Smoked lamb anticuho
Beef teriyaki

FRIED
Octopus chicarrones, potato causa, yuzu
Wild shrimp huacatay
Nikkei calamari, yellow anticucho emulsion
Beef short rib, white asparagus, purple potato, teriyaki sauce
Pork belly, nashi pear, yellow tomato salsa

Try our Sashimi with Nikkei dips

2 PIECES EACH TYPE PER PERSON
40.00
Aburi salmon sashimi skewers
Shrimp anticucho skewers
Shishito anticucho skewers
Yuca and sweet potato, guacamole
Tuna wasabi, yuzu tostadita
Soft shell crab tempura roll
Fresh fruit skewers
Mochi ice cream

2 PIECES EACH TYPE PER PERSON
50.00
Nikkei sashimi
Chicken anticucho
Black cod yellow chilli miso
Tuna wasabi tostadita
Lobster tempura huacatay
Dragon roll
California roll
Banana parfait, cancha tuile
Peruvian chocolate crema

2 PIECES EACH TYPE PER PERSON
57.50
Smoked lamb
Maiz Huancaina spoons
Octopus, yuzu purple potato
Lobster ceviche
Yellowtail truffle tostadita
Chichen cilantro sauce
Sato maki (yellowtail and salmon topped with miso peppers)
Sato tuna roll
Banana parfait, cancha tuile
Peruvian chocolate crema

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 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 22% will be added to your bill.
**SILVER PACKAGE**

**Beer & wine only**
2 Hours minimum $20.00 per person, per hour, and every additional hour.

**WHITE**
- Verdicchio dei Castelli di Jesi, Santa Barbara 2016
  Marche, Italy
- Sauvignon Blanc, Vina Aljibes, VA 2017
  Tierra de Castilla, Spain

**RED**
- Casa Castillo Monastrell 2014
  Jumilla, Spain
- Malbec, Solo Contigo, Reserva 2012
  Mendoza, Argentina

**SPARKLING**
- Cantine Maschio, Maschio dei Cavalieri, Prosecco NV
  Valdobbiadene Superiore, Italy

**BEER**
- Cusqueña 330ml
  Japanese lager, 5%
- Sapporo Premium Beer
  Japanese lager, 5%

**SOFT DRINKS & JUICES**
GOLD PACKAGE

Beer, wine and premium spirits
2 Hours minimum $30.00 per person, per hour, and every additional hour.

WHITE

Verdicchio dei Castelli di Jesi, Santa Barbara 2016
Marche, Italy

Sauvignon Blanc, Vina Aljibes, VA 2017
Tierra de Castilla, Spain

Chardonnay, Henri Perrusset 2016
Macon-Villages, France

RED

Monastrell, Casa Castillo 2014
Jumilla, Spain

Pinot Noir, Seresin, MOMO 2014
Marlborough, New Zealand

Malbec, Solo Contigo, Reserva 2012
Mendoza, Argentina

SPARKLING

Cantine Maschio, Maschio dei Cavalieri, Prosecco NV
Valdobbiadene Superiore, Italy

VODKA

Absolut
Sweden, 40%

Tito’s
USA, 40%

GIN

Bombay Sapphire
UK, 47%

Tanqueray
UK, 43.1%

TEQUILA

Cazadores Blanco
Mexico, 40%

Cazadores Reposado
Mexico, 40%

PISCO

Caravedo Quebranta
Peru, 40%

Macchu Pisco
Peru, 40%

JAPANESE

Akashi Ume Plum
Japan, 40%

Mars Iwai
Japan, 40%

RUM

Bacardi 8 Years
Cuba, 40%

Santa Teresa Claro
Venezuela, 40%

WHISKY SCOTCH

MALTED BLENDED

Buchanans 12 Years
Scotland, 40%

Chivas 12 Years
Scotland, 40%

AMERICAN

Redemption Rye
Indiana, 46%

Jack Daniel’s
Tennessee, 40%

COGNAC

Hennessy VS
France, 40%

BEER

Cusqueña
Peruvian lager, 5%

Sapporo
Japanese rice lager, 5%

SOFT DRINKS & JUICES
Beer, wine and premium spirits
2 Hours minimum $60.00 per person, per hour, and every additional hour.

WHITE

Verdicchio dei Castelli di Jesi,
Santa Barbara 2016
Marche, Italy

Sauvignon Blanc, Vina Aljibes, VA 2017
Tierra de Castilla, Spain

Chardonnay, Henri Perrusset 2016
Macon-Villages, France

Chardonnay, Beringer, Luminus 2015
Napa Valley, USA

RED

Casa Castillo Monastrell 2014
Jumilla, Spain

Bruja de Rozas, Commando G 2014
Sierra de Gredos, Spain

Pinot Noir, Seresin, MOMO 2014
Marlborough, New Zealand

Malbec, Solo Contigo, Reserva 2012
Mendoza, Argentina

SPARKLING

Louis Roederer NV
Champagne, France

VODKA

Belvedere
Poland, 40%

Grey Goose
France, 40%

Stoli Elit
Russia, 40%

GIN

Hendrick’s
UK, 41.4%

Ki No Bi Kyoto
Japan, 45.7%

Plymouth
UK, 41.2%

TEQUILA

Casamigos Añejo
Mexico, 40%

Casamigos Blanco
Mexico, 40%

Casamigos Reposado
Mexico, 40%

PISCO

Benedicto Peña Quebranta
Peru, 40%

Cuatro G’s Mosto Verde
Peru, 40%

Caravedo Quebranta
Peru, 40%

WHISKY

SCOTCH MALT

Glenfiddich 12 Years
Speyside, 40%

Glenlivet 12 Years
Scotland, 40%

Lagavulin 10 Years
Islay, 43%

BLENDED

Buchanas 18 Years
Scotland, 40%

AMERICAN

Woodford Reserve
Kentucky, 43.2%

Jack Daniel’s Single Barrel
Vermont, 50%

COGNAC

Hennessy VS
France, 40%

Courvoisier VSOP
France, 40%

BEER

Cusqueña
Peruvian lager, 5%

Sapporo
Japanese rice lager, 5%

Victory Golden Monkey
Belgian Triple Ale, 9.5%

330ml

SOFT DRINKS & JUICES
THE DESIGN

Andy Martin Architects

stunning design blends

CHOTTO MATTE’s signature Tokyo vibe with Miami’s tropical life. The 218-seat restaurant and bar features Shou Sugi Ban wood ceilings and lush, hanging gardens created by Raymond Jungles.

A large floating ceiling inspired by abstracted Japanese roof style known as ‘Irimoya’ delivers year-round al fresco dining, with a fully retractable roof. Imported in its entirety, a 19-ton Sicilian boulder creates a dramatic focal point between the sushi bar and cocktail area while a vibrant mural created by Miami’s renown graffiti artists Marcel Katz and Ahol Sniffs Glue pours over interior walls.
Whether you're looking for something more casual or a more formal dining experience we have a versatile event space to suit your needs. We can accommodate up to 218 seated or 320 standing across the lounge and restaurant that make up Chotto Matte.
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.

58 Seated / 80 standing
The Dining Room offers a more formal dining experience. Your guests can enjoy the show with live cooking at the dining room's 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 / 240 standing
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
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.
CNN Travel
“Miami is a great food town with new restaurants, bars and casual eateries opening up seemingly every week. Chotto Matte in South Beach encapsulate Miami’s culinary diversity. It is a Japanese-Peruvian with a late-night clubbing vibe.”

FORBES
“This is Miami Spice’s 17th year and there are currently a total of 227 participating restaurants with 38 new additions which include Chotto Matte.”

OCEAN DRIVE
“The Aholsniffsglue murals and retractable roof will catch your eye and capture your imagination, but the flavors of Chotto Matte are what will keep you coming back again and again.”

The Hungry Post
“Vibrant colors and mouth-watering dishes! Overall, a remarkable culinary experience. Chotto Matte offers four cooking stations: The Sushi Bar, The Robata, Sautee, and Tempura. Intimate lighting sets the vibe for a night out for bites and drinks.”

VOGUE Brasil
“After the success in London, Chotto Matte arrives in Miami, bringing in the best Nikkei cuisine, which mixes influences from the Peruvian and Japanese cuisines, with natural ingredients, locally produced, that is, following the line of the organic, from lobster tempura to banana chips, two of the house specialties. If you want the complete experience, go for tasting menu.”
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:
miami@chotto-matte.com

Direct Line:
(305) 690-0743

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