

TO GO

TEA

MENU

TEA GELATO

\*All prices include tax.  
\*This menu is for takeout only.

Straight tea	HOT	450 yen each
Kakegawa Sencha (deep steamed) Kakegawa Sencha	GREEN	Single origin deep steamed sencha made from the rare “Kominami” variety. Sencha is a rich, full-bodied, mild-tasting tea made by steeping the tea for long periods of time.
Sand roasted Hojicha Sand roasted Hojicha	GREEN	The sand roasting method uses heated sand to heat the tea leaves from the inside. Hojicha is characterized by its light roasted aroma and gentle flavor.
Sijichun Tea Sijichun Tea	BLUE	Oolong tea made from the Sijichun variety grown in the Dong Ding Mountain area of central Taiwan. It has a gorgeous aroma reminiscent of orchids and a noble taste with a touch of astringency and sweetness.
Oriental Beauty Tea Oriental Beauty Tea	BLUE	One of the three major oolong teas in Taiwan, it is highly fermented and tastes similar to black tea. The aroma is reminiscent of ripe fruit and honey, with an elegant sweet finish.
Ceylon uva Ceylon Uva	BLACK	Cultivated at high altitudes of around 1200–2000 m in the Uva region of Sri Lanka. One of the three most famous teas in the world, it is characterized by its menthol flavor and subtle smokiness.
Darjeeling Earl Grey Darjeeling Earl Grey	BLACK	Earl Grey tea made from high quality Darjeeling tea leaves from India and flavored with rare natural bergamot oil, a citrus fruit.
Rooibos Tea Rooibos Tea	HERB	A traditional South African beverage of choice. It has a sweet taste and little astringency or bitterness. Bright reddish water color and a fresh flavor.

Cold brew	ICE	450 yen each
Kabuse Cha Kabuse Cha	GREEN	Kabuse Cha is grown by shielding the tea leaves from sunlight for several dozen days before picking. It has the freshness of sencha and the depth of gyokuro, with a mellow flavor and refreshing astringency.
Frozen Oolong Tea Dong Ding Oolong Tea	BLUE	It is one of the three major oolong teas in Taiwan, with a light roasted aroma and subtle fruity flavor, and a clean astringency and fragrant aftertaste.
Ceylon uva Ceylon Uva	BLACK	One of the three most famous teas in the world, grown at high altitudes of around 1200–2000 m in the Uva region of Sri Lanka, it is characterized by its menthol aroma and subtle smokiness.

Milk tea	HOT / ICE	
Ceylon uva Ceylon Uva;Milk Tea	BLACK	This milk tea is made from one of the world’ s three most famous teas grown at high altitudes around 1200–2000 m in the Uva region of Sri Lanka, and is characterized by its menthol aroma and subtle smokiness. 500 yen
Spiced Assam Chai Assam Chai	BLACK	Special chai milk tea with Assam tea leaves, characterized by their deep richness, a luxurious blend of seven spices, and a refreshing lemon and lime aroma. 600 yen

SINGLE	DOUBLE	TRIPLE
Single	Double	Triple
		

530 yen 640 yen 850 yen

## FLAVORS



### Yame-Matcha

This matcha gelato is made with first-grade green tea from Hoshino Village in Yame City, Fukuoka Prefecture, and is characterized by its umami flavor and bitterness.



### Houji cha

A roasted green tea gelato made from tamaryokucha (guricha) with a mild, deep roasted aroma.



### Darjeeling Milk tea

Milk tea gelato made with organic Darjeeling tea, which has a crisp astringency and gorgeous aroma.



### Jersey milk

Rich milk gelato made with Aso Jersey milk and vanilla bean paste.



### Cookies And Earl Grey Tea

Earl Grey tea leaves scented with bergamot and bittersweet cocoa cookies are combined into a gelato with a delightful aroma and texture.



### Strawberry Oriental Beauty Tea

The gorgeous aroma of Oriental Beauty Tea and the refreshing sweetness of Japanese strawberries are a perfect match for this sorbet.



### Yuzu Jasmine Tea

This sorbet is enhanced by the elegant and refreshing aroma of jasmine tea and the slight bitterness of fresh yuzu paste.



### Assam Chai

Tea gelato with special chai tea, a luxurious blend of Assam black tea and spices with a deep, rich flavor.