

# LOS MOCHIS

LONDON CITY

We offer carefully curated sake and wine pairings to accompany our set menus. Each selection has been chosen to complement the flavours of every course, enhancing the dining experience and guiding guests through a refined culinary journey

## Sake Pairings

### **WELCOME DRINK – DASSAI 45 SPARKLING (360ML BOTTLE) – £63 per bottle**

Light, refreshing, and gently effervescent, with delicate fruit notes that make for the perfect celebratory start.

### **FIRST HALF OF THE MEAL – SHIRAKABEGURA JUNMAI DAIGINJO – £96 per bottle**

Elegant and aromatic, offering a smooth, refined taste that pairs beautifully with light, fresh dishes.

### **SECOND HALF OF THE MEAL / TACO SECTION – URAKASUMI “12” KIOKE KIMOTO JUNMAI – £105 per bottle**

Rich and complex, with a rounded umami depth that enhances bold, flavourful plates.

### **DESSERT – TAMANOHIKARI “KYO NO YUZU” YUZU LIQUEUR – £89 per bottle**

Vibrant and citrusy, balancing sweetness with refreshing zest for a lively finish.

## Classic Wine Pairings

### **WELCOME DRINK – HENRIOT BLANC DE BLANCS NV – £124 per bottle (£216 MAGNUM)**

Bright and elegant, with fine bubbles and fresh citrus notes to start the evening in style.

OR

### **WELCOME DRINK – HENRIOT ROSÉ NV – £104 per bottle (£200 MAGNUM)**

Vivid and elegant, with ripe strawberry and delicate floral aromas.

### **DOMAINE SERGE LALOUE ‘CUVÉE SILEX’ SANCERRE (SAUVIGNON BLANC) – £99 per bottle**

Crisp and mineral-driven, offering vibrant citrus and white blossom notes that lift lighter dishes.

### **PROSPER MAUFOUX BOURGOGNE ROUGE HAUTES (PINOT NOIR) – £109 per bottle**

Smooth and juicy, with bright cherry fruit and gentle spice for an easy, elegant pairing.



## Signature Wine Pairings

**WELCOME DRINK – RUINART BLANC DE BLANCS NV – £205 per bottle**

Pure and refined, with graceful bubbles and layers of fresh orchard fruit.

OR

**WELCOME DRINK – RUINART ROSÉ NV – £200 per bottle**

Vivid and elegant, with ripe strawberry and delicate floral aromas.

**PROSPER MAUFOUX 1ER CRU 'CLOS DU CHÂTEAU' SAINT-AUBIN (CHARDONNAY) – £184 per bottle**

Elegant and expressive, with creamy texture, ripe stone fruit, and a fine mineral finish.

**SCRIBE PINOT NOIR, CARNEROS, USA – £158 per bottle**

Silky and aromatic, offering red berry flavours with subtle spice and earthy depth.

## Wine Connoisseur Pairings

**WELCOME DRINK – DOM PÉRIGNON VINTAGE – £360 per bottle**

Iconic and luxurious, with fine bubbles, layers of complexity, and remarkable finesse.

**PROSPER MAUFOUX 1ER CRU 'LA GARENNE' 2022 PULIGNY-MONTRACHET (CHARDONNAY) £290 per bottle**

Rich yet precise, with citrus, white flowers, and a long, elegant mineral finish.

**CHÂTEAU BATAILLEY 5ÈME CRU CLASSÉ 2017 PAUILLAC – £230 per bottle**

Bold and structured, with dark fruit, cedar, and velvety tannins for a classic Bordeaux finish.

# LOS MOCHIS

LONDON CITY

Embark on a guided tasting journey through iconic Champagne houses and boutique producers, with tasting notes and stories behind each pour.

## Classic Champagne Experience

HENRIOT BLANC DE BLANCS – £124 per bottle

HENRIOT BRUT NV – £87 per bottle

HENRIOT MILLÉSIMÉ VINTAGE – £195 per bottle

## Signature Champagne Experience

RUINART BLANC DE BLANCS NV – £205 per bottle

POL ROGER BRUT VINTAGE – £235 per bottle

HENRIOT CUVÉE HEMERA VINTAGE – £279 per bottle

## Prestige Champagne Experience

TAITTINGER 'COMTES' BLANC DE BLANCS – £340 per bottle

DOM PÉRIGNON VINTAGE - £360 per bottle

POL ROGER 'CUVÉE SIR WINSTON CHURCHILL' – £499 per bottle