

La Bibliothèque Sake Tasting Experience with Food Pairing

Milk Bread, Butter



Beef Tartare, Soy Mayonnaise, Sesame, Shiso, Cep Crackers
Wine pairing: Grower Series x Fondo Antico, Sicilian Red, Italy or
Sake pairing: Bunraku Karakuchi Oniwaka Honjozo

Stilton, Sake, Winter Vegetables
Wine Pairing: Sobrero Francesco, Langhe Nebbiolo, Piedmont, Italy 2021 or
Sake pairing: Fujii Shuzo, The Night Emperor, Tokubetsu Junmai

Smoked Sea Bass, Pickled Jalapeños, Kumquats, Kohlrabi
Wine pairing: Lapilli, Greco di Tufo DOCG, Campania, Italy or
Sake pairing: Ninja, Junmai Ginjo, Unfiltered Sake

Citrus-Cured Salmon, Hispi Cabbage, Apple, Gomae
Wine pairing: Firestone, Riesling, Santa Barbara, California 2021 or
Sake pairing: Heavensake, Junmai 12

Chicken Breast, Parsnips, Pickled Blackberries, Cavolo Nero
Wine pairing: Grower Series x Carlos Sánchez, Old-Vine Macabeo, Spain or
Sake pairing: Akashi-Tai, Junmai Daiginjo Genshu

Plums, Sichuan Ice Cream, Lemon Cake
Wine pairing: Kikelet Late Harvest, Tokaji, Hungary 2018 or
Sake pairing: Chiyomusubi Ultra Yuzu