



**CHOTTO  
MATTE**

**GROUP  
DINING  
MENUS**

Available for groups of 9+ guests  
by pre-order only



# GROUP DINING MENUS

**V** vegetarian

**VG** vegan

**GF** gluten free

## SIGNATURE TASTING MENU

£95.00 (per person)

### **Padrón Peppers** **VG GF**

Spanish sweet peppers, den miso

### **Purple, Green & White Tostada Chips** **VG GF**

Guacamole

### **Sea Bass Ceviche** **GF**

Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

### **Sato Maki** **GF**

Sea bass, salmon tartare, romano pepper, Chotto soy

### **Amazonian BBQ Salmon** **GF**

Goji berries, Brazil nuts, coriander, jungle curry, smoked purple potato purée

### **Arroz Chaufa** **V GF**

Peruvian vegetables, egg fried rice, spicy sesame soy

### **Truffled Corn Ribs** **V**

Peruvian corn, queso fresco, huancaína, coriander

### **Asado De Tira** **GF**

Slow cooked braised beef, purple potato purée, teriyaki jus, chives

### **Dessert** **V**

Chotto Matte Dessert Platter

Please kindly note that menu items shown may be subject to change, based on product availability at the time of booking. Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.



# GROUP DINING MENUS

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## SIGNATURE DELUXE MENU

£135.00 (per person)

### Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

### King Oyster Mushroom Tostadas **VG GF**

Pulled mushroom, smoked aji panca chilli, guacamole, lime, coriander

### Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

### Tuna Tataki **GF**

Seared tuna, karashi su miso, red jalapeño herb salsa

### Sushi Selection

Tiger Roll - Flamed eel, avocado, seasoned corn tempura

Salmon Nigiri - Shiso, ikura

O-Toro Nigiri - Kizami wasabi salsa

### Beef Fillet Tataki **GF**

Seared beef, smoked aji panca, passion fruit salsa

### Wagyu Arroz Chaufa **GF**

Japanese A5 Wagyu sirloin, Peruvian vegetables, egg fried rice, spicy sesame soy

### Amazonian BBQ Salmon **GF**

Goji berries, Brazil nuts, coriander, jungle curry, smoked purple potato purée

### Jack's Creek Ribeye **GF**

Served with anticucho, smoked jalapeño

### Dessert **v**

Chotto Matte Dessert Platter

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# GROUP DINING MENUS

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## SIGNATURE VEGETARIAN MENU

£85.00 (per person)

### Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

### Purple, Green & White Tostada Chips **VG GF**

Guacamole

### Lychee Ceviche **VG GF**

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

### El Jardín Roll **VG GF**

Sake soy bok choy, shiso, cauliflower, pea purée

### Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

### BBQ Huacatay Broccoli **VG GF**

Peruvian black mint, red chilli, coriander

### Arroz Chaufa **V GF**

Peruvian vegetables, egg fried rice, spicy sesame soy

### King Oyster Mushroom Tostadas **VG GF**

Pulled mushroom, smoked aji panca chilli, guacamole, lime, coriander

### Truffled Corn Ribs **V**

Peruvian corn, queso fresco, huancaína, coriander

### Nasu Miso **VG GF**

Aubergine miso, apricot, puffed soba, sesame seeds

### Dessert **V**

Chotto Matte Dessert Platter

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## ADD A LITTLE EXTRA

Served sharing style, recommend one dish between two guests

**Wagyu Beef Gyoza** £22.00  
Shiitake, sesame, teriyaki veal jus

**Jumbo Prawn Tempura** £37.00  
Red onion, coriander, ama su ponzu

**Sushi Selection** £19.25  
Dragon Roll - Prawn tempura, salmon, avocado, unagi sauce

Sato Maki **GF** - Sea bass, salmon tartare, romano pepper, Chotto soy

**Deluxe Dressed Nigiri** £27.50  
O-Toro / Wagyu Foie Gras Gunkan / Scallop **GF** / Unagi

**Black Cod Aji Miso GF** £43.00  
Chilli miso marinade, yuzu, chives

## STEAKS

Served with anticucho, smoked jalapeño

**Rib Eye GF** (340gr) £66.00

**Sirloin GF** (340gr) £55.00

**British Dry Aged Tomahawk GF** (900gr) £98.00

**BBQ Huacatay Broccoli VG GF** £11.75  
Peruvian black mint, red chilli, coriander

**Truffled Purple Potato Mash v GF** £13.50  
Black truffle, apple wood smoked purple potato purée

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