



Bloomsbury
Street
Kitchen



Sake Menu



SAKE & FOOD PAIRINGS

Explore our curated selection of Japanese sake, thoughtfully paired with dishes from our Mediterranean & Izakaya menus.

SUZUNE WABI SPARKLING

Ichinokura 370ml £52

Peach, tropical fruit & a crisp, refreshing finish

**Paired with
Yellowtail Sashimi** £18

Avocado, daikon & spicy ceviche dressing

URAKASUMI YAMADANISHIKI

Junmai Daiginjo 300ml £40

White peach, melon & delicate florals with a silky finish

**Paired with
Salmon Tataki** £24

Miso, yuzu & karashi

DASSAI 45

Junmai Daiginjo 300ml £45

Honeydew melon, pear & soft florals with a smooth, refreshing finish.

**Paired with
Lobster Dumplings** £35

Onuga 'caviar', prawns & spicy ponzu

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.

KUBOTA MANJU

Junmai Daiginjo 300ml £65

Pear, melon & soft florals with a refined, silky finish

**Paired with
A5 Grade Wagyu Steak** £70

Spicy shiso

NISHINOSEKI KOSHU 1988

Oita 500ml £120

Dried fruit, toasted nuts & mellow spice with a super-dry finish

**Paired with
Beef Tataki** £18

Black truffle ponzu

URAKASUMI UMESHU

Miyagi 180ml £33

Ripe ume fruit, fragrant & velvety smooth

**Perfect as an aperitif or after-dinner pour.
ASK OUR TEAM FOR YOUR PERFECT
SAKE PAIRING**

A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT.
(v) Suitable for vegetarians.