

MUSEUM OF THE HOME

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



Photo credit: Rebecca Dickson

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 *mai* 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.

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](#)

Find out more

www.museumofthehome.org.uk

www.maisake.com

Enquiries

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

hires@museumofthehome.org.uk

About Erika Haigh

Erika Haigh is transforming the UK's underrepresented and often misunderstood perceptions of sake. As an international kikisake-shi sommelier (SSI) and co-owner of the UK's first independent Japanese sake bar – MOTO - 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.

Erika's credentials include International Kikisake-shi Sommelier (SSI), WSET Level 3 Sake 2018, WSET Level 3 Wine 2018, WSET Level 2 Spirits 2019, Certified Sake Professional - Sake Education Council 2022, Sake Scholar - Sake Scholar Course 2023, ISS - Shochu Advisor 2023. She is also a sake judge at the International Wine Challenge (IWC).

About mai

‘mai’ means ‘every’ when written with this Japanese character 毎, which illustrates our vision of creating a world where sake is for everyone, every day, everywhere. When mai is written like this 米, it is the Japanese character for ‘rice,’ which is the main ingredient used when making sake. And when written like this 舞, mai can also mean to ‘dance,’ celebrate, and to come together in festivity, which is exactly what we hope you are doing when drinking a bottle of mai.