



# Chotto Matte

NZR's new restaurant serves up Peruvian-Japanese cuisine with an artistic flair

WORDS BY VANESSA PASCALE

Chotto Matte is the hot new restaurant off of Lincoln Road that everyone is raving about, and now I see why. The Peruvian-Japanese eatery is Kurt Zdesar and NZR's (his London-based hospitality group) first U.S. location, and it's steadily luring in the

locals with its chic design and impressive menu. The 219-seat restaurant is cavernous, thankfully, because when I arrive for dinner on Thursday at 7 pm, patrons are just beginning to trickle in—but by the time I leave, the place is packed.

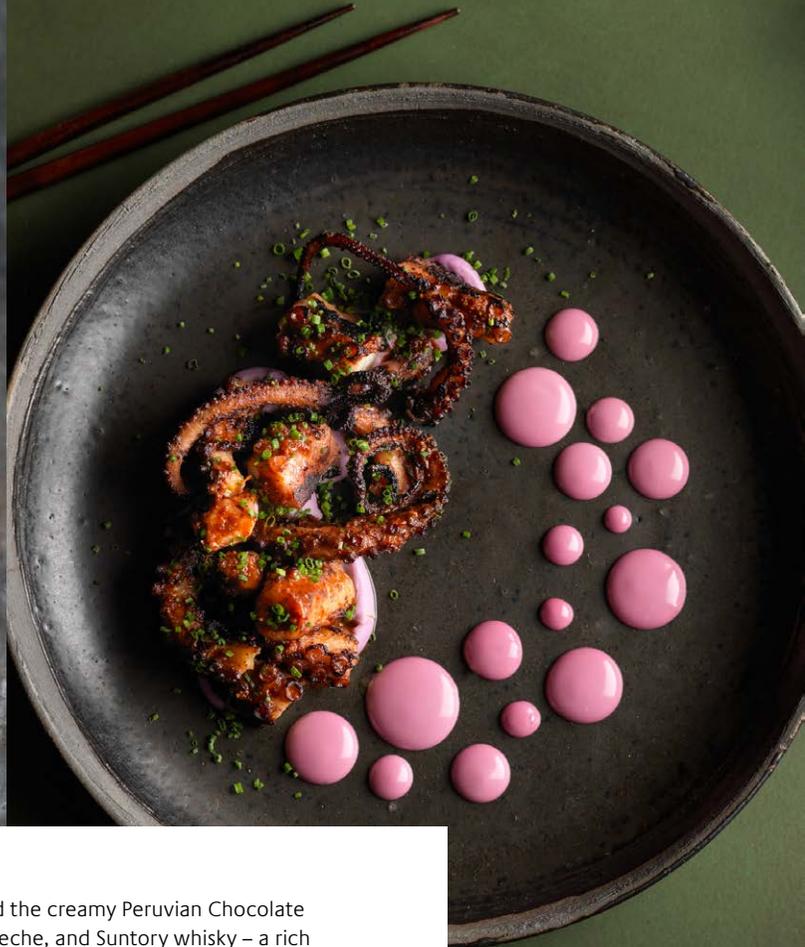


Along the walls is a stunning, colorful mural, and in the center, is a large sushi bar flanked by towering palm trees and a 19-ton Sicilian boulder. And overhead is a fully retractable roof that welcomes tons of natural light in. We are seated at an orange banquette against the wall that gives us an expansive view of the entire space.

Our waiter James is full of suggestions, so we leave him to the ordering of our drinks and food. The kitchen is helmed by corporate executive chef Jordan Sclare and executive chef Jimmy Gallagher, who have created an extensive menu with dishes that are flavorful, innovative, and beyond-delicious. The menu has offerings from the robata grill, small plates, tempuras, ceviches, and sushi. James starts us off with a few dishes from the Nibbles section: The Shishito Peppers cooked in a tasty den miso; Tostadita Morada El Trio: Tomato Ceviche, Beef Smoked Panca, and the 'Classic' tuna sashimi; Langosta Deluxe Ceviche; and Nikkei Sashimi (yellowtail with cherry tomatoes, yuzu truffle soy). Every one of these appetizers boasts layered flavors and excited the taste buds. It was truly a challenge to choose a favorite—but if I had to pick one, I'd go with the Langosta Deluxe Ceviche—a refreshing, citrusy dish with succulent chunks of fresh lobster.

For our next course, we had the Tentáculos de Pulpo (octopus, yuzu, purple potato); Maíze Huancaína (corn, yellow chilli, queso fresco); Arroz Chifa (shrimp, egg fried rice); Sato Maki roll with yellowtail, salmon, romano pepper, and lime soy (flamed at our table); Warm beef fillet tataki with smoked aji panca and passionfruit salsa; and Barriguita de Chanchito (pork belly with nashi pear, and yellow tomato salsa). Again, the flavors were on point, and showcased the chef's masterful skills beautifully. And I should add that the plating was just as appealing as the taste.





And for dessert, we were served the creamy Peruvian Chocolate Crema with honeycomb, dulce de leche, and Suntory whisky – a rich dish with unique, robust flavors. The cocktails are just as imaginative with libations named Holy Water and Mama Rose. I enjoyed the She's So Smoking and Yuzu Martini, which were both delicious. I highly recommend a visit to this incredible addition to Miami's culinary scene as you will not be disappointed. The space, staff, and food are exceptional. Open for lunch, dinner and happy hour, Chotto Matte is located at 1664 Lenox Avenue in Miami Beach. For more information, visit [www.chotto-matte.com/miami](http://www.chotto-matte.com/miami) or call 305-690-0743. ML

