



**MANCHESTER'S MOST HOTLY ANTICIPATED RESTAURANT,
PETER STREET KITCHEN, LAUNCHES ON 13TH OCTOBER**



It's already blazed a trail through the capital's dining scene. Now as Edwardian Hotels London announces the 13th October opening of Peter Street Kitchen, Manchester will get its first taste of a dynamic new concept that skilfully embraces the art of shared dining.

Part of a multi-million-pound investment, this vibrant new space will spearhead the F&B offering at the revitalised Radisson Blu Edwardian, Manchester hotel, one of only two five-star hotels in the centre of the city. Guests here will be able to choose from an array of small plates from two different cuisines, in this instance contemporary Japanese and Mexican, within a sophisticated yet unassuming setting.

Whether large groups or those wanting an intimate dinner for two, all will be seduced by an array of exquisitely prepared small plates. Showcasing flavours and ingredients from both nations, the venue will also offer semi-private dining and events, allowing guests to enjoy some privacy, whilst absorbing the ambience of the Kitchen. With communal bench tables and the pièce de résistance, the 12-seater Hibachi table, up to 28 guests can be accommodated.

From Mexico come such colourful and piquant offerings as Shredded crab with spicy ginger mayo tostadas; Robata mescal-glazed smoked paprika ribs and Mayan-spiced marinated chicken ensalada with cashews, black lime & sesame oil. Meanwhile, clean and sophisticated Japanese flavours take centre stage in dishes that include Yellowtail sashimi with spicy yuzu soy; Chilli and lemon roasted baby chicken served on a Peter Street Kitchen Bincho Grill; Warm Wagyu beef Japanese flatbread with dried chilli & yuzu mayo and King crab tempura with ama ponzu.

Desserts too draw on Japan's fragrant flavours including the moreish Chocolate bento box with genmaicha ice cream and Kuro goma cheesecake with hassaku orange sorbet.

Complementing the restaurant offering is the equally stylish Rikyū Bar, which offers an extensive range of the finest wines, sake and signature cocktails against the backdrop of cool and contemporary interiors. Guests can alternatively experience Peter Street Kitchen's Rikyū Lounge, located in the building's original iconic brick colonnade, a sophisticated yet contemporary space holding up to 37 diners or 40 - 50 guests for semi-private drinks receptions.

In addition, from Saturday 13th October, the restaurant will throw a series of regular Rikyū Brunches, featuring a Japanese-inspired signature cocktail on arrival, exquisite small plates and a choice of free-flowing prosecco, wine or champagne alongside live entertainment.

Peter Street Kitchen will also offer the pinnacle of service, with staff having gone through an intensive seven-week training period, including an immersion into Japanese food and drink, culture and etiquette.

Peter Street Kitchen has been overseen by Edwardian Hotels London's Service Excellence Director Amir Jati, who established global private dining during his ten-year tenure at the Robert De Niro co-owned Nobu before going on to mastermind the hugely successful openings of the May Fair, Leicester Square and Monmouth Kitchens. Said Amir, "This concept has proved enormously popular in London, with Leicester Square Kitchen in the top five of both Peruvian and Mexican restaurants. We know that Peter Street Kitchen will be a similar game-changer within Manchester's booming restaurant scene."

The opening of Peter Street Kitchen is being supported by a PR campaign that features an outstanding piece of filmmaking premiered across various digital platforms. Showcasing the journey of a Geisha from Japan to Manchester, with music performed by the city's Hallé Orchestra, the film provides the cultural cues of Japan which are brought to life within Peter Street Kitchen's offerings.

Welcome to our kitchen.

To make a reservation, please call 0161 835 8941 or email reservations@peterstreetkitchen.co.uk

To view the Peter Street Kitchen film please click [here](#)

**Peter Street Kitchen, Peter Street, M2 5GP, Manchester
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#PeterStreetKitchen

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