

DINNER MENU

Available from 7pm

welcoming cocktail

FUJI BLOSSOM

Haku Vodka, peach liqueur, pearl jasmine and lemon

SHISHITO PEPPERS VG GF

BBQ Spanish sweet peppers in den miso

YELLOWTAIL "NIKKEI SASHIMI"

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

SALMON TATAKI TARTARE

Spicy mango salsa, crispy filo, cilantro, chives

SNOW CRAB CROQUETAS

Snow crab, Argentinian pink shrimp, amazu ponzu

BLACK COD AJI MISO

Chili miso marinade yuzu, chives

POLLO DEN MISO

Miso marinated chicken, carrot, daikon, yellow chilli yoghurt

WAGYU SIRLOIN

Smoked salt, wasabi, chimichurri, teriyaki

SUSHI SELECTION

- Branzino nigiri - Yellow spicy miso blood orange
 - O-Toro nigiri - Grated wasabi soy
 - Sato Maki - Yellowtail, salmon, red pepper, lime soy
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CHOTTO LUMINARIE FEAST

Chocolate, passion fruit, dark chocolate soil, caramelised popcorn, honey comb, strawberry powder and coconut ice cream

DINNER VEGETARIAN MENU

Available from 7pm

welcoming cocktail

FUJI BLOSSOM

Haku Vodka, peach liqueur, pearl jasmine and lemon

SHISHITO PEPPERS VG GF

BBQ Spanish sweet peppers in den miso

VEGAN CRISPY TUNA RICE VG

Spicy watermelon tuna, scallions, cilantro

LYCHEE CEVICHE VG GF

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

VEGETABLE TEMPURA

Shishito and red peppers, cauliflower, shiitake mushroom

ARROZ CHAUFA

Peruvian vegetable, egg fried rice, spicy sesame soy

NASU MISO VG GF

Eggplant miso, apricot, puffed soba, sesame seeds

CHARCOAL ROASTED SWEET POTATO VG

Spicy goma dare, lime, cilantro

EL JARDIN VG

Sake soy, bok choy, shiso, cauliflower pea purée

CHOTTO LUMINARIE FEAST

Chocolate, passion fruit, dark chocolate soil, caramelized popcorn, honeycomb, strawberry powder and coconut ice cream

Please kindly note that menu items shown may be subject to change, based on product availability at the time of booking. Guests with allergies and intolerances should notify their server 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 order requests cannot be guaranteed as entirely allergen-free and will be consumed at the guest's own risk.

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

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