



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

### Our Japanese Flat Tacos

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 White peach purée and sparkling sake	9.5
Ramune Spritz Jinzu gin, Kümmel, plum sake, Midori, aromatics and Fever-Tree soda water	10.5
Peter Street Gimlet Nikka Coffey vodka, rose and guava cordial and grapefruit oils	11.5
Yuzu Osaka Finlandia grapefruit vodka, yuzu sake, sparkling sake and fresh cucumber	9.5
Apple & Ginger Highball Suntory Toki, green apple and Fever-Tree ginger ale	9.5
Rikyu- Royale Roku gin, grapefruit, homemade green & jasmine tea cordial and Moët & Chandon Brut	12.5

### Non-Alcoholic Cocktails

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

### Signature Cocktails

Robata Colada Peter Street rum blend, robata-grilled pineapple, coconut cream and lime	9.5
Fuji Miso Sour Gran Centenario Plata tequila, Mezcal, cherry, miso, lime, egg white and anise mist	9.5
Passion Fruit & Vanilla Mojito Havana 3 year rum, passion fruit, vanilla, lime, mint and Fever-Tree soda water	9.5
Plum Fashioned Maker's Mark bourbon, plum sake, palm sugar and aromatic bitters blend	9.5
Shichimi Paloma Tapatio Blanco tequila, Aperol, agave, lime, pink grapefruit and shichimi salt	9.5
Cherry Smoke Negroni Maestro Dobel Humito tequila, Amaro di Angostura, Antica Formula and Campari, bottled with cherry wood smoke	10.5
Japanese Bloody Mary Skyy vodka, soy sauce, wasabi, shichimi, lemon and tomato	9.5
Lychee & Raspberry Fizz Bombay Sapphire gin, lychee, raspberry, lime and prosecco	9.5
Margarita Smash Tapatio Blanco tequila, white peach, mint, lime and agave syrup	9.5
Tommy's Margarita Olmeca Altos Plata tequila, lime and agave syrup with a smoked salt rim	9.5
Cucumber & Mint Margarita Gran Centenario Blanco tequila, Cointreau, apple juice, cucumber, mint, lime and agave syrup with a Matcha green tea rim	9.5

### Champagne and Sparkling Wine by the Glass

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

### Wine by the Glass

Also available in 125ml measures

<b>White</b>		Glass 175ml	Carafe 500ml
Veramonte (Chardonnay) Casablanca Valley, Chile 2016	7	19	
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2015/16	7.5	21	
La Cala, Sella & Mosca (Vermentino) Sardinia, Italy 2017	8	22	
Te Kairanga (Riesling) Martinborough, New Zealand 2016	8.5	23	
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2017	9.5	26	
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2016	10.5	30	

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## Wine by the Glass

Also available in 125ml measures

<b>Red</b>	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
<b>Rosé</b>	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

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

Served in carafes      Small    Large    Bottle  
120ml    240ml

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

## Warm Sake

Served in carafes      Small    Large  
120ml    240ml

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

## Beer

Kirin Ichiban	5
Asahi Super Dry	5
Modelo Especial	5
Hitachino Nest White Ale	6
Hitachino Nest Red Rice Ale	6

## 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

<b>Vodka</b>	50ml
Skyy	7.5
Ketel One	8
Cîroc	9.5
Belvedere	9.5
Grey Goose	10
Chopin	10
Nikka Coffey	12
Stoli Elit	14
Beluga Gold	18
<b>Magnum</b>	Bottle
Belvedere	240
Grey Goose	275
<b>Gin</b>	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

<b>Rum</b>	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
<b>Japanese Whisky</b>	50ml
<b>Single Grain</b>	
Suntory Chita	10.5
Nikka Coffey	12
<b>Single Malt</b>	
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
<b>Blended</b>	
Suntory Toki	9.5
Nikka from the Barrel	12
Hibiki Harmony	12
The Nikka 12 year old	16
Hibiki 17 year	22

<b>Scotch Whisky</b>	50ml
<b>Single Malt</b>	
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
<b>Blended</b>	
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
<b>Irish Whiskey</b>	50ml
Jameson	9
Middleton Very Rare	30

<b>American Whiskey</b>	50ml
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	8.75
Bulleit Rye	8.75
<b>Tequila</b>	50ml
<b>Blanco</b>	
Ocho	7.5
Tapatio	8
Gran Centenario	8
Olmecca Altos	10
Villa Lobos	11
Casamigos	12
<b>Reposado</b>	
Ocho	7.5
Tapatio	8
Gran Centenario	8
Olmecca Altos	8.75
Villa Lobos	11
Casamigos	12
Herradura	12
<b>Añejo</b>	
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
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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