



Chocotte ちょこっと

Japanese sake and creative Japanese food



We are a sake and kaiseki restaurant. We are only a 6 minute walk from Ebisu station. We are a modern Japanese-style restaurant. Along with regular tables and a counter, we also offer a couple seat and private room. Our restaurant serves 100 different kinds of sake. We also have seasonal sake and some rare sake too. Our manager is a sake sommelier who has experience working in famous restaurants in New York and Azabu-juban in Japan. He knows all of the in-and-outs of Ebisu. Our head chef is a master in medicinal cooking, a type of cooking style that is tailored to a person's health. His dishes are not only Japanese-style, he also mixes in his experience in working with Italian and French cuisines. So they are a blend of Japanese and Western styles. In order to enjoy lots of different kinds of foods, our dishes are served in small portions. Our food and drinks are served in high quality dishes, as we are very particular about quality over quantity. Our menu is available in English and Japanese. Foreigner-friendly restaurant. It's good for a person who wants to eat out at a stylish and gorgeous place.



OPEN : Sun&Mon 5:00 pm to 0:00 am
Tue - Sat 5:00 pm to 1:00 am
TEL : 03-6450-2444
ADDRESS : 4-27-7 Ebisu Shibuya-ku Tokyo Japan





～前菜 / Appetizer / 冷盤～

Salt tofu 塩豆腐 380
Tofu of the saltiness. You can enjoy original taste.
鹽豆腐。

Nibitashi 小茄子の煮びたし 380
The Japanese-style soup stock of eggplant and the ginger flavor. 茄子的煮浸。

Dashimaki 白魚の出汁巻き卵 480
Thick Japanese Omelet Made with stock. 日式高湯蛋捲。

Nikogori(Jellied broth) 穴子の煮こごり 480
A congealed food of a sea eel and the honewort.
星鰻肉凍。

Chicken salad 炙りささみとパクチーのサラダ 480
Salad of chicken white meat and cilantro.
雞肉和香草的沙拉。

Potato salad 雲丹マヨネーズのポテトサラダ 480
Potato salad of the mayonnaise of the sea urchin flavor.
海膽的美乃滋拌馬鈴薯沙拉

Pickled Tomato フルートトマトのお浸し 480
The fruit tomato which is pickled to soup stock.
根蕃茄的醬菜。

Nameroh 甘エビのなめろう仕立て 480
Chopped sweet shrimp with miso and plum flavor.
碎切甜蝦拌佐料。

Niku-Sushi 肉寿司 480
Sushi of the highest grade venison which is direct from Hokkaido. 從北海道直接運送的鹿肉握壽司。

Tyasaji-nose 贅沢魚介三種の茶匙のせ 580
3 kinds of delicacies (salmon roe, salted and fermented tuna, cream cheese with caviar) on tea spoons
茶匙佐三種希罕的好吃的。

Zensai-mori 前菜五品盛り合わせ 1,280
Five Appetizers of chef's choice. 主廚選的五種冷盤。

～刺身 / Sashimi / 生魚片～
Sashimi 刺身の盛り合わせ 780
Today's Sashimi. 今天的生魚片。

～蒸し物 / Steamed / 蒸～
Chawan-mushi 蛤の茶碗蒸し 480
Steamed egg with clam broth. 蛤蠣茶碗蒸。

Saka-mushi 浅利と日本酒の酒蒸し 580
Boiled Asari clam with Sake soup. 日本酒的酒蒸海瓜子。

～お鍋 / Hot pot / 火鍋～

Sukiyaki ジビエ鹿肉のすき焼き 1480
Sukiyaki of venison and seasonal vegetables .
鹿肉和時令蔬菜的雞素燒。

～焼き物 / Hot pot / 烤～
Lasagna 米ナスと鹿肉のラザニア 480
The lasagna of the bechamel sauce of eggplant and venison and tofu. 義大利千層麵。

Tsubu-gai 磯つぶ貝の香草バターソテー 580
Grilled shell with herb butter. 被在有香草·黃油的烤爐燒的螺。

Shika-Tataki ジビエ鹿肉のたたき 680
Roasted venison, from Hokkaido. 烤鹿肉(來自北海道的)。

Harami-Steak 牛ハラミのステーキ 680
Beef steak with wasabi sauce. 牛排和山葵醬汁。

～揚げ物 / Deep Fried / 炸～
Ebi-shinjo 海老真丈 480
Deep-fried shrimp cake. 酥炸蝦丸。

Agedashi 揚げ出しモツァレラ 480
Deep-fried Mozzarella cheese. 油炸的意大利白幹酪。

Katsu-retsu 鶏ささみ肉のカツレツ 580
Deep-fried Chicken with spicy tomato sauce. 酥炸雞排。

Tatsuta-age 岩中豚の竜田揚げ 580
Deep-fried pork belly. 龍田炸。

Kadaifu 有頭海老のカダイフ揚げ 780
Deep-fried prawn wrapped with Kataifi. 酥炸鮮蝦。

～煮物 / Broiled / 煮～
Kimoni 小鰹烏賊とトマトの肝煮 480
Boiled squid with tomato flavor. 有蕃茄味道的被煮的烏賊。

Kakuni 豚バラ肉の香草角煮 480
Stewed pork with spicy grass. 東坡肉。

～スープ / Soup / 湯～
Clam Soup. 蛤の潮汁 380
Clam Soup. 蛤蠣湯。

～お食事 / Rice Dishes / 米飯～
Ocha-zuke 旬の海鮮茶漬け 580
Bowl of rice with today's fish in broth. 茶泡飯。

Seafood Pasta 魚介のパスタ 680
Chef's choice Japanese style seafood pasta. 和風義大利麵。

Tataki-don 鹿肉のたたき丼 880
Bowl of rice topped with venison of wild game.
炙燒鹿肉丼。