

SEASONAL  
TASTING MENU

*September 2023*



## GYOKURO TASTING: TEA OR BROTH?

Gyokuro, grown almost entirely in the shade, is defined by its incredibly high content of L-theanine. This amino acid does transformative things to the mouthfeel of the tea's liquor. For the full effect gyokuros must be prepared in a specific way. This tasting gives us an opportunity to prepare two of them side by side and present you with their unique, broth-like density.

### Dento Hon Gyokuro “Seiun (Nebula)”

This tea is the standard of Gyokuros from Yame and we can enjoy tasting it as a kind of benchmark for this region.

### Dentou Hon Gyokuro “Mizudashi”

This tea is a masterful blend of the varietals Saemidori, Kirari 31, and Tsuyuhikari, deep steamed for a rich, full flavour.

\$35 per person



## LIU BAO TASTING: THE OPPOSITE OF SUGAR

Liu bao is the name of fermented tea that comes specifically from Liubao County, in Wuzhou, Guangxi Province. — What Pu'erh is to Yunnan, Liu Bao is to Guangxi — This region is the home of the Yao ethnic people, for whom tea has long been a food, drink and medicine. Liu Bao tastes a bit like wet earth and is very cleansing to the body after summer; you might say its flavour is the perfect antithesis of sugar.

### 2 Years Cave-Aged

This tea is a great introduction to traditional Liu Bao. The tea was crafted in the spring of 2020, and then aged underground in a cave for 2 years.

### 13 Years Cave-Aged

This very refined example of Liu Bao is made from the youngest first harvest leaves. The tea was crafted in the spring of 2010, and then aged in a cave for 10 years. We purchased it in 2020, and have been aging it ourselves for the last 3 years.

\$35 per person



## PROGRESSION TASTING: MOUTHFEEL

A progression tasting takes you through a considered menu of tea from any and all categories, centered around a certain theme. This sequence builds on the experience of what is called "mouth-feel." Each tea, in a different way, offers us an encounter with how radically tea can transform the weight and texture of water.

### Denton Hon Gyokuro "Mizudashi"

Yame Gyokuro is a shade-grown Japanese green tea famous for its brothy texture. This particular one, Mizudashi, sits like a self-contained, weighted ball mid palate, delivering the tea's fresh, nutritive characteristics with a suspended sensation.

### Wild Pu'erh Raw "Fountain of the Forest"

This pu'erh, gathered by Mr. Tang in the jungle around his tea farm in Yunnan, has an incredible density – something that we can attribute to the vitality and age (some around 300 years old) of the tea trees. The liquor rushes downwards in the body, gushing with notes of the forest.

### Yunnan Sun Dried Red "Dragon Pearls"

The leaves for Red Dragon Pearls come from 200 year old trees, and their preparation includes withering, kneading, oxidation, and natural sun-drying. The result of this ancient, hybrid method is a tea that may not be immediately recognizable as a black tea. It has a sweet, glutinous texture that coats our mouths with a rich arrangement of flowers, akin to the bouquet of a white tea.

\$45 per person