



Peter
Street
Kitchen

Rikyū Bar

Small Plates

Edamame with lemon butter and chilli sea salt	7
Our signature guacamole with homemade paprika-spiced nachos	8
Tuna sashimi flat taco with truffle ponzu mayo	7
King prawns wrapped in crispy filo pastry with creamy wasabi	12
Crispy peppered calamari with tequila lime sauce	11
Tiger prawn tempura with wasabi mayo and spicy ponzu	14
Matchstick chicken with habanero	9

Cocktails

Shokuzen Shu	
Our Sake Bellini	10
White peach purée and sparkling sake	
Yuzu Osaka	10
Finlandia grapefruit vodka, yuzu sake, fresh cucumber and sparkling sake	
Rikyū Royale	13
Tanqueray gin, grapefruit, homemade green and jasmine tea cordial and Moët & Chandon Brut	
Raspberry & Lychee Fizz	10
Bombay Sapphire gin, lychee, raspberry, lime and prosecco	
Signature Cocktails	
Robata Colada	10
Peter Street rum blend, robata-grilled pineapple, coconut cream and lime	
Passionfruit & Vanilla Mojito	10
Havana 3 year rum, passionfruit, vanilla, lime, mint and Fever-Tree soda water	
Plum Fashioned	10
Maker's Mark bourbon, plum sake, palm sugar and aromatic bitters blend	
Cherry Smoke Negroni	11
Maestro Dobel Humito tequila, Amaro di Angostura, Antica Formula and Campari, bottled with cherry wood smoke	
Lychee & Elderflower Martini	10
Tanqueray gin, Kwai Feh, elderflower, violette, lemon and cranberry	
Kyoto Sour	10
Suntory Toki whisky, ginger, apple, citric cordial, yuzu, rosemary and egg white	

Non-Alcoholic

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

Prosecco Extra Dry, Fantinel NV 9

Moët & Chandon Brut Impérial NV 14

Moët & Chandon Rosé Impérial NV 18

Wine by the Glass

Also available in 125ml measures

White

	Glass 175ml	Carafe 500ml
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Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7.5	20
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Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	8	22
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Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2019	8.5	24
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Te Kairanga (Riesling) Martinborough, New Zealand 2018	9.5	27
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Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2019	10	29
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Gavi di Gavi 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2018	10.5	30
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Red

	Glass 175ml	Carafe 500ml
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Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7.5	20
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Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	8	22
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Élevé (Pinot Noir) Roussillon, France 2018/19	8.5	24
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Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2016	9.5	27
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Barrel Selection, Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2018	10	29
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Barbera d'Alba (Barbera) Enrico Serafino, Piemonte, Italy 2017	10.5	30
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Rosé

Veramonte Rosé (Syrah) Casablanca, Chile 2018/19	7.5	20
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Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2018	9.5	27
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Beer	Bottle
Kirin Ichiban	5.5
Asahi Super Dry	5.5
Modelo Especial	5.5
Hitachino Nest White Ale	6.5
Hitachino Nest Red Rice Ale	6.5

Soft

Bottled water	4.95
Acqua Panna still water	
S.Pellegrino sparkling water	

Juices	3.25
Fresh orange	
Fresh apple	
Fresh grapefruit	
Cranberry	
Tomato	

Sparkling	3.25
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	

Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	

Coke	
Diet Coke	

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

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 (award-winning organic drinking chocolate with a creamy finish)	6

Our Sake Selection

Served in carafes	Small 120ml	Large 240ml	Bottle
Sparkling Sake 300ml Mio Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			18
Honjozo Genshu 720ml Akashi-Tai A full-bodied sake with a woody aroma and rich creamy texture.	9.5	18	50

Served in carafes	Small 120ml	Large 240ml	Bottle	Warm sake Served in carafes	Small 120ml	Large 240ml
Junmai Yamahai 720ml Yamato Shizuku Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality.	10	20	55	Shiraume Umeshu 500ml Akashi-Tai A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	13.5	26
Junmai Ginjo 720ml Azure A smooth sake with a clean finish. Made with the purest natural spring water.			72	Yuzu Sake 500ml Nakajima Shiroku	15	30
Junmai Ginjo 720ml CEL-24 Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.	12.5	25	65	Genbei San-No Onikoroshi A dry sake with a smooth, light taste when served warm		10
Daiginjo 720ml Dassai 23 Aroma of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with smooth and velvety texture.			120	Spirit Selection Also available in 25ml measures		
Daiginjo Genshu 720ml Akashi-Tai A full-bodied sake with flavours of white flowers and honey with hints of spice.			68	Vodka		50ml
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.	10.5	21	58	Skyy		7.5
Junmai Daiginjo 720ml Ninki-Ichi Gold Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb.			80	Ketel One		8
				Cîroc		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

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Gin	50ml	Blended	
Bombay Sapphire	7.5	Suntory Toki	9.5
Tanqueray	8	Nikka from the Barrel	12
Sipsmith	8.75	Hibiki Harmony	12
Hendrick's	9.5	The Nikka 12 year old	16
Roku	9.5	Hibiki 17 year	22
Jinzu	10		
Gin Mare	10	Scotch Whisky	
Nikka Coffey	14	Single Malt	
Monkey 47	14	Glenfiddich 12 year	8.5
Tanqueray 10	14	Glenmorangie 10 year	8.75
Oxley	14	Glenlivet Founder's Reserve	9.5
		Dalwhinnie 15 year	10
Rum		Macallan Gold	10
Havana 3 year	7.5	Glenfiddich 15 year Solera	10
El Dorado 3 year	8	Talisker 10 year	10.5
Appleton Estate	8	Laphroaig 10 year	11
Havana 7 year	8.75	Oban 14 year	11
Diplomático Exclusiva	10	Lagavulin 16 year	12
El Dorado 12 year	10	Glenlivet 18 year	14
Gosling's Family Reserve	12	Glenfiddich 18 year	16
		Balvenie 30 year	80
Japanese Whisky		Blended	
Single Grain		Chivas Regal 12 year	7.5
Suntory Chita	10.5	Johnnie Walker Black Label	8
Nikka Coffey	12	Johnnie Walker Gold Label	11
Single Malt		Chivas Regal 18 year	12
Yamazaki Distiller's Reserve	11	Johnnie Walker Blue Label	32
Hakushu Distiller's Reserve	11.5		
Yamazaki 12 year	15		
Yamazaki 18 year	48		
Hakushu 18 year	80		
Yamazaki 25 year	350		

Irish Whiskey

Jameson	9
Middleton Very Rare	30

American Whiskey

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

Tequila

Blanco	
Ocho	7.5
Tapatio	8
Gran Centenario	8
Olmecca Altos	10
Villa Lobos	11
Casamigos	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

Mezcal

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

Reposado

Ilegal	10
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Cognac

Courvoisier 3 star	8
Rémy Martin XO	18
Hennessy XO	20
Hennessy Paradis	75
Hennessy Paradis Impérial	225

Liqueurs / Digestifs

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

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