

group menus



vegetarian group menu

£58.00 (per person)

BBQ Edamame VG GF
Sea salt

Yasai Miso Crispy Sushi VG GF
Picante miso vegetables, takuan, shiso cress

Truffled Avocado Roll VG GF
Cucumber, sesame seeds, yuzu truffle soy

Chotto Caesar Salad V
Baby gem lettuce, red chicory, cashews,
lemon queso dressing

Nasu Miso VG GF
Miso aubergine, apricot, puffed soba,
sesame seeds

Yasai Kakiage V
Corn fritters, avocado, green beans,
dashi glaze

King Oyster Mushroom Tostadas VG GF
Pulled mushroom, smoked Aji Panca,
guacamole, lime, coriander

Arroz Chaufa V GF
Egg-fried rice, Peruvian vegetables,
spicy sesame soy

Warm Cinnamon Churros V
Dulce de leche, chocolate hazelnut sauce

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 13.5% will be added to your bill.

the chotto group menu

£85.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Yellowtail “Nikkei Sashimi” GF

Cherry tomatoes, jalapeño, coriander,
yuzu truffle soy

Slow Braised Crispy Pork Belly GF

Red and yellow Anticucho, yellow tomato
salsa, coriander

Acevichado Roll

Tuna, prawn tempura, orange tobiko caviar,
avocado, ceviche crema

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Dressed Otoro Nigiri

Fatty Tuna

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

Yuca Fritas VG GF

Truffle salsa

Dessert V

Chef's choice dessert selection

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 13.5% will be added to your bill.

the nikkei experience menu

£150.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Yellowtail “Nikkei Sashimi” GF

Cherry tomatoes, jalapeño, coriander,
yuzu truffle soy

Otoro Sashimi

Fatty tuna, kizami wasabi

Deluxe Sushi Platter

A premium selection of sushi and maki rolls,
served as a sharing platter

Wild Prawn Truffles

Shiitake mushroom, spring onion, shichimi,
lemon zest

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Lomo a la Parrilla GF

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

Arroz Chaufa V GF

Egg-fried rice, Peruvian vegetables,
spicy sesame soy

Yuca Fritas VG GF

Truffle salsa

Deluxe Dessert Platter V

A premium sharing selection of
Chotto Matte desserts

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 13.5% will be added to your bill.



GHETTO