

La Bibliothèque Sake Tasting Experience with Food Pairing

Milk Bread, Butter



Seared Tuna Ahi, Rice Crackers, Elderflower, Shiso
Wine pairing: Carlos Sánchez, La Mancha, Macabeo, Spain or
Sake pairing: Akitabare Koshiki Junzukuri, Junmai

Beef Tartare, Pommes Anna, Miso, Confit Yolks, Furikake
Wine pairing: Domaine du Séminaire, Cotes du Rhone, France or
Sake pairing: Bunraku Karachi Oniwaka Honjozo

Roasted Cauliflower, Romesco, Flaky, Almonds
Wine pairing: Fondo Antico, Sicilian Red, Italy or
Sake pairing: Sakari No.14 Junmai

Salmon Tartare, Teriyaki, Cucumber Broth, Wasabi Crème, Ikura
Wine pairing: Villa di Mare, Pinot Grigio, Sicily or
Sake pairing: Seitoku Bessen, Futsushu

Chicken Supreme, Jerusalem Artichoke, Truffle Demi-glace, Katsu Curry
Wine pairing: Babylonstoren, Candide Blend, Franschoek or
Sake pairing: Choya Sake

Yuzu Posset, Shortbread, Lemon Curd, Rose
Wine pairing: HJ Wiemer, Late Harvest Riesling, US or
Sake pairing: Sakari No 21, Yuzu Sake

For any allergies please ask our staff.

Tasting menu is priced at £110/pp. Service charge of 13.5% will be added to the final bill