



TORONTO GROUP DINING MENU

AVAILABLE FOR GROUPS OF 9+ GUESTS BY PRE-ORDER ONLY

CHOTTO
MATTE

GROUP

DINING

MENU



ELEVATE YOUR NIKKEI CULINARY JOURNEY WITH OUR EXPERTLY PAIRED WINES

OPTIONAL

+\$50.00 wine pairing (per person)

+\$75.00 premium wine pairing (per person)

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. A gratuity of 18% will be added to your bill.

NIKKEI MENU I



GROUP
DINING
MENU

\$95.00 (per person)

Edamame **VG GF**

BBQ soy beans, sea salt

Chotto Ceviche **GF**

Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Chotto Ceasar Salad **V GF**

Baby gem lettuce, red radicchio, cashew, lemon queso dressing

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

Pollo Picante **GF**

Chicken, red and yellow anticucho, yuzu, chives

BBQ Huacatay Broccoli **V GF**

Peruvian black mint, garlic butter red chilli, coriander

Teriyaki Salmon **GF**

Scallions, sesame seeds, yuzu

Dessert **V**

Chef's choice



NIKKEI MENU II



GROUP
DINING
MENU

\$135.00 (per person)

Shishito Peppers VG GF

Asian sweet peppers, den miso

Chotto Ceviche GF

Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Shrimp Spring Roll

Shitake, shiso leaf, ponzu salsa

Sato Maki GF

Yellowtail, salmon tartare, red pepper, Chotto soy

Pollo Den miso GF

Miso marinated chicken, carrot, daikon, yellow chilli yoghurt

Maíz a la Parrilla v

Robata butter corn, rocotto chilli butter, coriander

Asado De Tira GF

Slow cooked braised beef, purple potato purée, teriyaki jus, chives

Dessert v

Chef's choice



NIKKEI MENU DELUXE



GROUP
DINING
MENU

\$175.00 (per person)

Shishito Peppers VG GF

Asian sweet peppers, den miso

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, cilantro,
yuzu truffle soy

Lobster Truffles

Truffled Shiitake mushroom, spring onion

O-Toro Nigiri

Premium tuna belly

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Chotto Ceasar Salad V GF

Baby gem lettuce, red radicchio, cashew,
lemon queso dressing

Black Cod Aji Miso GF

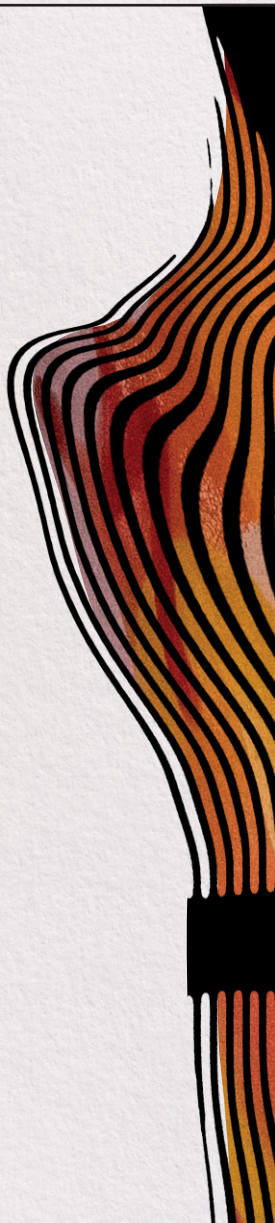
Chilli miso marinade, yuzu, chives

Wagyu Striploin GF

Australian grade 8-9, truffle teriyaki jus
Served with Yuca Fries

Dessert V GF

Chef's choice



VEGETARIAN NIKKEI MENU



GROUP
DINING
MENU

\$80.00 (per person)

Edamame **VG GF**

BBQ soy beans, sea salt

Lychee Ceviche **VG GF**

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

Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Truffled Avocado Maki **VG GF**

Cucumber, sesame seeds, yuzu truffle soy

Nasu Miso **VG GF**

Eggplant miso, apricot, puffed soba, sesame seeds

Chotto Ceasar Salad **V GF**

Baby gem lettuce, red radicchio, cashew,
lemon queso dressing

King Oyster Mushroom Arroz Chaufa **V**

Oyster mushroom, smoked Aji Panca, Peruvian
vegetable egg- fried rice, spicy sesame soy

Maíz a la Parrilla **V GF**

Robata butter corn, rocotto chilli butter, coriander

Dessert **V**

Chef's choice

V vegetarian **VG** vegan **GF** gluten free





**GROUP
DINING
MENU**

ADD A LITTLE EXTRA

Served sharing style, recommend one dish between two guests

Wagyu Sliders (three pieces) \$33.00

Truffled cheese, pickled salsa

Spicy Chicken Karaage \$20.00

Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, cilantro

Yuca Fritas **VG GF** \$12.00

Peruvian cassava fries, ají panca dip, yuzu

Lobster Truffles \$25.00

Truffled Shiitake mushroom, spring onion

Nikkei Gyoza \$22.00

Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Deluxe Sashimi (six pieces) \$48.00

Salmon **GF** / Tuna **GF** / O-Toro / Yellowtail **GF** / Scallop **GF** / Unagi

Deluxe Dressed Nigiri (eight pieces) \$83.00

- 2 Yellowtail Nigiri, yuzu truffle soy
- 2 Otoro Nigiri, kizami wasabi salsa
- 2 Salmon Nigiri, shiso ikura
- 2 Maguro Nigiri, picante honey herb salsa

ROBATA

Served with smoked jalapeño mayo, red and yellow anticucho

Angus New York Striploin **GF** (10oz) \$49.50

Angus Rib Eye **GF** (12oz) \$64.00

Cowboy Steak **GF** (20oz) \$110.00

Angus Tomahawk **GF** (45oz) \$189.00

Truffled Purple Potato Mash **V GF** \$16.00

Black truffle, applewood-smoked purple potato purée

Pollo Peruano **GF** \$38.00

Whole baby chicken, coriander, canchas, pomegranate, lemon zest

Black Cod Aji Miso **GF** \$55.00

Chilli miso marinade, yuzu, chives

