

La Bibliothèque Sake Tasting Experience with Food Pairing

Milk bread, Butter



Beef Tartare, Soy Mayonnaise, Sesame, Shiso, Cep Crackers

Wine pairing: Caldora, Ortonese Sangiovese Merlot, Puglia, Italy or

Sake pairing: Bunraku Karakuchi Oniwaka Honjozo

Mackerel, Kohlrabi, Pickled Apples, Wasabi

Wine pairing: La Di Motte, Pinot Grigio 2021, Friuli, Italy or

Sake pairing: Fujii Shuzo, The Night Emperor, Tokubetsu Junmai

Onsen Egg, Asparagus, Pickled Cucumber, Mushroom Consommé

Wine pairing: Delas Freres, Cote du Rhone white, France or

Sake pairing: Heavensake, Junmai 12

Salmon, Katsubushi, Ginger, Marinated Egg Yolk

Wine pairing: Autreau Roualet, Brut Reserve or

Sake pairing: Akashi-Tai, Junmai Ginjo Sparkling

Teriyaki Pork Belly, Celeriac Purée, Barley, Black Garlic

Wine pairing: Domaines André Aubert, Cotes du Rhone Rouge or

Sake pairing: Imayo, Tsukasa Junmai Ginjo



Tunworth Ice Cream, Strawberry, Almond Crumb

Wine pairing: Niepoort, Moscatel do Douro, Douro, Portugal or

Sake pairing: Ninja, Junmai Ginjo, Unaltered Sake

or

Chocolate Crèmeux, Miso Ice Cream, Hazelnuts, Cocoa Nibs Crisps

Wine pairing: Ramos Pinto, 10 Years Old Tawny Port or

Sake pairing: Akashi-Tai Shiraume Ginjo Umeshu

For any allergies please ask our staff.

Tasting menu is priced at £110/pp. Service charge of 12.5% will be added to the final bill