

# TOKKURI



## DRINKS MENU

TUESDAY – SATURDAY: 1100 – 2100  
SUNDAY & MONDAY: CLOSED



いらっしやいませ

**WELCOME**

Thanks for joining us at our bar and shop.  
In this booklet you'll find our bar and food menu as well as some information about sake and shochu.

We hope you enjoy your time here and find something you really love.

We're passionate about our products and have great pride in what we stock. If you have any questions, big or small, please do ask.

**THANK YOU**

ありがとうございます

徳利  
**TOKKURI**



## OUR SAKE

Prices are shown as by a 125ml glass / 250ml Tokkuri

Seitoku – Bessen (Futsu-shu) £10 / £19

Extraordinary sake for every day drinking – futsu (ordinary) by designation but not by design. Rich nutty umami notes give way to gentle floral aromas. Can be served warm.

Akitabare – Koshiki Junzukuri (Junmai) £11 / £21

Fresh and crisp sake with surprising mellow and fruity notes of white fruit and melons. Served cold.

Kanpai – Sumi (Tokubetsu Junmai) £7 / £14

Tokubestu (special) grade sake from Kanpai Brewery in London. Classic Junmai notes of umami and rice followed by silky and rich notes. Served at room temperature or warm.

Kanpai – Sora (Honjozo) £6.50 / £12

Light and bright sake with notes of apricot and almonds. Served cold.

Kanpai – Kaze (Junmai Ginjo) £8 / £15.50

Medium-sweet with clear fruity notes of honeydew melon. Served chilled.



Bijito – Junmai Ginjo (Junmai Ginjo) £8.50 / £16

Great sake for sharing and introduction to sake, notes of peach and pear. We serve this sake chilled.

Dewazakura – Dewasansan (Green Ridge) £14/£26.50  
(Ginjo)

Crisp and refreshing green apple notes and mild acidity. Slightly sweet but thoroughly enjoyable. Served chilled.

Tatenokawa – Seiryu (Stream) (Daiginjo) £12 / £22.50

Light, Fruity and Crisp. A familiar feel to many white wines and a fantastic Daiginjo style for those new to sake. Served chilled.

Tedorigawa – Iki na Onna (Daiginjo) £16 / £30.50

Simply, outstanding quality Daiginjo sake. Made in small batches for the Association of Lady Sake Retailers. This sake is crisp and clean with a svelte mouthfeel. Evokes a chardonnay feeling of freshness. Served chilled.

Wakaze – Classic (クラシック) (Junmai) £8.50/£16.25

French made with a Japanese heart. An archetypal Junmai style sake with fresh light tones underpinned by a nutty but floral umami base. Served at room temperature or warmed.



Wakaze – Nigori (にごり) (Nigori) £9 / £17

Cloudy sake. Medium sweetness with notes of tropical fruits.

Served chilled.

## SPARKLING SAKE

*All served chilled in 125ml measures*

Dewazakura – Tobiroku (泡酒 Awasake) £10

A sparkling sake made in a method similar to champagne. Lees in remaining in the bottle from the bottle fermentation provides a sweet and effervescent touch to this unique sake.

Konishi Shuzo – De Ai (スパークリング酒) £8.50

Made by Master Brewers Konishi Shuzo and inspired by their Belgian beer brewing. This sparkling sake has a dry but fruity, fresh body with medium sweetness. Notes of peaches and gentle undertones of hops

Sake of the week 今週の酒

*Keep an eye out on our boards for our specially selected  
Sake of the Week*



## SHOCHU, SPIRITS, LIQUEUR AND ALTERNATIVES

*Served in 50ml measures, add Tonic/Spritz +£2.50*

Iki Shochu (Mugi Shochu)	£11
Yama no Mori (Mugi Shochu)	£13
Okukuma (7 year aged, Sherry Cask Shochu)	£25
White Fuji (Honkaku Mugi Shochu)	£7
House Pour Gin (CI Drinks Co)	£6.50
House Pour – Vodka (CI Drinks Co)	£6.50
Nanko Umeshu (Tatenokawa)	£6
Yuzu-shu (Tatenokawa)	£6
Botivo	£6
Crossip (Ask us about available flavours)	£5.50
Three Spirits (Social Elixir)	£5

### Shochu – What is it?

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*Shochu (焼酎) is a distilled spirit common in Japan. A close cousin to the Korean Soju, shochu is commonly made from barley (mugi), soba, rice, potatoes or sugar. Drink it on the rocks, with water or warmed up for a relaxing afterwork wind down drink.*



## CHU-HAI AND NO-CHU-HAI

*Prices presented in our classic format / premium format*

*Premium format uses Iki Barley shochu*

Ume chu-hai £12 / £16

Fresh, mellow and soothing. Slightly sweet and utterly irresistible. Made with Tatenokawa Nanko Ume-shu and White Fuji Honkaku Mugi Shochu, topped with sparkling water.

Yuzu chu-hai £12 / £16

Lively, refreshing and moreish. A citric alternative drink to start you evening. Made with Tatenokawa Yuzu-shu and White Fuji Honkaku Mugi Shochu, topped with sparkling water.

Ocha chu-hai £12 / £16

Our twist on the classic oolong highball. Choose from either Sparkling Jasmine, Darjeeling or Hojicha and our classic White Fuji Honkaku Shochu.

Chu-Hai – What is it?

*Chu-Hai (チユーハイ) is a portmanteau of shochu and highball. Traditionally a measure of shochu with soda water, over ice in a highball glass, the format has a wide range of choice. We also offer a no-chu-hai range with our spritz and alcohol alternative elixirs.*



## No-Chu-Hai

*No Alcohol, just great flavour.*

*Available in short and highball formats*

## Wakuyuzu £6 / £11

Something truly fresh, fruity and energetic in this exiting mix of Crossip Fresh Citrus and Three Spirits Social Elixir, topped with sparkling water and ice, garnished with orange.

## Smoke N' Coke £6 / £11

Easy, slow drinking. Smoke N' Coke is mellow, deep and rich in smokey tones to stimulate your evening and conversation. We take Crossip Dandy Smoke, Three Spirits Social Elixir and Coke, topped with ice, garnished with lime.

## Ocha Sunrise £6 / £11

Fresh, floral and crisp. Very moreish with a sweet and sour undertone. A lively combination of our Saicho Jasmine Sparkling Tea and Botivo. Served over ice with lemon to garnish.

## Warukunai (悪くない) £6 / £11

Deep and smokey with bright tropical undertones. A suprising combination of Crossip Dandy Smoke and Blazing pineapple, topped with coke, ice and lime.





## BEER, CIDRE, WINE AND SOFT DRINKS

Wine	175ml
Chateau Pertignas : Holy Cow Malbec	£7
Chateau Pertignas : Holy Cow Sauvignon Blanc	£7
Beer & Cidre	200 / 330ml
Asahi Super Dry (330ml)	£4
Little Big Brew Co: Lily (330ml)	£5
Cidre Breton, Cidre Brut, Val du Rance (200ml)	£5
Tea, cold brewed	100 / 200ml
Saicho – Jasmine (Sparkling)	£4.95 / £9
Saicho – Hojicha (Sparkling)	£4.95 / £9
Saicho – Darjeeling (Sparkling)	£4.95 / £9
Peach iced tea (still or sparkling)	£4.95
Soft Drinks	
Coke	£2.50
Tonic	£2.50
Still Water	£2.50
Sparkling Water	£2.50



## JAPANESE TERMS IN THIS BOOKLET AND WHAT THEY MEAN

Arigatou gozaimasu                      ありがとうございます  
Thank you very much!

Bodaimoto                                      菩提元

One of the oldest method of fermentation stater that encourages the growth of lactic acid.

Daiginjo                                      大吟醸

Sake which uses sake specific rice, polished to at least 50%.

Ginjo    吟醸

Sake which uses sake specific rice, polished to at least 60% (i.e. 40% of the original rice grain removed).

Honjozo                                      本醸造

A sake rice polishing grade less than Ginjo but which has had brewers alcohol added to it to help encourage fruity and floral notes.

Irasshyaimase                              いらっしゃいませ

A common greating to a shop or restaurant – roughly “welcome”.



Junmai 純米

“Just rice” a sake with this designation has no additional brewers alcohol added to it.

Karakuchi 辛口

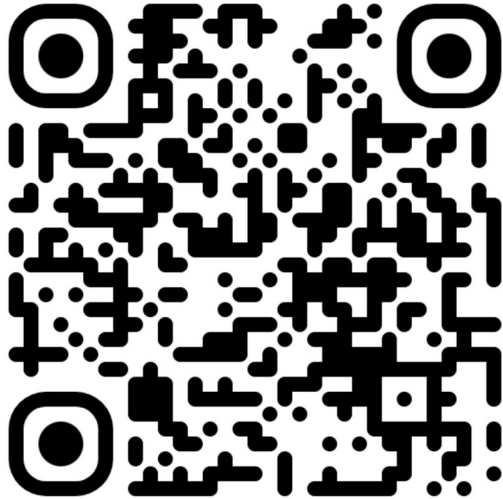
A dry sake likely with lively tones.

Nigori/nigorizake にごり酒

Cloudy sake. The particles of rice remain following filtration leaving the sake opaque.

Yamahai 山廃

A method of fermentation starter. This method is named after its symbolic cessation of padels which where used to beat and stir the starter to encourage lactic acidc. This style of sake typically has a lively, acidic undertone.



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