GHOTTO MANAGEMENT OF THE PROPERTY OF THE PROPE



SOHO | MARYLEBONE | MIAMI | TORONTO | DOHA | SAN FRANCISCO



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MENU HIGHLIGHT

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

















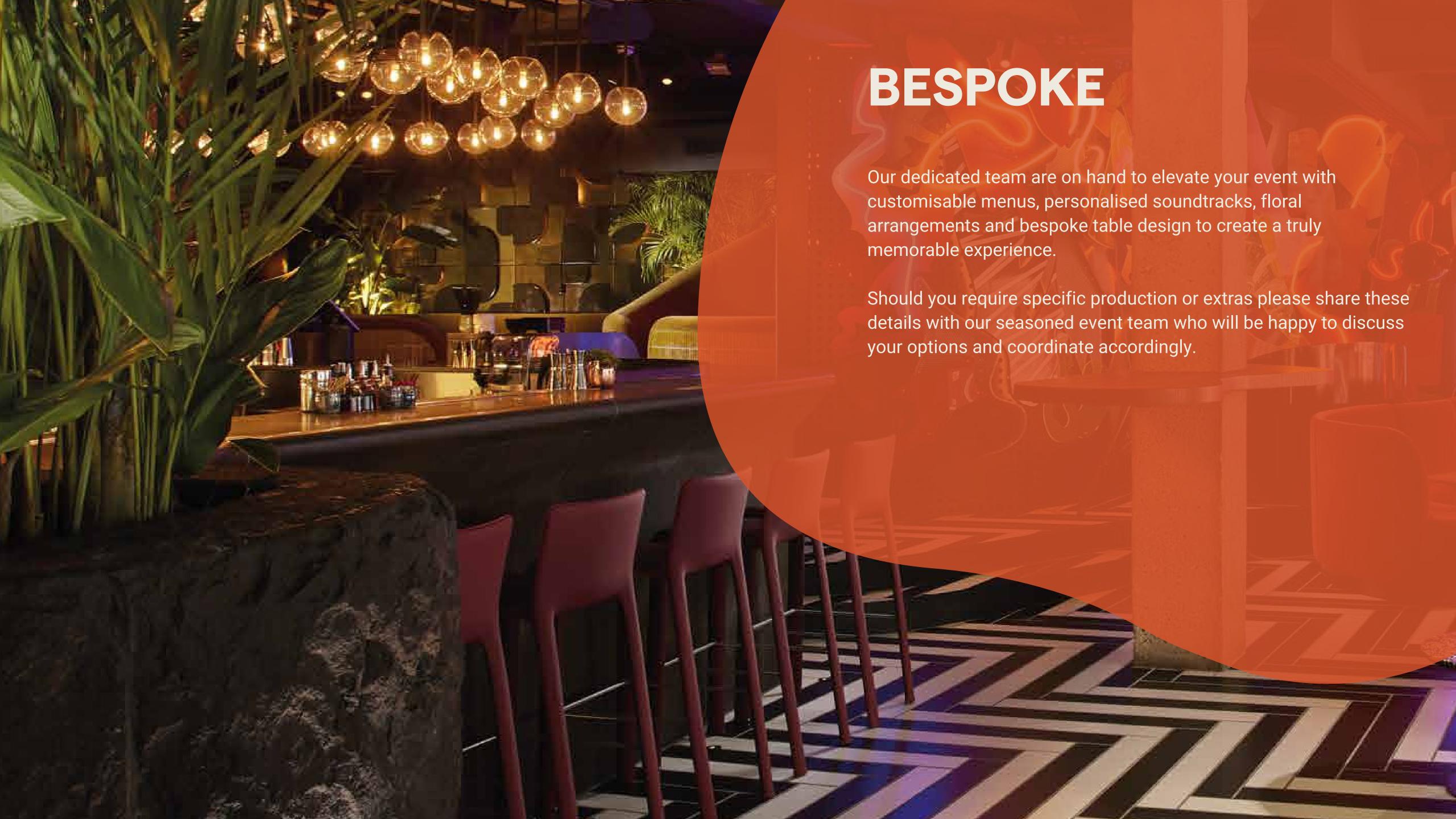


EXCLUSIVE HIRE

Chotto Matte is a multisensory experience – delighting diners with a thrilling visual journey that unfolds through the space. Available for full exclusive hire, unleash the full potential of the space when hosting with us.

Accommodating up to 140 seated or 400 standing guests, Chotto Matte offers diners an electrifying experience, from the masterful precision of the chefs to live entertainment and curated beats from leading underground DJs.

Capacity
Seated: 140
Standing: 400



For all event enquiries, please contact our dedicated events team on

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Chotto Matte: 11-13 Frith Street, Soho W1D 4RB