

# group dining

Available for groups of 9 or  
more guests by preorder only



# signature sharing menu

£95.00 (per person)

**Padrón Peppers** VG GF

Spanish sweet peppers, den miso

**Miso Soup** GF

Tofu, spring onion, wakame, bonito

**Sea Bass Ceviche** GF

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

**Prawn Tempura Bites**

Chopped chives, spicy huacatay salsa

**Acevichado Roll**

Tuna, prawn tempura, pickled cucumber,  
ceviche crema

**Slow Braised Crispy Pork Belly**

Red and yellow Anticucho, yellow tomato salsa, coriander

**Pollo Peruano**

Whole baby chicken, coriander, canchas, pomegranate

**Truffled Lomo A La Parrilla** GF

Chargrilled beef fillet, picante jus, coriander causa,  
pomegranate, sweet potato crisp

**Furikake Arroz Blanco** VG GF

Steamed rice, nori, sesame

**Dessert** V

Chotto Matte Deserts Platter

V vegetarian

VG vegan

GF gluten free

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.

# deluxe sharing menu

£135.00 (per person)

**Padrón Peppers** VG GF

Spanish sweet peppers, den miso

**Edamame** VG GF

Sea salt

**Seafood Miso Soup** GF

Prawn, squid, tofu, spring onion, wakame, bonito

**Tuna Tataki**

Mustard miso, spiced honey herb salsa

**Red Prawn Truffles**

Truffled shiitake mushroom, spring onion

**Yellowtail "Nikkei Sashimi"** GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

**Dressed Otoro Nigiri**

Fatty Tuna

**Black Cod Aji Miso** GF

Chilli miso marinade, yuzu, chives

**Chuleta De Cordero Ahumada** GF

Marinated & smoked lamb chop,  
coriander, Peruvian chilli miso

**Arroz Chaufa** V GF

Egg-fried rice, Peruvian vegetables, spicy sesame soy

**Dessert** V

Chef's choice

V vegetarian

VG vegan

GF gluten free

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# signature vegetarian menu

£85.00 (per person)

**Padrón Peppers** **VG GF**

Spanish sweet peppers, den miso

**Lychee Ceviche** **VG GF**

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

**Chotto Caesar Salad** **V**

Baby gem lettuce, red chicory, cashew,  
lemon queso dressing

**Truffled Avocado Roll** **V GF**

Cucumber, sesame seeds, yuzu truffle soy

**Yasai Miso Crispy Sushi** **VG GF**

Picante miso vegetables, takuan, shiso cress

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

Pulled mushroom, smoked Aji Panca,  
guacamole, lime, coriander

**Huacatay Broccoli** **GF**

Peruvian black mint, red chilli, garlic butter, coriander

**Nasu Miso** **VG GF**

Miso aubergine, apricot, puffed soba, sesame seeds

**Truffled Mushroom Rice** **V**

Japanese mushrooms, rich egg yolk,  
queso fresco, parmesan, chives

**Dessert** **V**

Chotto Matte Dessert Platter

**V** vegetarian

**VG** vegan

**GF** gluten free

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Served sharing style, recommend one dish between two guests

**CHOTTO**  
MATTE

## add a little extra

**Nikkei Gyoza** £15.95  
Pork & prawn dumplings, yuzu sweet  
potato purée, red pepper ponzu

**Red Prawn Truffles** £18.95  
Truffled shiitake mushroom, spring onion

**Dressed Nigiri Platter** (8 pieces) £32.95  
- Salmon Aburi **GF**  
- Red Tuna **GF**  
- Otoro Fatty Tuna  
- Yellowtail **GF**

**Black Cod Aji Miso** **GF** £38.95  
Chilli miso marinade, yuzu, chives

**Truffled Mushroom Rice** **V** £15.95  
Japanese mushrooms, rich egg yolk,  
queso fresco, parmesan, chives

**Chuleta De Cordero Ahumada** **GF** £25.95  
Marinated & smoked lamb chops,  
coriander, Peruvian chilli miso

**Huacatay Broccoli** **GF** £8.50  
Peruvian black mint, red chilli, garlic butter, coriander

**Lomo A La Parrilla** **GF** £32.95  
Chargrilled beef fillet, picante jus, coriander causa,  
pomegranate, sweet potato crisp

**Truffled Purple Potato Mash** **V GF** £13.50  
Black truffle, applewood-smoked purple potato purée

**V** vegetarian

**VG** vegan

**GF** gluten free

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