

Sushi rolls

	Hand roll	Cut roll
Sake dragon roll (8 pcs) Salmon, avocado	6.95	11.95
Salmon picante roll (8 pcs) Salmon, aji amarillo, pickled cucumber, chotto soy emulsion		11.95
California roll (6 pcs) Snow crab, avocado	7.95	12.50
Smoked California roll (8 pcs) Snow crab, grilled haddock, avocado		11.95
Ebi tempura (6 pcs) Prawn, Peruvian chilli	7.50	11.95
Soft shell crab (8 pcs) Soft shell crab, cucumber, tobiko		13.95
Sato maki (8 pcs) Sea bass, salmon, romano pepper, lime soy		13.25
Spicy tuna (8 pcs) Tuna, Peruvian chilli	7.50	13.25
Yasai roll (v) (8 pcs) Carrot, udo, courgette, yuzu truffle		12.50
Vegetable roll (8 pcs) Mixed vegetables	5.95	9.75

Sushi and Sashimi

	Sushi per piece	Sashimi 2 pcs
Hamachi Yellowtail	3.85	6.95
Hirame Turbot	3.60	5.95
Hotategai Scallop	3.30	7.50
Ikura Salmon roe	5.35	11.85
Kani Snow crab	5.80	11.60
Maguro Tuna	3.65	7.10
Sake Salmon	3.75	5.95
Suzuki Sea bass	3.30	5.70
Tamago Omelette	3.00	4.90
Anago Sea eel	3.50	6.50

£25 Pre-Theatre with a glass of Prosecco

Miso soup

Chotto bento box

Padron peppers, den miso

Wild prawn tempura huacatay

Nikkei sashimi salad

Sea bass ceviche

Sushi with toppings

Spicy tuna and yellowtail sushi roll

Grilled octopus anticucho

BBQ miso chicken

Steamed rice

Vegetables, chili, garlic

Dessert - Chef's creation

**Available from
12pm till 6.30pm**

Prices include VAT at the current rate | A discretionary service charge of 12.5% will be added to your bill | Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction | We cannot further guarantee an allergen free dish due to possible cross contamination

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Welcome,

We have four cooking sections in our restaurant: Sushi Bar, Barbecue, Sautee and Tempura.

All ingredients are responsibly sourced.

Our food is served on small plates and we recommend 4-5 per person.

All dishes have been designed to be shared at the centre of the table.

Our waiters will organise the order of the dishes to be served, adhering to our philosophy of first eating colder, light flavoured dishes, graduating to hotter, fuller flavours and ending with sushi.

I highly recommend trying one of our three Nikkei sharing menus each consisting of eight courses taken from all four cooking sections, representing some of our most popular dishes.

"Buen apetito!"

Kurt Zdesar
Founder and Owner

Vegetarian sharing menu 40.00 per person

Tostaditas (v)

Tomato, kumquat, coriander cress, chive oil

Vegetable tartar (v)

Avocado, corn, tomato, blackberry salsa

Paperthin vegetables (v)

Daikon, carrot, beetroot, quinoa, physalis, lime

Vegetales japoneses (v)

Vegetable tempura

Nasu miso (v)

Aubergine miso, apricot, puffed soba, sesame seeds

Calabacín a la parilla (v)

Courgette, pickled shallots, sweet potato crisps, chili sauce

Maki roll (v)

Dessert

Chef's choice

Nikkei sharing menu I 50.00 per person

Tostaditas

Beef, smoked aji panca, shiitake, spanish peppers, yuzu juice

Sea bass ceviche

Sea bass, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce

Nikkei gyoza

Pork, prawn and cassava dumplings, aji amarillo, sweet potato puree

Ebi harumaki ponzu salsa

Prawn spring roll, shiitake, yuzu, shiso, ponzu salsa

Pollo den miso

Chicken miso, carrot, daikon, yellow chilli salsa

Tentáculos de pulpo

Octopus, yuzu, purple potato puree

Maki roll

Dessert

Chef's choice

Nikkei sharing menu II 60.00 per person

Tostaditas

Tuna sashimi, corn crisp, jalapeno, coriander, wasabi

Warm beef fillet tataki

Smoked aji panca, pear, passion fruit salsa

Nikkei sashimi

Sea bass, cherry tomatoes, jalapeno, coriander, yuzu truffle soy

Nikkei sepia

Calamari, aji amarillo emulsion

Bacalao negro aji miso

Black cod, yellow chili miso

Barriguita de chanchito

Pork belly, nashi pear, yellow tomato salsa

Maki roll

Dessert

Chef's choice

At busy times, the same menu must be ordered by the whole table

While you're waiting

Edamame (v) Soy beans, sea salt	4.50
Padrón peppers (v) Peppers, den miso	5.75
Cassava and sweet potato chips (v) Yellow tomato salsa, guacamole	4.80
Canchas (v) Corn puffs	3.75
Tostaditas Check out our tostaditas menu!	

Aperitivos fríos - Cold appetisers

Tuna, salmon tiradito Smoked tree tomato, lemon, chili	10.50
Nikkei sashimi Yellowtail, cherry tomatoes, jalapeno, coriander, yuzu truffle soy	13.95
Scallop sea bass tiradito Scallop, sea bass, smoked tree tomato, lemon, chili	10.50
Sea bass ceviche Sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	10.95
Langosta deluxe ceviche Lobster, wild prawn, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	22.50

Aperitivos calientes - Hot appetisers

Ebi harumaki ponzu salsa Prawn spring roll, shiitake, yuzu, shiso, ponzu salsa Optional yuzu truffle sauce	8.50 6.95
Nikkei gyoza (5pcs) Pork, prawn and cassava dumplings served on aji amarillo, sweet potato puree	9.95
Warm beef tataki Smoked aji panca, pear, passion fruit salsa	14.95

Tartar

Tuna and yellowtail Spring onion, ginger, shiso, tomatoes, blackberry salsa	9.50
Vegetable (v) Avocado, corn, tomato, blackberry salsa	8.20

Ensaladas - Salads

Paperthin vegetables (v) Daikon, carrot, beetroot, quinoa, physalis, lime	7.95
Vitamin B6 (v) Kale, avocado, corn, mint, olive ponzu dressing	7.55

Sopas - Soups

Miso soup Bonito, tofu, seaweed, spring onion, sansho pepper	4.50
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Nikkei sushi (individually dressed)

4 Piece Tuna, scallop, salmon, yellowtail	11.50
5 Piece (v) Omelette, aubergine, avocado, courgette, shiitake	11.20
8 Piece Tuna, sea bass, salmon, yellowtail, snow crab, scallop, turbot, aubergine miso	21.50
4 Piece aburi (flamed at the table) Tuna yuzu, aubergine miso, turbot, salmon	11.50

Sashimi

6 Piece Tuna, sea bass, salmon	14.50
8 Piece Tuna, sea bass, salmon, yellowtail	19.75
10 Piece Tuna, sea bass, salmon, yellowtail, snow crab, scallop, salmon roe, turbot, omelette, sea eel	29.95



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#BouillabaisseMenu

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Chicharronería - Tempura

Gambas salvajes Wild prawn tempura, huacatay, butter ponzu	15.20
Maíz, aguacate y papa morada ahumada kaki age (v) Corn, green bean, avocado, spring onion fritters, daikon sauce	8.50
Cangrejos de concha blanda Soft shell crab, yellow chili, yuzu	12.50
Vegetales Japoneses (v) Vegetable tempura	9.50
Nikkei sepia Calamari, aji amarillo emulsion	10.50
Langosta Trufa Lobster, wild prawn, mushroom tempura truffle tozasu	22.50

Cocina caliente - Sauté

Vegetales picantes a la plancha (v) Vegetables, chili, garlic, yuzu	7.20
Corbina aji amarillo Sea bass, yellow chili, warm citrus salad	16.50

Asado de tira Beef short rib, asparagus, purple potato, teriyaki sauce	13.50
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Nasu miso (v) Aubergine miso, apricot, puffed soba, sesame seeds	9.95
Bacalao negro aji miso Black cod, yellow chili miso	24.95

Acompañantes - Sides

Arroz blanco al vapor (v) Steamed rice	4.20
Arroz con verduras (v) Fried brown rice, vegetables, fragrant soy	4.50
Pure de papas moradas ahumadas (v) Apple wood smoked purple potato puree	4.50
Mazorca de maíz (v) Peruvian corn, chili, butter, coriander	4.80
Yuca frita (v) Cassava wedges, smoked panca dip	4.95
Ensalada Peruana (v) Quinoa salad, pomegranate, coriander, canchas	6.50
Vegetales verdes al vapor (v) Steamed broccoli, huacatay sauce	5.95

Nikkei Barbecue

Pollo den miso Chicken miso, carrot, daikon, yellow chili salsa	13.50
Lomo a la parrilla Beef fillet, spicy teriyaki, pomegranate salsa	21.95
Pollo peruano Whole baby chicken, coriander, lemon, sea salt	13.95
Maíz Huancaína (v) Corn, yellow chili, cheese	5.95
Pollo nipón Chicken yuzu teriyaki	13.50
Salmón nipón Salmon yuzu teriyaki	11.50
Hamachi Sumibiyaki Ponzu Yellowtail collar, corn ponzu	18.50
Camaron tigre nipón Wild white prawn teriyaki	12.50
Calabacín a la parrilla (v) Courgette, pickled shallots, sweet potato crisps, chilli sauce	7.95

Anticuchería Barbecue

A traditional Peruvian marinade of aji panca and aji amarillo chilli, chargrilled over hot coals (Mild - Medium Spice)

Corazón (2 pieces) Beef heart skewers, chives	8.50
Barriguita de chanchito Pork belly, nashi pear, yellow tomato salsa	13.95
Tentáculos de pulpo Octopus, yuzu, purple potato	15.20
Camarón de tigre Wild white prawn, Peruvian chili	12.50
Pollo picante Chicken, coriander potato	13.50
Ojo de costilla Beef rib eye, lentil panca, chives	14.50
Salmón picante Salmon, chives	11.50
Chuleta de cordero ahumada Lamb chops, coriander, Peruvian chili miso (Price per piece)	8.20

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