

SAKE at La Bibliothèque



Sake by the Glass グラスで日本酒

Sparkling

60ml

4.1 **Akashi-Tai**, *Junmai Ginjo Sparkling*

£12

An innovative sparkling sake, made using the traditional method, as used in Champagne. Clean nose with citrus fruits. The palate is well-balanced, fruity with a dry finish. Pair with seafood, white fish or sushi.

Cold

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£9.5

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.3 **Heavensake**, *Junmai 12*

£10.5

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

4.6 **Kikunotsukasa**, *Shinboshi Junmai Ginjo*

£10.5

This smooth Junmai Ginjo, made from Ginotome rice, has a light and refreshing dryness on the palate and a leafy finish. Melon, pineapple and sage notes. Pairs well with white fish, tofu and soy.

4.5 **Akashi-Tai**, *Daiginjo Genshu Yamadanishiki*

£14

This undiluted daiginjo sake is rich and full-bodied with sweet honey, delicate orchard fruit notes. An excellent accompaniment to most foods.

Room Temperature

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

£8.5

This sake pairs wonderfully with any food, it's a classic-style sake that is brewed using three rice varieties. Delicate green nose for a clean and versatile sake with a dry finish.

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£9.5

Light and dry with medium umami and aroma of ripe banana, steamed rice, caramelised nuts. Pairs well with rich broth, peppers and is preferably served in room temperature.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£10.5

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummous.

Digestif

5.1 **Akashi-Tai**, *Shiraume Ginjo Umeshu*

£9

Japanese plum liqueur macerated in Ginjo sake for 6 months and aged for 2 years.

Notes of cherries and plums is followed by a sweetness in the mouth, with fresh, lingering finish.

5.2 **Kiyoko**, *Yuzu Junmai Sake*

£8.50

A bright, vibrant yuzu sake from Kiyoko that is made by combining hand-picked

Japanese yuzu and Junmai sake. The sake is made with highly-prized Gohyakumangoku rice.

Sake by the Bottle ボトル日本酒

Sparkling

720ml

4.1 **Akashi-Tai**, *Junmai Ginjo Sparkling*

£60

An innovative sparkling sake, made using the traditional method, as used in Champagne. Clean nose with citrus fruits. The palate is well-balanced, fruity with a dry finish.

(300ml)

771. **Ichido**, *Junmai Ginjo Dry Sparkling Rose* (720ml bottle)

£130

An incredibly smooth and refreshing sparkling rosé, with a delicate sweetness and a rich aroma of strawberry. The pink colour is 100% natural and given by the black rice, which is full of anthocyanins (a plant-based pigment). The bubbles are natural coming from a second fermentation, like Champagne.

661. **Ichido**, *Junmai Ginjo Dry Sparkling* (720ml bottle)

£160

The perfect bottle for wine drinkers. The tickling bubbles are natural and come from a second bottle fermentation (like that of Champagne). This sake greatly combines a silky texture with depth of flavour and a crisp dryness. Delicate aroma of green pear and honeysuckle with hints of rice flour.

Cold

720ml

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£95

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.3 **Heavensake**, *Junmai 12*

£115

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

4.6 **Kikunotsukasa**, *Shinboshi Junmai Ginjo*

£115

This smooth Junmai Ginjo, made from Ginotome rice, has a light and refreshing dryness on the palate and a leafy finish. Melon, pineapple and sage notes. Pairs well with white fish, tofu and soy.

551. **Sohomare**, *Junmai Ginjo 'Indigo'*

£145

Robustly clean with rich, elegant flavour hues. Indigo dyers strive for vivid, deep colour. Delicate nose with notes of green banana, wildflowers and a hint of pear drops. The palate is silky and elegant with a cool vibrant finish and a gentle minerality.

4.5 **Akashi-Tai**, *Daiginjo Genshu Yamadanishiki*

£175

This undiluted daiginjo sake is rich and full-bodied with sweet honey, delicate orchard fruit notes. An excellent accompaniment to most foods.

Room Temperature

720ml

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

£95

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4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£105

Light and dry with medium umami and aroma of ripe banana, steamed rice, caramelised nuts. Pairs well with rich broth, peppers and is preferably served in room temperature.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£115

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummus.