

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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