

COFFEE & TEA

coffee (hot or iced)

drip coffee 3.50

cold brew 5.00

espresso 3.75

americano 4.00

cortado 4.50

macchiato 4.50

flat white 5.00

cappuccino 5.00

latte 6.00

mocha 6.00

affogato 10.00

crème fraiche Gelato . Espresso

chocolate 7.00

dirty chai 8.00

extra espresso shot 1.50

tea

organic matcha 6.00

matcha + hot water

classic matcha oat latte 7.00

classic matcha organic coconut water 9.00

organic / uji

hojicha oat latte 7.00

organic / kyoto uji

uji matcha affogato 11.00

choice of hojicha: crème fraiche gelato, koicha cream, fresh strawberry

chai latte 6.00

turmeric latte 6.00

iced tea 5.50

lemon iced tea 7.00

fresh lemonade 5.50

add ins choice of milk or sub \$1

whole milk, half & half, almond milk, oat milk

sweeteners \$.50

vanilla, caramel, hazelnut, wild honey, maple syrup, agave

** please inform us if you have any food allergies or dietary restrictions

premium tea collection

organic green mango peach tea

(hot or iced) 10.00

green tea, peppermint, rosehip, honey bush, mango, ginger root, peach, pear, natural caffeine-free

organic ginger lemongrass herbal tea

(hot or iced) 9.00

citrusy herbs, ginger, lemongrass, natural caffeine-free

organic white ginger pear

(hot or iced) 9.00

sweet pear, zingy ginger, natural caffeine-free

organic citrus mint

(hot or iced) 9.00

pepper mint, citrus, natural caffeine-free

organic jasmine green tea

(hot or iced) 9.00

rare exceptional chung hat tea, scented with jasmine flowers, natural caffeine-free

organic raspberry nectar

(hot or iced) 9.00

rasberries, ruby-hued, hibiscus flowers, natural caffeine-free

organic premium tea

(any flavors + 2 macarons) 12.00

your choice of premium tea served with your choice of two of macaron flavors

refreshing mocktails

yuzu matcha 12.00

yabukita matcha, uji, yuzu, tonic water, yuzu air, plum bitter, lemon infused

ginger & elderflower 11.00

ginger infused honey, elderflower, dill, soda water

ume & wild honey 11.00

naturally fermented ume, wild flower honey, yuzu, tonic water, hickory smoke

peachful 10.00

peach, lingonberry, lemon, soda water

nem's

japandi bistro

JAPANESE SPECIALTY TEA

organic tea list

classic matcha oat latte uji hot/iced 7.00
fresh leaf, smooth, vegetal

hojicha oat latte kyoto uji hot/iced 7.00
medium roasted, smoky, aromatic, thick, cacao, silky,
smooth, sweet

uji matcha affogato (*choice of hojicha) 11.00
crème fraiche gelato, koicha cream, fresh strawberry

organic premium ceremonial matcha
hot/iced
a selection of matcha

japan super premium kyoto uji
matcha 16.00 oat latte 17.00 usucha 16.00
full umami, deep, fragrant, fresh grass, mellow

excellent uji uji
matcha 14.00 oat latte 15.00 usucha 14.00
roasted nut, umami, rich, creamy

shizuoka umami shizuoka
matcha 12.00 oat latte 13.00 usucha 12.00
roasted nut, malty, mellow, smooth, silky

a selection of loose leaf tea

yabukita sencha mino shirakawa pot set 18.00 (2 brews)
classic balance taste of organic premium grade yabukita
green tea: limit of tea cultivation, balance astringent,
umami, nutty, marine, floral hint, sweet

hojicha mino shirakawa hot 12oz -6 pot set 13.00 (2 brews)
strongly roasted, toasty, caramel, mellow, mildly bitter,
low caffeine, hickory

genmaicha mino shirakawa hot 12oz -6 pot set 13.00 (2 brews)
japanese roasted brown rice green tea, toasty, umami,
creamy, sweet, nutty, smooth

sakura sencha kyoto uji hot 12oz -8 pot set 15.00 (2 brews)
sweet, sakura, umami, floral

yuzu matcha kukicha kyoto uji hot 12oz -8 pot set 15.00 (2 brews)
citrus, umami, nutty

four-treasure tea pot 12.00
herbal, chrysanthemum, goji berry, rose, fructose
gardeniae, no caffeine