

terrazza brunch

brunch cocktails

El Jardín Margarita \$20.00
Barsol Quebranta Pisco,
Tequila Reposado,
double syrup, lime juice,
cilantro leaves, spicy bitters

Cucumber Breeze \$20.00
Gin, St. Germain,
lime juice, double syrup,
cucumber, mint leaves

Cherry Bloom Fizz \$19.00
Gin, Prosecco, lime juice,
cherry juice

Nikkei Bloody Mary \$19.00
Shochu, bloody mix, olive juice,
yuzu, ají amarillo tincture,
spiced rim

Traditional Mimosa \$17.00
Prosecco, freshly squeezed
orange juice

Verde Musa Matcha Mojito \$20.00
White Rum, elderflower liqueur,
lime, double syrup, matcha float

starters

Wagyu Sliders (per piece) \$7.50
Truffled cheese, pickled salsa

Cornbread **V** \$13.50
Jalapeño & honey whipped butter

Guacamole **VG GF** \$11.00
Tomato salsa, tostada chips

Wagyu Empanadas (per piece) \$7.50
Wagyu beef and sweet raisins
with smoked yuzu chimichurri

sushi bar

Vegan Crispy
Sushi **VG GF** (five pieces) \$18.00
Picante miso vegetables,
takuan, shiso cress

Chotto Ceviche **GF** \$25.00
Sea bass sashimi, leche de tigre,
chive oil, sweet potato,
Peruvian corn, cilantro

Dragon Roll \$27.50
Shrimp tempura, salmon,
avocado, unagi sauce

Sato Maki **GF** \$27.50
Yellowtail, salmon tartare,
red pepper, Chotto soy

Smoked Salmon
Avocado Toast **GF** \$20.00
Crispy rice, chili flakes,
parmesan snow, olive oil

Acevichado Roll \$26.00
Tuna, prawn tempura,
pickled cucumber, ceviche crema

brunch signatures

Pan con Chicharrón \$22.00
Crispy pork belly, salsa criolla,
honey spicy mayo, sweet potatoes

Dulce de Leche Pancakes **V** \$20.00
Seasonal fruit, candied cashew,
orange maple syrup

Smoky Breakfast Burrito \$17.50
Scrambled eggs, avocado,
spinach, roasted red peppers,
black beans, pico de gallo,
mozzarella cheese, poblano pepper
*Served with roasted potatoes
and red pepper sauce*
Add braised beef short rib +\$10.00

Ají Panca Shakshuka
Toban Yaki **V** \$22.00
Poached eggs, tomato and red
pepper sauce with smoked red chili,
queso fresco, arugula, avocado
Served with sourdough toast

Sweet Potato Hash
Toban Yaki **V GF** \$20.00
Fried eggs, sweet potatoes,
spicy poblano peppers, kale, chili,
goji berry, avocado, parmesan cheese
Served with crispy tortillas

Chotto English Breakfast \$30.00
Fried eggs, kurobuta smoked
bacon and sausages, roasted tomatoes,
sautéed mushrooms, BBQ baked beans,
roasted sweet potato, sourdough toast

Crispy Chicken Croissant \$27.00
Panko-crusted chicken,
sesame seeds, pomegranate,
bacon, Yamazaki whisky syrup

Picante Yakitori Steak & Egg \$55.00
Filet steak, fried eggs, fried potatoes,
fresh salad, yuzu dressing

Chotto Caesar Salad **V GF** \$20.00
Romaine lettuce, radicchio,
cashew, lemon queso dressing

Chef's Selection \$189.00
Tomahawk **GF** (30 oz)
Served with smoked yuzu chimichurri

sides

Kurobuta Smoked Bacon \$7.00

Kurobuta Sausages \$7.00

Sautéed Mushrooms **V GF** \$7.00

BBQ Baked Beans **VG GF** \$5.00

Sourdough Toast **V** \$5.00

Two Fried Eggs **V GF** \$5.00

Fried Potatoes **VG GF** \$5.00

Crispy Sweet Potatoes **VG GF** \$5.00

desserts

Matcha Tres Leches **V** \$15.00
Milk soaked matcha cake,
whipped cream, white chocolate

Warm Cinnamon Churros **V** \$14.00
Dulce de leche,
chocolate hazelnut sauce

Passion Fruit Crème Brûlée **V GF** \$15.00
Sake poached pineapple

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