brunch menu

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

a little something

Shishito Peppers VG GF — $13.50
Asian sweet peppers, den miso

Edamame VG GF — $10.00
BBQ soybeans, sea salt

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

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, *flambéed tableside*

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
flambéed tableside

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
NY Striploin 8oz, 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
flambéed tableside

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
Ask your server for today's selection

Ice Cream (3 scoops) V GF — $11.00
Ask your server for today's selection

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

GHOTTO

brunch menu