

# Peter Street Kitchen

## À La Carte

### Contemporary Japanese

### Contemporary Mexican

#### Small Plates

King crab tempura with ama ponzu	26	Signature guacamole with homemade paprika-spiced nachos	8
Tiger prawn tempura with wasabi mayo and spicy ponzu	14	Crispy peppered calamari with tequila lime sauce	11
Yellowtail sashimi with spicy yuzu soy	15	Matchstick chicken with habanero	9
Tuna sashimi flat taco with truffle ponzu mayo	7	Grilled corn on the cob with chilli, lime, cayenne pepper and Mexican cream cheese	7
Beef tataki with truffle ponzu	16	<b>Salad</b>	
Roasted aubergine with goma glaze	10	Crispy duck and pomegranate ensalada with papaya chilli dressing	9
<b>Tartare</b>			
Salmon tartare with shiso soy	9		

#### Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

Chilean sea bass yasai zuke	32	Robata-grilled stone bass with charred kale and crushed Andean chilli lime sea salt	22
Our claypot Tiger prawn and Japanese mushrooms with ibuki rice, shichimi broth and garlic-roasted Kale	18	28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus	24
Bincho grill chilli-and-lemon-roasted baby chicken	18	Roasted aubergine with cilantro and red onion salad	10
Toban-yaki with Japanese mushrooms and truffle	18		

#### Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchen.

King prawns wrapped in crispy filo pastry with creamy wasabi	12	Robata-smoked paprika ribs with mezcal glaze	18
Japanese A4 Wagyu beef with wasabi yuzu kosho, smoked sea salt and black pepper (per 75 grams)	55	Robata-grilled chicken skewers with lime and cilantro	17

#### Desserts

Bentō Chocolate bento box with genmaicha ice cream	8	Karupiko Yogurt and white chocolate mousse with goma sponge and Calpico sorbet	7
Hassaku Kuro goma cheesecake with hassaku orange sorbet	7	Kudamono Exotic fruits with blackcurrant sorbet	8

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.