

35.00
3 COURSES

Edamame v
soy beans, sea salt

KONKICHIWA

Cassava and sweet potato chips v
guacamole, yellow tomato salsa

Choose one
SMALL PLATE

Nikkei sashimi
yellowtail, cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Sea bass ceviche
sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Tempura prawn or Tempura tofu v
courgette, hirasame noodles

Brunch toban yaki v
poached egg in tomato, spicy baked beans, feta

Sushi doughnut
salmon, tuna, sea bass, avocado, sesame, chilli mayo

Wild mushroom tostadita v
avocado, chilli, feta

Choose one
LARGE PLATE

Crispy pork belly
spicy anticucho, nashi pear, yellow tomato salsa

Sushi platter v
omelette, aubergine, avocado, courgette, shiitake, vegetable maki

Maíz huancaína v
charred corn cobs, aji amarillo cheese sauce, coriander

Salmon nipón
salmon, yuzu teriyaki

Pollo den miso
chicken miso, carrot, daikon, yellow chilli salsa

Warm beef fillet tataki
spicy coriander causa, poached egg

+ SIDES *

Padrón peppers v 6.00
peppers, den miso

Rice bowl v 4.50
steamed rice

Egg fried rice v 6.00
spicy sesame soy

Purple mash v 5.00
apple wood smoked purple potato purée

"Dirty" cassava wedges v 5.00
aji panca, yuzu, coriander, huancaína sauce

CHOICE OF DESSERT

Banana cookie sando
vanilla ice cream

Brûlée de la pasión
almond financier, aji amarillo, guava sorbet

Mochi ice cream
mango, yuzu, green tea

BEST SERVED WITH

ESPRESSO MARTINI 6.50

Russian Standard vodka, Fair Café liqueur, espresso, cane syrup

BOTTOMLESS
+ 20.00
served for 2 hours

Gin-Tea-Ni

Hendrick's Summer Solstice gin, raspberry, ginger, lime, sencha tea

Harajuku Girl

Russian Standard vodka, sake, passion fruit, apple, elderflower

Frozen Yuzu Margarita

Ocho Blanco tequila, Cointreau, yuzu, agave

Nikkei Bloody Mary

Russian Standard vodka, sake, Worcester sauce, salt, pepper, lemon, wasabi-celery foam

Japanese Old-Fashioned

Glenfiddich IPA whiskey, orange & honey bitter, chocolate, Shikkoku beer reduction

@chottomattesoho #comeasyouare

*Supplement / **Bottomless cocktail selection available with purchase of food only. Chotto Matte is committed to the responsible service of alcoholic beverages to responsible guests. We have set a reasonable limit of 10 drinks for our bottomless brunch for our guests to enjoy.

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. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.

CHOTTOMATTE

HARAJUKU
BRUNCH

@chottomattesoho

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