

MUSEUM OF THE HOME

Museum of the Home is partnering with premium Japanese drinks specialist Kamosu to offer bespoke sake tasting experiences. Book a tasting, or add the experience to your parties and events.

Guests will be welcomed to our beautiful Grade I-listed museum after hours for a 90-minute guided sake tasting led by sommelier, sake expert, and Kamosu founder, Erika Haigh.

Deepen your knowledge of this increasingly popular drink in an accessible experience of traditional sake culture. This package includes a flight of four artisanal sakes and cheese pairings supplied by La Fromagerie.



Photo credit: Rebecca Dickson

What we offer

Includes:

- A flight of 4 artisan sakes
- Glassware
- Exclusive use of the space
- A dedicated event coordinator during your planning and on the day
- Tables and chair setup
- AV equipment

Available for up to 30 guests

Cost per person: £100

Available dates

Monday to Friday, from October 2023

Location

Our address: 136 Kingsland Road, London, E2 8EA

Getting here: Museum of the Home is located directly opposite Hoxton Overground station. We are just 15 minutes away from Liverpool Street and Old Street station.

Find out how to get here on [Google Maps](#)

Enquiries

For queries and bookings, get in touch with our events team at

[hires@museumofthehome.org.uk](mailto: hires@museumofthehome.org.uk)

www.museumofthehome.org.uk

www.kamosu.co/about

About

Erika Haigh

Erika Haigh is transforming the UK's underrepresented and often misunderstood perceptions of sake. As an international kikasake-shi sommelier (SSI) and co-owner of MOTO - the UK's first independent Japanese sake bar - her work pays homage to Japanese Izakaya drinking culture. Born and raised in Japan, Erika aims to expand and explore the relationship between tradition, craftsmanship, home, and culture.

Kamosu

Kamosu is a London-based sake & spirits merchant delivering premium Japanese drinks for the UK On-Trade. They also strive to reach new heights in sake exploration through our offering for the general public. Taking shape through a series of immersive events, tastings and collaborations, Kamosu brings together gastronomy, travel and the world of fine sake and premium spirits.

It has been centuries in the making of Japanese fine sake and spirits yet the world has barely even tapped into what these multi-faceted drinks can offer. With a mission to educate consumers, restaurateurs and bartenders on premium Japanese drinks, the Kamosu brand is a platform that showcases the dedicated work of Japan's talented beverage producers in a fresh way, so that this culture can resonate with a global audience.

Through this newfound appreciation for these beverages, Kamosu hopes that people can begin their journey of discovery into various regions and subcultures of Japan that they have not been introduced to before.