

Chotto Matte



HOT APPETIZERS

Nikkei gyoza \$20.00

Chicken & shrimp dumplings pan fried & steamed, yuzu sweet potato puree, red pepper ponzu.

Shrimp spring rolls \$16.00

(Ebi harumaki) shiitake, shiso leaf and ponzu salsa.

Shishito peppers \$9.50

BBQ peppers in den miso.

SASHIMI DISHES

Spicy edamame \$8.50

Rocoto chili dressing.

Brazino ceviche \$19.50

Brazino sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander.

Yellowtail Nikkei sashimi \$24.00

Cherry tomatoes, jalapeno, coriander, yuzu truffle soy.

Beef tataki \$25.00

Sashimi cut seared beef, smoked aji panca & passion fruit salsa.

SUSHI ROLLS

Spicy tuna maki \$18.00

Tuna, Peruvian chili mayo.

Shrimp tempura maki \$15.00

Shrimp, asparagus, Peruvian chili mayo.

California maki \$22.00

Snow crab, avocado.

Sato maki \$26.00

Brazino, salmon tartar, romano pepper, lime soy.

Dragon roll \$21.00

Shrimp tempura, salmon, avocado, unagi sauce.

BENTO BOX

Seasonal Bento Box Market price

ROBATA GRILL

Binchotan charcoal BBQ.

Black cod aji miso

Chili miso marinated, chargrilled.

\$49.00

Asado de tira

Slow cooked BBQ beef, purple potato puree, teriyaki jus.

\$29.00

Pollo den miso

Miso marinated chicken marinated chargrilled, carrot, daikon, yellow chili salsa.

\$21.00

Lomo al la parilla

BBQ fillet steak, spicy teriyaki, cilantro causa.

\$39.00

VEGAN

Lychee ceviche

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander.

\$16.00

Arroz chuafa

Peruvian vegetable fried rice, spicy sesame soy.

\$11.50

Nasu miso

BBQ miso marinated aubergine with apricot.

\$11.50

Shojin Nikkei

Carrot, daikon, avocado, romano pepper, shiso, cucumber, yama gobo, sesame seeds.

\$14.00

**ORDERS MUST BE PLACED 72 HOURS
IN ADVANCE BY EMAILING
BAILEY.SINGER@CHOTTO-MATTE.COM
OR TORONTO@CHOTTO-MATTE.COM.**

