



CHOTTO
MATTE

**TORONTO
GROUP DINING
MENUS**

Available for groups of 9+ guests by pre-order only





GROUP DINING MENUS

V vegetarian
VG vegan
GF gluten free

NIKKEI MENU I

\$95.00 (per person)

Elevate your Nikkei culinary journey with our expertly paired wines

OPTIONAL

+\$50.00 wine pairing (per person)

+\$75.00 premium wine pairing (per person)

Edamame **VG GF**

BBQ soy beans, sea salt

Chotto Ceviche **GF**

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

Spicy Chicken Karaage

Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro

Wedge Salad **V GF**

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

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

Pollo Picante **GF**

Chicken, red and yellow anticucho, yuzu, chives

Amazonian BBQ Salmon **GF**

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

Dessert **V**

Chef's choice

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 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. A gratuity of 18% will be added to your bill.



GROUP DINING MENUS

V vegetarian

VG vegan

GF gluten free

NIKKEI MENU II

\$135.00 (per person)

Elevate your Nikkei culinary journey with our expertly paired wines

OPTIONAL

+ \$50.00 wine pairing (per person)

+ \$75.00 premium wine pairing (per person)

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Chotto Ceviche **GF**

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

Jalea Mixta

Shrimp, scallop, cauliflower, ponzu butter salsa

King Oyster Mushroom Tostadas **VG GF**

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

Sato Maki **GF**

Yellowtail, salmon tartare, red pepper, Chotto soy

Tentáculos De Pulpo **GF**

Octopus, spicy yuzu, purple potato purée

Asado De Tira **GF**

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

Dessert **v**

Chef's choice

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GROUP DINING MENUS

NIKKEI MENU DELUXE

\$175.00 (per person)

Elevate your Nikkei culinary journey with our expertly paired wines

OPTIONAL

+ \$50.00 wine pairing (per person)

+ \$75.00 premium wine pairing (per person)

Shishito Peppers **VG GF**

Asian sweet peppers, den miso

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

O-Toro Nigiri

Premium tuna belly

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Warm Beef Fillet Tataki **GF**

Seared beef, smoked aji panca, passion fruit salsa

Black Cod Aji Miso **GF**

Chilli miso marinade, yuzu, chives

Wagyu Striploin **GF**

Australian grade 8-9, truffle teriyaki jus

Black Truffled Pachamanca Papas

Batan salsa, parmesan queso, chives

Dessert **V GF**

Chef's choice

V vegetarian

VG vegan

GF gluten free

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GROUP DINING MENUS

VEGETARIAN NIKKEI MENU

\$80.00 (per person)

Elevate your Nikkei culinary journey with our expertly paired wines

OPTIONAL

+ \$50.00 wine pairing (per person)

+ \$75.00 premium wine pairing (per person)

Edamame **VG GF**

BBQ soy beans, sea salt

Lychee Ceviche **VG GF**

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

Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Wedge Salad **V GF**

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

El Jardín Roll **V 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

Corn Ribs **V**

Peruvian corn, queso fresco, huancaína, cilantro

Chef's Choice Dessert **V**

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VG vegan

GF gluten free

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ADD A LITTLE EXTRA

Served sharing style, recommend one dish between two guests

Wagyu Beef Gyoza \$38.00
Shiitake, sesame, teriyaki veal jus

Jalea Mixta \$28.00
Shrimp, scallop, cauliflower, ponzu butter salsa

Sushi Selection \$26.00
Dragon Roll - Shrimp tempura, salmon, avocado, unagi sauce

Sato Maki **GF** - Sea bass, salmon tartare, romano pepper, Chotto soy

Deluxe Dressed Nigiri \$55.00
Tuna **GF** / Wagyu Smoked Duck Butter Gunkan Salmon **GF** / O-Toro / Scallop **GF** / Unagi

Black Cod Aji Miso **GF** \$55.00
Chilli miso marinade, yuzu, chives

STEAKS

served with smoked jalapeño mayo, red and yellow anticucho

Angus New York Striploin **GF** (10oz) \$49.50

Angus Rib Eye **GF** (12oz) \$64.00

Angus Tomahawk **GF** (45oz) \$215.00

BBQ Huacatay Broccolini **VG GF** \$16.50
Peruvian black mint, red chili, cilantro

Truffled Purple Potato Mash **V GF** \$16.00
Black truffle, applewood-smoked purple potato purée

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