



TEA MENU

MATCHA TEA – 100% organic & pure



MATCHA TEA – Ceremonial grade	4
MATCHA LATTE  – Almond/soy/oat/coco milk	5
ICED MATCHA LATTE  – Almond/soy/oat/coco milk	5
MATCHA GREEN ICED TEA – Homemade & fresh	4

TEA – loose leaf tea served in a 'kyusu', Japanese teapot



GYOKURO – Highest quality green tea, lily of the valley, umami	3,5
KABUSECHA – Green tea, midpoint between Gyokuro & Sencha	3,5
SENCHA – Most popular green tea from Japan, fruity & grassy	3
GURICHA – Mild green tea, tones of citrus & honey aftertaste	3
KUKICHA – Green stems tea, wonderful fresh & green	2,5
KONACHA – Fine green tea, strong & turbid	2,5
GENMAICHA – Sencha green tea with roasted brown rice	2,5
HOUJICHA – Roasted green tea, nutty, robust, low-caffeine	2,5
KŌCHA – Japanese black tea, warm, nutty, tones of abricot	2,5

TEA BLENDS – by the Blending Tea Sisters

HOUJICHA ROOIBOS – Roasted green tea with rooibos	2,5
KUKICHA JASMINE – Fresh green tea with jasmine	2,5
KONACHA VERVEINE – Grassy fine green tea with verveine	2,5
SENCHA CHAMOMILE – Traditional green tea with dried chamomile	3
GURICHA GINGER – Mild green tea with dried ginger	3
KABUSECHA LEMON – Superior green tea with dried lemon peel	3,5

ABOUT OUR TEAS

Our teas are directly imported from Japan. The best leaves are picked, steamed, rolled up and dried. More info:

www.hugthetea.com



DID YOU KNOW...

- Matcha exists already 900 years and is called 'the secret medicin' in Japan?
- It takes 12 hours to grind 0.5kg of matcha?
- Only 300 out of 30.000 Japanese tea farmers can produce matcha?
- All the teas of HUG THE TEA are 100% organic & pure?
- Our teas are directly imported from Japan, areas: Shizuoka, Miyazaki & Kagoshima