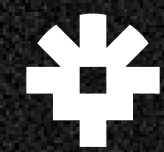


CHOTTO MATTE



LONDON | MANCHESTER | TORONTO | **SAN FRANCISCO** | DOHA | RIYADH | SYDNEY



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 SPACES



FULL FLOORPLAN



INDOORS

**JADE ROOM
PRIVATE DINING ROOM**
Seated: 20
AV: 55" TV - Wireless

DJ LOUNGE
Full standing: 30

JUNGLE SUSHI TABLE
Seated: 16

JUNGLE ROBATA TABLE
Seated: 16

LA JOYA
Seated: 64
Standing: 80

LA PERLA
Seated: 58
Standing: 80

LA PERLA PARTIAL
Seated: 37
Standing: 60

**FULL MAIN DINING ROOM
(La Perla & La Joya)**
Seated: 120
Standing: 160

OUTDOORS

LOUNGE TERRACE
Standing: 60
Plus Sushi Bar: 70

O'FARRELL TERRACE
Standing: 60
Seated: 53

STOCKTON TERRACE
Seated: 62
Standing: 100



JADE ROOM

PRIVATE DINING ROOM

Enclosed by glass walls for privacy yet connected to the restaurant's energy, the Jade Rooms 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 Jade Rooms perfect for private dining, allowing guests to enjoy bold Nikkei flavours in a refined, personalized setting.

CAPACITY

Seated: 20

Standing: 20

[FLOORPLAN](#)

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.

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

LA JOYA

Seated: 64 Standing: 80

LA PERLA

Seated: 58 Standing: 80

[FLOORPLAN](#)

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

[VIEW FLOORPLAN](#)



DJ 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

[FLOORPLAN](#)





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.

Perfect for grand events or intimate gatherings, this stunning rooftop space seamlessly connects with our indoor areas, creating a fluid and effortless flow between settings. Divisible into multiple sections, it adapts to any setup or occasion, all while treating your guests to breathtaking views of the city sparkling beneath the stars.

FULL TERRACE

Seated: 115 Standing: 230

O'FARRELL TERRACE

Seated: 53 Standing: 60

LOUNGE TERRACE

Standing: 70

STOCKTON TERRACE

Seated: 62 Standing: 100

[FLOORPLAN](#)



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



BANQUET MENUS

Our banquet menus are designed to showcase the bold flavors, vibrant energy, and refined presentation of Chotto Matte's Nikkei cuisine — a unique blend of Japanese technique and Peruvian spirit.

With offerings for any time of day and every style of occasion, our menus range from breakfast and brunch to cocktail receptions, Nikkei food stations, and our signature 9-course tasting menu, designed to take guests on a culinary journey through the Chotto Matte experience.

For receptions and social events, our bite-size canapés and specialty stations allow guests to enjoy a variety of flavors in a dynamic and approachable way.

With a wide range of flavors, formats, and dietary-friendly options, our menus are flexible, inclusive, and elevated—offering something for every guest while bringing the unmistakable energy of Chotto Matte to the table.



BREAKFAST BUFFET MENU

PRICED PER PERSON
(MINIMUM ORDER OF 10 PEOPLE)

FULL AMERICAN BREAKFAST BUFFET

\$90.00

Egg Frittata Vegetariana **V GF**
Onion, spinach and bell peppers

Chotto Frittata **GF**
Egg, smoked kurobuta bacon
and sausage, smoked panca

Pan con Chicharron
Crispy pork belly croissant,
roasted sweet potato, salsa criolla

Peruvian Triples **V**
Japanese-style scrambled egg,
tomato & avocado

Fruit Bowls **V**
Fresh seasonal fruits, yuzu honey

Yoghurt with Granola **VG**
Wild berries

Mini Pastries **V**
Chef's selection

CHOTTO CONTINENTAL BUFFET

\$55.00

Fresh Fruit
Grapes, watermelon, cantaloupe,
pineapple, strawberry

Granola Section
Freshly baked chotto granola,
mild black sesame yogurt, natural yogurt,
local honey, truffled honey

Continental Bakery
Freshly baked pastry selection

BEVERAGE STATION

\$40.00

Freshly Brewed Coffee & Tea, Decaf Coffee,
Orange Juice, Iced Tea & Condiments

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

Price subject to a 20% service charge, a 4% Event Fee, a 5% SF Health Mandate, and an 8.63% Sales Tax.

BRUNCH GROUP MENU

SERVED FAMILY-STYLE

INCA MENU

\$60.00

Cornbread **v**

Jalapeño & honey whipped butter

Wagyu Empanadas

Wagyu beef and sweet raisins
with smoked yuzu chimichurri

Sweet Potato Hash Tobanyaki **v GF**

Scrambled Eggs, sweet potatoes,
spicy poblano peppers, kale, chili,
goji berry, avocado, parmesan cheese.

Served with Crispy Tortillas

Spicy Tuna Crispy Sushi **GF**

Tuna tartare, Peruvian chili

Pollo Peruano **GF**

Whole baby chicken bone in, cilantro,
canchas, pomegranate, lemon zest

DESSERT

Alfajores **v**

Dulce de leche, short bread cookie

Churros **v**

Chocolate-hazelnut sauce
with seasonal fruits

INCA ORO

\$80.00

Guacamole **VG GF**

Tomato Salsa, tostada chips

Wagyu Sliders

Truffled cheese, pickled salsa

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño,
cilantro, yuzu truffle soy

Sweet Potato Hash Tobanyaki **v GF**

Scrambled Eggs, sweet potatoes,
spicy poblano peppers, kale, chili,
goji berry, avocado, parmesan cheese.

Served with Crispy Tortillas

Sato Maki **GF**

Yellowtail, salmon tartare, red pepper,
Chotto soy

Crispy Chicken Croissant

Panko-crusted chicken, sesame seeds,
pomegranate, Kurobuta smoked bacon,
Yamazaki whisky syrup

DESSERT

Alfajores **v**

Dulce de leche, short bread cookie

Churros **v**

Chocolate-hazelnut sauce
with seasonal fruits

VEGETARIAN MENU

\$55.00

Guacamole **VG GF**

Tomato Salsa, tostada chips

King Oyster Mushroom Tostadas **VG GF**

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

Lyche Ceviche **VG GF**

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

Sweet Potato Hash Tobanyaki **v GF**

Scrambled Eggs, sweet potatoes,
spicy poblano peppers, kale, chili,
goji berry, avocado, parmesan cheese.

Served with Crispy Tortillas

Truffled Avocado Roll **VG GF**

Cucumber, sesame seeds, yuzu truffle soy

Crispy Tofu Croissant **v**

Panko-crusted Tofu, sesame seeds,
pomegranate, Yamazaki whisky syrup

DESSERT

Alfajores **v**

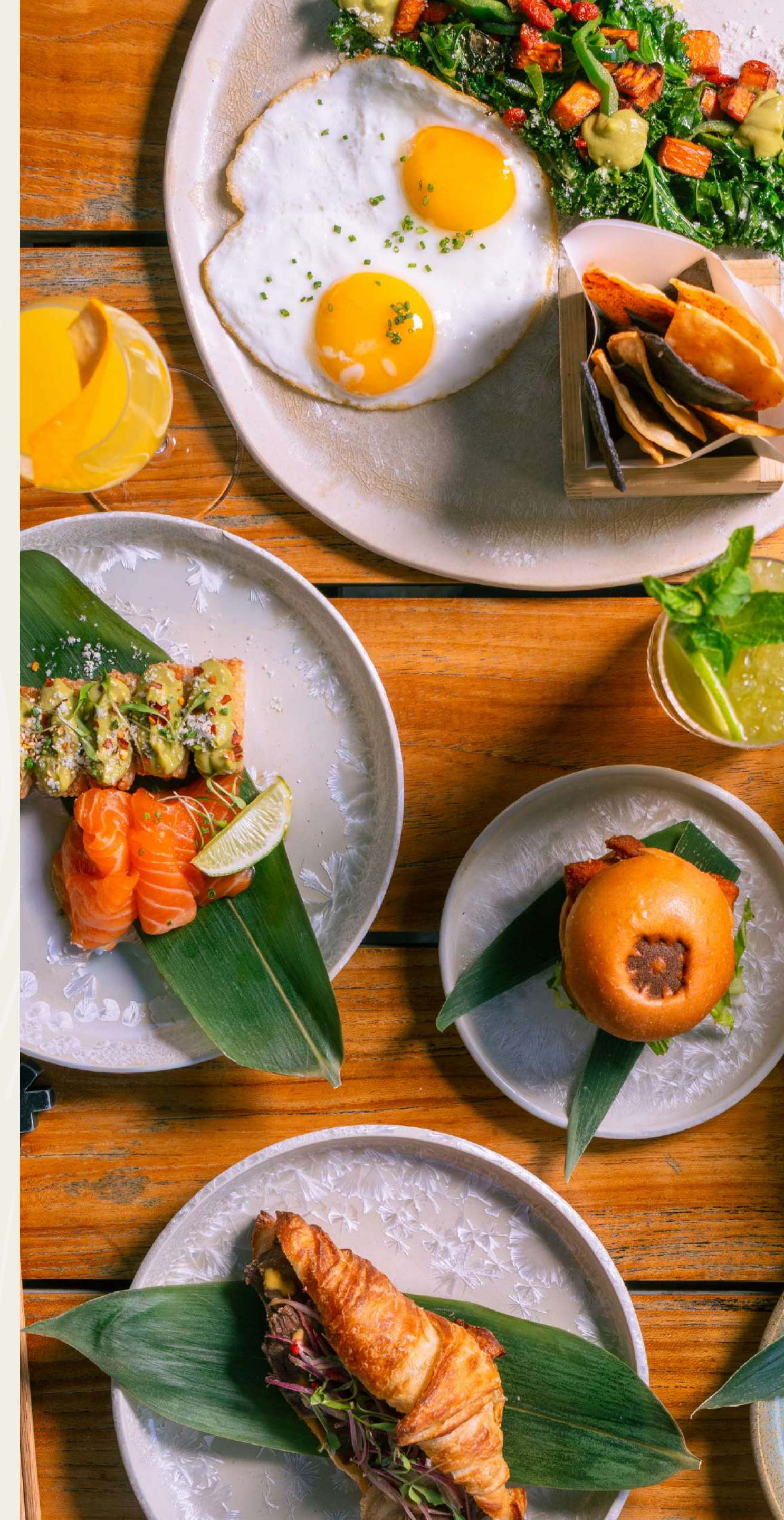
Dulce de leche, short bread cookie

Churros **v**

Chocolate-hazelnut sauce
with seasonal fruits

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

Price is subject to 20% service, 4% Event Fee, 5% SF Health Mandate and 8.63% Sales Tax.





NIKKEI LUNCH

\$60.00 per person

SHAREABLE APPETIZERS:

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

CHOICE OF (Individually Plated)

Amazonian BBQ Salmon **GF**

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

Pollo Picante **GF**

Chicken, cilantro causa, red and yellow anticucho, yuzu, chives

Yasai Kakiage & Furikake Arroz Blanco **VG**

Corn fritters, avocado, green beans, dashi glaze & steamed rice, nori, sesame

All main courses are served with **Chotto Caesar Salad**

SHAREABLE DESSERT:

Warm Cinnamon Churros & Mochi **v**

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

Price subject to a 20% service charge, a 4% Event Fee, a 5% SF Health Mandate, and an 8.63% Sales Tax.

TASTING MENUS

AVAILABLE FOR LUNCH AND DINNER

CHOTTO MENU I

\$105.00 (per person)

Spicy Edamame

Rocoto chili teriyaki dressing, crispy shallots

Chotto Ceviche GF

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

Spicy Tuna Crispy Sushi GF

Tuna tartare, Peruvian chili

Nikkei Gyoza

Pork & shrimp dumplings, yuzu sweet potato purée, red pepper ponzu

Sato Maki GF

Sea bass, salmon tartare, miso vegetables, Chotto soy *Flambéed tableside*

Pollo Den Miso GF

Miso-marinated chicken, carrot, daikon, yellow chili yoghurt

Huacatay Broccoli V GF

Peruvian black mint, garlic butter, red chili, cilantro

Pulled Asado de Tira GF

Pulled beef with black beans, purple potato purée, teriyaki jus, and chives

DESSERT:

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

CHOTTO MENU II

\$140.00 (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

Sea bass, salmon tartare, miso vegetables, Chotto soy *Flambéed tableside*

Amazonian BBQ Salmon GF

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

Arroz Chaufa V GF

Peruvian vegetable egg-fried rice, spicy sesame soy

(vegan option available)

Pulled Asado de Tira GF

Pulled beef with black beans, purple potato purée, teriyaki jus, and chives

Huacatay Broccoli V GF

Peruvian black mint, garlic butter, red chili, cilantro

DESSERT:

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

CHOTTO MENU DELUXE

\$170 .00 (per person)

Shishito Peppers VG GF

Asian sweet peppers, den miso

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Lobster Truffles

Shrimp, truffle shitake mushroom, spring onion, lemon, togarashi

Acevichado Roll

Tuna, prawn tempura, tobiko, ceviche crema

Dressed Otoro Nigiri

Premium tuna belly, kizami wasabi

Black Cod Aji Miso GF

Chili miso marinade, yuzu, chives

Chuleta de Cordero Ahumada GF

Marinated and smoked lamb chop, cilantro, Peruvian chili miso

Arroz Chaufa V GF

Peruvian vegetable egg-fried rice, spicy sesame soy

(vegan option available)

DESSERT:

Matcha Tres Leches V

Milk soaked matcha cake, whipped cream, white chocolate

CHOTTO VEGETARIAN

\$95 .00 (per person)

Edamame VG GF

BBQ soybeans, sea salt

Vegan 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 GF

Romaine lettuce, radicchio, cashew, lemon queso dressing

Yasai Kakiage V

Corn fritters, avocado, green beans, dashi glaze

Nasu Miso VG GF

Eggplant miso, apricot, puffed soba, sesame seeds

King Oyster Mushroom Tostadas VG GF

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

Arroz Chaufa V GF

Peruvian vegetable egg-fried rice, spicy sesame soy

(vegan option available)

DESSERT:

Matcha Tres Leches V

Milk soaked matcha cake, whipped cream, white chocolate

RECEPTION MENUS





PASSED

CANAPÉS

<p>ROBATA Minimum order 2 pieces per person</p>	<p>Anticucho Skewers GF \$3.75 Choice of: Chicken / Salmon / Shrimp</p> <p>Teriyaki Skewers GF \$3.75 Choice of: Chicken / Salmon / Shrimp</p> <p>Beef Filet Skewers v \$7.50 Red anticucho, cilantro, picante teriyaki</p> <p>King Oyster Mushroom Tostada VG GF \$3.75 Pulled mushroom, smoked ají panca chili, guacamole, lime, cilantro</p>
<p>CALIENTE Minimum order 2 pieces per person</p>	<p>Nasu Miso VG GF \$3.75 Eggplant miso, apricot, puffed soba, sesame seeds</p> <p>Black Cod Aji Miso GF \$8.00 Chili miso marinade, yuzu, chives</p> <p>Mini Wagyu Empanadas \$4.00 Wagyu beef and sweet raisins with smoked yuzu chimichurri</p>
<p>FRIO Minimum order 2 pieces per person</p>	<p>Yellowtail "Nikkei Sashimi" GF \$5.50 Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy</p> <p>Lychee Ceviche VG GF \$3.75 Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro</p> <p>Chotto Ceviche GF \$3.75 Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro</p>
<p>DULCE Minimum order 2 pieces per person</p>	<p>Warm Cinnamon Churros v \$3.75 Dulce de leche, chocolate hazelnut sauce</p> <p>Mini Alfajores v \$3.75 Peruvian cookies, dulce de leche</p> <p>Mochi Ice Cream GF \$4.00 Seasonal flavors</p>

A minimum order of 10 people is require for all options v vegetarian / VG vegan / GF gluten free

SUSHI

STATIONS

MAKI STATION
Minimum order 2 pieces per person

- Sato Maki GF** \$4.50
Sea bass, salmon tartare, miso vegetables, Chotto soy *Flambéed tableside*
- Spicy Tuna Hako Roll** \$3.75
Tenkasu tempura, chili garlic mayo
- Dragon Roll** \$3.75
Shrimp tempura, salmon, avocado, unagi sauce
- Truffled Avocado Roll VG GF** \$3.75
Cucumber, sesame seeds, yuzu truffle soy
- Chott "O" Toro Maki** \$6.00
Premium fatty bluefin tuna, green onion, yuzu truffle soy
- Acevichado Roll** \$4.50
Tuna, prawn tempura, tobiko, ceviche crema

NIGIRI STATION
Minimum order 2 pieces per person

- Wagyu Aburi Nigiri GF** \$24.00
Japanese grade A5 wagyu striploin, smoked duck butter, Chotto soy *Flambéed tableside*
- Yellowtail Nigiri GF** \$11.00
Yuzu truffle soy
- O-Toro Aburi Nigiri GF** \$14.50
Premium tuna belly, smoked duck butter, Chotto soy
- Salmon Nigiri GF** \$10.00
Chotto soy

ADD-ONS
Minimum order 2 pieces per person

- Vegan Crispy Sushi VG GF** \$3.75
Picante miso vegetables, takuan, shiso cress
- Spicy Tuna Crispy Sushi GF** \$4.60
Tuna tartare, Peruvian chili

NIGIRI AND SASHIMI
40 pieces
10 of each

- Nigiri Platter GF** \$380.00
Salmon / Tuna / Yellowtail / Steamed Shrimp
- Sashimi Platter GF** \$380.00
Salmon / Tuna / Yellowtail / Steamed Shrimp
- Deluxe Nigiri Platter** \$500.00
O-Toro GF / Scallop GF / Unagi
Wagyu Smoked Duck Butter Gunkan GF

A minimum order of 10 people is require for all options

V vegetarian / VG vegan / GF gluten free





CALIENTE

STATIONS

FOOD BOWLS
Price per bowl
minimum 10
orders per option

Pulled Asado De Tira ^{GF} \$15.50
Pulled beef with black beans, purple potato purée, teriyaki jus, and chives

Pollo Picante ^{GF} \$10.00
Chicken, cilantro causa, red and yellow anticucho, yuzu, chives

Amazonian BBQ Salmon ^{GF} \$13.50
Goji berries, cashew, cilantro, jungle curry, smoked purple potato puré

Beef Yuzu Teriyaki \$25.00
Ribeye, thickened teriyaki, yuzu juice, chives

Black Cod Aji Miso ^{GF} \$25.00
Chili miso marinade, yuzu, chives, sesame furikake rice

Arroz Chaufa ^{VG} \$10.00
Peruvian vegetable egg-fried rice, spicy sesame soy *(vegan option available)*

CANAPÉ STATION
Minimum order 2
pieces per person

Spicy Chicken Karaage ^(per pieces) \$4.00
Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro

Nasu Miso ^{VG GF} \$6.00
Eggplant miso, apricot, puffed soba, sesame seeds

Nikkei Gyoza \$4.40
Pork & shrimp dumplings, yuzu sweet potato purée, red pepper ponzu

Wagyu Sliders \$8.50
Truffled cheese, pickled salsa

Wagyu Empanadas \$7.50
Wagyu beef and sweet raisins with smoked yuzu chimichurri

DULCE
Minimum order 2
pieces per person

Warm Cinnamon Churros ^V \$3.75
Dulce de leche, chocolate hazelnut sauce

Matcha Tres Leches ^V \$4.50
Milk soaked matcha cake, whipped cream, white chocolate

Mini Alfajores ^V \$3.75
Peruvian cookies, dulce de leche

A minimum order of 10 people is require for all options

^V vegetarian / ^{VG} vegan / ^{GF} gluten free

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 - Ketel One

Gin - Junipero

Rye- Bulleit Rye

Scotch - JW Black

Bourbon - Basil Hayden

Cognac - Hennessy VS

Rum - Bacardi Spiced

Mezcal - Legendario Domingo

Tequila - Leon y Sol Blanco

WINE

Sparkling

Prosecco, Tiamo, DOC, Brut

Rosé

Rose of Pinot Noir, Bodega Garzón, Reserva

N/A Sparkling

Non1 Salted Raspberry & Chamomile

Sake

Kizakura, "45"

White

Chardonnay, Lloyd
Sauvignon Blanc, Sean Minor

Red

Pinot Noir, Riverbench Vineyard Cabernet
Sauvignon, Post & Beam by Far Niente Corvina
Blend, Allegrini, Palazzo della Torre

BEER

Trumer Pilsner

Cali Squeeze Blood Orange Wheat

Mind Haze Hazy IPA

Electro-Lime Mexican Cerveza Non-Alc

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 - Nikka Vodka

Gin - Nikka Gin

Rye - High West Double Rye

Scotch - Oban 14

Bourbon - High West Bourbon

Cognac - Hennessy VSOP

Rum - Diplomatico Reserva Exclusiva

Mezcal - Bozal

Tequila - Fortaleza Blanco

WINE

Sparkling

Champagne, Laurent Perrier, Brut

Rosé

Rose of Pinot Noir, The Vice

N/A Sparkling

Non1 Salted Raspberry & Chamomile

Sake

Dassai Blue "35"

White

Chardonnay, Far Niente Sauvignon Blanc,
Clos du Val

Red

Pinot Noir, EnRoute by Far Niente Cabernet
Sauvignon, Caymus Vineyards Tempranillo,
Marqués de Murrieta, Reserva

BEER

Asahi 'Super Dry'

Kyoto White Yuzu Ale

Kizakura Lucky Dog Session IPA

Echigo Stout

Asahi 0.0% Non-Alc

PACKAGE MUST BE THROUGHOUT THE ENTIRETY OF THE EVENT

WINES SUBJECT TO CHANGE DUE SEASONALLY

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

Rose of Pinot Noir, Bodega Garzón, Reserva

White

Chardonnay, Lloyd

Sauvignon Blanc, Sean Minor

Red

Pinot Noir, Riverbench Vineyard

Cabernet Sauvignon, Post & Beam by Far Niente

BEER

Asahi Extra Dry, Lager

Trumer, Pilsner

Coedo, Black Lager

Asahi 0% N/A

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

BEER & WINE PACKAGE (ORO)

(PRICED PER PERSON)

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

WINE

Sparkling

Champagne, Laurent Perrier, Brut

Rosé

Rose of Pinot Noir, The Vice

White

Chardonnay, Far Niente Sauvignon Blanc, Clos du Val

Red

Pinot Noir, EnRoute by Far Niente

Cabernet Sauvignon, Caymus Vineyards

BEER

Lucky Dog, Session IPA

Trumer, Pilsner

Fieldworks Headliner N/A IPA 0%

Hitachino Nest, White Ale





COCKTAILS

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

Spring 44 Gin, junmai Sake, cardamom, wasabi, curcuma, cucumber, lemon, Canada Dry Ginger Ale

Kintsugi \$20.00

Wild Turkey Bourbon, Jim Beam Rye Whiskey, fortified wines, nashi pear, pink peppercorn

Aleteo \$20.00

Ardbeg Islay Whiskey, Chotto Rum blend, pineapple shrub, lime, bitters

El Camino \$20.00

Real del Valle Blanco Tequila, Verde Amaras Mezcal, Cocchi Rosa Vermouth, peche liqueur, hibiscus, celery, rocoto, lime

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)

UNION SQUARE

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

Seven Spice Margarita \$21.00

Arette Blanco Tequila, sudachi, lime, agave, togarashi

A5 Old Fashioned \$24.00

Suntory Toki, demerara sugar, Peruvian bitters, A5 wagyu fat

Kuro Mai Tai \$22.00

Kiyomi Rum, pineapple, lime, black sesame orgeat, orange liqueur

El Rey \$26.00

Fortaleza Blanco, Leon y Sol Reposado, Campari, agave, pineapple, lime, fire water bitters

Lima Hana \$23.00

Jasmine infused Haku Vodka, Barsol Quebranta Pisco, St. Germain, Tozai

CHOTTO ICONS

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

Flor De Manzana \$21.00

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

Yuzu Martini \$21.00

Junipero gin, yuzu, lemon, basil

Chotto Espresso Martini \$22.00

Wheatley Vodka, espresso liqueur, fresh espresso

Lychee Martini \$22.00

Wheatley Vodka, lychee liqueur, lemon

Flor De La Pasión \$15.00

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

BEERS & SOFT DRINKS

BEERS

BEER (BOTTLE & CIDERS)

Asahi Extra Dry \$11.00 *(bottle)*
Lager

Kyoto White Yuzu Ale \$11.00 *(bottle)*
White Ale

Echigo Stout \$13.00 *(bottle)*
Stout

Trumer Pils, Pilsner \$11.00
Trumer Brewery • Berkeley, CA

Cali Squeeze, Blood Orange Wheat \$13.00
Firestone • Berkeley, CA

Mind Haze, Hazy IPA \$14.00
Firestone • Berkeley, CA

Delicious IPA, American IPA \$14.00
Stone Brewing • Escondido, CA

Ace Pineapple Cider, Cider \$11.00
Ace Cider • Sebastopol, CA

NON-ALCOHOLIC

Asahi Super Dry 0.0% \$10.00
Molson Coors Brewery, Vancouver,
Canada Non-Alcoholic Lager

Eletro-Lime Cerveza, Mexican Lager \$11.00
Best Day Brewing • Sausalito, CA6

DRINKS

JUICE

Apple \$6.00

Cranberry \$6.00

Grapefruit \$6.00

Orange \$6.00

Pineapple \$7.00

SOFT DRINKS \$5.00

Coca Cola

Diet Coke

Canada Dry Ginger Ale

Fever Tree Ginger Beer

Fever Tree Club Soda

Fever Tree Tonic

Sprite

VELLAMO WATER (750ML)

BOTTLED WATER \$7.00

Still / Sparkling



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.

Otokoyama "Man's Mountain" \$215.00

HOKKAIDO PREFECTURE, JAPAN, JUNMAI DAIGINJO
Green apple, pear, and white peach.
Clean, dry, and perfectly balanced, with a velvety texture and a crisp, delicate finish.

Naraman "Assemblage" \$365.00

FUKUSHIMA PREFECTURE, JAPAN, JUNMAI DAIGINJO
Green apple, melon, and steamed rice.
Complex and multidimensional, with a touch of umami, white flower, and a velvety, lingering finish.

SPARKLING

Prosecco, Tiamo, DOC, Brut \$75.00

VENETO, ITALY - NV
Green apple, pear and citrus.
Light and refreshing, with a touch of peach.

Paula Kornell Brut \$95.00

CALIFORNIA, USA - NV
Lemon, green apple, and white peach.
Crisp and elegant, with a touch of toasted brioche and orange blossom.

Laurent Perrier, La Cuvée, Brut \$130.00

CHAMPAGNE, FRANCE - NV
White peach, lemon, and pear.
Crisp and balanced, with a touch of honeysuckle and brioche.

Veuve Clicquot Yellow Label Brut \$180.00

CHAMPAGNE, FRANCE - NV
Yellow apple, lemon, and peach.
Rich and well-structured, with a touch of toasted brioche and vanilla.

Laurent Perrier, Rosé \$170.00

CHAMPAGNE, FRANCE - NV
Strawberry, raspberry, and redcurrant.
Refreshing and complex, with a touch of orange zest.

N/A SPARKLING

Non1 salted raspberry & chamomile \$69.00

ROSE

Rose of Pinot Noir, Bodega Garzón, Reserva \$65.00

MALDONADO, URUGUAY - 2022
Strawberry, raspberry, and violet.
Dry and light-bodied, with a crisp finish.

Rose of Pinot Noir, The Vice \$80.00

NAPA VALLEY, CALIFORNIA - 2025
Wild strawberry, watermelon, and crisp citrus.
Fresh acidity with a dry, elegant finish.

WHITE

Chardonnay, Far Niente \$118.00

NAPA VALLEY, USA - 2023
Ripe pear, apple, and pineapple.
Rich and full-bodied, with a touch of spice and a hint of toast.

Chardonnay, Lynmar Quail Hill \$147.00

RUSSIAN RIVER VALLEY, USA - 2020
Baked apple, lemon curd, and pear.
Rich and creamy, with a touch of baking spice and toasted oak.

Chardonnay, Pahlmeyer \$230.00

NAPA VALLEY, USA - 2023
Mango, baked apple, and peach.
Opulent and full-bodied, with a touch of vanilla bean and toasted brioche.

Chardonnay, J. Moreau & Fils Chablis 1er Cru Mont de Milieu \$140.00

BURGUNDY, FRANCE - 2023
Green apple, lemon, and white peach.
Crisp and mineral-driven, with a touch of flint and saline.

Chardonnay, Xavier Monnot Meursault Les Chevalières \$249.00

BURGUNDY, FRANCE - 2023
Yellow apple, lemon, and pear.
Rich and creamy, with a touch of toasted hazelnut and vanilla.

Sauvignon Blanc, Sean Minor \$78.00

CALIFORNIA, USA - 2024
Melon, green apple, and grapefruit.
Crisp and refreshing with a clean mineral finish.

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, Joseph Mellot Touraine-Chenonceaux \$99.00

LOIRE VALLEY, FRANCE - 2023
Grapefruit, white peach, and pear.
Crisp and aromatic, with a touch of white blossom and mineral.

Sauvignon Blanc, Roc de l'Abbaye Sancerre \$139.00

LOIRE VALLEY, FRANCE - 2023
Lemon, green apple, and white peach.
Crisp and mineral-driven, with a touch of flint and citrus.

WINE & SAKE MENU

WINES & SAKE SUBJECT TO CHANGE SEASONALLY

RED

Pinot Noir, Riverbench Vineyard \$90.00

SANTA MARIA VALLEY, USA - 2024

Red cherry, raspberry, and strawberry.
Elegant and silky, with a touch of rose petal and earth.

Pinot Noir, EnRoute by Far Niente \$110.00

RUSSIAN RIVER VALLEY, USA - 2023

Strawberry, baking spice, and pomegranate.
Silky and smooth, with a long, fruit-driven finish.

Pinot Noir, Sean Minor Sangiaco Roberts Road Vineyard \$140.00

SONOMA COAST, USA - 2023

Black cherry, raspberry, and plum.
Refined and structured, with a touch of forest floor and baking spice.

Pinot Noir, Summer Dreams, 'Stargazing' by Hundred Acre \$175.00

SONOMA COAST, USA - 2022

Black raspberry, wild strawberry, and rose.
Opulent and seamless, with a touch of exotic spice and tea leaf.

Pinot Noir, Domaine Pierre Gelin, Fixin \$130.00

BURGUNDY, FRANCE - 2021

Black cherry, blackcurrant, and violet.
Robust and structured, with a touch of earth and firm tannins.

Pinot Noir, Labouré-Roi, Nuits-Saint-Georges \$143.00

BURGUNDY, FRANCE - 2022

Blackcurrant, dark cherry, and smoke.
Powerful and earthy, with a touch of spice and firm tannins.

Pinot Noir, Domaine Michel Magnien, Morey-Saint-Denis \$200.00

BURGUNDY, FRANCE - 2023

Black cherry, wild strawberry, and violet.
Elegant and earthy, with a touch of truffle and finegrained tannins.

Cabernet Sauvignon, Post & Beam by Far Niente \$95.00

NAPA VALLEY, USA - 2022

Red cherry, blackberry, and ripe blueberry.
Rich and fruit-forward, with a long finish.

Cabernet Sauvignon, Caymus Vineyards \$120.00

CALIFORNIA, USA - 2022

Blackberry, black currant, and fig.
Full-bodied and silky smooth, with hints of chocolate and coffee.

Cabernet Franc, Peju Reserve \$169.00

NAPA VALLEY, USA - 2019

Dark plum, raspberry, and violet.
Elegant and refined, with a touch of graphite, dried herbs, and velvety tannins.

Cabernet Sauvignon, Nickel & Nickel 'John C. Sullenger' \$220.00

OAKVILLE, NAPA VALLEY - 2023

Black cherry, plum, and red currant.
Voluptuous and silky, with a touch of iron, leafy tobacco, and firm, dusty tannins.

Cabernet Sauvignon, Alpha Omega 'ERA' \$655.00

NAPA VALLEY, USA - 2023

Blackberry, blueberry, and espresso.
Opulent and multi-layered, with a touch of graphite, dark chocolate, and seamless tannins.

Red Blend Château de Pennautier 'L'Esprit De Pennautier' \$117.00

CABARDÈS, LANGUEDOC-ROUSSILLON, FRANCE - 2020

Blackberry, dark plum, and lavender.
Medium-bodied and rustic, with a touch of black pepper, wild herbs, and savory tannins.

Bordeaux Blend 'Chevalier de Lascombes' \$95.00

MARGAUX, FRANCE - 2023

Red cherry, blackcurrant, and violet. Soft and elegant, with a touch of licorice, spice, and silky tannins.

Bordeaux Blend Château Durfort-Vivens \$275.00

MARGAUX, FRANCE - 2020

Blackcurrant, blackberry, and violet.
Elegant and silky, with a touch of graphite, cedar, and fine-grained tannins.

Sangiovese, San Giorgio, Brunello di Montalcino \$136.00

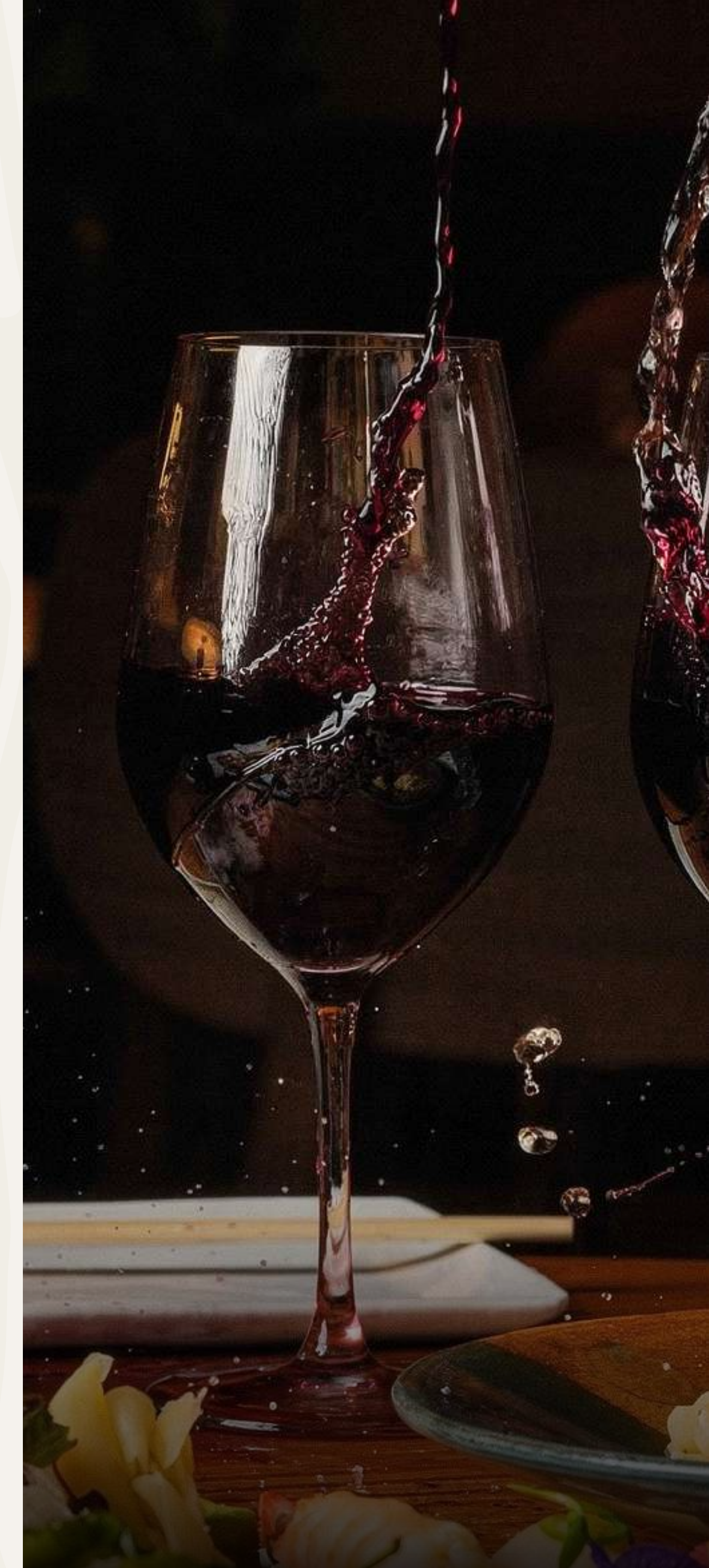
TUSCANY, ITALY - 2018

Black cherry, plum, and mushroom.
Full-bodied and rich, with chocolate and dried herbs.

Nebbiolo, Ricossa, Barolo, Riserva, DOCG \$145.00

PIEDMONT, ITALY - 2016

Raspberry, strawberry, and mushroom.
Full-bodied and complex, with chocolate and earthy spices.



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)

Kizakura “45” \$79.00

KYOTO PREFECTURE, JAPAN, JUNMAI DAIGINJO

Ripe melon, peach, and chestnut
Soft and smooth, with a touch of floral 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.

Tenko 40 “Heavenly Grace” \$139.00

TOCHIGI PREFECTURE, JAPAN, JUNMAI GINJO

Apple, banana, and summer flower.
Full-bodied and smooth, with a richly textured finish.

DELUXE SAKE TASTING STATION (BOTTLE)

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.

Otokoyama “Man’s Mountain” \$215.00

HOKKAIDO PREFECTURE, JAPAN, JUNMAI DAIGINJO

Green apple, pear, and white peach.
Clean, dry, and perfectly balanced, with a velvety texture and a crisp, delicate finish.

Naraman “Assemblage” \$365.00

FUKUSHIMA PREFECTURE, JAPAN, JUNMAI DAIGINJO

Green apple, melon, and steamed rice.
Complex and multidimensional, with a touch of umami, white flower, and a velvety, lingering finish.



CONTACT INFORMATION

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

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