



"Our tea selection has been carefully selected by Aleksandra and Donald Collier from "It's Tea" based in Poole, one of the most important independent family run businesses in Dorset. Specializing in loose leaf tea and coffee beans, It's Tea pride themselves in sourcing the best possible products for us and who strive to be the best, even visiting some of the plantations themselves to see the unfinished products before they arrive at our restaurant."

Kyusu

Gyokuro Asahi

Gyokuro or "Jade Dew". One of the rarest and most exquisite Japanese green teas. Aromatic, smooth, grassy, sweet.

£5

Sencha Fuji.

A high quality steamed green tea, Sencha is very popular in Japan. Pleasant, light tender vegetal notes with a hint of sweetness.

£5

Genmaicha.

A delicious combination of Bancha green tea leaves and puffed rice. A great accompaniment to sushi. Slightly nutty, thick and a little savoury.

£5

Jasmine Traditional.

Green tea leaves scented naturally with Jasmine blossoms and decorated with Jasmine flowers. Floral, fine, classic, comforting

£5

Lemon and Ginger Sencha.

Green tea with pieces of ginger, lemon peel and lemon grass. A great palate cleanser. Revitalising, clarifying, warming and zesty.

£5

Sencha Sakura.

Sakura, another name for cherry blossom in Japanese. Green tea leaves adorned with rose petals and the taste of cherries. Fruity, delicate, sweet.

£5

Tea of the month...

Please, ask to the staff for more details.

£5

Japanese teapots are known as Kyusu and can be broadly split into 4 groups.

Hohin, without a handle, basically it is used for a high-end tea that you would make tea with a little amount of tea leaves.

Yokode, which has a handle on the side of the teapot.

Ushirode or Atode, with a handle at the back, like most European types.

Uwade, with a handle above the teapot.



Yokode



World Sushi Skills Institute

国際寿司技能士協会

in cooperation with the

All Japan Sushi Association



WORLD SUSHI CUP®

ワールドスシカップ



GLOBAL SUSHI CHALLENGE