

CHOTTO

MATTE



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



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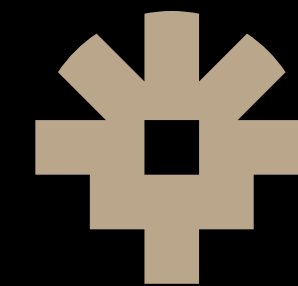
Rooftop Terrace

Full Buyout

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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.

BREAKFAST BUFFET EVENTS MENU





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

\$70.00

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

EVENTS BRUNCH 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, 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

\$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-crust 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

NEW VEGETARIAN GROUP 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-crust Tofu, sesame seeds, pomegranate, Yamazaki whisky syrup

DESSERT

Alfajores **v**

Dulce de leche, short bread cookie

Churros **v**

Chocolate-hazelnut sauce with seasonal fruits

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

LUNCH EVENT MENU





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.

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

NIKKEI DINNER MENU





NIKKEI DINNER

\$75.00 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 GF

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

Pulled Asado de Tira GF

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

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.

RECEPTION MENUS





PASSED

CANAPÉS

ROBATA

Minimum order 2
pieces per person

CALIENTE

Minimum order 2
pieces per person

FRIO

Minimum order 2
pieces per person

DULCE

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

Beef Filet Skewers **V**
Red anticucho, cilantro, picante teriyaki

\$7.50

King Oyster Mushroom Tostada **VG GF**
Pulled mushroom, smoked ají panca chili,
guacamole, lime, cilantro

\$3.75

Nasu Miso **VG GF**
Eggplant miso, apricot, puffed soba,
sesame seeds

\$3.75

Black Cod Aji Miso **GF**
Chili miso marinade, yuzu, chives

\$8.00

Mini Wagyu Empanadas
Wagyu beef and sweet raisins
with smoked yuzu chimichurri

\$4.00

Yellowtail "Nikkei Sashimi" **GF**
Cherry tomatoes, jalapeño, cilantro,
yuzu truffle soy

\$5.50

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

Warm Cinnamon Churros **V**
Dulce de leche, chocolate hazelnut sauce

\$3.75

Mini Alfajores **V**
Peruvian cookies, dulce de leche

\$3.75

Mochi Ice Cream **GF**
Seasonal flavors

\$4.00

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

BANQUET TASTING EVENTS MENUS



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

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

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 - Ardberg 10
Bourbon - Bulleit

Cognac - Hennessy VS
Rum - Zacapa Sistema Solera 23
Mezcal - Del Maguey Espadin
Tequila - Casamigos Blanco

WINE

Sparkling

Vin Mousseux, Henri Champiau
"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 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

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 / Aromatic)

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 \$7.00

Apple
Cranberry
Grapefruit
Orange
Pineapple

SOFT DRINKS \$5.00

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

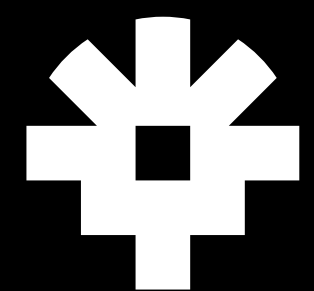
Seated: 120 Standing: 160

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



SUSHI LOUNGE TERRACE

Standing: 30



STOCKTON TERRACE

Seated: 63
Standing: 100

LOUNGE TERRACE

Standing: 70

FLOWER LOUNGE TERRACE

Standing: 40

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

Seated: 24
Standing: 35

EXCLUSIVE BUYOUTS

Seated: 285
Standing: 500

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

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

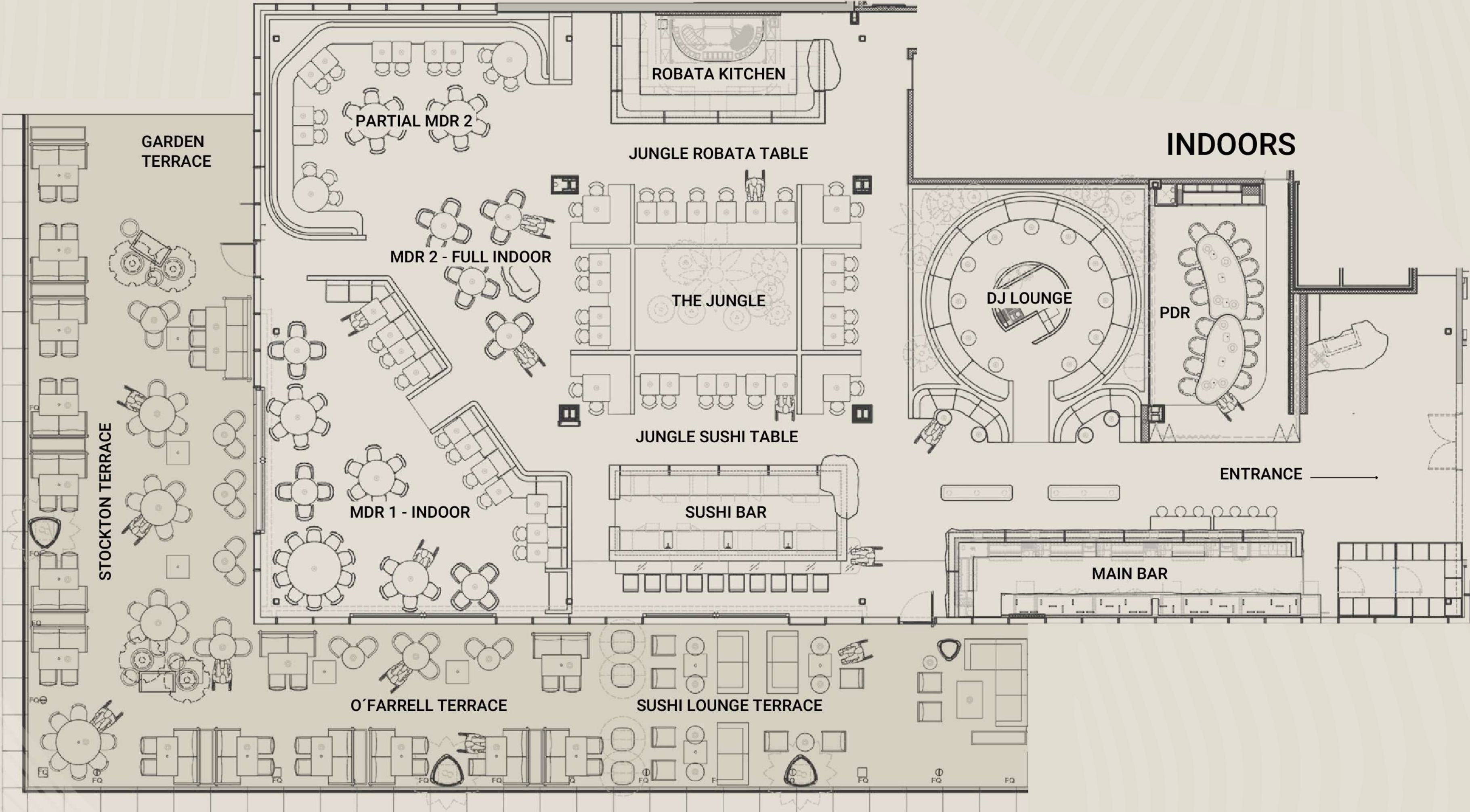
[EVENTS INQUIRY FORM](#)

[MATTERPORT](#)

[VIDEO TOUR](#)

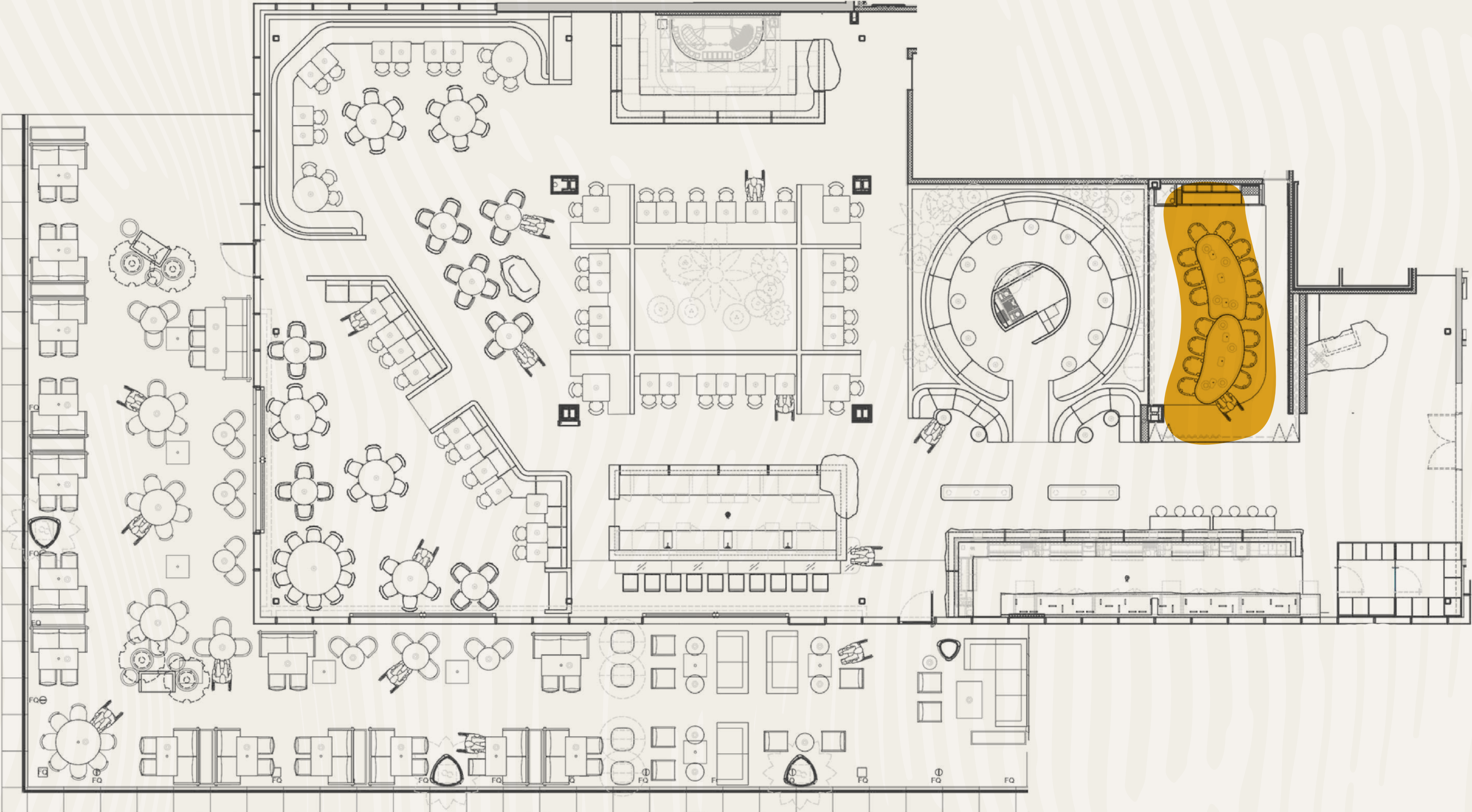


CHOTTO MATTE FLOOR PLAN



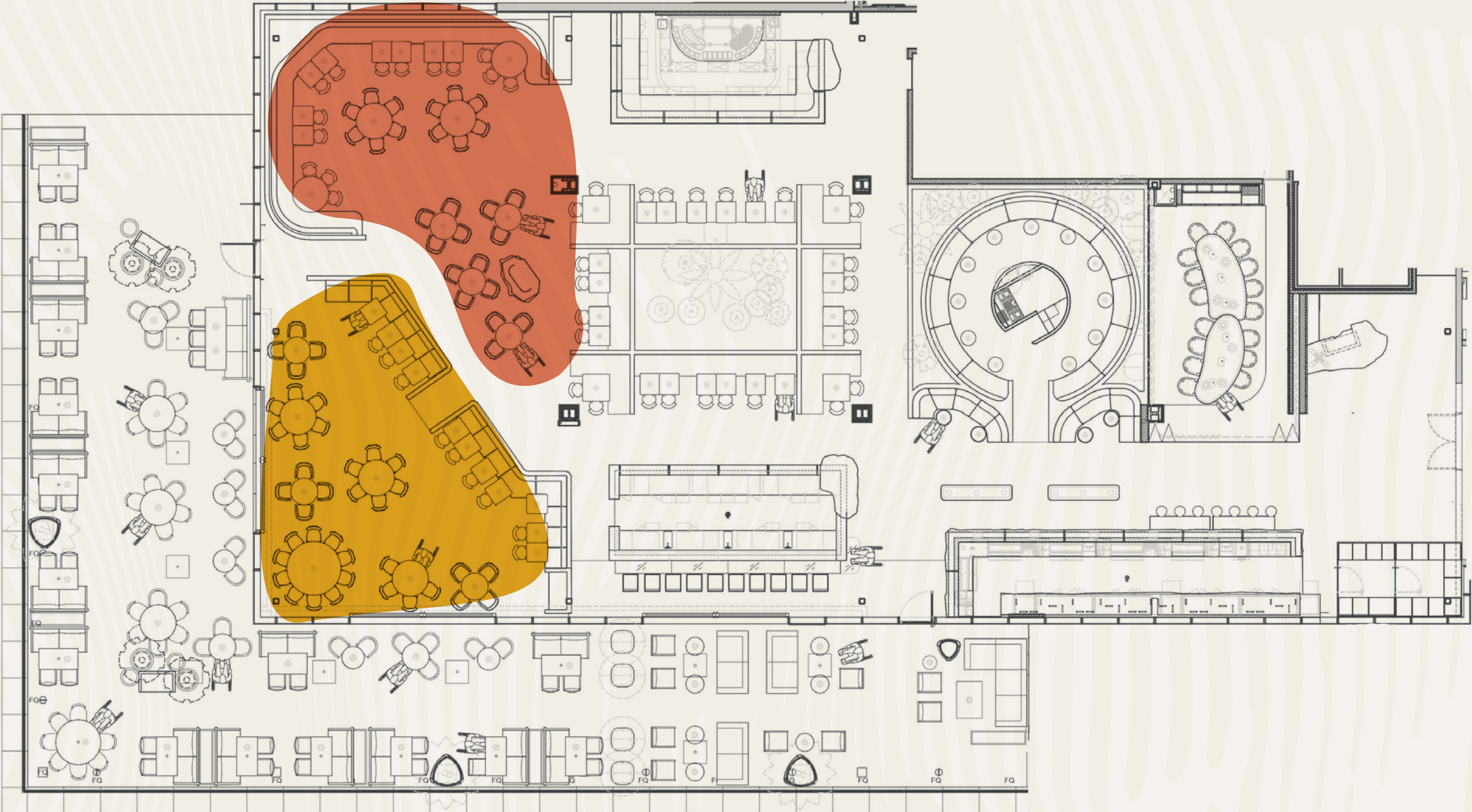
PRIVATE DINING ROOM

Capacity
Seated: 20



GROUP DINING

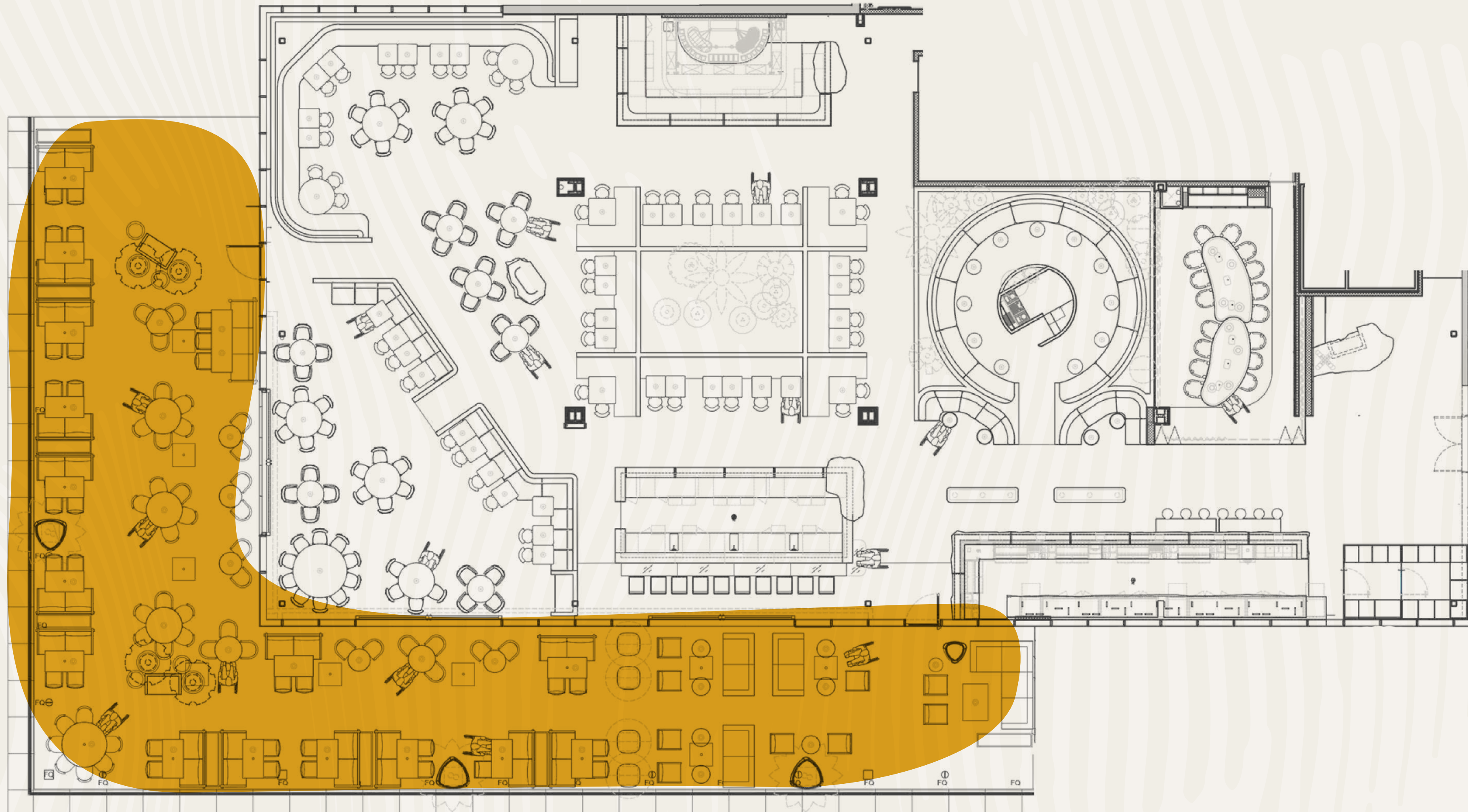
Capacity
Seated: 10 to 80
Standing: 10 to 100



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**