

brunch menu

a little something

Shishito Peppers VG GF	\$13.50
Asian sweet peppers, den miso	
Edamame VG GF	\$10.00
BBQ soybeans, sea salt, lemon	

small plates

Wagyu Sliders (3 pieces)	\$33.00
Truffled cheese, pickled salsa	
Spicy Chicken Karaage	\$20.00
Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro	
Chotto Caesar Salad V GF	\$20.00
Romaine lettuce, radicchio, cashew, lemon queso dressing	

raw bar

Smoked Salmon Sashimi GF	\$9.00
Yuzu dressing, furikake	
Yellowtail “Nikkei Sashimi” GF	\$30.50
Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy	
Chotto Ceviche GF	\$24.00
Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	
Lychee Ceviche VG GF	\$18.00
Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	
Spicy Tuna Crispy Sushi (5 pieces) GF	\$23.00
Tuna tartare, Peruvian chilli	

sushi bar

Dragon Roll	\$25.00
Shrimp tempura, salmon, avocado, unagi sauce	
Sato Maki GF	\$29.50
Sea bass, salmon tartare, miso vegetables, Chotto soy, <i>flambéed tableside</i>	
Spicy Tuna Hako Roll	\$23.00
Tenkasu tempura, chili garlic mayo	
Truffled Avocado Roll VG GF	\$17.50
Cucumber, sesame seeds, yuzu truffle soy	
Chott “O” Toro Maki	\$27.00
Premium fatty bluefin tuna, green onion, yuzu truffle soy	
Acevichado Roll	\$31.00
Tuna, shrimp tempura, pickled cucumber, ceviche crema	

brunch signatures

Smashed Avocado Toast V	\$16.00
Avocado sourdough toast, togarashi, feta crumble, pickled onion rings, aged balsamic Add two poached eggs \$6.00	
Crispy Chicken Karaage Butter Croissant	\$24.00
Millionaire bacon, pomegranate, orange maple syrup	
Japanese Toban Yaki Omelette	\$19.00
Hot smoked salmon, yuzu hollandaise, parmesan, chopped chives, sourdough toast	
Buttermilk Pancakes V	\$22.00
Maple-glazed plantain, candied sesame cashew, blueberries, hazelnut chocolate, maple drizzle <i>flambéed tableside</i>	
The Millionaire Loaded Tater Tots	\$15.00
Truffle parmesan, glazed bacon, black beans, cilantro, guacamole, truffle mayo	
Royal Benedict	\$21.00
Poached egg, smoked salmon, toasted bagel, orange tobiko caviar, yuzu hollandaise, chopped chives, parmesan	
El Gran Plato	\$28.00
Two sunny-side-up eggs, baby spinach, avocado, aji panca beans, truffled parmesan tater tots, bacon, sourdough toast	
Chotto Steak & Eggs	\$54.00
Wagyu Picanha steak, sunny side up eggs, tater tots, yuzu hollandaise sauce	

Chotto’s Signature Shibuya French Toast	\$17.00
Japanese milk bread	
CHOICE OF TOPPINGS	
Matcha Dream	
Matcha custard cream, seasonal berries, strawberry yuzu coulis, white chocolate	
Chocolate Chotto	
Warm hazelnut chocolate, Biscoff cookie crumble, banana brûlée <i>flambéed tableside</i>	
Berry Bliss	
Vanilla custard, seasonal berries, passionfruit yuzu honey	

robata farm

Pollo Den Miso GF	\$24.00
Miso-marinated chicken, carrot, daikon, aji chili yoghurt	
Pollo Picante GF	\$24.00
Cilantro causa, anticucho, yuzu, chives	

robata sea

Amazonian Jungle Salmon GF	\$26.50
Jungle curry, goji berries, pecans, cilantro, smoked purple potato	
Black Cod Aji Miso GF	\$57.00
Miso-marinated cod, yuzu, chives	

robata land

Maíz a la Parrilla V GF	\$17.00
Grilled corn, rocoto chili butter	
Truffled Mushroom Rice V GF	\$23.00
Japanese mushrooms, egg yolk, parmesan, chives	

desserts

Sorbet VG	\$15.00
Mango, yuzu, guava & passion fruit	
Mochi Ice Cream (3 pieces) VG GF	\$12.00
<i>Ask your server for today’s selection</i>	
Ice Cream (3 scoops) V GF	\$11.00
<i>Ask your server for today’s selection</i>	
Passion Fruit Crème Brûlée V GF	\$11.00
Sake-poached pineapple	
Warm Cinnamon Churros VG	\$11.00
Chocolate-hazelnut sauce	

V vegetarian / VG vegan / GF gluten free