
CHOTTO
MATTE
LONDON | MANCHESTER | TORONTO | SAN FRANCISCO | DOHA | RIYADH | SYDNEY



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INTRODUCTION

Nestled within Toronto’s bustling Bay Street, Chotto Matte stands as an unrivalled 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 graffiti 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 prioritise ethical farming practices.

EVENT SPACES





MAIN DINING ROOM

Celebrate in style with full access to Chotto Matte's Dining Room, available for exclusive hire.

Dive into the complete Nikkei experience within a diverse space, adaptable to any occasion. A coveted choice for both larger corporate or social gatherings, the Dining Room at Chotto Matte transitions between both standing and seated events.

Guests dining in this area are surrounded by the captivating theatrics of the Open Sushi Counter and unique cocktail bar, offering an unforgettable experience for all.

FULL MAIN DINING ROOM
Seated: 175 Standing: 250

BACK MDR
Seated: 72 Standing: 85

HALF MAIN DINING ROOM
Seated: 112 Standing: 150



AKACHAN LOUNGE

The Akachan Lounge offers refined exclusivity, with a semi-private enclave that is perfect for those more intimate social gatherings and cocktail receptions.

A carefully curated smaller event space, this area seamlessly integrates with the dynamic ambiance of the wider restaurant and is ideal for hosting an elevated drinks affair.

CAPACITY

Standing: 65



PATIO

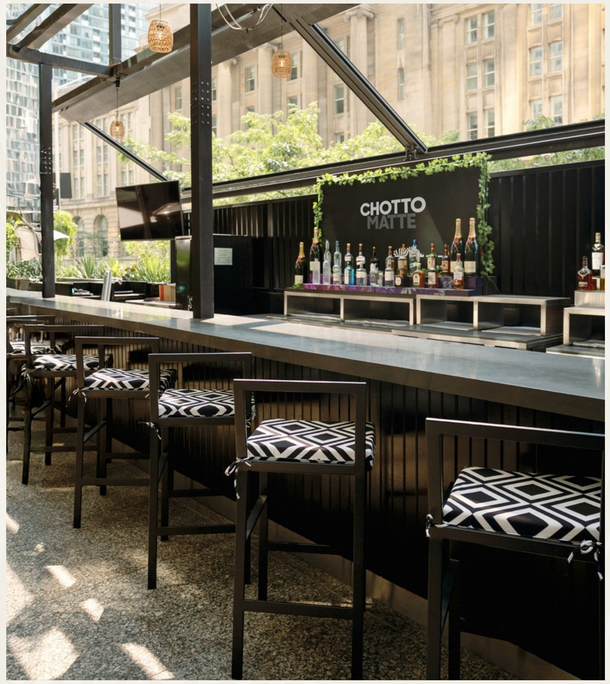
A perfect setting for a spring or summer rendezvous, the Patio at Chotto Matte is an abundant oasis and an ideal space to host an al fresco dining experience.
With overhead cover, portable heaters and views of the city, the Patio welcomes social gatherings of all kinds and facilitates both standing and seated events.

CAPACITY
Seated: 150
Standing: 250

PATIO CAPACITIES



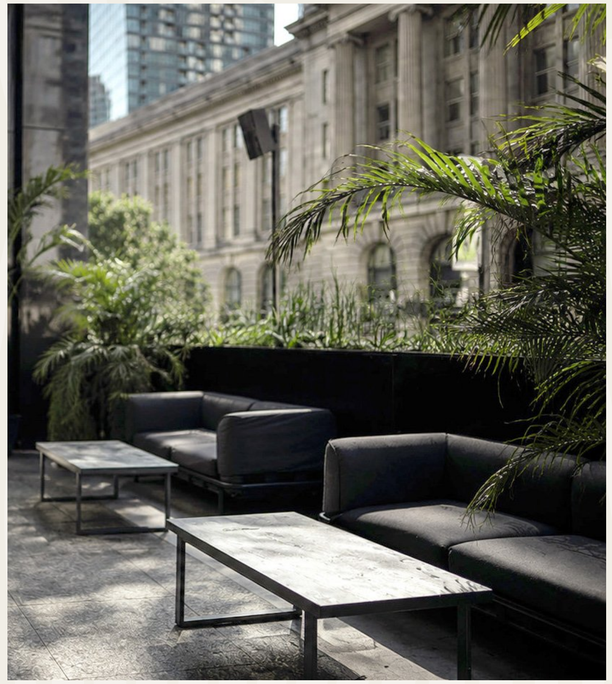
BAY ST CORNER *With view of tower*
Seated: 55 Standing: 75



PATIO BAR
Seated: 20 Standing: 40



TOKYO TERRACE
Seated: 75 Standing: 100

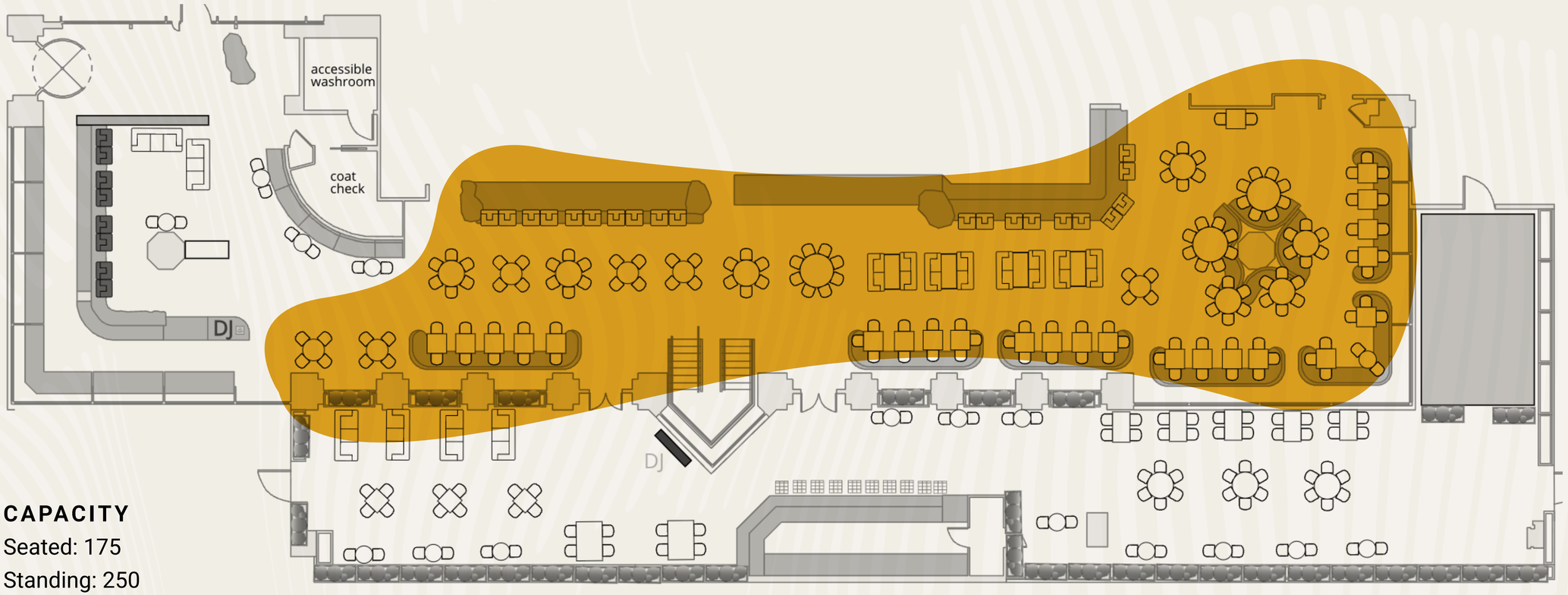


LIMA LOUNGE
Seated: 20 Standing: 40

FLOOR PLANS



DINING ROOM

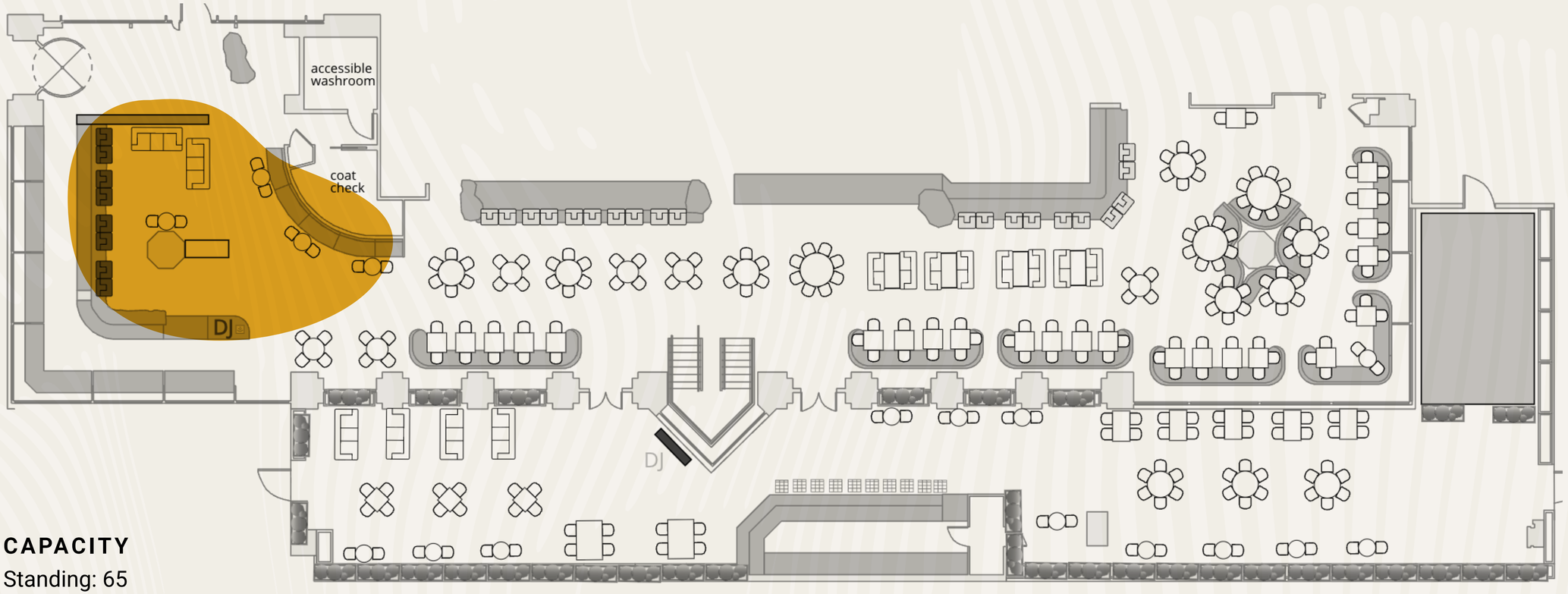


CAPACITY

Seated: 175

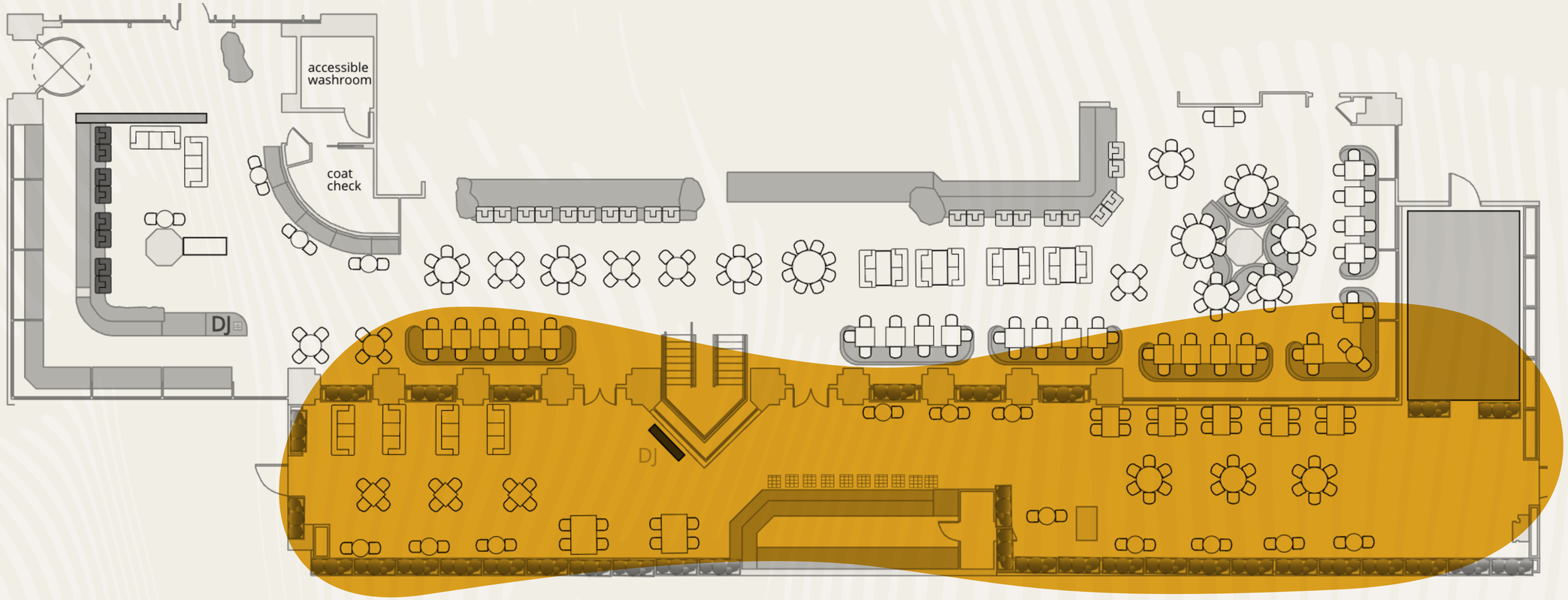
Standing: 250

AKACHAN LOUNGE



CAPACITY
Standing: 65

PATIO



BAY ST CORNER
Seated: 55 | Standing: 75
With view of CN Tower

PATIO BAR
Seated: 20 | Standing: 40

TOKYO TERRACE
Seated: 75 | Standing: 100

LIMA LOUNGE
Seated: 20 | Standing: 40

EVENT MENUS



GROUP DINING MENUS

NIKKEI MENU I

$100.00 (per person)

Edamame GF
BBQ soy beans, sea salt

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

Chotto Caesar Salad GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

Spicy Tuna Hako Roll
Tenkasu tempura, chilli garlic mayo

Pollo Picante GF
Chicken, red and yellow anticucho, yuzu, chives

BBQ Huacatay Broccoli GF
Peruvian black mint, garlic butter red chilli, coriander

Dessert
Chef's choice

NIKKEI MENU II

$135.00 (per person)

Shishito Peppers GF
Asian sweet peppers, den miso

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

Nikkei Gyoza
Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Dragon Roll
Shrimp tempura, salmon, avocado, unagi sauce

Pollo Den miso GF
Miso marinated chicken, carrot, daikon, yellow chilli yoghurt

Maíz a la Parrilla VG
Robata butter corn, rocotto chilli butter, coriander

Asado De Tira GF
Slow cooked braised beef, purple potato purée, teriyaki jus, chives

Dessert
Chef's choice

NIKKEI MENU DELUXE

$175 .00 (per person)

Shishito Peppers GF
Asian sweet peppers, den miso

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

Chotto Caesar Salad GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

Hotategai GF
Scallop nigiri, nori jam

Sato Maki GF
Yellowtail, salmon tartare, red pepper, Chotto soy

Black Cod Aji Miso GF
Chilli miso marinade, yuzu, chives

Wagyu Striploin GF
Truffle teriyaki jus

Dessert
Chef's choice

NIKKEI VEGETARIAN MENU

$85 .00 (per person)

Edamame GF
BBQ soy beans, sea salt

Lychee Ceviche GF
Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Chotto Caesar Salad GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

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

Truffled Avocado Maki GF
Cucumber, sesame seeds, yuzu truffle soy

Oyster Mushroom Chaufa GF VG
Peruvian vegetable fried rice, sesame soy, smoked panca oyster mushroom

Dessert
Chef's choice

Price is subject to 13% HST, 18% auto gratuity fee and 4% Admin Fee.

V vegetarian / VG vegan / GF gluten free

RECEPTION MENUS





RAW BAR

Yellowtail Nikkei Sashimi GF $5.00
Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Lychee Ceviche VG GF $4.00
Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Chotto Ceviche GF $4.50
Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Vegan Crispy Sushi VG GF $4.00
Picante miso vegetables, takuan, shiso cress

Spicy Tuna Crispy Sushi GF $4.00
Tuna tartare, Peruvian chilli

Salmon Tostada GF $4.00
Amazu ponzu, wasabi root emulsion, crispy sweet potato

Chef's Sashimi Selection GF $120.00
6 pc sake
6 pc hamachi

CHEF'S NIGIRI

Yellowtail GF $9.00
Yuzu truffle soy

Maguro GF $8.00
Picante herb salsa, mustard miso

Sake GF $7.00
Shiso, ikura

Hotategai GF $8.00
Nori jam

Mushi Ebi GF $9.00
Tobiko mayo

Unagi GF $9.00
Eel

Wagyu Aburi GF $19.00
Japanese Grade A5 wagyu, foie gras, Chotto soy

O-Toro Aburi GF $15.00
Premium tuna belly, foie gras, Chotto soy

A minimum order of 15 people is required for all options

V vegetarian / VG vegan / GF gluten free

SUSHI STATION

Truffled Avocado Roll VG GF $4.00
Cucumber, sesame, yuzu truffle soy

Dragon Roll $4.00
Shrimp tempura, salmon,
avocado, unagi sauce

Spicy Tuna Hako Roll $4.00
Tenkasu tempura,
chilli garlic mayo

Sato Maki GF $4.50
Yellowtail, salmon tartare, a
sparagus, Chotto soy

Soft Shell Crab Roll $5.00
Avocado, shiso, tobiko

ROBATA GRILLED

Anticucho Skewers GF
Salmon $4.00
Chicken $4.00
Beef $6.50

Teriyaki Skewers GF
Salmon $4.00
Chicken $4.00
Beef $6.50

Pollo Den Miso GF $4.00
Miso-marinated chicken, aji yogurt

Pollo Peruano GF $5.00
Coriander, cancha corn,
pomegranate, lemon

Asado de Tira GF $6.50
Braised beef, purple potato purée,
teriyaki jus

Chuleta de Cordero Ahumada GF $6.50
Smoked lamb, coriander,
Peruvian chilli miso

Warm Beef Fillet Tataki GF $6.50
Seared beef, smoked aji panca,
passion fruit salsa

Black Cod Aji Miso GF $8.00
Chilli miso, yuzu, chives

A minimum order of 15 people is required for all options

V vegetarian / VG vegan / GF gluten free





MINI MEALS

Nasu Miso VG GF — $6.50
Eggplant miso, apricot, puffed soba

Yuca Fritas VG GF — $10.00
Peruvian cassava fries, ají panca dip, yuzu

Chotto Caesar Salad V GF — $9.00
Baby gem, cashew, lemon queso

Arroz Chaufa VG GF — $10.00
Peruvian vegetable fried rice, spicy sesame soy

Truffled Mushroom Rice V — $11.50
Japanese mushrooms, queso fresco, parmesan, chives

Teriyaki BBQ Salmon GF — $13.50
Sesame, yuzu, scallions

Pollo Picante GF — $11.00
Chicken, red and yellow anticucho, yuzu, chives

Pollo Nipon GF — $10.00
Teriyaki sauce, sesame, yuzu, scallions

Black Cod Aji Miso GF — $25.00
Chilli miso marinade, yuzu, chives

SHAREABLE BITES

King Oyster Mushroom Tostada VG GF — $4.00
Smoked aji panca chilli, guacamole, lime

Spicy Chicken Karrage — $4.00
Buttermilk, Nikkei rub, gochujang

Nikkei Gyoza — $6.00
Pork & prawn, yuzu sweet potato, red pepper ponzu

Crispy Chicken Sliders — $12.00
2 pieces
Nikkei Buffalo sauce, pickles

Wagyu Sliders — $14.00
2 pieces
Truffled cheese, pickled salsa

A minimum order of 15 people is required for all options

V vegetarian / VG vegan / GF gluten free

DULCE

Mochi Selection VG GF — $4.00

Warm Cinnamon Churros V — $5.00
Dulce de leche,
chocolate hazelnut sauce

Passion Fruit Crème Brûlée V GF — $9.00
Sake poached pineapple

Raspberry Chocolate Brownie V GF — $5.00
White chocolate drizzle,
raspberry crumble



V vegetarian / VG vegan / GF gluten free

A minimum order of 15 people is required for all options

NIKKEI LUNCH SETS

A REFINED LUNCH, THOUGHTFULLY DESIGNED
TO BE SAVORED IN JUST 45 MINUTES—
IDEAL FOR A TIME-CONSCIOUS MIDDAY ESCAPE.

ICHI 一

$45.00

Miso Soup GF
Wakame, scallion

Edamame VG GF
BBQ soybeans, sea salt

Chotto Caesar Salad V GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

CHOICE OF

Spicy Buttermilk Chicken Karaage
Nikkei rub, gochujang, lime, cilantro

Dragon Roll
Shrimp tempura, salmon, avocado, unagi sauce

NI 二

$55.00

Miso Soup GF
Wakame, scallion

Edamame VG GF
BBQ soybeans, sea salt

Salmon Nigiri (two pieces) GF

Chotto Caesar Salad V GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

CHOICE OF

Pollo Den Miso GF
Miso-marinated chicken, carrot, daikon, yellow chilli yoghurt

Sato Maki GF
Yellowtail, salmon tartare, asparagus, Chotto soy
Flambéed tableside

SAN 三

$69.00

Miso Soup GF
Wakame, scallion

Shishito Peppers VG GF
Asian sweet peppers, den miso

Salmon Nigiri (two pieces) GF

Chotto Caesar Salad V GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

Arroz Blanco Al Vapor VG GF
Steamed rice

CHOICE OF

Black Cod Aji Miso GF
Chilli miso marinade, yuzu, chives

Truffled Pollo Nipon GF
Teriyaki sauce, yuzu, scallions

Pulled Asado de Tira GF
Slow-cooked pulled beef, black beans,purple potato purée, teriyaki jus, chives

Price is subject to 13% HST, 18% auto gratuity fee and 4% Admin Fee.

BENTO BOXES

DELUXE BENTO

$88.00

Miso Soup GF
Wakame, scallion

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

Nigiri Selection GF
Maguro / Sake / Hamachi

Chotto Maki GF
Chef's selection fish, tobiko, spicy mayo

Chotto Caesar Salad V GF
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

Pulled Asado de Tira GF
Slow-cooked pulled beef, black beans, purple potato purée, teriyaki jus, chives

Black Cod Aji Miso GF
Chilli miso marinade, yuzu, chives

Arroz Chaufa VG GF
Peruvian vegetable fried rice, spicy sesame soy

VEGETABLE BENTO

$49.00

Edamame VG GF
BBQ soybeans, sea salt

Lychee Ceviche VG GF
Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Nigiri Selection VG
Takuan / Avocado

Truffled Avocado Maki VG
Cucumber, sesame seeds, yuzu truffle soy

Arroz Chaufa VG GF
Peruvian vegetable fried rice, spicy sesame soy

BBQ Huacatay Broccoli VG GF
Peruvian black mint, red chilli, cilantro

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

V vegetarian / VG vegan / GF gluten free

COCKTAILS & WINE





COCKTAILS

TOKYO TO LIMA

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.

The Story Of Jade 2 1/4 oz — $19.00
Tanqueray London Dry Gin, Junmai Sake, cardamom, wasabi, curcuma, cucumber, lemon, ginger ale
(Fresh / Floral / Aromatic)

Kakigori 1 1/4 oz — $19.00
True Theory Vodka, aperitif, lychee, yuzu, raspberry
(Frozen / Fruity / Floral)

Wabi-Sabi 2 oz — $19.00
Canvas Gin, Sapaq Italia Pisco, dry vermouth, aji inca, acacia honey, kumquat, grapefruit, sprite
(Zesty / Herbal / Peppery)

Kintsugi 2oz — $19.00
Bearface Triple Oaked Whisky, Crown Royal North Rye Whisky, sherry, tawny port
(Punchy / Aromatic / Musky)

El Camino 2 3/4 oz — $21.00
El Jimador Blanco Tequila, Del Maguey Vida mezcal, vermouth blend, peche liqueur, hibiscus, celery, rocoto, lime
(Floral / Earthy / Fresh)

La Chakana 2 oz — $23.00
Del Maguey Vida mezcal, Chotto vermouth blend, Hennessy VS cognac, D.O.M. Benedictine, bitters
(Earthy / Smoky / Complex)

Chicha Sagrada 2 oz — $19.00
True Theory Vodka, Cocchi Rosa vermouth, fino sherry, peach, chicha orgeat, lemon, soda, bitters
(Fresh / Fruity / Nutty)

Aleteo 2oz — $17.00
Diplomatico Mantuano, Appleton V/X, Islay whisky, pineapple shrub, lime, bitters
(Tropical / Tangy / Smoky)

CHOTTO ICON

ELEVATED OUR WAY, EACH CRAFTED WITH THEIR PERFECT DISTILLATE MATCH

The Pisco Sour 1 1/2 oz — $19.00
BASE: SAPAQ ITALIA PISCO
Blended for an ice cold, frothy finish

The Negroni 2 1/2 oz — $19.00
BASE: TANQUERAY LONDON DRY GIN
Made with our signature vermouth blend for complexity

The Vesper 3 1/4 oz — $22.00
BASE: TANQUERAY NO TEN GIN
Without dilution, straight from the freezer to make it punchy

The Daiquiri 2 oz — $19.00
BASE: CAPTAIN MORGAN GOLD RUM
With an in-house rum blend for added depth

The Margarita 2 1/2 oz — $19.00
BASE: EL JIMADOR BLANCO TEQUILA
Enhanced with our secret salt mix for an extra zing

The Old Fashioned 2 1/2 oz — $21.00
BEARFACE TRIPLE OAKED WHISKEY
Heavy on the bitters with a touch of rye for the perfect kick

BAY STREET

A SUB-COLLECTION OF SIPS, EXCLUSIVE TO AND INSPIRED BY OUR TORONTO LOCATION

He's So Smoking 2oz — $23.00
El Jimador Blanco Tequila, peach schnapps, yuzu, lemon, ginger, lapsang
(Zesty / Smoky / Earthy)

Sawayaka 21/4 oz — $20.00
Tanqueray London Dry Gin, yuzu sake, yuzu, lemon, shiso
(Fresh / Zesty / Herby)

ALCOHOL FREE

REWORKED FROM OUR TOKYO TO LIMA MENU

Wabi-No-Sabi — $15.00
Seedlip Garden non-alcoholic spirit, aji inca, acacia honey, kumquat, grapefruit, lemonade
(Sweet / Tangy / Herby)

Flor De La Pasión — $11.00
Passion fruit, mango, elderflower, mint
(Floral / Tropical / Zesty)

Chicha Enamorada — $15.00
Seedlip Spice non-alcoholic spirit, peach, chicha orgeat, lemon, ginger ale
(Fresh / Fruity / Nutty)

Yubari — $11.00
Melon, lychee, yuzu, grapefruit, shiso
(Tropical / Floral / Aromatic)

WINES BY THE BOTTLE

SPARKLING

Fiol, Prosecco $69.00
VENETO, ITALY
Aromas of pear, citrus and green apple with notes of white flowers and banana.

Fiol, Rosé Prosecco $88.00
VENETO, ITALY
Raspberry and wild strawberry with hints of citrus lemons and white flowers.

Moët & Chandon, Impérial Brut $245.00
CHAMPAGNE, FRANCE
Defined aromas of roasted nuts, rye bread toast and grapefruit.

Moët & Chandon, Impérial Rosé Brut $275.00
CHAMPAGNE, FRANCE
A lively, intense bouquet of red fruits with floral nuances of rose.

WHITE

Fontamara, Pinot Grigio $59.00
ABRUZZO, ITALY – 2024
Light, clean and crisp with green apple flavours and almond in the finish.

Domaine de L'Herré, Sauvignon Blanc $76.00
GASCONY, FRANCE – 2025
Gooseberry and grapefruit with hints of fresh grass.

Charles Baker, 'B-Side' Riesling $82.00
NIAGARA, CANADA – 2023
Honey and petrol on the nose. Dry, crisp and rich with apple and citrus.

Soalheiro, 'Allo' Alvarinho/Loureiro $99.00
VINHO VERDE, PORTUGAL – 2024
Nectarine, lime and grapefruit with great salinity.

Stratus, Estate Chardonnay $119.00
NIAGARA, ONTARIO – 2025
Buttery rich yet fresh on the palate, with notes of pear and spice.

Château de Maligny, ' Carré de César' Chablis $159.00
BURGUNDY, FRANCE – 2024
Pronounced minerality with delicate touches of green apple and citrus fruit.

ROSE

Nicolas Idiart, Rosé $75.00
LANGUEDOC - ROUSSILON, FRANCE – 2024
Aromas of rose petals. Fresh, balanced and savoury with notes of citrus on the finish.

Leaning Post, Rosé $84.00
NIAGARA, CANADA – 2023
Vibran t strawberry, watermelon, raspberry and orange-peelwith lovely notes of honeysuckle and orange-blossom.

RED

Domaine André Aubert 'Le Devoy', Grignan Les Adhémar, Grenache/Syrah/Carrignan $84.00
RHÔNE, FRANCE – 2023
Bright and juicy red cherry, raspberry, and plum with notes of pepper and herbs.

Susana Balbo, BenMarco, Malbec $89.00
MENDOZA, ARGENTINA – 2022
Blackberries, violets, pronounced acidity, firm tannins and great length.

Hollick Old Vines, Cabernet Sauvignon $108.00
COONAWARA, AUS – 2022
Blackcurrant, black cherries, spices and cedar. Firm and bold, yet graceful.

Leaning Post, Pinot Noir $108.00
NIAGARA, CANADA – 2023
Flavours of beet root, earth, leaves and dirt with stunning bing cherry, raspberry, and mulberry.

Tornatore, Etna Rosso $136.00
SICILY, ITALY – 2022
Notes of red berries, morello cherry and black cherry, Mediterranean herbs, and white pepper.

Château Roquegrave, Cru Bourgeois Bordeaux $115.00
BORDEAUX, FRANCE – 2019
Complex and balanced with notes of blackcurrant, cedar, and earthy undertones.









EXCLUSIVE BUYOUTS

Chotto Matte offers a multisensory dining experience, featuring a captivating visual journey throughout the space. Available for full venue exclusive hire, the venue can accommodate up to 250 seated or 500 standing guests in the summer season, and up to 175 seated or 350 standing guests in the winter season.

Guests enjoy an electrifying atmosphere, with chef-led culinary artistry, live entertainment, and curated beats from leading underground DJs.

Capacity
Seated: 250
Standing: 400



BESPOKE

Our dedicated team is on hand to elevate your event with customizable menus, personalized soundtracks, 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.

ADD ON:

- Custom Menu Designs
- Satellite Bar
- AV & microphone support
- DJ Hire
- Live Entertainment
- Florists

CONTACT INFORMATION

LOCATION

Brookfield Place, 161 Bay Street, Toronto ON

HOURS OF OPERATION

Monday: 11:30am – 10pm
Tuesday – Thursday: 11:30am – 11pm
Friday: 11:30am – 12am
Saturday: 12pm – 12am
Sunday: 4pm – 10pm

CONTACT

For all event inquiries, please contact our dedicated events teams on

Phone: 647-954-4997
Events Email: cmtevents@chotto-matte.com
Website: chotto-matte.com/toronto



