

Menu

Recommendations

Gyokuro Mare (award winning) 120,-
Characterized by the fatty umami, and deep complexity. Produced by Hoshino Seichaen, Yame, Fukuoka

Eastern Leaves – Yunnan

Sheng Pu Erh 95,-
Lunan mt. 2019

Sheng Pu Erh 95,-
Nannuo mt. 2023

Yueguanbai White tea 95,-
From ancient trees. 2023

Cold brew tea servings:

Darjeeling 1st Flush 65,-
Maharani Hills 2023

Mizudashi – Sencha/ Matcha 75,-
Shiso sirup, lemon zest.

Kyobancha - roasted green tea 65,-
Unique tea by Obubu in Wazuka. Sweet and woody flavour.

Japanese tea

Sencha Limited 75,-
Produced by Hoshino Siechaen in Yame Fukuoka. Well balanced tea with good umami and nots of green vegetables.

Kukicha with Yuzu 75,-
Stem tea with hints of fresh citrus, from Kagoshima.

Gyokuro Classic 110,-
Characterized by the fatty umami, and deep complexity.

Matcha Classic

(served with mochi and cold tea)

Hoshino, Yame 68,-
Produced by Hoshino Seichaen, Yame, Fukuoka

Henta, Kagoshima 68,-
Organic by Henta, Kagoshima

Matcha Latte

(served with mochi)

Matcha Latte – warm 68,-
On oat milk

Matcha Latte – iced 68,-
On oat milk and vanilla sirup

Herbal tea

IDO Tea 65,-
Korean fermented herbs

Mugicha 65,-
Japanese roasted barley tea from Gifu.

Sweets & snacks

Matcha ice cream serving 75,-
with fresh berries.

Cake of the day 45,-

Mochi 25,-
Soft sweet rice cake with filling.

Nut mix from Warfair 40,-
Almonds, apricot seeds, cashew nuts, green raisins.
