

GHOTAKO

event menu



raw bar

Lychee Ceviche VG GF Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$4.00	Vegan Crispy Sushi VG GF Picante miso vegetables, akuan, shiso cress	\$4.00
Chotto Ceviche GF Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro	\$4.50	Spicy Tuna Crispy Sushi GF Tuna tartare, Peruvian chilli	\$4.00
Yellowtail “Nikkei Sashimi” GF Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy	\$6.00	Salmon Tostadas GF Amazu ponzu, wasabi emulsion, crispy sweet potato	\$4.00

chef’s nigiri

Sake GF Shiso, ikura	\$8.00	Unagi GF Eel	\$9.00
Maguro GF Picante herb salsa, mustard miso	\$8.00	O-Toro Aburi GF Premium tuna belly, foie gras, Chotto soy	\$15.00
Hotategai GF Nori jam	\$8.00	Wagyu Aburi GF Japanese Grade A5 wagyu, foie gras, Chotto soy	\$19.00
Yellowtail GF Yuzu truffle soy	\$9.00	Chotto Nigiri Set GF Sake, Maguro, Hamachi	\$25.00
Mushi Ebi GF Tobiko mayo	\$9.00		

sushi station

Truffled Avocado Roll VG GF Cucumber, sesame, yuzu truffle soy	\$4.00	Sato Maki GF Yellowtail, salmon tartare, asparagus, Chotto soy	\$4.50
Dragon Roll Shrimp tempura, salmon, avocado, unagi sauce	\$4.00	Soft Shell Crab Roll Avocado, shiso, tobiko	\$5.00
Spicy Tuna Hako Roll Tenkasu tempura, chili garlic mayo	\$4.00		

robata grilled

Anticucho Skewers GF Salmon Chicken Beef	\$4.00 \$4.00 \$6.50	Chuleta de Cordero Ahumada GF Smoked lamb, coriander, Peruvian chilli miso	\$6.50
Teriyaki Skewers GF Salmon Chicken Beef	\$4.00 \$4.00 \$6.50	Warm Beef Fillet Tataki GF Seared beef, smoked aji panca, passion fruit salsa	\$6.50
Asado de Tira GF Braised beef, purple potato purée, teriyaki jus	\$6.50 \$6.50	Black Cod Aji Miso GF Chilli miso, yuzu, chives	\$8.00

mini meals

Nasu Miso VG GF Eggplant miso, apricot, puffed soba	\$6.50	Pollo Picante GF Chicken, red and yellow anticucho, yuzu, chives	\$11.00
Chotto Ceaser Salad V GF Baby gem, cashew, lemon queso	\$9.00	Pollo Nipon GF Teriyaki sauce, sesame, yuzu, scallions	\$11.00
Yuca Fritas VG GF Peruvian cassava fries, aji panca dip, yuzu	\$10.00	Teriyaki BBQ Salmon GF Sesame, yuzu, scallions	\$13.50
Arroz Chaufa VG GF Peruvian vegetable fried rice, spicy sesame soy	\$10.00	Black Cod Aji Miso GF Chilli miso marinade, yuzu, chives	\$25.00
Truffled Mushroom Rice V Japanese mushrooms, queso fresco, parmesan, chives	\$11.50		

mini meals

King Oyster Mushroom Tostada VG GF Smoked aji panca chilli, guacamole, lime	\$4.00	Crispy Chicken Sliders (two pieces) Nikkei Buffalo sauce, pickles	\$12.00
Spicy Chicken Karaage Buttermilk, Nikkei rub, gochujang	\$4.00	Wagyu Sliders (two pieces) Truffled cheese, pickled salsa	\$14.00
Nikkei Gyoza (two pieces) Pork & prawn, yuzu sweet potato, red pepper ponzu	\$6.00		

dulce

Mochi Selection VG GF	\$4.00	Warm Cinnamon Churros V Dulce de leche, chocolate hazelnut sauce	\$5.00
Tres Leches Matcha Creme	\$4.00	Passion Fruit Crème Brûlée V GF Sake poached pineapple	\$9.00
Raspberry Chocolate Brownie V GF White chocolate drizzle, raspberry crumble	\$5.00		

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. Prices don’t include HST.