PETER: THE BAR

THE PENINSULA TOKYO

JOURNEY OF JAPAN

Through mountains, fields, and forests, twigs are gathered, fruits discovered, and medicinal herbs foraged, each telling a story of the land they come from. Guided by our Head Mixologist Mari Kamata and her team, these ingredients are explored with all five senses before being transformed into cocktails that are bold, delicate, and sometimes wonderfully complex. Before you is a collection of test tubes, each holding a fragment of this journey: a sprig of herb, a piece of bark, a dried blossom. Take a moment to touch, to smell, to connect with the very origins of your cocktail, and let these stories unfold in your glass.

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Tokyo Joe — 3,200 / 2,800
bombay sapphire, plum liqueur, drambuie, cranberry juice, lemon juice. Paying homage to the first Hollywood production filmed in post-war Japan, starring the iconic Humphrey Bogart. Our signature classic cocktail is smooth with a rich clean finish; just like Bogart himself.

Tokyo Joe Next Generation — 3500
grey goose citron, plum liqueur, cranberry juice, yomogi liqueur, yuzu juice, champagne. Take two - a glamourous twist on the much loved classic. Light, tangy and mild in flavor with a hint of French 75 classic cocktail, one of Humphrey Bogart's favorite cocktails.

EDO Palace — 3,500 / 2,800
tokyo hachio gin, hassaku juice, mint, ginger syrup, tonic water, matcha powder. Nodding to The Peninsula Tokyo's home on former Edo Castle grounds, this cocktail marries Tokyo-born Hachio Gin with tart hassaku citrus, ginger, and mint. Finished with a matcha-dusted rim, it's a sparkling tribute to the city's seasons and timeless spirit.

HOKKAIDO

Peter Aviation — 3500
kibou gin 10.8, violet liqueur, maraschino liqueur, sakura liqueur, orchid syrup, lemon juice. Inspired by artisanal Kibou Gin from Shakotan, this floral, citrus-bright cocktail blends violet, sakura, and orchid notes with maraschino. Served in a glass echoing the silver tree centerpiece at Peter: The Bar, it evokes Japan's skies, seas, and drifting cherry blossoms.

TOHOKU

IWATE

Minori Spritz — 3,800 / 2,800
waka minori, peter bitter liqueur, champagne, soda water. A bright, refreshing spritzer inspired by Kanegasaki's lush forests. Botanical bitters mingle with a delicate regional liqueur, sparkling with Champagne and soda, capturing the crisp air, vibrant greenery, and the full bounty of nature in every effervescent sip.

MIYAGI

Miyagi Julep — 3,800 / 2,800
nikka single malt miyagikyo whisky, apple wine, sakura liqueur, edamame puree, peychaud's bitters, mint. A julep inspired by memories of a journey to Miyagikyo, blending cherry blossom viewing with the region's iconic Zunda (sweet mashed edamame paste). The crisp green-apple profile of Miyagikyo malt harmonizes with delicate florals, evoking Miyagi's clear mountain streams, lush spring greenery, and unforgettable shared moments.

VEGETARIAN

(N) Contains nuts · (G) Contains gluten

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Where 2 prices are printed the first is the cocktail and the second the zero-proof version.

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CHUBU

NAGANO

Umami Bloody Mary 3,200 / 2,800

key's & bricks premium vodka, tomato juice, miso, shiitake mushroom, shichimi spice, rosemary. Inspired by the Zenko-ji Temple spirit of shojin ryori, this cocktail layers the deep, savory umami of shiitake mushroom with lingering notes of miso. Aromatic rosemary evoke the cool mountain air and quiet satoyama hillsides, offering a tranquil taste of Nagano's nourishing culinary roots.

KANTO

IBARAKI

Kome Whisky Sour 3800

hinomaru whisky kome, homemade hoppy syrup, yuzu juice, hinoki bitters, lotus root foam. A whisky sour that captures Ibaraki's countryside: rice whisky mingles with yuzu, hoppy syrup, and hinoki bitters, topped with lotus root foam. Each sip evokes golden rice fields, earthy soil, and quiet meals shared with locals, offering a richly layered, sensory experience.

CHIBA

Boso Passion Martini 3,200 / 2,800

boso rhum, passion fruit purée, pineapple juice, peanuts syrup, mustard seed. In Boso, where blossoms sway beneath sun-warmed skies that hint at the tropics, we encountered a richly expressive rhum. This cocktail pairs tropical fruit with earthy peanut syrup and a subtle touch of mustard seed, evoking ocean breezes, sugarcane sweetness, and landscapes that gently recall the southern isles.

KANAGAWA

Pen Negroni 3200

the peninsula tokyo original gin, campari, aka-oni rosso. This elegant Negroni showcases The Peninsula Tokyo Original Gin, distilled from sake lees shochu, and infused with our signature Peninsula tea and Champagne, alongside select botanicals hand-picked by Head Mixologist Mari. Blended with Campari and Aka-Oni Rosso vermouth, it is fruity, aromatic, and finishes with a soft, pleasant bitterness.

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KINKI

KYOTO

Zen Gimlet 3500

kinobi kinosei gin infused with myoga, homemade yuzu matcha beer, syrup, lime juice, sudachi. The serenity and elegance of Uji's Byodoin Temple come to life in this cocktail, where bold KI NO BI gin—infused with the vibrant, spicy aroma of myoga ginger—meets a house-made yuzu matcha beer. Reminiscent of the scenery of summer in Kyoto, its bright aromas and subtle lingering notes of matcha invite you into a tranquil moment of Zen.

CHUGOKU / SHIKOKU

HIROSHIMA

Setouchi EMT 3,200 / 2,800

togouchi blended whisky, togouchi coffee liqueur, sakurao lemon rocks, espresso, tonic water. This espresso martini tonic captures the spirit of Hiroshima's Seto Inland Sea. Delicate smoky whisky and coffee liqueur mingle with bright lemon notes, reflecting the sea breeze, while layered in the glass like the horizon between water and sky, echoing Miyajima's sacred, serene atmosphere.

TOKUSHIMA

Totonou Highball 3200

niwatoko & matsuba dewar's 12y, homemade corn tea, co2. This elegant highball blends the crisp clarity of whisky with the delicate herbal notes of niwatoko (Japanese elderflower) and pine needles. Bright, balanced, and aromatic, each sip offers a refreshing, soothing experience that feels effortlessly refined.

KOCHI

Wakan Paloma 3500

turmeric & ginseng patron silver, buntan juice, tonic water. Inspired by the centuries-old Sunday Market in Kochi, this bright, effervescent cocktail pairs sweet-tart buntan (pomelo) with the warm, invigorating notes of ginseng and turmeric. Crisp, bold, and refreshing, it delivers a lively, uplifting sip that awakens the senses with every sip.

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KYUSHU / OKINAWA

OHITA

Koji Martini 3200

Tumugi new cask storage, nikka coffey gin infused smoked radish, shiso bitters. Inspired by the serenity of a mountain hot spring overlooking the sea, this cocktail blends Tumugi, crafted with traditional koji and Japanese botanicals, with the gentle smokiness of smoked radish for a lingering sense of calm.

MIYAZAKI

Sweet Potato Old Fashioned 3,200 / 2,800

Miyako zakura red wine yeast brewed shochu, bulleit bourbon, vanilla syrup, angostura bitters. This Old Fashioned captures the warmth of southern fields, where sun-ripened sweet potatoes flourish. Blended with subtly spiced spirits, shochu, and vanilla, it offers a rich, layered sip that evokes gentle sunlight and the comforting sweetness of the season.

OKINAWA

Ryukyu Spicy Margarita 3,200 / 2,800

spicy tequila, habu snake liqueur, kokuto syrup, shekwasha juice. Beneath Okinawa's radiant sun, this margarita layers spicy tequila with tropical citrus, warming chili, and rich brown sugar. Each sip captures the island's vibrant energy, sun-drenched landscapes, and the bold, spirited rhythm of life along its shores.

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BAR BITES

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⊡	Mixed Vegetable Chips *(G)* japanese chili powder, avocado dip	1600
⊡	Smoked Edamame lemon-kombu oil, awaji sea salt	1800
	Japanese Vegetable Terrine *(G)* pressed seasonal vegetables and apple, homemade ponzu sauce with sauternes wine	2200
	Japanese Tuna *(G)* olive oil, kalamata olives, lemon, espelette pepper, semi dried tomato, fresh herbs	3000
	Chawanmushi *(G)* Hokkaido salmon roe, dashi broth	2700
	Curry Bread *(G)* crispy bun, japanese beef, curry spices	2800
	Truffle Croque Sando *(G)* braised ham, bechamel sauce, comté cheese	5000
	Mini Burgers *(G)* roasted A5 Hida beef, Pommery Meaux mustard, onion confit, comté cheese	7500
⊡	French Fries *(G)* Traditional with or without kombu mayonnaise	2700
	Kobe Camembert *(N)(G)* seasonal truffle, green leaves, walnuts, homemade marmalade	5100
	Aquitaine Oscietra Caviar *(G)* 50g freshly baked brioche feuilleté, sour cream with fresh herbs	41000

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DESSERTS

END WITH

Kyushu Vacherin *(G)* — 2650
miyazaki mango, shikuwasa ice cream, cacao pulp sorbet, meringue

Yamanashi Shine Muscat *(N)(G)* — 2650
wagashi inspiration, white miso ice cream, green tea and summer yuzu jelly

Hokkaido Milk Sando *(N)(G)* — 2650
“riz au lait” and milk cookie sandwich, milk ice cream, milk jam, fleur de sel

Okayama Peach *(G)* — 2650
peach mousse and compote, red shiso sorbet, fromage blanc espuma, basil warabi mochi

Kobe Camembert *(N)(G)* — 5100
seasonal truffle, green leaves, whole nuts

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