

CHOTTO

MATTE



LONDON | MIAMI | TORONTO | **SAN FRANCISCO** | DOHA | RIYADH



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CHOTTO MATTE



SAN FRANCISCO

Nestled high above the vibrant streets of Union Square, Chotto Matte SF offers an elevated dining experience with the city's largest rooftop space. Boasting a fully heated outdoor patio, guests can enjoy a lively ambiance with stunning views, enhanced by a DJ lounge for a dynamic nightlife atmosphere. Indulge in the bold flavors of Nikkei cuisine, where Japanese and Peruvian influences meet in an inventive and vibrant menu.

PRIVATE EVENTS AND BUYOUTS





INTRODUCTION

Situated within San Francisco's opulent Union Square, Chotto Matte stands as an unrivaled icon of culinary innovation and cosmopolitan allure.

Revered for its groundbreaking Japanese-Peruvian Cuisine, meticulously curated cocktails and an ambiance that sparks with magnetic energy, this is no ordinary dining destination - It's an immersive journey for the senses.

Step into the dynamic world of Chotto Matte, where our versatile event spaces stand ready to put on the perfect backdrop for your occasion. Whether it's a power lunch, an intimate dinner, or an exclusive celebration, our dynamic restaurant offers a tailored experience like no other.

Marvel at our chic contemporary interior, from the bold art adorning our walls to the captivating theatrics of our Open Sushi Counter and the Robata grill, every corner tells a story.



NIKKEI CUISINE

Nikkei Cuisine is a unique culinary fusion that blends 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 prioritize ethical farming practices.

EVENT MENUS



BRUNCH GROUP MENU

(PRICED PER PERSON)

Availability: Saturdays and Sundays only Group Size: 15 guests or more Service Style: Served family-style

V vegetarian / VG vegan / GF gluten free

BRUNCH COCKTAILS

El Jardín Margarita \$20.00

Barsol Quebranta pisco, Lobos Tequila Reposado, double syrup, lime juice, cilantro leaves, spicy bitters

Cucumber Breeze \$20.00

Roku gin, St. Germain, lime juice, double syrup, cucumber, mint leaves

Cherry Bloom Fizz \$19.00

Junipero gin, prosecco, lime juice, cherry juice

Nikkei Bloody Mary \$19.00

Shochu, bloody mix, olive juice, yuzu, ají amarillo tincture, spiced rim

Mocha Martini \$20.00

Tito's Vodka, cold brew, coffee, chocolate liqueur, double syrup, Baileys

Rose Sangria \$19.00

Rosé, brandy, orange liqueur, soda water

Traditional Mimosa \$17.00

Prosecco, fresh squeezed orange juice

Verde Musa Matcha Mojito \$20.00

Panama Pacific rum, elderflower liqueur, lime, double syrup, matcha float

INCA MENU

\$55.00

Cornbread v

Jalapeño & honey whipped butter

Shrimp Cocktail Salad GF

Baby gem, red chili, avocado, red onion, candied cashew, parmesan served with cocktail sauce

Spicy Sweet Potato Hash Tobanyaki v GF

Crispy sweet potatoes, poblano peppers, kale, chili, scrambled eggs, avocado, fresh coriander, lime

Spicy Tuna Crispy Sushi GF

Tuna tartare, Peruvian chili

Craffles & Berries v

Croissant waffles, strawberries, blueberries, raspberries, mulberries served with Chantilly cream

DESSERT

Alfajores v

Signature South American Treat Delicate, buttery shortbread filled with velvety dulce de leche, finished with a light dusting of powdered sugar

Mochi Ice Cream Selection v GF

Chef's choice

INCA ORO

\$75.00

Purple & White Tostada Chips VG GF

Guacamole

Wagyu Sliders

Truffled cheese, pickled salsa

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Spicy Sweet Potato Hash Tobanyaki v GF

Crispy sweet potatoes, poblano peppers, kale, chili, scrambled eggs, avocado, fresh coriander, lime

Sato Maki GF

Yellowtail, salmon tartare, red pepper, Chotto soy

Chicken & Craffles

Panko-crusted chicken, kurobuta bacon, Yamazaki whiskey maple syrup

DESSERT

Alfajores v

Signature South American Treat Delicate, buttery shortbread filled with velvety dulce de leche, finished with a light dusting of powdered sugar

Passion Fruit Crème Brûlée v GF

Sake poached pineapple



BREAKFAST BUFFET EVENTS MENU





BREAKFAST BUFFET MENU

PRICED PER PERSON
(MINIMUM ORDER OF 10 PERSONS)

FULL AMERICAN BREAKFAST BUFFET

\$90.00

Vegetarian Frittata **v GF**

Onion, spinach and bell peppers

Classic Frittata **GF**

Bacon and sausage

Pan con Chicharron

Crispy pork belly on a soft bun,
salsa criolla, sweet potato

Peruvian Triples **v**

Japanese-style scrambled egg,
tomato & avocado

Fruit Bowls **v**

Fresh seasonal fruits
served in a waffle basket

Yoghurt with Granola **vg**

Individually served portions,
honey or plain yoghurt,
crunchy granola

Mini Pastries **v**

Chef's selection

BEVERAGE STATION

\$40.00

Coffee, Decaf, Orange Juice, Tea



NIKKEI LUNCH

\$60.00 per person

Shishito Peppers VG GF

Asian Sweet Peppers, Den Miso

Lychee Ceviche VG GF

Leche de Tigre, Chive Oil, Sweet Potato, Peruvian Corn, Cilantro

King Oyster Mushroom Tostadas VG GF

Pulled Mushroom, Smoked Aji Panca Chili, Guacamole, Lime, Cilantro

YOUR CHOICE OF

Amazonian BBQ Salmon GF

Goji Berries, Cashew, Cilantro, Jungle Curry, Smoked Purple Potato Purée

Pollo Den Miso GF

Miso-Marinated Chicken, Carrot, Daikon, Yellow Chili Yogurt

Corn Ribs V

Peruvian Corn, Queso Fresco, Huancaína, Cilantro

BBQ Huacatay Broccolini VG GF

Peruvian Black Mint, Red Chili, Cilantro

Chef's Choice Dessert VG GF

CHOTTO MENU I

\$100.00 (per person)

Edamame **VG GF**

BBQ soy beans, sea salt

Chotto Ceviche **GF**

Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Spicy Chicken Karaage

Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro

King Oyster Mushroom Tostada **VG GF**

Pulled mushroom, smoked aji panca chilli, guacamole, lime, cilantro

Wedge Salad **V GF**

Baby gem lettuce, radicchio, candied cashews, lemon queso dressing

Sato Maki **GF**

Yellowtail, salmon tartare, red pepper, Chotto soy

Pollo Picante **GF**

Chicken, red and yellow anticucho, yuzu, chives

Amazonian BBQ Salmon **GF**

Goji berries, cashew nuts, cilantro, jungle curry, smoked purple potato purée

Dessert **V**

Chef's choice dessert

CHOTTO MENU II

\$130.00 (per person)

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Spicy Tuna Crispy Sushi **GF**

Tuna tartare, Peruvian chilli

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Sato Maki **GF**

Yellowtail, salmon tartare, red pepper, Chotto soy

BBQ Huacatay Broccolini **VG GF**

Peruvian black mint, red chili, cilantro

Jalea Mixta

Shrimp, squid, scallop, ponzu butter salsa

Chuleta De Cordero Ahumada **GF**

Marinated and smoked lamb chop, cilantro, Peruvian chilli miso

Asado De Tira **GF**

Slow cooked braised beef, purple potato purée, teriyaki jus, chives

Dessert **V**

Chef's choice dessert

CHOTTO MENU DELUXE

\$165.00 (per person)

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

O-Toro Nigiri

Premium tuna belly, kizami wasabi

Dragon Roll

Shrimp tempura, salmon, avocado, unagi sauce

Jalea Mixta

Shrimp, squid, scallop, ponzu butter salsa

BBQ Huacatay Broccolini **VG GF**

Peruvian black mint, red chili, cilantro

Tentáculos de Pulpo **GF**

Octopus, spicy yuzu, purple potato purée

Black Cod Aji Miso **GF**

Chilli miso marinade, yuzu, chives

Australian Grade 8-9 Wagyu Striploin **GF**

Truffle teriyaki jus

Dessert **V**

Chef's choice dessert

CHOTTO VEGETARIAN

\$90.00 (per person)

Edamame **VG GF**

BBQ soy beans, sea salt

Lychee Ceviche **VG GF**

Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Wedge Salad **V GF**

Baby gem lettuce, radicchio, candied cashews, lemon queso dressing

El Jardín Roll **VG GF**

Sake soy bok choy, broccoli, cauliflower, pea purée

Nasu Miso **VG GF**

Eggplant miso, apricot, puffed soba, sesame seeds

King Oyster Mushroom Tostada **VG GF**

Pulled mushroom, smoked aji panca chilli, guacamole, lime, cilantro

Corn Ribs **V**

Peruvian corn, queso fresco, huancaína, cilantro

Dessert **V**

Chef's choice dessert

PASSED

CANAPÉS

ROBATA Minimum order 2 pieces per person	Anticucho Skewers GF Choice of: Chicken / Salmon / Shrimp	\$3.75
	Teriyaki Skewers GF Choice of: Chicken / Salmon / Shrimp	\$3.75
	Chuleta De Cordero Ahumada GF Marinated and smoked lamb, coriander, Peruvian chili miso	\$7.50
	King Oyster Mushroom Tostada VG GF Pulled mushroom, smoked aji panca chili, guacamole, lime, cilantro	\$3.75
CALIENTE Minimum order 2 pieces per person	Nasu Miso VG GF Eggplant miso, apricot, puffed soba, sesame seeds	\$3.75
	Black Cod Aji Miso GF Chilli miso marinade yuzu, chives	\$8.00
SUSHI Minimum order 2 pieces per person	Yellowtail Nikkei Sashimi GF Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy	\$5.50
	Warm Beef Fillet Tataki GF Seared beef, smoked aji panca, passion fruit salsa	\$4.50
	Lychee Ceviche VG GF Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$3.75
	Chotto Ceviche GF Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$3.75
DULCE Minimum order 2 pieces per person	Warm Cinnamon Churros v Dulce de leche, chocolate hazelnut sauce	\$3.75
	Mini Alfajores japanese v Peruvian cookies, dulce de leche	\$3.75
	Mochi Ice Cream VG GF Seasonal flavors	\$4.00

SUSHI

MAKI STATION Minimum order 2 pieces per person	Sato Maki GF Yellowtail, salmon tartare, red pepper, Chotto soy	\$4.50
	Spicy Tuna Hako Roll Tenkasu tempura, chili garlic mayo	\$3.75
	Dragon Roll Shrimp tempura, salmon, avocado, unagi sauce	\$3.75
	El Jardín Roll v GF Sake soy bok choy, broccoli, cauliflower, pea purée	\$3.75
	Soft Shell Crab Roll Avocado, shiso, tobiko	\$4.50
NIGIRI STATION Minimum order 2 pieces per person	Wagyu Aburi Nigiri GF Japanese grade A5 wagyu striploin, smoke duck butter, Chotto soy	\$24.00
	Yellowtail Nigiri GF Yuzu truffle soy	\$11.00
	O-Toro Aburi Nigiri GF Premium tuna belly, smoked duck butter, Chotto soy	\$14.50
	Salmon Nigiri GF Chotto soy	\$10.00
ADD-ONS Minimum order 2 pieces per person	Vegan Crispy Sushi VG GF Picante miso vegetables, takuan, shiso cress	\$3.75
	Spicy Tuna Crispy Sushi GF Tuna tartare, Peruvian chili	\$4.60
NIGIRI AND SASHIMI (40 pieces - 10 of each)	Nigiri Platter GF Salmon/ Tuna/ Yellowtail/ Shrimp	\$380.00
	Sashimi Platter GF Salmon/ Tuna/ Yellowtail/ Shrimp	\$380.00
	Deluxe Nigiri Platter O-Toro GF / Wagyu Smoked Duck Butter Gunkan GF / Scallop GF / Unagi	\$500.00

STATIONS

CALIENTE

STATIONS

FOOD BOWLS Price per bowl minimum 10 orders per option	Asado De Tira GF Slow cooked BBQ beef, purple potato purée, teriyaki jus, chives	\$20.00
	Pollo Picante GF Cilantro causa, chicken, red and yellow anticucho, yuzu, juice, chives	\$10.00
	Amazonian BBQ Salmon GF Steamed rice, goji berries, cashew nuts, cilantro, jungle curry, smoked purple potato purée	\$13.50
	Black Cod Aji Miso GF Chilli miso marinade, yuzu, chives, truffled purple potato mash	\$25.00
	Tentáculos De Pulpo GF Octopus, spicy yuzu, purple potato purée	\$18.00
	Arroz Chaufa v GF BBQ Huacatay broccoli, Peruvian vegetable fried rice, spicy sesame soy, red chilli, charred corn	\$10.00
CANAPE STATION Minimum order 2 pieces per person	Spicy Chicken Karaage Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro	\$9.00
	Nasu Miso VG GF Eggplant miso, apricot, puffed soba, sesame seeds	\$6.00
	Nikkei Gyoza Pork & shrimp dumpling, red pepper ponzu, sweet potato yuzu puree	\$4.40
	Pollo Den Miso GF Miso-marinated chicken, carrot, daikon, yellow chili yoghurt	\$10.00
DULCE Minimum order 2 pieces per person	Warm Cinnamon Churros v Dulce de leche, chocolate hazelnut sauce	\$3.75
	Japanese Souffle Cheesecake v Soft cheese whip, strawberry yuzu jam	\$4.50
	Mini Alfajores japanese v Peruvian cookies, dulce de leche	\$3.75

A minimum order of 10 people is require for all options

VG vegan / GF gluten free / V vegetarian

SPECIAL EVENTS BEVERAGE PACKAGES





PREMIUM BEVERAGE PACKAGE

(PRICED PER PERSON)

Open Bar (excludes shots and specialty cocktails)

\$80.00 (2 Hours) / \$110.00 (3 Hours) / \$140.00 (4 Hours)

SPIRITS

Vodka - Titos

Gin - Junipero

Rye- Bulleit Rye

Scotch - JW Black

Bourbon - Makers Mark

Cognac - Courvoiser VS

Rum - Appleton Estate Signature

Mezcal - Verde Momento

Tequila - Arrette Blanco

WINE

Sparkling

Prosecco, Tiamo, DOC, Brut

Rosé

Pinot Noir Rose, Bodega Garzon,

Reserva

N/A Sparkling

Non1 Salted Raspberry & Chamomile

White

Chardonnay, Lloyd by Rob Lloyd

Gruner Veltliner, Weignut Stadt Krems, Stein

Sauvignon Blanc, Villa Maria, Private Bin

Red

Pinot Noir, Nicolas Potel, Brougogne

Malbec, Zuccardi Concreto

GSM Blend, B&G, Cotes du Rhone, "Les Galets"

BEER

Asahi 'Super Dry'

Coedo

Trumer Pilsner

Asahi 0% N/A

BEER & WINE PACKAGE MUST BE THROUGHOUT THE ENTIRETY OF THE EVENT

WINES SUBJECT TO CHANGE DUE SEASONALLY

SUPER PREMIUM BEVERAGE PACKAGE

(PRICED PER PERSON)

Open Bar (excludes shots and specialty cocktails)

\$95.00 (2 Hours) / \$125.00 (3 Hours) / \$155.00 (4 Hours)

SPIRITS

Vodka - Grey Goose

Gin - Hendricks

Rye - Sazerac

Scotch - Ardbeg 10

Bourbon - Bulleit

Cognac - Hennessy VS

Rum - Zacapa Sistema Solera 23

Mezcal - Del Maguey Espadin

Tequila - Casamigos Blanco

WINE

Sparkling

Vin Mousseux, Henri Champliau

"Petronne 68" Blanc de Blancs, Brut

Rosé

Grenache Blend, Chateau Miraval

N/A Sparkling

Non1 Salted Raspberry & Chamomile

White

Chardonnay, Far Niente

Sauvignon Blanc, Clos du Val

Gruner Veltliner, Nikolaihof

Red

Pinot Noir, EnRoute

Cabernet Sauvignon, Caymus Vineyards

Tempranillo, Marques de Murrita, Reserva

BEER

Lucky Dog Session IPA

Fieldworks Headliner N/A IPA

Trumer Pilsner

Hitachino Nest



BEER & WINE PACKAGE (PLATA)

(PRICED PER PERSON)

\$50.00 (2 Hours) / \$65.00 (3 Hours) / \$86.00 (4 Hours)

WINE

Sparkling

Prosecco, Tiamo, DOC, Brut

Rosé

Pinot Noir Rose, Bodega Garzon, Reserva

White

Sauvignon Blanc, Villa Maria, Private Bin - Marlborough, New Zealand - 2022

Chardonnay, Lloyd by Rob Lloyd

Red

GSM Blend, B&G, Cotes du Rhone, "Les Galets"

Malbec, Zuccardi Concreto

BEER

Asahi Extra Dry, Lager

Trumer, Pilsner

Coedo, Black Lager

Asahi 0% N/A

BEER & WINE PACKAGE (ORO)

(PRICED PER PERSON)

\$65.00 (2 Hours) / \$85.00 (3 Hours) / \$114.00 (4 Hours)

WINE

Sparkling

Vin Mousseux, Henri Champliau, "Petron 68" Blanc de Blancs, Brut

Rosé

Grenache Blend, Chateau Miraval

White

Chardonnay, Far Niente

Gruner Veltliner, Nikolaihof

Red

Tempranillo, Marques de Murrieta, Reserva

Pinot Noir, EnRoute

Cabernet Sauvignon, Caymus Vineyards

BEER

Lucky Dog, Session IPA

Trumer, Pilsner

Fieldworks Headliner N/A IPA 0%

Hitachino Nest, White Ale

BEER & WINE PACKAGE MUST BE THROUGHOUT THE ENTIRETY OF THE EVENT

COCKTAILS

Inspired by the innovation of Nikkei cuisine, our cocktail collection is designed to showcase an array of unique, unlikely flavours. Each sip has been carefully crafted to honour the original journey from Tokyo to Lima, taking guests on an adventure for all of the senses.

TOKYO TO LIMA

The Story Of Jade \$20.00

NAMED AFTER THE ORIGINAL JADE ROUTE, THE FIRST FOR SPICE TRADING, AND INFUSED WITH INGREDIENTS FOUND ALONG THE WAY.

Roku gin, junmai sake, cardamom, wasabi, curcuma, cucumber, lemon, ginger ale
(Fresh / Floral / Aromatic)

Kakigori \$20.00

DESIGNED TO MIRROR THE FAMOUS JAPANESE SHAVED ICED DESSERT, ELEVATED TO REFRESH THE MODERN PALATE.

Skyy vodka, aperitif, lychee, yuzu, raspberry
(Frozen / Fruity / Floral)

Kintsugi \$20.00

THE ART FORM OF PIECING TOGETHER BROKEN POTTERY WITH GOLD, A METAPHOR FOR EMBRACING YOUR IMPERFECTIONS.

Wild Turkey bourbon, Jim Beam Rye whiskey, fortified wines, nashi pear, pink peppercorn
(Punchy / Aromatic / Musky)

Wabi-Sabi \$20.00

AN AESTHETIC CONCEPT OF FINDING WISDOM IN NATURAL SIMPLICITY.

Roku gin, Barsol Quebranta pisco, dry vermouth, aji inca, acacia honey, kumquat, grapefruit, lemonade
(Zesty / Herbal / Peppery)

El Camino \$20.00

A FUSION OF FLAVOURS INFLUENCED BY THE FINAL STRETCH OF THE VOYAGE.

Arette Blanco tequila, Verde Amaras mezcal, Cocchi Rosa vermouth, peche liqueur, hibiscus, celery, rocoto, lime
(Floral / Earthy / Fresh)

La Chakana \$20.00

THE SYMBOL OF THE INCA CROSS AND INSPIRATION BEHIND CHOTTO MATTE'S ICONIC CREST.

Verde Amaras mezcal, Chotto vermouth blend, Courvoisier VS cognac, D.O.M Benedictine, bitters
(Earthy / Smoky / Complex)

A5 Old Fashioned \$20.00

JAPANESE WHISKY THAT HAS BEEN WASHED WITH A5 WAGYU FAT, GIVING THE DRINK A SILKY, SAVORY, UMAMI FLAVOR

Suntory Toki, Okinawa brown sugar, Peruvian bitters, A5 Wagyu fat
(Smoky/ Clean / Harmonious)

UNION SQUARE

A sub-collection of sips, exclusive to and inspired by our San Francisco location.

La Joya \$29.00

Clase Azul plata, lime juice, naranjito, agave chili lime salt, edible flower
(Bright / Floral / Citrusy)

Japanese 7 Spice Margarita \$20.00

Peruvian agave, sudachi, lime leaf, agave, togarashi
(Smoky / Fruity / Spicy)

Dahlia \$20.00

Buffalo Trace bourbon, orgeat, xila, Peruvian bitters, Peychaud bitters, lemon
(Bittersweet / Earthy / Armoatic)

CHOTTO ICONS

Elevated our way, each crafted with their perfect distillate match.

Pisco Sour \$20.00

Barsol Quebranta pisco, lime, egg white, Angostura bitters

Yuzu Martini \$20.00

Junipero gin, yuzu, lemon, basil

Flor De Manzana \$20.00

Skyy vodka, junmai sake, passion fruit, mango, elderflower

COCKTAILS & BEERS

ALCOHOL FREE

Reworked from our Tokyo to Lima menu

Wabi-No-Sabi \$15.00

Pentire Adrift non-alcoholic spirit, aji inca, acacia honey, kumquat, grapefruit, lemonade
(Zesty / Herbal / Peppery)

Yubari \$15.00

Melon, lychee, yuzu, grapefruit, shiso
(Tropical / Floral / Aromatic)

Flor De La Pasión \$15.00

Passion fruit, mango, elderflower, mint
(Floral / Tropical / Zesty)

BEERS

BEER (BOTTLE)

Asahi Extra Dry, Lager \$10.00

MOLSON COORS BREWERY, VANCOUVER, CANADA

Echigo Red Ale, Red Ale \$11.00

ECHIGO BREWERY, NIIGATA, JAPAN

Kyoto White Yuzu Ale, White Ale \$12.00

KIZAKURA BREWERY, KYOTO, JAPAN

Kizakura Lucky Dog, Session IPA \$12.00

KIZAKURA BREWERY, KYOTO, JAPAN

Coedo Shikkoku, Black Lager \$13.00

COEDO BREWERY, KAWAGOE, JAPAN

Hitachino Nest, White Ale \$19.00

HITACHINO BREWERY, KONOSU, JAPAN

Cusquena, Lager \$10.00

BACKUS AND JOHNSTON BREWERY, LIMA, PERU

Trumer, Pilsner \$10.00

TRUMER BREWERY, BERKELEY, CALIFORNIA

Rainbow Parfait, Sour Ale \$19.00

FIELDWORK BREWERY, BERKELEY, CA

Pulp, IPA \$19.00

FIELDWORK BREWERY, BERKELEY, CA

Almanac Flow, Pale Ale \$15.00

ALMANAC BREWERY, ALAMEDA, CA

Fort Point Yuzu Kua Radler, Kolsch \$16.00

FORT POINT BREWERY, SAN FRANCISCO, CA

Fort Point Super Dry, Cider \$13.00

FORT POINT BREWERY, SAN FRANCISCO, CA

COCKTAILS & BEERS

NON-ALCOHOLIC

Asahi Super Dry 0.0% \$10.00

MOLSON COORS BREWERY, VANCOUVER, CANADA

Non-Alcoholic Lager

Headliner West Coast \$13.00

FIELDWORK BREWERY, BERKELEY, CA

Non-Alcoholic IPA

DRINKS

JUICE

Apple

Cranberry

Grapefruit

Orange

Pineapple

SOFT DRINKS

Coca Cola

Diet Coke

Fever Tree Ginger Ale

Fever Tree Ginger Beer

Fever Tree Soda Water

Fever Tree Tonic Water

Sprite

BOTTLED WATER 750ML

Vellamo Still / Sparkling \$7.00



WINE & SAKE MENU

WINES & SAKE SUBJECT TO CHANGE SEASONALLY

SAKE

Dassai Blue “35” \$124.00

NEW YORK PREFECTURE, USA, JUNMAI DAIGINJO

Asian pear, pineapple candy, and lemon curd.

Soft and round, with a mineral-driven finish.

Tenko 40 “Heavenly Grace” \$139.00

AKITA PREFECTURE, JAPAN, JUNMAI DAIGINJO

Apple, banana, and summer flower.

Full-bodied and smooth, with a richly textured finish.

Hououbiden “Black Phoenix” \$132.00

TOCHIGI PREFECTURE, JAPAN, JUNMAI GINJO

Tropical, ripe melon and pear.

Silky and rich, with a mouth-coating finish

SPARKLING

Prosecco, Tiamo, DOC, Brut \$70.00

VENETO, ITALY - NV

Green apple, pear and citrus.

Light and refreshing, with a touch of peach.

Laurent Perrier, La Cuvée, Brut \$130.00

CHAMPAGNE, FRANCE - NV

Green apple, lemon, and grapefruit.

Refreshing and soft texture, with a touch brioche and almond.

Vin Mousseux, Henri Champliau “Petronne 68”

Blanc de Blancs, Brut \$85.00

Ripe pear, crisp green apple, citrus peel.

Creamy and mineral-driven, with a hint of almond on the finish.

N/A SPARKLING

Non1 salted raspberry & chamomile \$69.00

TASMANIA, AUSTRALIA

ROSE

Pinot Noir Rose, Bodega Garzón, Reserva \$65.00

MALDONADO, URUGUAY - 2022

Strawberry, raspberry, and violet.

Dry and light-bodied, with a crisp finish.

Grenache Blend, Château Miraval \$75.00

CÔTES DE PROVENCE, FRANCE - 2023

Strawberry, raspberry, and white pepper.

Crisp and mineral-driven, with a touch of cotton candy.

WHITE

Chardonnay, Far Niente \$115.00

NAPA VALLEY, USA - 2023

Ripe pear, apple, and pineapple.

Rich and full-bodied, with a touch spice and a hint of toast.

Chardonnay, La Chablisienne, Les Vénérables, Chablis \$125.00

BURGUNDY, FRANCE - 2022

Chamomile, citrus, and green apple.

Mineral-driven and refreshing, with a touch hazelnut.

Sauvignon Blanc, Clos du Val \$105.00

NAPA VALLEY, USA - 2024

Fuji apple, apricot, and tangerine.

Medium-bodied and bright, with a crisp mineral finish.

Sauvignon Blanc, Villa Maria, Private Bin \$75.00

MARLBOROUGH, NEW ZEALAND - 2023

Lime, grapefruit, and passionfruit.

Crisp and refreshing, with flavours of citrus.

Albariño, Licia \$75.00

RIAS BAIXAS, SPAIN - 2024

Grapefruit, candied fruit, and quince jelly.

Medium-bodied and Crisp, with a clean mineral finish.

Grüner Veltliner, Weingut Stadt Krems, Stein \$70.00

KREMSTAL, AUSTRIA - 2023

Green apple, pear, and citrus.

Crisp and dry, with a clean, peppery finish.

Sauvignon Blanc, Roc de L’Abbaye, Sancerre \$139.00

LOIRE VALLEY - 2023

Lemon zest, grapefruit and white peach.

Crisp and mineral-driven, with a long, dry finish.

RED

Pinot Noir, EnRoute \$105.00

RUSSIAN RIVER VALLEY -2023

Wild raspberry, black cherry and ripe red cherry.

Medium-bodied with silky tannins, and a dry,

spicy finish.

Pinot Noir, Nicolas Potel, Bourgogne \$85.00 BURGUNDY,

FRANCE - 2023

Strawberry, cherry, and raspberry.

Silky and medium-bodied, with a long mineral finish.

Cabernet Franc, Peju, Reserve \$169.00

NAPA VALLEY, USA - 2019

Black cherry, boysenberry, and vanilla.

Complex and smooth, with a touch of dark chocolate.

Pinot Noir, Joseph Drouhin, Bourgogne \$125.00

BURGUNDY, FRANCE - 2022

Raspberry, red currant, and wild strawberry.

Medium-bodied and dry, with subtle spice notes.

Cabernet Sauvignon, Pine Ridge \$125.00

NAPA VALLEY, USA - 2022

Blackberry, vanilla, and sweet tobacco.

Full-bodied and structured,
with a silky texture and a long finish.

Cabernet Sauvignon, Caymus Vineyards \$115.00

CALIFORNIA, USA - 2022

Blackberry, black currant, and fig.

Full-bodied and silky smooth,
with hints of chocolate and coffee.

Cabernet Sauvignon, Shafer TD-9 \$169.00

NAPA VALLEY, USA - 2022

Black cherry, blackberry and tobacco.

Rich mouthfeel and tannic, with dark spices
and a long finish.

Bordeaux Blend, Chateau Andron-Blanquet, Saint-Estephe \$95.00

BORDEAUX, FRANCE - 2014

Blackberry, caramel, and dark chocolate.

Bold and structured, with a dry, lingering finish.

Merlot, L’Ecole, No 41 \$85.00

COLUMBIA VALLEY, WASHINGTON - 2021

Black cherry, raspberry, and plum.

Full-bodied and smooth mouthfeel,
with a touch of mocha and chocolate.

Malbec, Zuccardi Concreto \$95.00

MENDOZA, ARGENTINA - 2022

Plum, black cherry and blueberry.

Medium-bodied with chalky tannins,
spice, and a long finish.

Nebbiolo, Ricossa, Langhe DOCG \$70.00

PIEDMONT, ITALY - 2021

Black cherry, violet, and spice.

Medium-bodied and bright, with firm tannins
and a clean mineral finish.

Tempranillo, Marqués de Murrieta, Reserva \$100.00

RIOJA, SPAIN - 2020

Cherry, plum, and raspberry.

Medium-bodied and smooth in texture,
with a touch of spice and tobacco.

SAKE TASTING EXPERIENCE

“A guided journey through premium sake, hand-selected by our sommelier, highlighting its unique flavors and rich history.”

SOMMELIER FEE: \$250 per hour
SAKES SUBJECT TO CHANGE SEASONABLY

PREMIUM SAKE TASTING STATION (BOTTLE)

Rihaku “Dance of Discovery” \$70.00

SHIMANE PREFECTURE, JAPAN, JUNMAI

Banana, cooked rice, and toasted grain.

Light and crisp, with a touch of smoky finish.

Dassai Blue “35” \$124.00

NEW YORK PREFECTURE, USA, JUNMAI DAIGINJO

Asian pear, pineapple candy, and lemon curd.

Soft and round, with a mineral-driven finish.

Hououbiden “Black Phoenix” \$132.00

TOCHIGI PREFECTURE, JAPAN, JUNMAI GINJO

Tropical, ripe melon and pear.

Silky and rich, with a mouth-coating finish.

DELUXE SAKE TASTING STATION (BOTTLE)

Tenko 40 “Heavenly Grace” \$139.00

AKITA PREFECTURE, JAPAN, JUNMAI DAIGINJO

Apple, banana, and summer flower.

Full-bodied and smooth, with a richly textured finish.

Hakkaisan “3 Years Snow Aged” Yukimuro \$156.00

NIIGATA PREFECTURE, JAPAN, JUNMAI DAIGINJO

Honey, vanilla, and peach.

Medium plus-bodied and clean, with a slight minerality.

Kubota “Manju” \$175.00

NIIGATA PREFECTURE, JAPAN, JUNMAI DAIGINJO

Honey, vanilla, and citrus zest.

Medium-bodied and dry, with a hint of white peach and umami.



EVENT SPACES



JADE ROOM

PRIVATE DINING ROOM

Enclosed by glass walls for privacy yet connected to the restaurant's energy, the PDR features a sleek marble table and ambient lighting. A soundproof design ensures complete privacy, while a private kitchen entrance allows for seamless service. With sophisticated design elements and a 55-inch TV for presentations, the PDR is perfect for private dining, allowing guests to enjoy bold Nikkei flavours in a refined, personalized setting.

CAPACITY

Seated: 20

Standing: 20





GROUP DINING

Dive into the complete Nikkei experience within a diverse space, adaptable to any occasion. The group dining offering accommodates large groups and offers a semi private experience in an area that seamlessly integrates with the dynamic ambiance of the wider restaurant.

Whether hosting a sophisticated dinner or an elevated drinks affair, group dining at Chotto Matte caters for both larger corporate or social gatherings.

Start your event with a drinks reception in our lounge with the resident DJ setting the tone, followed by dinner against the backdrop of the city, and après drinks on the terrace.

Capacity

Seated: 10 to 80

Standing: 10 to 100



LA JOYA & LA PERLA

MAIN DINING ROOM

CHOTTO MATTE's Main Dining Room offers a semi-private, intimate space for both social and corporate gatherings.

Enclosed by floor-to-ceiling sliding glass doors leading to the outdoor terrace, the Main Dining Room combines seclusion with a connection to the vibrant energy of the restaurant.

The space can be divided into two sections with different combinations, offering a flexible layout to suit various event needs. Perfect for receptions, the room's design, with its wave-like ceiling, represents the iconic hills of San Francisco, adding a unique and artistic touch to the atmosphere.

FULL MAIN DINING ROOM

Seated: 120
Standing: 160

MDR1 - LA JOYA

Seated: 64
Standing: 80

MDR2 - LA PERLA

Seated: 58
Standing: 80



MAIN DINING ROOM

LA JOYA & LA PERLA

CHOTTO MATTE's Main Dining Room offers a semi-private, intimate space for both social and corporate gatherings.

Enclosed by floor-to-ceiling sliding glass doors leading to the outdoor terrace, the Main Dining Room combines seclusion with a connection to the vibrant energy of the restaurant.

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FULL MAIN DINING ROOM

Seated: 120 Standing: 160

MDR1 - LA JOYA

Seated: 64 Standing: 80

MDR2 - LA PERLA

Seated: 58 Standing: 80



SUSHI & ROBATA JUNGLE TABLES

The SUSHI OR ROBATA Jungle Tables provide a truly unique and immersive dining experience, seamlessly blending natural elements with modern sophistication.

Surrounded by lush greenery and vibrant tropical plants, this semi-private space radiates a sense of intimacy and exclusivity, ideal for special gatherings. The rich, earthy tones of the seating and wooden tables, complemented by soft, warm lighting, create a tranquil ambiance that feels both luxurious and organic.

CAPACITY

Seated: 16



LIMA LOUNGE

The DJ Lounge at CHOTTO MATTE SF offers an intimate yet dynamic setting, surrounded by lush greenery and modern design elements. Located close to the DJ booth, guests can fully immerse themselves in the vibrant beats while enjoying the chic lounge atmosphere.

Perfect for lively events, this space seamlessly blends sophistication, energy, and connection to the music.

CAPACITY

Seated: 24

Standing: 35





LA TERRAZA

OUTDOOR ROOFTOP TERRACE

Perched high above the city, our rooftop terrace offers a breathtaking panorama of San Francisco's iconic skyline. Surrounded by elegant greenery and designed with sophistication, it provides a serene escape from the urban bustle.

The chic and spacious ambiance, complemented by heaters at every table, ensures comfort even on cooler evenings. Protected from the wind by the surrounding impressive buildings, the terrace offers a calm and inviting environment.

It's the ideal setting for hosting grand events or intimate gatherings. The space can be divided into different sections, allowing for a variety of setups to suit any event. Revel in the captivating views as the cityscape sparkles beneath the stars.

ROOFTOP TERRACE CAPACITIES



FULL TERRACE

Seated: 115
Standing: 230

LOUNGE TERRACE

Standing: 70



SUSHI LOUNGE TERRACE

Standing: 30

FLOWER LOUNGE TERRACE

Standing: 40



STOCKTON TERRACE

Seated: 63
Standing: 100

GARDEN TERRACE

Standing: 20



EXCLUSIVE BUYOUTS

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.

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: 285
Standing: 500



BESPOKE

Our dedicated team is on hand to elevate your event with customizable menus, live Sushi Chef experiences, 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.



SPACES CAPACITIES

JADE

Seated: 20
Standing: 20

GROUP DINING

Seated: 10 to 80
Standing: 10 to 100

FULL MAIN DINING ROOM

Seated: 120
Standing: 160

MDR1 - LA JOYA

Seated: 64
Standing: 80

MDR2 - LA PERLA

Seated: 58
Standing: 80

SUSHI & ROABATA JUNGLE TABLES

Seated: 16

LIMA LOUNGE

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Seated: 63
Standing: 100

GARDEN TERRACE

Standing: 20

OVERVIEW & CONTACT INFORMATION

Whether you're savoring exceptional dishes or relaxing with cocktails, Chotto Matte's rooftop is the perfect setting for socializing, celebrating, or simply soaking in the best of San Francisco's skyline.

LOCATION

50 O' Farrell St
San Francisco, California, 94108
1 block from Union Square

HOURS OF OPERATION

Monday - Thursday: 11:30am to 12am
Friday & Saturday: 11:30am to 1am
Sunday: 11am to 12am

CONTACT

Carolina Data
Phone: (415) 225-1813
Email: carolina.data@chotto-matte.com
Events Email: sf.events@chotto-matte.com
Website: chotto-matte.com/sanfrancisco

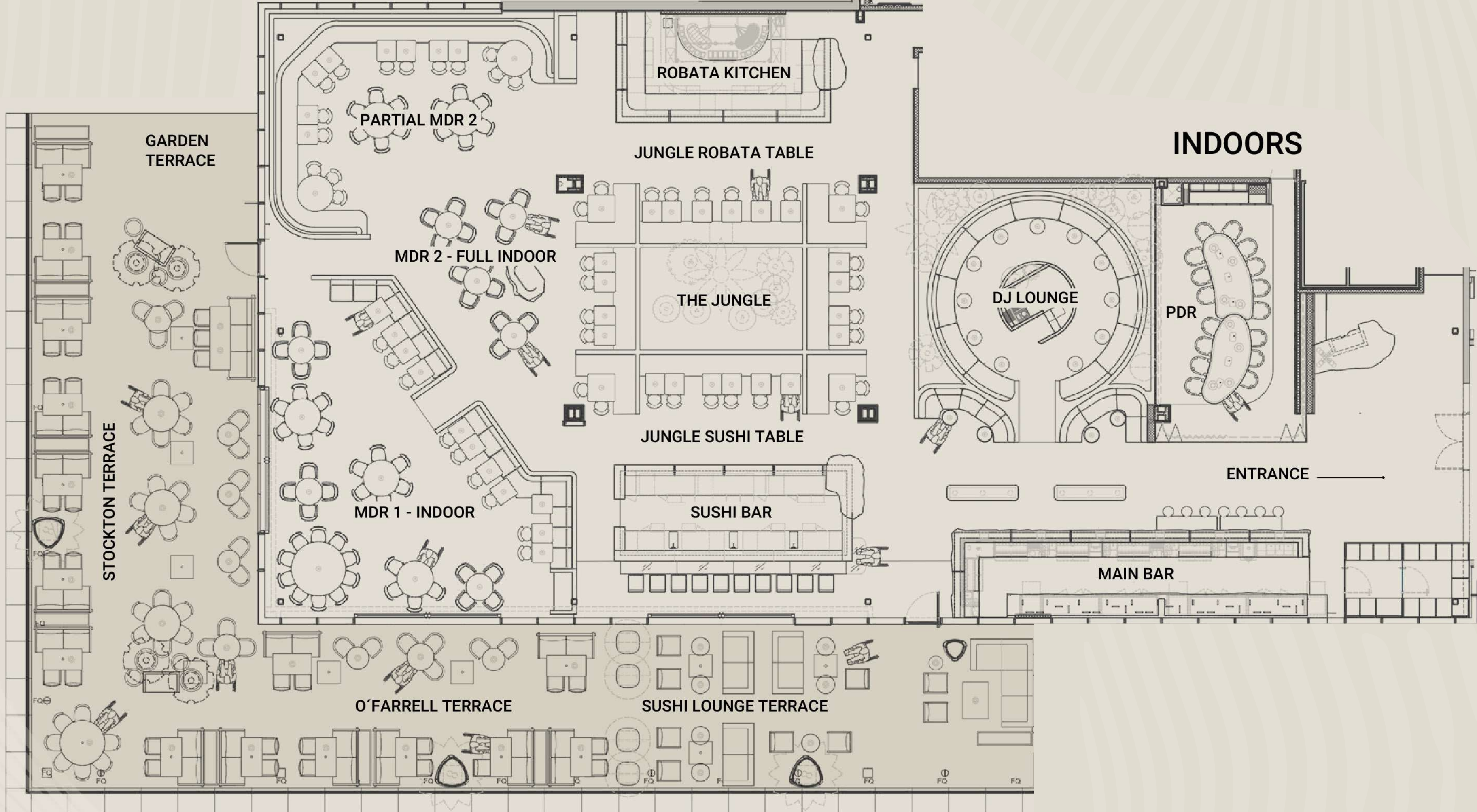
[EVENTS INQUIRY FORM](#)

[MATTERPORT](#)

[VIDEO TOUR](#)

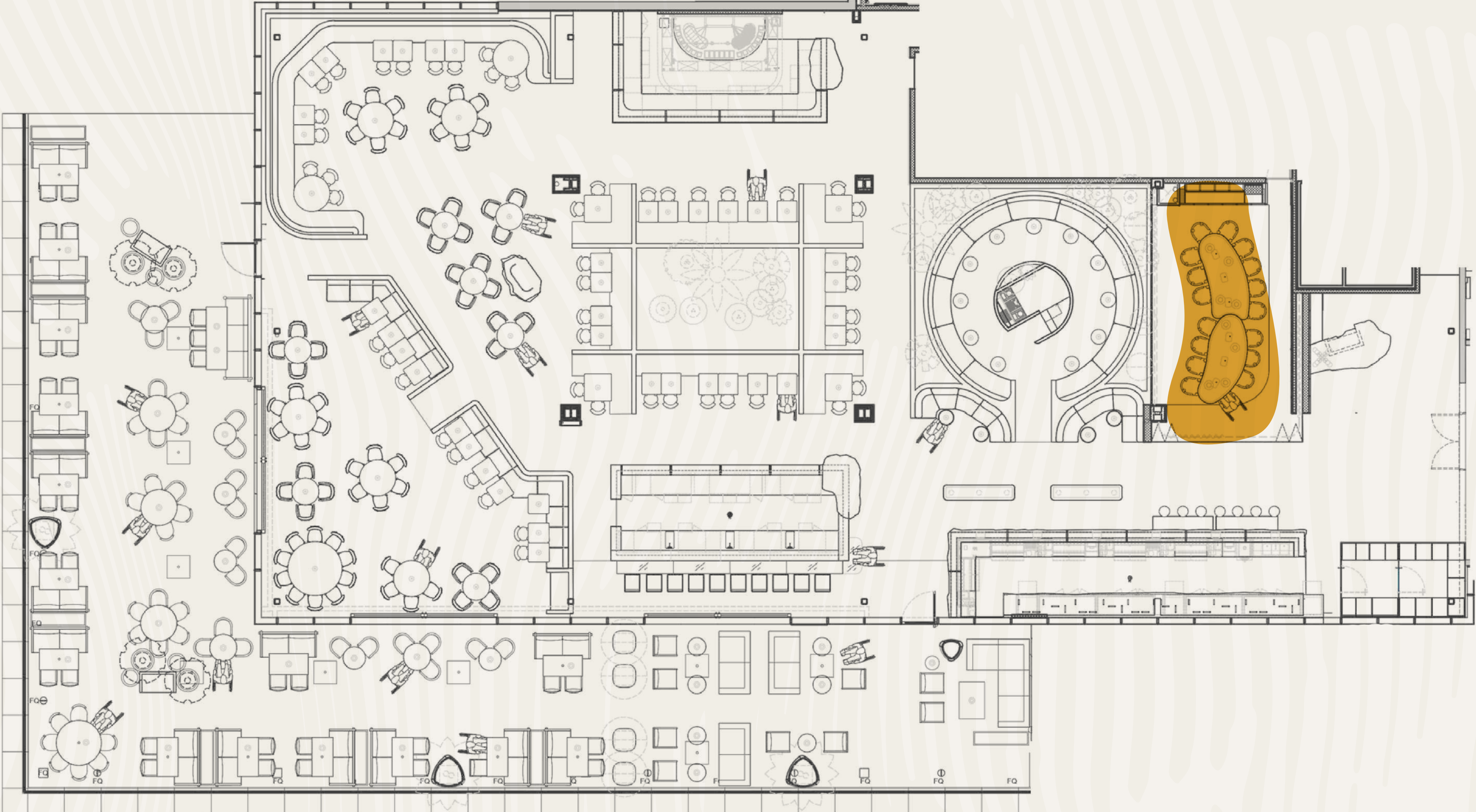


CHOTTO MATTE FLOOR PLAN



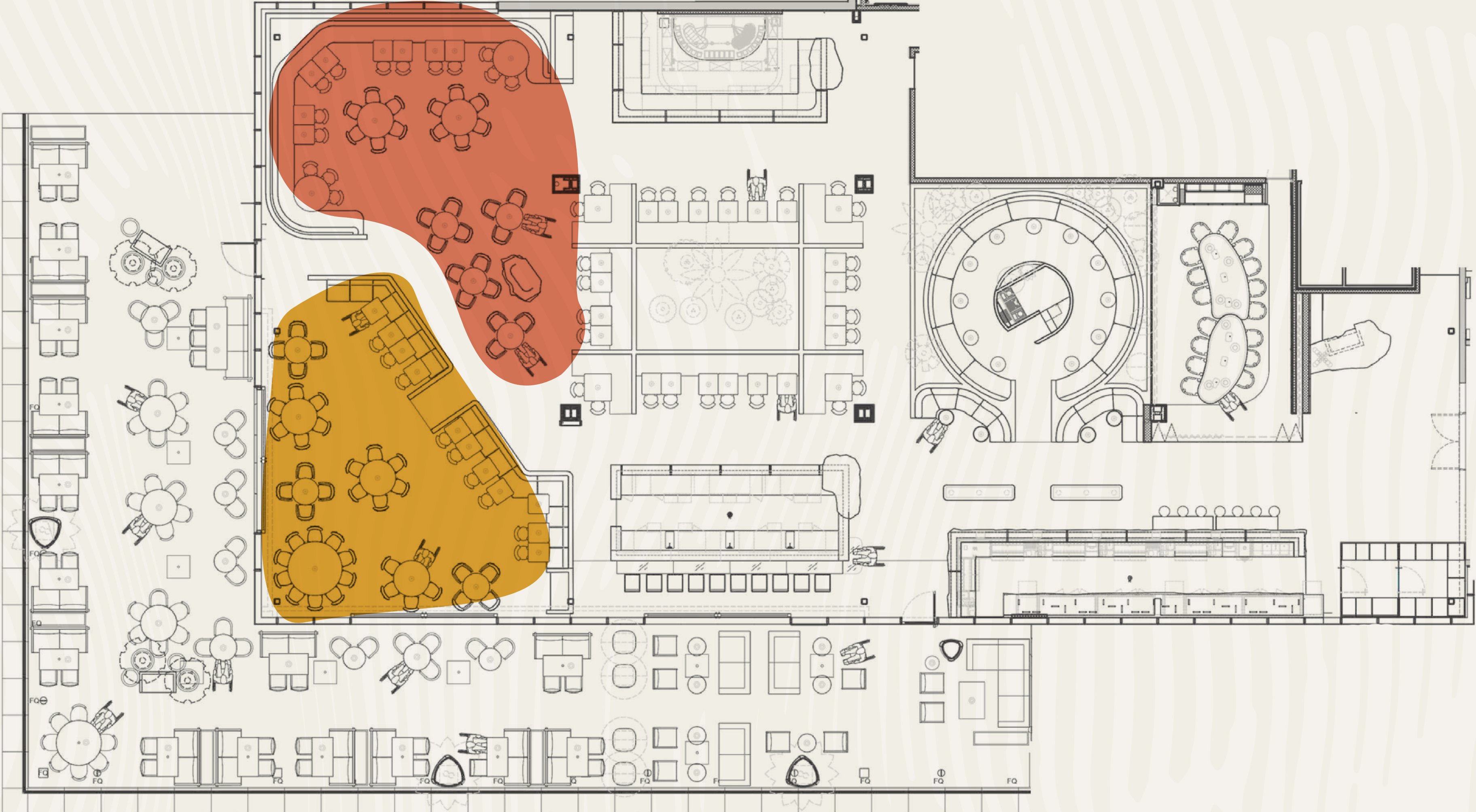
PRIVATE DINING ROOM

Capacity
Seated: 20



GROUP DINING

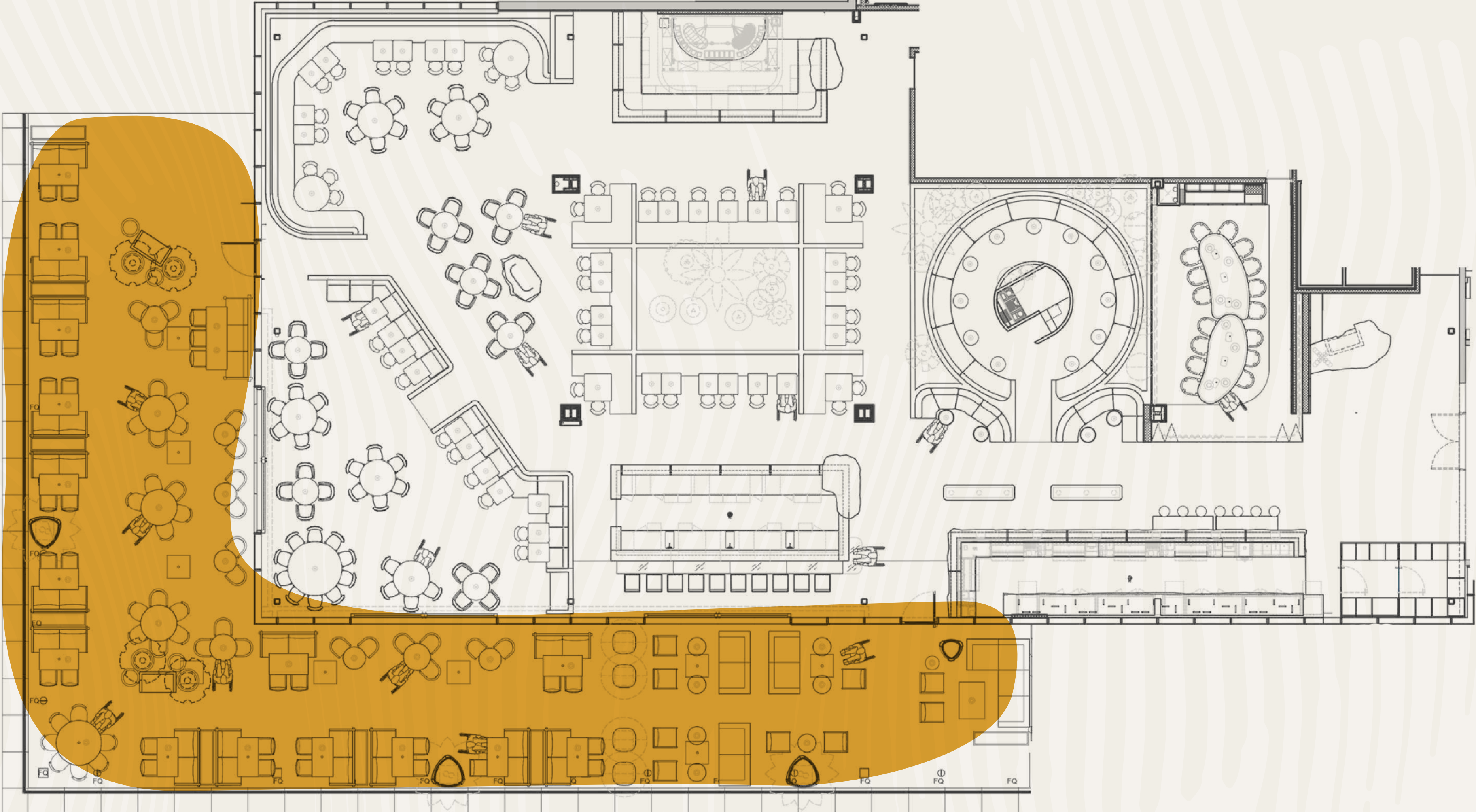
Capacity
Seated: 10 to 80
Standing: 10 to 100



ROOFTOP TERRACE

Capacity
Seated: 115
Standing: 230

Different
combinations
available



For all event inquiries, please contact our dedicated events team at

E: sf.events@chotto-matte.com

T: +1 415-225-1813



**Chotto Matte:
50 O'Farrell St, San Francisco, California 94108**