

# TOKKURI



## DRINKS MENU

TUESDAY – WEDNESDAY: 12:00 – 21:00  
THURSDAY – SATURDAY: 12:00 – 22:00  
SUNDAY & MONDAY: CLOSED

TOKKURI LIMITED, TRINITY SQUARE, ST PETER PORT, GY1 1LX  
[WWW.TOKKURI.CO.UK](http://WWW.TOKKURI.CO.UK)

いらっしゃいませ

## WELCOME

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

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

Sake of the week 今週の酒 EMP

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

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.

Konishi Shuzo – Shirayuki Classic ♨️ ⚙️ £8 / £16

Classical Junmai flavours. Cereal, lactic and well balances with notes of brown sugar and banana bread.

Hayashi Honten – Hyakojuro Red Face £7.50 / £14

♨️ ❄️ ⚙️

A great all rounder, Karakuchi Junmai sake, dry with cereal notes. Creamy rice, dark sugars & yogurt with supporting notes of apple & pear.

Kanpai – SE Yamahai Honjozo ♨️ ❄️ ⚙️ £12 / £23

Light, ricey and fruit with a clean savoury finish. Notes of herbs and green apple. Great clean drinking.

Serving temperature: ♨️ Heated ❄️ Chilled ⚙️ Room temperature

*Please note we add a proposed 10% Service Charge to all table service Bills (ex-retail purchases). Customers are welcome to decline or amend this charge.*



Maison Takeno – Kumenoo Kurabu      ❄      £13 / £25

Lively and expressive Junmai Ginjo sake. Fresh notes of white fruits with honeysuckle and jasmine on the finish.

Bijito – Junmai Ginjo (Junmai Ginjo)      ❄      £9.50 / £18

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

Dewazakura – Omachi (Jewel Brocade)      ❄❄      £15 / £29

A special junmai sake made from Omachi rice. Luscious aroma and ornate flavour that deepens and mellows on the palate.

Tatenokawa – Seiryu (Stream)      ❄      £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      ❄      £17.50 / £34

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.

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Kanpai – Kumo (Nigori)                    ✨                    £9.50 / £17

Made from Tokubetsu (exceptional quality) rice this Junmai sake is a cloudy sake with a fruity and savoury finish but uplifted with tropical fruit notes and rich acidity.

## SPARKLING SAKE

*All served chilled in 125ml measures*

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

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## 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 or Vodka (CI Drinks Co)	£6.50
Nanko Umeshu (Tatenokawa)	£6
Yuzu-shu (Tatenokawa)	£6
Umeshu Genshu (Hakutsuru)	£8.50
Hana (Kanpai, Yuzushu)	£7.50
Botivo	£6
Crossip (Ask us about available flavours)	£5.50
Three Spirits (Social Elixir, Nightcap)	£5
Pathfinder	£6.50

### Shochu – What is it?

*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.*

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## 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.*

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## No-Chu-Hai

*No Alcohol, just great flavour.*

## Wakuyuzu £9.50

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 lemon.

## Smoke N' Coke £9.50

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 £9.50

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) £9.50

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

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## BEER, CIDRE, WINE AND SOFT DRINKS

### Wine 125 / 175ml

Holy Cow Malbec (175ml)	£9
Holy Cow Sauvignon Blanc (175ml)	£9
Garnier et fils : Chablis (2022)	£10 / £13
Dornier – Stellenbosch Melbec (2019)	£11 / £14

### 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
Peach iced tea (still or sparkling)	£4.95

### Soft Drinks

Coke	£2.50
Tonic	£2.50
Still Water	£2.50
Sparkling Water	£2.50

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Irasshaimase いらっしやいませ

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

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.

Futsu-shu 普通酒

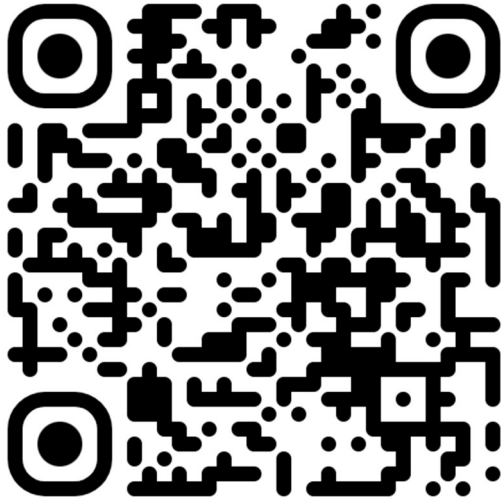
“Futsu” means “ordinary” / “normal” / “everyday” and “shu” means “alcoholic drink”. In sake terms think about this as similar to “house” or “table” in wine terms.

Yamahai 山廃

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

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