

La Bibliothèque Sake Tasting Experience with Food Pairing

Milk bread, Butter



Misozuki Gurnard, Wild Garlic, Pistachio, Jasmine

Wine pairing: Vinos Más Buscados, Te Quiero, White Field Blend, Spain or

Sake pairing: Kikunotsukasa Shinboshi Junmai Ginjo

Squid, Egg Yolk, Dashi

Wine pairing: Autreau Roualet, Brut Reserve or

Sake pairing: Akashi-Tai, Junmai Ginjo Sparkling

Maitake, Almond, Celeriac, Quince

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

Sake pairing: Heavensake, Junmai 12

Beef Short Rib, Bone Marrow, Red Pepper, Cucumber

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

Sake pairing: Bunraku Karakuchi Oniwaka Honjozo

Kurobuta Pig, Cime di Rapa, Peanut, Pear

Wine pairing: Vina Ilusion Rioja Joven or

Sake pairing: Imayo, Tsukasa Junmai Ginjo



Yorkshire Forced Rhubarb, Matcha Rice Pudding, Buttermilk

Wine pairing: Delas Frères, Muscat de Beaumes-de-Venise, Rhône

Sake pairing: Kiyoko, Yuzu Junmai Sake

or

Original Bean Chocolate, Miso, Almond

Wine pairing: Ramos Pinto, 10 Years Old Tawny Port

Sake pairing: Akashi-Tai Shiraume Ginjo Umeshu

For any allergies please ask our staff.

£110/pp. Service charge of 12.5% will be added to the final bill