



Peter
Street
Kitchen

Rikyū Bar

Welcome to our kitchen. Home to an exquisite selection of contemporary Japanese and Mexican small plates, complemented with the finest wines, sake and our signature cocktails.

Signature Dishes

Lemon butter and chilli sea salt edamame	6
Tiger prawn tempura with wasabi mayo and spicy ponzu	12.5
Our homemade nachos and signature guacamole	7.5
Black-Pearl-peppered calamari with tequila lime sauce	9.5
Mexican matchstick chicken with habanero	7

Our Flatbreads

Tuna sashimi with truffle ponzu mayo	7
Sea bass sashimi with dried miso, rocoto chilli paste and yuzu	8
Salmon sashimi with wasabi sour cream	7
Warm Wagyu beef with dried chilli and yuzu mayo	9
Roasted aubergine with rocoto chilli and wasabi sour cream	6

Cocktails

Shokuzen Shu

Our Sake Bellini	9.5
White peach purée and sparkling sake	
Órale Peach	9.5
Tapatio Reposado tequila, RinQuinQuin pêche, orange bitters and Fever-Tree tonic	
Ramune Spritz	10.5
Jinzu gin, Kümmel, plum sake, Midori, aromatics and Fever-Tree soda water	
Yuzu Osaka	9.5
Finlandia grapefruit vodka, yuzu sake, sparkling sake and fresh cucumber	
Rikyū Royale	12.5
Roku gin, grapefruit, homemade green & jasmine tea cordial and Moët & Chandon Brut	

The Highball

The highball is one of Japan's most iconic serves, often made with Japanese whisky and referred to as a 'haiboru'. Peter Street Kitchen honours this tradition with our twist on this classic drink.

Classic	11.5
Suntory Chita, peach bitters and Fever-Tree soda water	
Apple & Ginger	9.5
Suntory Toki, green apple and Fever-Tree ginger ale	
Strawberry & Mint	11.5
Nikka Coffey Grain, strawberry, mint and Fever-Tree Sicilian lemon tonic	

Signature Cocktails

Robata Colada	9.5
Peter Street rum blend, robata-grilled pineapple, coconut cream and lime	
Fuji Miso Sour	9.5
Gran Centenario Plata tequila, Mezcal, cherry, miso, lime, egg white and anise mist	
Passion Fruit & Vanilla Mojito	9.5
Havana 3 year rum, passion fruit, vanilla, lime, mint and Fever-Tree soda water	
Plum Fashioned	9.5
Maker's Mark bourbon, plum sake, palm sugar and aromatic bitters blend	
Shichimi Paloma	9.5
Tapatio Blanco tequila, Aperol, agave, lime, pink grapefruit and shichimi salt	
Cherry Smoke Negroni	10.5
Maestro Dobel Humito tequila, Amaro di Angostura, Antica Formula and Campari, bottled with cherry wood smoke	
Japanese Bloody Mary	9.5
Skyy vodka, soy sauce, wasabi, shichimi, lemon and tomato	
Lychee & Raspberry Fizz	9.5
Bombay Sapphire gin, lychee, raspberry, lime and prosecco	
Peter Street Gimlet	11.5
Nikka Coffey vodka, rose and guava cordial and grapefruit oils	

Non-Alcoholic Cocktails

Garden Margarita	8.5
Seedlip Garden, apple, lime, agave and salt	
Spiced Collins	8.5
Seedlip Spice, cinnamon, lemon and Fever-Tree soda water	

Champagne and Sparkling Wine by the Glass

		Glass
		150ml
Prosecco Extra Dry, Fantinel NV	8.5	
Prosecco Extra Dry, Bocelli NV	9.5	
Moët & Chandon Brut Impérial NV	14	
Moët & Chandon Rosé Impérial NV	18	

Wine by the Glass

Also available in 125ml measures

		Glass	Carafe
		175ml	500ml
White			
Veramonte (Chardonnay)	7	19	
Casablanca Valley, Chile 2016			
Dama del Lago (Verdejo)	7.5	21	
Rueda, Spain 2017			
La Cala, Sella & Mosca (Vermentino)	8	22	
Sardinia, Italy 2017			
Te Kairanga (Riesling)	8.5	23	
Martinborough, New Zealand 2016			
Left Field, Te Awa (Sauvignon Blanc)	9.5	26	
Nelson, New Zealand 2017			
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese)	10.5	30	
Piemonte, Italy 2016			

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Wine by the Glass

Also available in 125ml measures

Red	Glass 175ml	Carafe 500ml
Veramonte (Carmenère) Colchagua Valley, Chile 2016/17	7	19
Élevé (Pinot Noir) Roussillon, France 2017	7.5	21
Valdubón Roble (Tempranillo) Ribera del Duero, Spain 2016	8	22
Max Reserva, Errázuriz (Cabernet Sauvignon) Aconcagua Valley, Chile 2015	8.5	23
Barrel Selection, Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2016	9.5	26
Chianti Classico Riserva, Castello Vicchiomaggio (Sangiovese) Tuscany, Italy 2014	10.5	30
Rosé	Glass 175ml	Carafe 500ml
Veramonte Rosé (Syrah) Casablanca, Chile 2017	7	19
Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2017	9.5	26

Our Sake Selection

Served in carafes Small Large Bottle
120ml 240ml

Sparkling Sake 300ml				18
Mio				
Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.				
Honjozo Genshu 720ml	9.5	18	50	
Akashi Tai				
A full-bodied sake with a woody aroma and rich creamy texture.				
Junmai Yamahai 720ml	10	20	55	
Yamato Shizuku				
Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality.				
Ginjo 720ml				72
Azure				
A smooth sake with a clean finish. Made with the purest natural spring water.				
Junmai Ginjo 720ml	12.5	25	65	
CEL - 24				
Fresh aromas of apple and grapes. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.				
Daiginjo 720ml				120
Dassai 23				
Aroma of melon and peach on the nose. Dried pineapple, pear and chestnuts on the palate with smooth and velvety texture.				

Served in carafes Small Large Bottle
120ml 240ml

Daiginjo Genshu 720ml				68
Akashi Tai				
A full-bodied sake with flavours of white flowers and honey with hints of spice.				
Junmai Daiginjo 720ml	10.5	21	58	
Nizawa Atago				
No Sakura				
Soft, clean and delicate sake with a touch of tropical fruit.				
Junmai Daiginjo 720ml				80
Ninki Ichi Gold				
Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnuts and honeycomb.				
Shiraume Umeshu 500ml	13.5	26	52	
Akashi Tai				
A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.				
Yuzu Sake 500ml	14	30	60	
Nakajima Shiroku				
A clean, tart junmai full of the flavour of yuzu Japanese citrus fruits.				

Warm Sake

Served in carafes Small Large
120ml 240ml

Genbei San-No Onikoroshi	10	20
A dry sake with a smooth, light taste when served warm.		

Beer

Kirin Ichiban	4.95
Asahi Super Dry	4.95
Modelo Especial	4.95
Hitachino Nest White Ale	5.95
Hitachino Nest Red Rice Ale	5.95

Soft

Acqua Panna still water	4.95
S.Pellegrino sparkling water	4.95
Fresh orange juice	3.25
Fresh apple juice	3.25
Fresh grapefruit juice	3.25
Cranberry juice	3.25
Tomato juice	3.25
Coke	3.25
Diet Coke	3.25
Fever-Tree lemonade	3.25
Fever-Tree tonic	3.25
Fever-Tree naturally light tonic	3.25
Fever-Tree aromatic tonic	3.25
Fever-Tree ginger ale	3.25

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Spirit Selection

Vodka 50ml

Skyy	7.5
Ketel One	8
Ciroc	9.5
Belvedere	9.5
Grey Goose	10
Chopin	10
Nikka Coffey	12
Stoli Elit	14
Beluga Gold	18

Magnum Bottle

Belvedere	240
Grey Goose	275

Gin 50ml

Bombay Sapphire	7.5
Tanqueray	8
Sipsmith	8.75
Hendrick's	9.5
Roku	9.5
Jinzu	10
Gin Mare	10
Nikka Coffey	14
Monkey 47	14
Tanqueray 10	14
Oxley	14

Rum 50ml

Havana 3 year	7.5
El Dorado 3 year	8
Appleton Estate	8
Havana 7 year	8.75
Diplomático Exclusiva	10
El Dorado 12 year	10
Gosling's Family Reserve	12

Japanese Whisky 50ml

Single Grain	
Suntory Chita	10.5
Nikka Coffey	12

Single Malt

Yamazaki Distiller's Reserve	11
Hakushu Distiller's Reserve	11.5
Yamazaki 12 year	15
Yamazaki 18 year	48
Hakushu 18 year	80
Yamazaki 25 year	350

Blended

Suntory Toki	9.5
Nikka from the Barrel	12
Hibiki Harmony	12
The Nikka 12 year old	16
Hibiki 17 year	22

Scotch Whisky 50ml

Single Malt	
Glenfiddich 12 year	8.5
Glenmorangie 10 year	8.75
Glenlivet Founder's Reserve	9.5
Dalwhinnie 15 year	10
Macallan Gold	10
Glenfiddich 15 year Solera	10
Talisker 10 year	10.5
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12
Glenlivet 18 year	14
Glenfiddich 18 year	16
Balvenie 30 year	80

Blended

Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	11
Chivas Regal 18 year	12
Johnnie Walker Blue Label	32

Irish Whiskey 50ml

Jameson	9
Middleton Very Rare	30

American Whiskey 50ml

Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	8.75
Bulleit Rye	8.75

Tequila 50ml

Blanco	
Ocho	7.5
Tapatio	8
Gran Centenario	8
Olmecca Altos	10
Villa Lobos	11
Casamigos	12
Maestro Dobel Humito	12

Reposado

Ocho	7.5
Tapatio	8
Gran Centenario	8
Olmecca Altos	8.75
Villa Lobos	11
Casamigos	12
Herradura	12

Añejo

Tapatio	8
Gran Centenario	9
Casamigos	11
Tapatio Excelencia	20
Don Julio 1942	20

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Spirit Selection

Mezcal 50ml

Joven	
Illegal	8
QuiQuiRiQui	8
Mezcal Burrito	10
Del Maguey Vida	10

Reposado

Illegal	10
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Cognac 50ml

Courvoisier 3 star	8
Hennessy Fine de Cognac	8.75
Rémy Martin XO	18
Hennessy XO	20
Hennessy Paradis	75
Hennessy Paradis Impérial	225

Liqueurs / Digestifs 50ml

Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6
Kahlúa	6

Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6
(Award-winning organic drinking chocolate with a creamy finish)	

Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Hunan green	4.25
Rosehip & Hibiscus	4.25

Our Premium Selection

Genmai Matcha	5.75
Sencha Yabukita	5.75

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