Peter Street Kitchen
Presents
Private Dining and Bespoke Experiences

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Welcome to Peter Street Kitchen
We are proud to present the very finest in private dining and bespoke experiences in the heart of Manchester.

Located on the ground floor of the historic Free Trade Hall, Peter Street Kitchen offers a host of remarkable experiences, complemented with the backdrop of a cool, contemporary interior.

Make your visit memorable with our exquisite menus and event offerings, such as The Hibachi Experience.

Located in The Kabe, between our communal bench tables, our dramatic feature wall overlooks the spectacular 12-seater Hibachi table and fire pit. This semi-private space allows guests to enjoy some privacy while absorbing the ambience of the kitchen.

Located in the original colonnade of the Free Trade Hall, our Rikyu Lounge also provides the perfect setting for private dinners and canapé receptions.

Peter Street Kitchen is also available for exclusive hire, accommodating up to 125 guests seated and 250 guests standing.

Suitable for a range of functions and events, discover exclusive dining in a versatile space.
- Private luncheons and dinners from 10 to 125 guests
- Canapé receptions from 10 to 250 guests

To discuss your requirements, please call our dedicated sales manager for a personal consultation.

Amy McClelland
Bespoke Events & Private Dining Manager
Peter Street Kitchen
T 0161 835 8956
E mcclella@edwardian.com
Welcome to Peter Street Kitchen

The Hibachi Experience

Inspired by the tradition of the Japanese fire bowl, the Hibachi Experience at Peter Street Kitchen accommodates up to 12 people with a bespoke 7-course tasting menu, showcasing the very best of our contemporary Japanese small plates.

Located at the rear of the restaurant in The Kabe, our dramatic Hibachi table is complemented with its very own fire pit and provides the perfect setting for an intimate and semi-private lunch or dinner.

**Hibachi Experience Menu**
8 (min) - 12 (max) guests

**Hibachi Menu**
£80 per person
- Salmon tartare with shiso soy
- Yellowtail sashimi with spicy yuzu soy
- Seared beef tataki with truffle ponzu
- King crab tempura with ama ponzu
- Chilean sea bass yasai zuke
- Bincho Grill
  - Chilli and lemon roasted baby chicken
**Dessert**
- Chocolate bento box with genmaicha ice cream

**Hibachi Vegetarian Menu**
£60 per person
- Avocado tartare with shichimi soy
- Roasted aubergine flat tacos with rocoto chilli and wasabi sour cream
- Seared courgette tataki with truffle ponzu
- Veggie chicken tempura with creamy spicy mayo and chilli ponzu
- Goma-glazed roasted aubergine
- Japanese mushroom and truffle Toban-yaki
**Dessert**
- Chocolate bento box with genmaicha ice cream
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The Rikyu Bar
Rikyu Bar is a striking, contemporary space with an exquisite selection of fine wines, signature cocktails, and sake.

Our team of mixologists are highly trained to produce some of the best Japanese and Mexican inspired cocktails. It’s the ideal choice for a canapé and drinks reception, in a semi-private space.

Accommodating up to 35 people, Rikyu Bar has its own private entrance.

Rikyu Bar Canapé Menu
10 (min) - 35 (max) guests

Canapé Experience: Japanese
Menu 1
£40 per person
- Crispy rice with spicy salmon
- Tuna sashimi flat tacos with truffle ponzu mayo
- Blanched spinach and hazelnut salad with white goma dressing
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Organic salmon with dried red chili and lemon shiso salsa
- Chilli and lemon roasted baby chicken
Dessert
- Selection of desserts from Peter Street Kitchen

Menu 2
£45 per person
- Salmon tartare with shiso soy
- Warm Wagyu beef flat tacos with dried chilli and yuzu mayo
- Crispy salmon skin salad with tosazu
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Chilean sea bass yasai zuke
- Chilli and lemon roasted baby chicken
Dessert
- Selection of desserts from Peter Street Kitchen
**The Rikyu Bar (continued)**

**Menu 3**
£50 per person

- Yellowtail sashimi with spicy yuzu soy
- Sea bass sashimi flat tacos with dried miso, rocoto chilli paste and yuzu
- Seared beef tataki with truffle ponzu
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Snow crab with creamy spicy mayo
- 28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper

**Dessert**
- Selection of desserts from Peter Street Kitchen

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**Vegetarian Menu**
£40 per person

- Avocado tartare with shichimi soy
- Roasted aubergine flat tacos with rocoto chilli and wasabi sour cream
- Blanched spinach and hazelnut salad with white goma dressing
- Seared courgette tataki with truffle ponzu
- Veggie chicken tempura with creamy spicy mayo and chilli ponzu
- Goma-glazed roasted aubergine

**Dessert**
- Selection of desserts from Peter Street Kitchen

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**Mexican Menu 1**
£40 per person

- Smoked tuna tostada with tequila lime mustard
- Shredded crab tostada with spicy ginger mayo
- Crispy duck and pomegranate ensalada with papaya chilli dressing
- Black Pearl-peppered calamari with tequila lime sauce
- Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese
- Black lime and cilantro chicken skewers

**Dessert**
- Exotic fruits and blackcurrant sorbet
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The Rikyu Lounge
Inspired by the great Sen no Rikyu, Rikyu Lounge at Peter Street Kitchen pays homage to this historical figure with the Japanese ‘way of tea’ and the ritual of the tea ceremony.

Rikyu Lounge can be booked for semi-private dining and canapé receptions within the majestic colonnade of the historic Free Trade Hall.

Under the iconic brick arches, our Rikyu Lounge is a sophisticated, contemporary space that can accommodate 31 diners for lunch and dinner and up to 50 guests standing for drinks and canapé receptions.

Rikyu Lounge Lunch and Dinner Menu
Sit down: 20 (min) - 31 (max) guests
Cocktail: 20 (min) - 50 (max) guests

Lunch Experiences: Japanese
Menu 1
£25 per person
- Sea bass sashimi flat tacos with dried miso, rocoto chilli paste and yuzu
- Seared beef tataki with truffle ponzu
- King prawns wrapped in crispy filo pastry with creamy wasabi
- Chilli and lemon roasted baby chicken
Dessert
- Passion fruit brûlée with coconut sorbet and umeshu jelly

Menu 2
£30 per person
- Salmon tartare with shiso soy
- Blanched spinach and hazelnut salad with white goma dressing
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Chilli and lemon roasted baby chicken
Dessert
- Kuro goma cheesecake with hassaku orange sorbet
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The Rikyu Lounge (continued)

Menu 3
£35 per person
- Yellowtail sashimi with spicy yuzu soy
- Warm Wagyu beef flat tacos with dried chilli and yuzu mayo
- Organic salmon with dried red chilli and lemon shiso salsa
- 28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper

Dessert
- Raspberry parfait with shiso ginger ice cream and berry compote

Vegetarian Menu
£25 per person
- Avocado tartare with shichimi soy
- Veggie chicken tempura with creamy spicy mayo and chilli ponzu
- Goma-glazed roasted aubergine
- Japanese mushroom and truffle Toban-yaki

Dessert
- Kuro goma cheesecake with hassaku orange sorbet

Mexican Menu 1
£30 per person
- Shredded crab tostada with spicy ginger mayo
- Crispy duck and pomegranate ensalada with papaya chilli dressing
- Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese
- Robata mezcal-glazed smoked paprika ribs

Dessert
- Exotic fruits and blackcurrant sorbet
The Rikyu Lounge (continued)

Dinner Experiences: Japanese

Menu 1
£45 per person
- Sea bass sashimi flat tacos with dried miso, rocoto chilli paste and yuzu
- Seared beef tataki with truffle ponzu
- King prawns wrapped in crispy filo pastry with creamy wasabi
- Snow crab with creamy spicy mayo
- Chilli and lemon roasted baby chicken

Dessert
- Japanese yuzu mojito with rum & mint jelly and bergamot sorbet

Menu 2
£50 per person
- Salmon tartare with shiso soy
- Blanched spinach and hazelnut salad with white goma dressing
- Tiger prawn tempura wasabi with mayo and spicy ponzu
- Chilean sea bass yasai zuke
- Chilli and lemon roasted baby chicken

Dessert
- Kuro goma cheesecake with hassaku orange sorbet
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Menu 3
£55 per person
- Yellowtail sashimi with spicy yuzu soy
- Warm Wagyu beef flat tacos with dried chilli and yuzu mayo
- King crab tempura with ama ponzu
- Organic salmon with dried red chilli and lemon shiso salsa
- 28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper
Dessert
- Yoghurt and white chocolate mousse with goma sponge and calpico sorbet

Vegetarian Menu
£40 per person
- Avocado tartare with shichimi soy
- Seared courgette tataki with truffle ponzu
- Veggie chicken tempura with creamy spicy mayo and chilli ponzu
- Goma-glazed roasted aubergine
- Japanese mushroom and truffle Toban-yaki
Dessert
- Kuro goma cheesecake with hassaku orange sorbet

Mexican Menu 1
£40 per person
- Smoked tuna tostada with tequila lime mustard
- Dry-rubbed short rib soft taco with smoked chilli mayo
- Crispy duck and pomegranate ensalada with papaya chilli dressing
- Black Pearl-peppered calamari with tequila lime sauce
- Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese
- Black lime and cilantro chicken skewers
Dessert
- Exotic fruits and blackcurrant sorbet
Canapé Menu

Canapé Experience: Japanese

Menu 1
£40 per person
- Crispy rice with spicy salmon
- Tuna sashimi flat tacos with truffle ponzu mayo
- Blanched spinach and hazelnut salad with white goma dressing
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Organic salmon with dried red chili and lemon shiso salsa
- Chilli and lemon roasted baby chicken

Dessert
- Selection of desserts from Peter Street Kitchen

Menu 2
£45 per person
- Salmon tartare with shiso soy
- Warm Wagyu beef flat tacos with dried chili and yuzu mayo
- Crispy salmon skin salad with tosazu
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Chilean sea bass yasai zuke
- Chilli and lemon roasted baby chicken

Dessert
- Selection of desserts from Peter Street Kitchen
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The Rikyu Lounge (continued)

Menu 3
£50 per person
- Yellowtail sashimi with spicy yuzu soy
- Sea bass sashimi flat tacos with dried miso, rocoto chilli paste and yuzu
- Seared beef tataki with truffle ponzu
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Snow crab with creamy spicy mayo
- 28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper

Dessert
- Selection of desserts from Peter Street Kitchen

Vegetarian Menu
£40 per person
- Avocado tartare with shichimi soy
- Roasted aubergine flat tacos with rocoto chilli and wasabi sour cream
- Blanched spinach and hazelnut salad with white goma dressing
- Seared courgette tataki with truffle ponzu
- Veggie chicken tempura with creamy spicy mayo and chilli ponzu
- Goma-glazed roasted aubergine

Dessert
- Selection of desserts from Peter Street Kitchen

Mexican Menu 1
£40 per person
- Smoked tuna tostada with tequila lime mustard
- Shredded crab tostada with spicy ginger mayo
- Crispy duck and pomegranate ensalada with papaya chilli dressing
- Black Pearl-peppered calamari with tequila lime sauce
- Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese
- Black lime and cilantro chicken skewers

Dessert
- Exotic fruits and blackcurrant sorbet
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The Kabe
The Kabe (Japanese for ‘wall’) is a semi-private space consisting of two 8-seater bench tables and our signature 12-seater Hibachi table, set within the dramatic backdrop of our feature stone wall.

Accommodating up to 28 guests in total, The Kabe is the perfect location for an intimate lunch or dinner, allowing guests to enjoy some privacy, whilst still absorbing the ambience of Peter Street Kitchen.

The Kabe Lunch and Dinner Menu
Sit down: 16 (min) - 28 (max) guests

Lunch Experiences: Japanese
Menu 1
£25 per person
- Sea bass sashimi flat tacos with dried miso, rocoto chilli paste and yuzu
- Seared beef tataki with truffle ponzu
- King prawns wrapped in crispy filo pastry with creamy wasabi
- Chilli and lemon roasted baby chicken

Dessert
- Passion fruit brûlée with coconut sorbet and umeshu jelly

Menu 2
£30 per person
- Salmon tartare with shiso soy
- Blanched spinach and hazelnut salad with white goma dressing
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Chilli and lemon roasted baby chicken

Dessert
- Kuro goma cheesecake with hassaku orange sorbet
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The Kabe (continued)

Menu 3
£35 per person
- Yellowtail sashimi with spicy yuzu soy
- Warm Wagyu beef flat tacos with dried chilli and yuzu mayo
- Organic salmon with dried red chili and lemon shiso salsa
- 28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper

Dessert
- Raspberry parfait with shiso ginger ice cream and berry compote

Vegetarian Menu
£25 per person
- Avocado tartare with shichimi soy
- Veggie chicken tempura with creamy spicy mayo and chilli ponzu
- Goma-glazed roasted aubergine
- Japanese mushroom and truffle Toban-yaki

Dessert
- Kuro goma cheesecake with hassaku orange sorbet

Mexican
Menu 1
£30 per person
- Shredded crab tostada with spicy ginger mayo
- Crispy duck and pomegranate ensalada with papaya chili dressing
- Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese
- Robata mezcal-glazed smoked paprika ribs

Dessert
- Exotic fruits and blackcurrant sorbet
Dinner Experiences: Japanese

Menu 1
£45 per person

- Sea bass sashimi flat tacos with dried miso, rocoto chilli paste and yuzu
- Seared beef tataki with truffle ponzu
- King prawns wrapped in crispy filo pastry with creamy wasabi
- Snow crab with creamy spicy mayo
- Chilli and lemon roasted baby chicken

Dessert
- Japanese yuzu mojito with rum & mint jelly and bergamot sorbet

Menu 2
£50 per person

- Salmon tartare with shiso soy
- Blanched spinach and hazelnut salad with white goma dressing
- Tiger prawn tempura with wasabi mayo and spicy ponzu
- Chilean sea bass yasai zuke
- Chilli and lemon roasted baby chicken

Dessert
- Kuro goma cheesecake with hassaku orange sorbet
### The Kabe (continued)

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<tr>
<th>Menu 3</th>
<th>£55 per person</th>
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<tbody>
<tr>
<td>- Yellowtail sashimi with spicy yuzu soy</td>
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<td>- Warm Wagyu beef flat tacos with dried chilli and yuzu mayo</td>
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<td>- King crab tempura with ama ponzu</td>
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<tr>
<td>- Organic salmon with dried red chili and lemon shiso salsa</td>
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<tr>
<td>- 28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper</td>
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**Dessert**
- Yoghurt and white chocolate mousse with goma sponge and calpico sorbet

### Vegetarian Menu

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<tr>
<td>- Avocado tartare with shichimi soy</td>
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<td>- Seared courgette tataki with truffle ponzu</td>
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<td>- Goma-glazed roasted aubergine</td>
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<td>- Japanese mushroom and truffle Toban-yaki</td>
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**Dessert**
- Kuro goma cheesecake with hassaku orange sorbet

### Mexican

<table>
<thead>
<tr>
<th>Menu 1</th>
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<tr>
<td>- Smoked tuna tostada with tequila lime mustard</td>
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<td>- Dry-rubbed short rib soft taco with smoked chilli mayo</td>
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<td>- Crispy duck and pomegranate ensalada with papaya chilli dressing</td>
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<td>- Black Pearl-peppered calamari with tequila lime sauce</td>
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<td>- Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese</td>
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<tr>
<td>- Black lime and cilantro chicken skewers</td>
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**Dessert**
- Exotic fruits and blackcurrant sorbet
For the ultimate experience, Peter Street Kitchen can be hired exclusively for private parties and bespoke events. In a prime location, situated in one Manchester’s most iconic buildings, Peter Street Kitchen boasts floor-to-ceiling windows, contemporary furnishings and a dramatic ambiance.

With a wealth of experience, our dedicated team are here to create your unique event. Whether you’re looking for relaxed, intimate dining, a drinks reception, corporate luncheon, wedding reception or special birthday celebration, we will ensure every detail is taken care of.

We can accommodate up to 125 guests for a seated lunch or dinner, and up to 250 guests for canapé receptions. We pride ourselves in offering seamless attention to detail, impeccable style of service and memorable dining experiences in an impressive contemporary setting in the heart of Manchester.

Sit down: 125 (max) guests
Cocktail: 250 (max) guests
Sunday - Wednesday: £20,000 (min spend)
Thursday - Friday: £25,000 (min spend)
Saturday: £30,000 (min spend)

These prices include our Peter Street Kitchen Signature Canapé or Dining Menus, as well as:
- Two arrival drinks per person - prosecco or a choice from our signature Peter Street Kitchen cocktail menu
- Still and sparkling water
- Peter Street Kitchen resident DJ
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Rikyu Brunch

Escape to a corner of Japan by experiencing Our Rikyu Brunch, as we bring the sounds, colours and flavours of Japan to our Kitchen.

Join us on selected Saturdays to enjoy one of our three brunch experiences as we welcome you with a Japanese-inspired signature cocktail on arrival, exquisite small plates, and a choice of free-flowing prosecco and wine or champagne alongside live entertainment.

Our Rikyu Brunch Experiences start from £35 per person.

Rikyu Brunch Menu

Koten £35
Our brunch experience, inclusive of a signature Sake Bellini cocktail on arrival

Puremiamu £55
Our brunch experience, inclusive of a signature Yuzu Osaka cocktail on arrival, complemented with prosecco and wine throughout

Tokusen £70
Our brunch experience, inclusive of a signature Lychee & Raspberry Fizz cocktail, complemented with champagne throughout
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Rikyu Brunch (continued)

To Start
- Lemon butter and chilli sea salt edamame

Small Plates and Salads
- Tuna sashimi flat tacos with truffle ponzu mayo
- Roasted aubergine flat tacos with rocoto chilli and wasabi sour cream
- Crispy salmon skin salad with tosazu
- Yellowtail sashimi with spicy yuzu soy
- Seared beef tataki with truffle ponzu
- Avocado tartare with shichimi soy
- Blanched spinach and hazelnut salad with white goma dressing

Our Signatures & Robata
- Chicken and Waffles
  Crispy buttermilk Jidori chicken with chilli honey miso glaze and ají amarillo butter
- Sake and Eggs
  Sake-baked eggs with wasabi-rubbed rib-eye beef, spinach, melted Sakura cheese and crispy kale
- Organic salmon with dried red chilli and lime shiso salsa
- Chilli and lemon roasted baby chicken
- Japanese mushroom and truffle Toban-yaki

Dessert
- Kuro goma cheesecake with hassaku orange sorbet
- Passion fruit brûlée with coconut sorbet and umeshu jelly
- Assorted mochi
  Coconut, yuzu and salted caramel