

TOKKURI

BY THE GLASS

APRIL 2026



CEREAL, EARTHY & UMAMI

125ml

SEITOKU BESSEN

£10.00

Premium futsushu, great room temperature or warm. Delicate umami with underlying floral notes

KENBISHI - SWORD AND DIAMOND

£9.50

An unchanged recipe dating back to the 1500's. Chocolate, nuts and miso. Simply excellent. Warmed or room temperature

TEDORIGAWA - SILVER MOUNTAIN

£13.00

A sake for sake lovers. Complex notes and funky cereal flavours that evolve with temperature. Yamahai style boldness,

HAKKAISAN - TOKUBETSU HONJOZO

£8.00

A classic from master brewers Hakkaisan. Mellow and smooth, suitable chilled or warm

FRUITY, FLORAL AND DELICIOUS

125ml

KANPAI - KAZE

£14.00

Delicious white fruit notes. Slight sweetneess and very approachable.

MAISON TAKENO - KUMENOO KURABU

£13.00

Namachozo style sake. Fennel and lychee notes. Energetic and lively.

TEDORIGAWA - IKI NA ONNA

£17.50

Made in small batches for the Ladies Sake Retailers Association. Excellent daiginjo sake. Crisp and svelt mouthfeel. White fruit and jasmine.

SOMETHING SPECIAL

125ml

DE AI - SPARKLING

£8.50

Classic Showa era style sake. Rich and nutty with plenty of umami charm.

KENBISHI - ALCHEMY (100ML)

£13.00

75ml serving. Aged sake, nutty complexity with coffee notes and sweetness arising from maillard reaction

SAKE OF THE WEEK

£MP

Ask us about our sake of the week!



Please inform staff if you have any allergies

10% discretionary gratuity added to table orders

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WINES

	175 / 250 ml
LA CHIARA GAVI	£7.50 / £11
<i>Crisp, fresh and light with a long finish. Gentle citric notes with underlying honey and minerality.</i>	
RES FORTES - COTES DU ROUSILLON	£8 / £11.50
<i>A refreshing blend of Grenache Blanc, Grenache Gris and Roussanne. Dry with notes of brioche, and roasted almonds. Ending on a floral and citrus finish.</i>	
JPB - BEAUJOLAIS BLANC	£11.50 / £15
<i>A fantastic Chardonnay, fresh stone fruit and citrus balanced by a delicate honeysuckle and butter undertone. Unoaked and supremely quaffable.</i>	
RES FORTES - ROSE	£7.50 / £10.50
<i>Fruit forward, yet dry, rose. A great alternative to Provence. Made from 50% Grenache Noir, 30% Syrah, and 20% Grenache Gris whole bunched pressed grapes</i>	
RES FORTES - GMS.	£9 / £12.50
<i>A vibrant and full bodied red made with 60% Grenache, 30% Mourvèdre and 10% Syrah. Whole bunch fermentation leads to a fresh and full mouthfeel.</i>	
JPB - LE RONSAY BEAUJOLAIS	£10 / £14
<i>The godfather of Beaujolais does not fail with this medium bodied wine. Soft and inviting. Red plum, fig, hay, rhubarb, raspberry, and, black tea.</i>	
THE CHOCOLATE BLOCK	£13.50 / £19.50
<i>A nations favourite. Syrah, Cab Sauv, Viogner, Cinsault and Grenache Blend. Big flavours and character. Red currant, cedar, black pepper, coriander spice and hints of Turkish Delight</i>	

CHU HAI

UMESHU CHU-HAI	£12.00
<i>Fresh, mellow and soothing. Slightly sweet and utterly irresistible. Umeshu, Our House Honkaku Shochu & Sparkling Water.</i>	
YUZU CHU-HAI	£12.00
<i>Lively, refreshing and moreish. A citric alternative to start your evening. Yuzushu, our House Hokaku Shochu and Sparkling Water to top.</i>	
OCHA CHU-HAI	£12.00
<i>Our twist on the classic oolong highball. Choose from either Sparkling Jasmine or Hojicha for a refreshing and luxurious long drink. Saicho Sparkling tea, our House Honkaku Shochu.</i>	



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SPIRITS AND LIQUOUR AND BOTANICAL	50ml
IKI SHOCHU (MUGI) <i>Slightly sweet from Koji rice. A single distillation of 1/3 Koji Rice and 2/3 Barley. Fantastic warmed with hot water.</i>	£11.00
YAMA NO MORI (IKI MUGI SHOCHU) <i>Clear minerality and depth. A single distillation of 1/3 Koji Rice and 2/3 Barley. Fantastic warmed with hot water.</i>	£13.00
OKUKUMA - 7 YEAR SHERRY CASK <i>Rice based shochu made via single distillation and aged for 7 years in sherry casks. Truly something special. Coffee and toffee notes with a creamy undertone give affogato notes to this shochu. Neat or with a single ice cube.</i>	£20.00
TOYONAGA - LAND OF PLENTY <i>Sweet and crisp rice based shochu. Excellent aromas. Great on ice or with green tea.</i>	£15.00
HOUSE SHOCHU <i>Ask about our house honkaku shochu! Guaranteed excellence!</i>	£7.00
KYASUKU - MIZUNARA WHISKY <i>World whisky blended and matured in Hokkaido in Mizunara barrels. Fresh and fruity with notes of honey and cinnamon.</i>	£13.00
HOUSE POUR - GIN OR VODKA	£6.50
TATENOKAWA - YUZU OR UMESHU <i>House Umeshu and Yuzushu. Yuzushu with a fresh and citrus notes whilst the umeshu offers great marzipan and cherry notes and lower ABV.</i>	£6.00
MASUMI - UMESHU OR YUZUSHU <i>Incredible expression of fruit notes. Deep and biting citrus from Yuzu or rich and deep marzipan and cherry notes. Luscious and completely morish</i>	£8.50
SYLVA - ORCHARD <i>Botanical with huge aroma of cherry and underlying woodnotes. A perfect non-alcoholic digestif. Recommended over ice.</i>	£9.00
PATHFINDER <i>Herbacious and spiced, great with a splash of ginger beer or ice.</i>	£6.00



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NO - CHU HAI

Our specially designed No and Low ABV drinks. Made just for you.

WAKUYUZU

Fresh, fruity and energetic. An exciting blend of Crossip fresh Citrus and Three Spirits Social Elixir, topped with sparkling water and lemon.

£9.50

SMOKE N' COKE

Easy, slow drinking. Mellow, deep and rich with smokey tones to stimulate your evening and conversation. Crossip Dandy Smoke, Three Spirits Night Cap, Coke & Lime.

£9.50

OCHA SUNRISE

Floral, crisp and moreish. Sweet and sour undertones blending with the sweet and elegant tones of Jasmine tea. Saicho Sparkling Jasmine Tea and Botivo, Lemon to garnish.

£9.50

WARUKUNAI

Deep and smoky with a citric and sweet lift. A suprising combination of Crossip Dandy Smoke and Blazing Pineapple, topped with coke.

£9.50

CHERRY COKE

No coke involved.

£12.00

MISTY MOUNTAIN

A blend of pathfinder and nightcap, over ice and with a dash of bitters.

£7.00

LET US MAKE IT FOR YOU

Test our skills! Ask us to make something to suit your taste and surprise you!

£9.50



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