



CHOTTO

MATTE

MARYLEBONE

**CANAPÉ
AND
BOWL
FOOD
MENUS**



CANAPÉ MENU I £35.00 (per person)

Tiger Roll

Flamed eel, avocado, seasoned corn tempura

Salmon Tostada **GF**

Spicy mango salsa, crispy filo, coriander, chives

Lychee Ceviche **VG GF**

Leche de tigre, chive oil, coriander

Anticucho Skewers **GF**

Chicken

Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Mochi Selection

CANAPÉ MENU II £39.00 (per person)

El Jardín Roll **VG GF**

Sake soy bok choy, shiso, cauliflower, pea purée

Dragon Roll

Prawn 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

Anticucho Skewers **GF**

Chicken

Nasu Miso **VG GF**

Aubergine miso, apricot, puffed soba, sesame seeds

Mini Churros **v**

CANAPÉ MENU III £48.00 (per person)

Soft Shell Crab Roll

Soft shell crab, avocado, tobiko

El Jardín Roll **VG GF**

Sake soy bok choy, shiso, cauliflower, pea purée

Warm Beef Fillet Tataki **GF**

Seared beef, smoked aji panca, passion fruit salsa

Yellowtail Nikkei Sashimi **GF**

Jalapeño, coriander, yuzu truffle soy

Teriyaki skewers **GF**

Chicken

Chuleta De Cordero Ahumada **GF**

Marinated and smoked lamb, coriander, Peruvian chilli miso

Nasu Miso **VG GF**

Aubergine miso, apricot, puffed soba, sesame seeds

Dessert

Chef's selection

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 bXespoke 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.

@chottomattemyb

BOWL FOOD MENU

FISH

Salt And Pepper Crispy Squid

Sake flamed garlic, spring onion, radicchio, yuzu
£8.50

Tentáculos De Pulpo GF

Octopus, spicy yuzu, purple potato purée
£14.00

Amazonian BBQ Salmon GF

Steamed rice, goji berries, brazil nuts, coriander, jungle curry
£14.50

MEAT

Nikkei Gyoza

Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu
£8.00

Spicy Chicken Karaage

Seasoned butter milk marinade, Nikkei rub, gochujang, lime, coriander, jalapeño
£6.50

Asado De Tira VG GF

Slow cooked BBQ beef, purple potato purée, teriyaki jus, chives
£14.50

Pollo Picante GF

Chicken, red and yellow anticucho, yuzu juice, chives
£7.00

VEGAN

Wood Fired Brussels Sprouts V GF

Queso fresco, aji amarillo
£4.25

Nasu Miso VG GF

Aubergine miso, apricot, puffed soba, sesame seeds
£5.00

Arroz Chaufa VG GF

BBQ Huacatay broccoli, Peruvian vegetables fried rice, spicy sesame soy, red chilli, charred corn
£7.00

DELUXE

Wagyu Beef Gyoza

Shiitake, teriyaki veal jus, wasabi stem
£9.75

Wagyu Sirloin GF

Japanese grade A5 wagyu beef, truffle teriyaki sauce, yuca frita
£23.50

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives, truffled purple potato mash
£30.00

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