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







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## INTRODUCTION

Nestled in London's idyllic Marylebone, 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 the chic contemporary interior, inspired by our Japanese and Peruvian roots, 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.







### 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







# BAR AND LOUNGE

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

Situated adjacent to the main restaurant, guests can immerse themselves in the ambiance of the venue while enjoying their exclusive space.

Capacity Seated: 40 Standing: 50





# **EXCLUSIVE** HIRE

Available for exclusive hire, Chotto Matte Marylebone is perfectly suited for hosting special occasions, business networking events and corporate dinners.

Dive into the complete Nikkei experience within a diverse setting, adaptable to any occasion. A coveted choice for both larger corporate or social gatherings, the dynamic space transitions between both standing and seated events. Comprising an expansive bar and lounge area, Chotto Matte Marylebone is also perfect for those seeking a vibrant setting with drinks and Nikkei style bites.

Capacity Seated: 70 Standing: 100





### 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

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