PETER

THE PENINSULA TOKYO

LUNCH · DINNER · A LA CARTE

LUNCH

PETER 3 COURSE LUNCH — 7200

Japanese Mushroom Soup *(G)*
white soy sauce and soymilk foam

Hakodate Cod Fish
pommes anna, chestnut cream, lemon, yuzu and celery condiment, celeriac sauce

Kobe Camembert *(N)(G)* — +4,000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

Tohoku Fuji Apple Tart *(G)*
caramelized and compote of fuji apple, grilled vanilla ice cream, calvados caramel

SIGNATURE 4 COURSE LUNCH — 9500

Japanese Tuna Tartare *(G)*
marinated tofu, beetroot miso, seasonal vegetables, homemade ponzu sauce seasoned with sauternes wine

Japanese Mushroom Soup *(G)*
white soy sauce and soymilk foam

Hakodate Cod Fish
pommes anna, chestnut cream, lemon, yuzu and celery condiment, celeriac sauce

Kobe Camembert *(N)(G)* — +4,000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

Yamanashi Shine Muscat *(N)(G)*
wagashi inspiration, kyoho grapes, white bean paste, white miso ice cream

CHEF'S 4 COURSE LUNCH — 12500

Ibaraki Free Range Egg *(G)*
poached egg with seasonal japanese mushroom variation, yellow wine sauce, kinome oil

Miyagi Flounder
steamed flounder with marinated persimmon and pickled colicky squash, pumpkin purée, matelote sauce

VEGETARIAN

(N) Contains nuts · (G) Contains gluten

Prices are inclusive of consumption tax and 18% service charge.

LUNCH

CHEF'S 4 COURSE LUNCH · CONTINUED

Japanese Beef
two-textures of burdock, pearl onion, light jus

Kobe Camembert *(N)(G)* +4,000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

Tokushima Yuzu *(N)(G)*
yuzu kombucha and chocolate cremeux, genmaicha ice cream, autumn leaves

VEGETARIAN

(N) Contains nuts · (G) Contains gluten

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DINNER

DÉPART 17000

Amuse Bouche

Ibaraki Free Range Egg *(G)*
poached egg with spinach chaud-froid, sweet shrimp tartare and braised leek, chicken sauce infused with shrimp umami essence

Miyagi Flounder
steamed flounder with marinated persimmon and pickled colinky squash, pumpkin purée, matelote sauce

Anjou Pigeon *(N)*
leg confit, hazelnut and lotus root bonbon, two texture burdock, seasonal truffle, red wine and pigeon jus flavored with coffee

Kobe Camembert *(N)(G)* +4,000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

Tohoku Fuji Apple Tart *(G)*
caramelized and compote of fuji apple, grilled vanilla ice cream, calvados caramel

Coffee or Tea *(G)*
mignardises

VOYAGE 23000

Amuse Bouche

Japanese Tuna *(G)*
marinated with miso and torched tuna, pressed vegetables and green apple, homemade ponzu sauce seasoned with sauternes wine

Japanese Mushrooms and Truffle *(G)*
seasonal mushrooms fricassee and truffle, yellow wine sauce and kinome oil

Hokkaido Channel Rockfish *(G)*
steamed channel rockfish with autumn eggplant confit, fennel salad and mousseline, consommé butter sauce with saffron

VEGETARIAN

(N) Contains nuts · (G) Contains gluten

Prices are inclusive of consumption tax and 18% service charge.

DINNER

VOYAGE · CONTINUED

Kumamoto Aka Ushi Beef *(N)*
roasted beef with beetroot confit, hazelnut and sunchoke condiments, beetroot and chestnut puree with light jus de boeuf

Kobe Camembert *(N)(G)* +4,000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

Yamanashi Shine Muscat *(N)(G)*
wagashi inspiration, kyoho grapes, white bean paste, white miso ice cream

Coffee or Tea *(G)*
mignardises

DESTINATION 32000

Amuse Bouche

Hokkaido Zuwai Crab in Four Expressions *(G)*
The Claw: crab chawanmushi, american sauce, dill oil. The Crab Butter: pain perdu infused with crab consommé, lightly gratinéed béchamel, oscietra caviar. The Leg: crispy tartlet, sudachi gel, pink grapefruit. The Body Meat: light crab rillette, yuba espuma and citrus

⊡ Nagano Beetroot Blossom *(G)*
oden inspiration, winter melon confit, pickled daikon petals, red beetroot infusion

Hakodate Cod Fish
lightly cured cod fish with croissant potatoes, aquitaine oscietra caviar, watercress sauce

Brittany Veal
veal cured in the japanese style of kobu-jime with glazed celeriac, lemon, yuzu and celery condiments, light veal jus and chestnut cream

Kobe Camembert *(N)(G)* +4,000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

Tokushima Yuzu *(N)(G)*
yuzu kombucha and chocolate cremeux, brown rice tea ice cream, autumn leaves

⊡ VEGETARIAN

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DINNER

DESTINATION · CONTINUED

Coffee or Tea *(G)*
mignardises

VEGETARIAN

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A LA CARTE

APPETIZER

Nagano Beetroot Blossom *(G)* 3800
oden inspiration, winter melon confit, pickled daikon petals, red beetroot infusion

Japanese Mushrooms and Truffle *(G)* 4800
seasonal mushrooms and truffle, yellow wine sauce and kinome oil

Ibaraki Free Range Egg *(G)* 5800
poached egg with spinach chaud-froid, sweet shrimp tartare and braised leek, chicken sauce infused with shrimp umami essence

Japanese Tuna *(G)* 6000
marinated with miso and torched tuna, pressed vegetables and green apple, homemade ponzu sauce seasoned with sauternes wine

Hokkaido Zuwai Crab in Four Expressions *(G)* 7900
The Claw: crab chawanmushi, american sauce, dill oil. The Crab Butter: pain perdu infused with crab consommé, lightly gratinéed béchamel, oscietra caviar. The Leg: crispy tartlet, sudachi gel, pink grapefruit. The Body Meat: light crab rillette, yuba espuma and citrus

Aquitaine Oscietra Caviar *(G)* 41000
50g
freshly baked brioche feuilleté, sour cream with fresh herbs

MAIN

Miyagi Flounder 7800
steamed flounder with marinated persimmon and pickled colinky squash pumpkin purée, matelote sauce

Hokkaido Channel Rockfish *(G)* 13000
steamed channel rockfish with autumn eggplant confit, fennel salad and mousseline, consommé butter sauce with saffron

Hakodate Cod Fish 8500
lightly cured cod fish with croissant potatoes, aquitaine oscietra caviar, watercress sauce

Brittany Veal 16000
veal cured in the japanese style of kobu-jime with glazed celeriac, lemon, yuzu and celery condiments, light veal jus and chestnut cream

VEGETARIAN

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A LA CARTE

MAIN · CONTINUED

Kumamoto Aka Ushi Beef *(N)* — 18500
roasted beef with beetroot confit, hazelnut and sunchoke condiments, beetroot and chestnut puree with light jus de boeuf

Gifu A5 Hida Beef *(N)(G)* — 21500
potato mille-feuille, truffle salad, périgueux sauce

DESSERT

Komagatake Whisky and Chocolate — 3200
marquise inspiration, oven baked chocolate ganache infused with komagatake whisky, vanilla cream, orange blossom ice cream

Tohoku Fuji Apple Tart *(G)* — 3000
caramelized and compote of fuji apple, grilled vanilla ice cream, calvados caramel

Yamanashi Shine Muscat *(N)(G)* — 3000
wagashi inspiration, kyoho grape, white bean paste, white miso ice cream

Tokushima Yuzu *(N)(G)* — 3200
yuzu kombucha and chocolate cremeux, brown rice ice cream, autumn leaves

Kobe Camembert *(N)(G)* — 5000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

VEGETARIAN

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DESSERT

END WITH

Komagatake Whisky and Chocolate 3200
marquise inspiration, oven baked chocolate ganache infused with komagatake whisky, vanilla cream, orange blossom ice cream

Tohoku Fuji Apple Tart *(G)* 3000
caramelized and compote of fuji apple, grilled vanilla ice cream, calvados caramel

Yamanashi Shine Muscat *(N)(G)* 3000
wagashi inspiration, kyoho grape, white bean paste, white miso ice cream

Tokushima Yuzu *(N)(G)* 3200
yuzu kombucha and chocolate cremeux, brown rice tea ice cream, autumn leaves

Kobe Camembert *(N)(G)* 5000
camembert, fresh truffle, brandy infused truffle mascarpone, green leaves and walnut nuts

VEGETARIAN

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KIDS

3 COURSE — 6400

Seasonal Vegetable Soup *(G)*

Fish and Chips *(G)*
or Penne Bolognese

Fresh Fruit Salad
served with vanilla ice cream, or Profiteroles with vanilla ice cream and chocolate sauce. Choice of 1 soft drink

A LA CARTE

Seasonal Vegetable Soup *(G)*	1500
Penne Bolognese *(G)*	2650
Roasted Beef Steak 100g *(G)* penne, steamed vegetables	5000
Fish and Chips *(G)*	3000
Fresh Fruit Salad served with ice cream	1500
Profiteroles *(G)* vanilla ice cream, chocolate sauce	1500

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DRINKS

WINE BY THE GLASS · CHAMPAGNE

Joseph Perrier, Cuvée Royale Brut	3500
Pierre Mignon Grand Vintage 2013 Rosé	3900
Bollinger, La Grande Année 2018 by Coravin	9000

WHITE

La Magia, Vermentino, Toscana 2024 Vermentino	2900
Pierre Morin Sancerre “Ovide” 2022 Sauvignon Blanc	3200
Alex Moreau, Bourgogne Blanc 2023 Chardonnay	3200
Vincent Girardin, Chassagne Montrachet Vieilles Vignes 2017 by Coravin Chardonnay	7800

ROSE

Coco Farm “Tannat Rosé", Tochigi 2025 Tannat	2200

ORANGE

The Vice, Orange Gewurztraminer, Napa Valley 2024 Gewurztraminer	2600

RED

Domaine David Moret, Bourgogne Rouge 2023 Pinot Noir	2800

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DRINKS

RED · CONTINUED

Mas Saint Louis, Châteauneuf-du-Pape 2020 Grenache, Mourvèdre, Syrah, Cinsault	3200
Château Pédesclaux, Pauillac 2019 Cabernet Sauvignon, Merlot, Cabernet Franc	3500
Domaine de la Grange des Pères, Languedoc 2018 by Coravin Syrah, Cabernet Sauvignon, Mourvèdre	10800
Fortunate Son, The Diplomat, Napa Valley, 2019 by Coravin Cabernet Sauvignon, Merlot, Petit Syrah	11000

SWEET · 60ml

Les Terres de Fagayra Maury NV	2000
Graham's 20 years Old Tawny Port	2200
WICKED WAY MEAD True Heart / Dream / Shinshu She Said / Ring of Fire	2500

PAIRING

Non Alcoholic Pairing, 4 Glasses	7500
Wine Pairing, 4 Glasses	12000

PREMIUM ORGANIC SPARKLING DRINKS

Jukes, Sparkling Botanical Aperitif White / Rose / Red	1900
Nooh Rose, by Château La Coste, Provence	2700

PREMIUM ORGANIC JAPANESE TEA SELECTION

Chagusaba Sparkling, Shizuoka 330ml	3200

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DRINKS

PREMIUM ORGANIC JAPANESE TEA SELECTION · CONTINUED

Tamausagi, Gyokuro Green Tea, Kyoto 330ml	1800
The Tea Company Ryu Hou, Oolong tea, Shizuoka 300ml	4900
The Tea Company Awa-Bancha, black tea, Tokushima 300ml	4900
The Tea Company Hana-houji, roasted green tea, Miyazaki 300ml	4900

ARTISAN DRINKS

SHIP - Organic Kombucha, crafted in Saitama 300ml Original / Yuzu / Shiso	1900
Iyoshi Cola - crafted in Tokyo 250ml	1900
Yachimata Ginger Ale - crafted in Chiba 250ml	1900
Green Rooibos Sparkling - Caffeine free 330ml	3200

ZERO-PROOF COCKTAIL

Baby Tokyo Joe	2800
EDO Palace	2800
Minori Spritz	2800
Ryukyu Spicy Margarita	2800

OTHER BEVERAGE

Non-alcoholic Beer - Suntory “ALL-FREE”	2050
Orange Juice	1600
Grapefruit Juice	1600

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DRINKS

OTHER BEVERAGE · CONTINUED

Apple Juice	1600

WATER

Evian Still Water 750ml	2050
Evian Sparkling Water 750ml	2050

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