



LUNCH MENU

Three Courses JPY 4,800

Four Courses JPY 6,800

Five Courses JPY 8,500

Appetizer

JP Baby Romaine Heart Salad, Blue Cheese Square Gelée
Lemon Dressing and Toasted Brioche

Sake-Mint Hamachi Ceviché Tartar, Apple Confit, Fromage Blanc-Lime and Sansho Dressing

Hot Burdock-Apple Velouté, Foie Gras Custard, Cider Réduction, Sesame Brioche Dust

Raw Otoro Tuna with Oscietra Caviar, Mimosa Sauce, Edible Flower (suppl + JPY 3,500)

Fish

Caramelized Sea Urchin, Citrus Polenta, Wasabi-Yuzu Espuma, Crispy Tuile

Roasted Red Snapper, Braised Red Cabbage
Red Kyoto Carrot, Baked Maitake and Bacon Emulsion

JP Smoked Country Ham Wrapped Confit Salmon, Celery 3 Ways, Muscat Grape, Verjus Glaze

JP Naturally Peninsula, Light and Healthy Cuisine.

*This menu is for reference only, as individual dishes are subject to change.

*Children under the age of 12 years old are not permitted.

*Prices include consumption tax and are subject to a 10% service charge.

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Meat

Pork Duo of Crispy Belly and Roasted Tenderloin, Pumpkin Risotto Galette
Sautéed Mushroom and Root Confit

Beef Duo, Sweet Pimento Crusted Filet
Red Wine Braised Cheeks, Kyoto Carrot Trio, Roasted Chestnut (suppl + JPY 3,500)

Poached Herbed Crusted Beef Brisket "Pot au Feu"
Seasonal Vegetable, Tartar-Mustard Sabayon

JP Tandori Tanba Chicken, Steamed Turnip, Grape
Crispy Panisse and Sweet Piquillo Emulsion

Cheese and Dessert

Cheese Selection with Crackers and Dry Fruits

Double Baked Manjari Chocolate Soufflé
Annin Apricot "Pot de Crème", Amaretto-Chocolate Sauce

Apple Pie Served in Martini Glass

Strawberry-Yuzu "Tiramisu", Champagne Gelée and Mint Cappuccino

Coffee or Tea (suppl + JPY 700)

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DINNER MENU

Appetizer

JP Baby Romaine Heart Salad, Blue Cheese Square Gelée
Lemon Dressing and Toasted Brioche
JPY 1,850

Foie Gras Terrine "Nougat style", Grape and Mosto Cotto Réduction, Grilled Brioche
JPY 3,500

Raw Otoro Tuna with Oscietra Caviar, Mimosa Sauce, Edible Flower
(6 grams suppl +JPY 4,500 or 12 grams suppl +JPY 7,000)
JPY 7,000

Sake-Mint Hamachi Ceviché Tartar, Apple Confit, Fromage Blanc-Lime and Sansho Dressing
JPY 3,400

Hot Burdock-Apple Velouté, Foie Gras Custard, Cider Réduction, Sesame Brioche Dust
JPY 3,200

Fish & Shellfish

Caramelized Sea Urchin, Citrus Polenta, Wasabi-Yuzu Espuma, Crispy Tuile
JPY 2,900

Roasted Red Snapper, Braised Red Cabbage
Red Kyoto Carrot, Baked Maitake and Bacon Emulsion
JPY 4,500

Steamed Managastuo with Mussel-Saffron Crust
Glazed Jerusalem Artichoke and Red Radishes
with Yellow Yuzu and Inca Potato Xeres Wine Sabayon
JPY 4,800

JP Smoked Country Ham Wrapped Confit Salmon, Celery 3 Ways, Muscat Grape, Verjus Glaze
JPY 3,900

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THE PENINSULA

T O K Y O



Meat

JP Tandori Tanba Chicken, Steamed Turnip, Grape
Crispy Panisse and Sweet Piquillo Emulsion
JPY 5,200

Poached Herbed Crusted Beef Brisket "Pot au Feu"
Seasonal Vegetable, Tartar-Mustard Sabayon
JPY 4,200

Duck Duo, Braised with Cabbages, Roasted Breast, Persimmon Chutney, Daikon Salad
JPY 5,000

Beef Duo, Sweet Pimento, Crusted Filet, Red Wine Braised Cheeks
Kyoto Carrot Trio, Roasted Chestnut
(70 grams suppl +JPY 3,500 or 140 grams suppl +JPY 6,500 or 210 grams suppl +JPY 9,500)
JPY 14,000

Cheese and Dessert

Cheese Selection with Crackers and Dry Fruits
JPY 2,500

JP Peter's Black Box, Black Sesame Blanc Manger, Yuzu Marmalade, Miso Ice-cream
JPY 2,000

Double Baked Manjari Chocolate Soufflé, Annin Apricot "Pot de Crème"
Amaretto-Chocolate Sauce
JPY 2,200

Apple Pie Served in Martini Glass
JPY 2,200

Strawberry-Yuzu "Tiramisu", Champagne Gelée and Mint Cappuccino
JPY 2,200

Three Courses JPY 8,500 Four Courses JPY 10,000 Five Courses JPY 12,000

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