

CHOTTO

MATTE



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

EVENTS AND PRIVATE HIRE





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The background features a vibrant, abstract composition of organic, flowing shapes in various colors including red, orange, yellow, green, and purple. These shapes are filled with intricate, hand-drawn textures that resemble topographical lines or cellular patterns. The overall aesthetic is bold and artistic, typical of contemporary wall art.

INTRODUCTION

Situated in the heart of Miami's South Beach, 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 art adorning our walls to the captivating theatrics of our Open Sushi Counter and the Robata grill, every corner tells a story.

A collage of Nikkei cuisine dishes. In the top left, a lobster is served on a wooden board, topped with tempura, shredded cheese, and onions. In the center, a blue ceramic bowl contains green beans. In the bottom right, a metal tray holds several pieces of sushi with various toppings. In the bottom left, a glass of beer is visible. The background is a textured, light-colored surface.

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 MENUS



MENU I

\$95.00 (per person)

Edamame **VG GF**

Asian sweet peppers, den miso

Salmon Tostada* **GF**

Cauliflower crema, queso fresco, red chilli, mango

Spicy Tuna Crispy Sushi* **GF**

Tuna tartare, Peruvian chilli

Chotto Ceviche* **GF**

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

Arroza Chaufa **GF**

Peruvian vegetable egg fried rice, spicy sesame soy

Pollo Den Miso* **GF**

Miso marinated chicken, carrot, daikon, yellow chilli yoghurt

Amazonian BBQ Salmon* **GF**

Goji berries, pecan nuts, cilantro, jungle curry, smoked purple potato purée

Tiger Roll* **GF**

Flamed eel, avocado, seasoned corn tempura

Dessert **V**

Chef's choice dessert

MENU II

\$120.00 (per person)

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Yellowtail "Nikkei Sashimi"* **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Warm Beef Fillet Tataki* **GF**

Tuna tartare, Peruvian chilli

Tentáculos de Pulpo* **GF**

Octopus, spicy yuzu, purple potato purée

Wood Fired Brussels Sprouts **V GF**

Queso fresco, aji amarillo

Asado De Tira **GF**

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

Pollo Picante

Chicken, red and yellow anticucho, yuzu, chives

Dragon Roll* **GF**

Shrimp tempura, salmon, avocado, unagi sauce

Dessert **V**

Chef's choice dessert

MENU DELUXE

\$175.00 (per person)

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Yellowtail "Nikkei Sashimi"* **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Wagyu Aburi Nigiri* **GF**

Australian grade 8-9, foie gras, Chotto soy

Tuna Tataki with Caviar * **GF**

Seared tuna, Karashi su miso, red jalapeño herb salsa

Truffle Purple Mashed Potatoes **V GF**

Black truffle, applewood smoked purple potato purée

Chuleta De Cordero Ahumada **GF**

Marinated and smoked lamb chop, cilantro, Peruvian chilli miso

Black Cod Aji Miso **GF**

Chilli miso marinade, yuzu, chives

Sato Maki* **GF**

Yellowtail, salmon tartare, red pepper, Chotto soy

Dessert **V**

Chef's choice dessert

VEGETARIAN

\$95.00 (per person)

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Lychee Ceviche **VG GF**

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

Jungle Salad **V GF**

Green papaya, mango, daikon, red onion, pomegranate, cashew, furikake, yellow chilli dressing

Wood Fired Brussels Sprouts **V GF**

Queso fresco, aji amarillo

El Jardín Roll **VG GF**

Sake soy bok choy, broccoli, cauliflower, pea purée

Nasu Miso **VG GF**

Eggplant miso, apricot, puffed soba, sesame seeds

King Oyster Mushroom Tostada **VG GF**

Pulled mushroom, smoked aji panca chilli, guacamole, lime, cilantro, truffle oil

Corn Ribs **V**

Peruvian corn, queso fresco, huancaína, cilantro

Dessert **V/VG**

Chef's choice dessert

CANAPÉ MENU

\$4.00 (per piece)

SUSHI

Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Tiger Roll*

Flamed eel, avocado, seasoned corn tempura

Dragon Roll* **GF**

Shrimp tempura, salmon, avocado, unagi sauce

El Jardín Roll **VG GF**

Sake soy bok choy, broccoli, cauliflower, pea purée

Soft Shell Crab **GF**

Avocado, shiso, tobiko

FRIO

Warm Beef Fillet Tataki* **GF**

Tuna tartare, Peruvian chilli

Salmon Tostada* **GF**

Cauliflower crema, queso fresco, red chilli, mango

Tuna Tataki* **GF**

Seared tuna, Karashi su miso, red jalapeño herb salsa, caviar

Lychee Ceviche **VG GF**

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

Chotto Ceviche* **GF**

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

Yellowtail "Nikkei Sashimi"* **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

ESPECIAL

Black Cod Aji Miso **GF**

Chilli miso marinade, yuzu, chives

\$5.00

Wagyu Aburi Nigiri* **GF**

Australian grade 8-9, foie gras, Chotto soy

\$11.00

Beef Anticucho **GF**

Beef fillet, red and yellow anticucho, yuzu juice, chives

\$6.00

Yellowtail Nigiri* **GF**

Yuzu truffle soy

\$4.50

Chuleta De Cordero Ahumada **GF**

Marinated and smoked lamb chop, cilantro, Peruvian chilli miso

\$6.00

O-Toro Aburi Nigiri* **GF**

Premium tuna belly, foie gras, lime soy

\$10.00

ROBATA

Anticucho Skewers **GF**

Chicken / Prawn / Salmon

Teriyaki Skewers **GF**

Chicken / Prawn / Salmon

CALIENTE

Salt And Pepper Crispy Squid

Sake flamed garlic, green onion, radicchio, lemon

Nasu Miso **VG GF**

Eggplant miso, apricot, puffed soba, sesame seeds

DULCE

Mini Churros **V**

Chocolate Brownie **VG**

Mochi Selection **GF**

CANAPÉ MENU I

\$45.00 (per person)

Tiger Roll*

Flamed eel, avocado, seasoned corn tempura

Salmon Tostada* **GF**

Cauliflower crema, queso fresco, red chilli, mango

Lychee Ceviche **VG GF**

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

Anticucho Skewers **GF**

Chicken

Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Mochi Selection

CANAPÉ MENU II

\$60.00 (per person)

Yellowtail "Nikkei Sashimi"* **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Dragon Roll*

Shrimp tempura, salmon, avocado, unagi sauce

Tuna Tataki* **GF**

Seared tuna, Karashi su miso, red jalapeño herb salsa

Black Cod Aji Miso **GF**

Chilli miso marinade, yuzu, chives

Chuleta De Cordero Ahumada **GF**

Marinated and smoked lamb chop, cilantro, Peruvian chilli miso

Anticucho Skewers **GF**

Chicken

Nasu Miso **VG GF**

Eggplant miso, apricot, puffed soba, sesame seeds

Dessert

Chef's selection



SUPER PREMIUM BEVERAGE PACKAGE

(priced per person)

No shots or cocktails included in package

\$45.00 (one hour)

\$80.00 (two hour)

\$100.00 (three hour)

LIQUOR

Vodka - Grey Goose

Rum - Zacapa 23 Year Old

Tequila - Don Julio

Gin - Hendricks

Whiskey - Angel's Envy

Mezcal - Dos Hombres

WINE & BEER

Pinot Grigio, Tiefenbrunner

Sauvignon Blanc, Loveblock, Organic

Pinot Noir, Belle Glos, Balade

Cabernet Sauvignon, Iron + Sand

Rose Grenache Blend, Château d'Esclans, Whispering Angel

Beer - Sapporo

SOFT BEVERAGES



EVENT SPACES





THE LOUNGE

For those seeking a vibrant setting with drinks and Nikkei style bites, the Lounge at Chotto Matte provides a perfect choice.

Situated adjacent to the bar and with an open view of our high-tech DJ booth, guests can immerse themselves in the ambiance of the venue while enjoying the versatile space that is perfectly suited for cocktail receptions and celebratory events.

From Thursday to Saturday Chotto Matte offers the added allure of captivating beats from underground DJs, providing a dynamic soundtrack to elevate each experience.

Capacity

Seated: 40

Standing: 90

THE 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 fiery Robata Grill, offering an unforgettable experience for all.

Capacity
Seated: 140
Standing: 210



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 200 seated or 300+ 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: 200
Standing: 300+



BESPOKE

Our dedicated team are on hand to elevate your event with customisable menus, personalised 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.

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

E: eventsmiami@chotto-matte.com

T: (305) 690-0743



**Chotto Matte:
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