

APPETIZERS

- Prawn Crackers** Thai spicy prawn crackers with sweet chilli sauce **GF** £3.50
- Edamame Beans** Steamed green soy beans with sea salt **Vegan** £4.95
- Vegetable Spring Roll** Searved with sweet chilli sauce **G V** £7.95
- Summer Roll** A roll of mixed vegetables, mint, prawn, Thai basil in rice paper (4) **GF SE** £9.95
- Duck Spring Roll** Served with hoisin sauce and garlic purée (4) **G N** £10.95
- Satay Chicken** Grilled chicken on skewers with satay sauce (4) **G N** £8.95
- Prawn Toast** Served with Spicy Mayo **G SE** £8.95
- Fried Chicken Wing** Crispy coated butter chicken wing smothered in a sweet spicy Korean-inspired gochujang sauce (2) **G SE N** £7.95
- Takuyaki** Deep fried octopus balls drizzled with sweet unagi sauce, mayo and bonito (4) **G** £7.95
- Crispy Calamari** Deep fried squid with chilli sauce (6) **G (GF Available)** £8.95
- Crispy Tofu** - Crispy coated deep fried tofu, seasoned with hoisin sauce, sesame seeds and crispy seaweed (8) **G SE Vegan** £7.95
- Nasu Denkaku** Grilled aubergine with sweet miso and sesame seed **GF SE Vegan** £7.95
- Tuna Tartare** with spicy mayonnaise topping with avocado, caviar, and served with yuzu soy sauce **GF** £13.95
- Yellowtail Jalapeno** 6 pieces of thinly sliced yellowtail with garlic puree, sliced jalapeno and yuzu soy sauce **GF** £12.95
- Salmon Fagu** 6 pieces of seared Salmon with sesame seed, served with wakame salad, olive oil and yuzu soy sauce **GF** £11.95
- Beef Tataki** 8 pieces of sliced, seared sirloin with ponzu sauce, grated radish, olive oil and chili sauce **GF** £12.95
- Tempura** A Japanese style frying method **G** Soft Shell Crab Tempura (1) £12.95
Prawns Tempura (4) £10.95
Vegetable Tempura (6) £9.95
- Fried Gyoza** (5) served with ponzu sauce
Vegetable **G SE** £7.95
Chicken **G SE** £8.95

SASHIMI & NIGIRI

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| 19. | Nigiri (2) | Sashimi (4) |
| Salmon | £7.55 | £9.55 |
| Seabass | £6.95 | £7.95 |
| Scallop | £6.55 | £7.95 |
| Tuna | £7.95 | £9.95 |
| Marinated Mackerel | £6.95 | £7.95 |
| Yellowtail | £7.95 | £10.95 |
| Unagi | £9.95 | £10.95 |
| Octopus | £6.55 | £7.55 |
| Prawns | £6.55 | £6.95 |
- Usuzukuri Sashimi** 15 pieces of thinly sliced salmon, seabass and tuna with Yuzu oil infused with soy sauce and baby leaf **GF** £21.95
 - Sashimi Selection** Chef's selection of 20 pieces of the best available fish **GF** £35.95
 - Nigiri Selection** Chef's choice of the best 8 fish elegantly draped over lightly pressed mounds of sushi rice **GF** £23.95
 - Vegetarian Sushi Platter** Yasai Tempura Uramaki roll and 6 pieces of vegetarian sushi selection **G Vegan** £17.95

HOSO MAKI 6 PCS.

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| 24. Hoso Maki GF | | |
| Yellowtail | £9.95 | Cucumber Vegan £6.95 |
| Salmon | £8.95 | Avocado Vegan £7.95 |
| Tuna | £9.95 | Oshinko Vegan £6.95 |

FUTO MAKI 5 PCS.

- Spider Roll** A fried jumbo soft shell crab with spring onions, chives, shiso and tobiko **G (GF Available)** £16.95
- Tanoshii Roll** Roll of assorted sashimi, salmon, tuna, yellowtail, scallops, cucumber and topped with Ikura **GF** £18.95

TEMAKI 1 PC.

- Hand rolled sushi consists of sushi rice and raw fish wrapped in a piece of nori seaweed
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| 27. Choice of | | |
| Salmon | £8.95 | Scallops £10.95 |
| Tuna | £9.95 | Unagi £12.95 |
| Yellowtail | £10.95 | |

URAMAKI 8 PCS.

- Dragon King Roll** Roll of king prawns tempura topped with sliced avocado and unagi, served with unagi sauce, spicy mayo, tenkasu and tobiko **G** £17.95
- King Cobra Roll** Roll of king prawn tempura, topped with salmon sashimi, tobiko, siracha sauce and mayonnaise **G** £16.95
- Salmon Avocado Roll** with sesame seeds **SE GF** £13.95
- Spicy Tuna Avocado Roll** with chives, spicy sauce and Japanese seven spices **GF** £14.95
- Crispy Ebi Tempura Roll** Prawn tempura, avocado and cucumber, topped with crispy rice, spicy mayo and unagi sauce **G** £13.95
- Hyper Roll** Roll of unagi, avocado and cucumber, topped with seared slices of yellowtail, sea bass served with spicy mayo, unagi sauce and caviar **G** £17.95
- Beef Roll** Seared slices of sirloin with asparagus and cucumber, served with sweet miso sauce and unagi sauce **GF** £18.95

SOUP

- Tom Kha** Thai coconut soup served with your choice of
Mushroom **GF Vegan** £7.95
Chicken **GF** £8.95
King Prawn **GF** £9.95
- Tom Yum** Thai spicy clear soup served with your choice of
Mushroom **GF Vegan** £7.95
Chicken **GF** £8.95
King Prawn **GF** £9.95
- Miso Soup** With Tofu **GF Vegan** £5.95

SALAD

- Goma Wakame** sesame seaweed salad **GF SE Vegan** £8.95
- Papaya Salad** Thai spicy fresh green papaya salad, dressed with fish sauce, fresh lime juice, palm sugar & peanuts **GF N V** £8.95
Prawn **GF N** £14.95
- Mixed Seafood Salad** with Thai style spicy dressing and Thai herbs. **GF** £16.95

DEEP FRIED

- Katsu** A deep fried dish with panko bread crumbs, served with Japanese curry sauce
Chicken **G SE** £15.95
Pork Neck **G SE** £16.95
- Sea bass Tamarind** Crispy fillet sea bass with Tamarind sauce garnished with cashew nut crispy onion **N G (GF Available)** £18.95

GOHAN

- Gohan** is a Japanese rice dish in which is cooked with seafood, or meat topped with spring onions, small vegetables, sesame, bonito, ikura and caviar. It's usually seasoned with Japanese stock and soy sauce. 25 mins producing time. Suitable for 2-3 people sharing **GF** £40.00
Sea Bass Gohan, Beef Gohan or Mixed Seafood Gohan

CURRIES

- Green Curry** Thai style green curry with coconut milk served with your choice of
Tofu **GF Vegan** £13.95
Chicken Roulade **GF** £15.95
King Prawn **GF** £16.95
- Panang Curry** A creamy & richer consistency of coconut based curry with kaffir lime leaf
Tofu **GF Vegan** £13.95
King Prawn **GF** £16.95
Grilled Sea-bass **GF** £18.95
- Massaman Curry** The mildest out of our curries, a mixture of cinnamon, cloves & cardamom
Tofu **N GF Vegan** £13.95
Chicken Roulade **N GF** £15.95
Lamb Shank **N GF** £21.95

GRILLED

- Kor Moo Yang** Thai grilled pork neck served with Nan Jim sauce **GF** £16.95
- Neua Yang** Grilled sirloin with NanJim sauce **GF** £21.95

WOK & STIR-FRIED

- Pad Kaprao** One of the most popular dishes in Thailand. Freshly stir-fried chilli, garlic, basil, long beans and onions, served with a choice of
Mince Chicken **G (GF Available)** £13.95
Mince Pork **G (GF Available)** £14.95
King Prawn **G (GF Available)** £15.95
- Sweet & Sour** Lightly battered & deep-fried choice of meat. Then coated in a sweet & sour sauce, with wok cooked onion, pineapple, red & green peppers
Mock Duck **G Vegan** £12.95
Chicken **G (GF Available)** £13.95
Pork Neck **(GF Available)** £14.95
- Crispy shredded beef** with sweet chili coating, stir fried with cucumber and red pepper **GF** £18.95
- Duck Tamarind** Duck confit with tamarind sauce garnish with cashew nut and crispy onion **G N** £20.95
- Seafood Pad Cha** Mixed seafood stir fried with chilli and spicy thai herb. **GF** £19.95
- Sirloin Black pepper** Stir fried with black pepper garlic & celery sauce served with side salad **GF** £21.95

SIDES

- Broccoli Tips** Wok fried young broccoli tips with ginger & garlic **Vegan (GF Available)** £8.95
- Mixed Seasonal Vegetables** Wok fried with garlic oyster sauce **Vegan (GF Available)** £8.95

RICE & NOODLES

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| 59. Steamed Rice GF Vegan | £4.50 | 64. Pad Kee Mao Drunken noodle stir fried rice noodles with spicy chilli tomato sauce, basil, onions, broccoli and eggs, served with
Chicken (GF Available) | £13.95 |
| 60. Sticky Rice GF Vegan | £4.90 | King Prawn (GF Available) | £14.95 |
| 61. Egg Fried Rice GF V | £5.50 | 65. Phad Thai Noodle Stir fried with Authentic pad Thai sauce eggs bean sprouts, carrots spring onion, crushed roast
Tofu GF N Vegan | £11.95 |
| 62. Pineapple Fried Rice Wok fried turmeric jasmine rice with pineapple, pepper, onion, raisins and cashew nuts
Vegetables GF N Vegan | £11.95 | Eggs GF N V | £11.95 |
| Eggs N V GF | £11.95 | Chicken GF N | £13.95 |
| Chicken GF N | £12.95 | King Prawn GF N | £14.95 |
| King Prawn GF N | £13.95 | | |
| 63. Nasi Goreng Indonesian sweet & spicy fried rice with
Vegetable G SE Vegan | £11.95 | | |
| Eggs G SE V | £11.95 | | |
| Chicken G SE | £12.95 | | |
| King Prawn G SE | £13.95 | | |

ALLERGENS **G** Contain Gluten **V** Vegetarian Friendly **SE** Contain Sesame
GF Gluten Free **Vegan** **N** Contain Nuts

Please Note: Not all meat is recommended for specific dishes as it does not compliment as well.
Please inform us if you have any dietary or allergen needs. An optional 10% service charge will be added to your bill.

Extra Sushi Ginger	£1.00
Extra Wasabi	£1.00
Extra Chilli Oil	£1.00
Extra Sauce	£2.50

COCKTAILS

- Apple Highball** £14.00
Tokai Whisky, Apple juice, Lenon and Soda Water.
- Pina Colada** £12.00
Coconut milk, Pineapple juice, Bacardi & Malibu.
- Chambord Purple** £13.00
A beautiful blend of Chambord, Barcardi, Fresh Mint, Lime, Blackberries and Raspberries.
- Mai Tai** £14.00
Amaretto, Cointreau, Bacardi Carta Blanca, Bacardi Carta Negra and Lemon Juice.
- Yuzu Mojito** £12.00
Bacardi, Yuzu Juice, Lime Juice, Yuzu Citron Tea, Fresh Mint and Soda.
- Umeshu Mojito** £13.00
Bacardi, Urakasumi Plum Sake, Lemon Juice, Fresh Mint and Soda.
- Lychee Martini** £13.00
Vodka, Lychee Liqueur, Lychee Juice and Lychee.
- Mocha Espresso Martini** £12.00
Vodka, Coffee Liqueur, Espresso and Chocolate.
- Margarita** £12.00
Tequila, Cointreau, Lime juice.
- Jasmine Gin** £12.00
Jasmine Tea, Roku Gin, Cointreau and Lemon Juice.
- Pink Twisted Nose Gin** £12.00
Twisted Nose Gin, Grapefruit Juice and Lime Juice, topped with Twisted Nose Gin Sorbet.

SAKE

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|---|--------|--------|
| 12. Kubota Junmai Daiginjo ABV 12% | £26.50 | £62.50 |
| A special release sake from this prestigious brewery. Dry, clean and smooth sake with a lovely crisp, sharp finish. Classic floral ginjo aromas followed by rich autumn fruits and pleasing acidity. Food Pairing: prawns, tuna, scallops, tofu, sushi and stews. | | |
| 13. Dassai 45 Junmai Daiginjo ABV 16% | £28.50 | £66.50 |
| Carries the typical fruity aromas of Junmai Daiginjo, clean, soft and silky, this best-selling sake has dreamy honeydew melon on the nose. Dassai 45 is a very good entry level bottle, and next level up is Dassai 39, 23 and Beyond. Food Pairing: sashimi, gyoza, tempura and deep-fried. | | |
| 14. Dassai 39 Junmai Daiginjo ABV 16% | £72.50 | |
| 39 refers to the high degree of rice polishing in this big daiginjo that packs a generous wallop of tropical fruit on the nose. Smooth and mellow, with mild acidity, leaves a clean refreshing finish. Food Pairing: sushi, tapas, and salads. | | |
| 15. Dassai 23 Junmai Daiginjo ABV 16% | £95.00 | |
| World renowned for it's ultra high rice polishing ratio (23%), this award winner is the perfect special occasion sake. Gorgeous aroma of melon and peach on the nose. Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture that develops through a lush finish. Food Pairing: sushi, sashimi, grilled and tempura. | | |

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| 25. Prosecco Bel Canto <i>GF</i> France ABV 11% | £11.00 | £36.50 | |
| Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest | | | |
| CHAMPAGNE | | | |
| 26. Drappier Premier Cru Brut France ABV 12% | | £69.00 | |
| The Champagne house of choice for Charles de Gaulle. Possessing a fresh bouquet of pear, sweet spice, vanilla and honey with a long, toasty finish. | | | |
| ROSÉ | 175ml | 250ml | |
| 27. Bel Canto Pinot Grigio delle Venezie Rosé <i>Vegan</i> Veneto Italy ABV 12% | £6.60 | £9.40 | £27.00 |
| Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure. | | | |
| 28. Nicolas Rouzet, Coteaux d'Aix en Provence <i>V</i> Provence France ABV 12.5% | £9.20 | £13.00 | £38.00 |
| A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice. | | | |

COFFEE & TEA

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| Single Espresso | £2.90 |
| Double Espresso | £3.50 |
| Americano | £3.00 |
| Latte | £3.90 |
| Cappuchino | £3.90 |
| Liqueur Coffee | £7.90 |

PP - Per-person for a Pot

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| Fresh Mint Tea | £3.00pp |
| Fresh Ginger & Mint Tea | £3.50pp |
| Fresh Lemon Red Tea | £4.50pp |
| Genmaicha | £4.90pp |

Japanese Roasted Rice Green Tea

ALLERGENS

G Contain Gluten **GF** Gluten Free

V Vegetarian Friendly **Vegan**

GIN 25ML

- Three well known local Winchester gins:
- Twisted Nose** ABV 40% £5.90
Twisted Nose Gin comes from the picturesque city of Winchester in Hampshire. The humble watercress offers a delicate sweetness and peppery sparkle to this wonderful London Dry gin.
 - Bombay Sapphire** ABV 40% £5.50
Comes from Bombay Sapphire Laverstoke Mill Distillery in Hampshire. Light and piney juniper, with soft peppery warmth building.
 - Winchester Dry Gin** ABV 44% £5.90
Rich and complex, this is a unique gin with great depth of flavour.
- Three Japanese well known gin brands:
- Roku Gin** ABV 43% £5.50
An excellent gin from Japan's legendary House of Suntory. Clean crispy and full of flavour.
 - Ukiyo Blossom Gin** ABV 40% £6.50
Infused with sakura flower, imparting a helping of fragrant floral notes. Deliciously bright and elegant.
 - Ukiyo Yuzu Gin** ABV 40% £6.50
A fab citrus fruit that is used frequently in Japanese cuisine. Zesty and aromatic.
 - Ki No Bi, Kyoto Dry Gin** ABV 45.70% £6.90
Smooth gin, floral and aromatic with refreshing yuzu standing out.
 - Ki No Tea, Kyoto Dry Gin** ABV 45.10% £7.90
Delicate citrus followed by a warming green tea aroma, then distant juniper. A good choice for the start drink and pairing with dessert.
 - Ki No Bi Sei, Navy Strength Gin** 54.50% £8.90
Ki No Bis Sei is influenced by the classic British style, elegant and harmonious, even with the hefty ABV. Grilled dish will goes very well with strong flavour.

WHISKY 25ML

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| Toki | £5.50 |
| A blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita. | |
| Hakushu Distiller's Reserve | £8.00 |
| Hakushu 12 Years Old | £12.00 |
| This wonderful peated Japanese single malt whisky hails from Hakushu distillery. The distillery resides in the forests of Mt. Kaikomagatake, it boasts a fresh and foresty flavour profile. | |
| Yamazaki Distiller's Reserve | £8.00 |
| Yamazaki 12 Years Old | £12.00 |
| Yamazaki is Suntory's flagship single malt whisky, elegant and smooth, can taste like caramel, vanilla and berry, smelled like sweet sandalwood. That's certainly not lacking in flavour. | |
| Hibiki Harmony | £8.00 |
| A beautiful whisky; Hibiki Japanese Harmony is made with malt whiskies from the Yamazaki and Hakushu distilleries. An elegant expression, with wafts of honey, orange with a herbaceous touch or two, also light oak. | |

WINE

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| 29. Viertalo Sauvignon Blanc, Airen Castilla-La Mancha, Spain ABV 12% | £6.50 | £9.20 | £26.50 |
| With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel. | | | |
| 30. Crescendo Pinot Grigio <i>Vegan</i> Terre di Chieti IGT, Abruzzo, Italy ABV 12% | £7.50 | £10.70 | £31.00 |
| A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish. | | | |
| 31. Claro Riesling Reserva Leyda Valley, Chile ABV 13.5% | £8.50 | £11.70 | £33.00 |
| A young, bright and clean wine with a hint of sweetness, and notes reminiscent of white flowers, white peaches and grapefruit. | | | |
| 32. Passion du Sud Organic Albariño <i>Vegan</i> Pays d'Oc, France ABV 13% | | £36.00 | |
| Complex bouquet of white fruit with honey and coconut notes. Generous fruity flavours on the palate with good balance and freshness. | | | |
| 33. Kokako Sauvignon Blanc, Marlborough Marlborough, New Zealand ABV 13% | £38.00 | | |
| Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight. | | | |
| 34. Ghost in the Machine Chardonnay <i>Vegan</i> Elgin, South Africa ABV 13% | £48.00 | | |
| Decadent toffee, vanilla, caramel are accompanied by butterscotch, with subtle hints of roasted almond. These flavours flow through and ends with a smooth, citrus lime finish on the palate. | | | |
| 35. Ghost in the Machine Chenin Blanc <i>Vegan</i> Stellenbosch, South Africa ABV 12.5% | £48.00 | | |
| Hints of aromatic bay leaf and cardamom with a smoky, nutty character picked up on the nose. On the palate this wine is creamy, juice on entry with a subtle lime lingering finish. | | | |

VODKA 25ML

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| Haku Vodka, Japan | £5.00 |
| Ukiyo Vodka, Japan | £5.50 |

BEER 330ML

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| Becks Blue ABV 0% | £4.00 |
| Asahi, Japan ABV 5.2% | £5.00 |
| Singha, Thailand ABV 5% | £5.50 |
| Tsing Tao, China ABV 4.7% | £5.00 |
| Tiger, Singapore ABV 4.8% | £5.50 |

OTHER SPIRITS & LIQUEURS

- Bacardi Blanca, Bacardi Negra, Malibu, Southern Comfort, Jameson, Jack Daniels, Amaretto, Tequila, Cointreau, Tia Maria, Baileys 25ml £4.50
- Courvoisier VSOP Brandy 25ml £5.50
- Armagnac Brandy 25ml £5.50
- Remy Martin VSOP Brandy 25ml £5.50

SOFT DRINKS

- Fever-Tree: Light Tonic Water, Elderflower Tonic, Ginger Ale, Lemonade, Soda Water £3.20
- Coca-Cola £3.50
- Diet Coca-Cola £3.20
- Orange Juice, Apple Juice, Pineapple Juice, Mango Juice, Lychee Juice £3.50
- Sparkling Water 750ml £4.90
- Still Water 750ml £4.90

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|--|--------|--------|--------|
| 36. Crescendo Merlot Emilia-Romagna, Italy ABV 12% | £6.60 | £9.40 | £27.00 |
| Intense ruby red with violet hue. Hints of blackberry and cherry with well defined notes of red berries. Extraordinarily round and complete. | | | |
| 37. Five Ravens Pinot Noir <i>Vegan</i> Multi-region Blend, Romania ABV 13% | £6.80 | £9.70 | £28.00 |
| Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy notes you would expect. | | | |
| 38. Camino Acero Malbec <i>Vegan</i> Mendoza, Argentina ABV 13.5% | £7.30 | £10.40 | £30.00 |
| This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine. | | | |
| 39. Mozzafiato Primitivo <i>Vegan</i> Puglia IGT, Italy ABV 13% | £33.00 | | |
| This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. | | | |
| 40. Conde De Castile Rioja Reserva <i>Vegan</i> Rioja, Spain ABV 13.5% | £37.00 | | |
| A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco. | | | |
| 41. Ghost in the Machine Shiraz <i>Vegan</i> Western Cape, South Africa ABV 13% | £44.00 | | |
| Spiced up red meat with coriander and black pepper, hints of salami, fynbos, buchu character on the nose. This wine is well rounded, with bold tannins, and red fruits such as mulberry, black berry, plums and a smooth lingering finish. | | | |
| 42. Château Coufran, Haut-Médoc <i>Cru Bourgeois Supérieur 2007 Bordeaux, France</i> ABV 13% | £59.50 | | |
| This wine has a soft, fleshy and ample feel, combining soft bramble and ripe plum flavours with smooth tannins. Subtle cedar and leaf aromas complete the picture. | | | |

PP - Per-person for a Pot

PREMIER TEA

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| Longjing 龙井 | £6.50pp |
| Lóng Jǐng tea is a famous variety of green tea grown in Hangzhou in Zhejiang province. | |
| Biluochun 碧螺春 | £6.50pp |
| Bì Luó Chūn is a famous green tea originally grown in the Dongting mountain region near Lake Tai, Jiangsu, China. | |
| Tieguanyin 铁观音 | £6.00pp |
| Tiě Guān Yīn is a variety of oolong tea, enduring fragrance, and unforgettable taste. | |
| Jasmine 茉莉花 | £6.00pp |
| Chinese flower tea called Mò Lì Huā tea, jasmine tea has green tea as the base, scented with aroma from jasmine blossoms to make a scented tea. | |
| Souchong 正山小种 | £5.80pp |
| Black tea originally from the Wuyi region of the Chinese province of Fujian. It is more commonly named Lapsang Souchong, Mandarin is Zhèng Shān Xiǎo Zhōng. After brewing, the aroma is high and long with pine smoke. | |
| Jasmine Souchong 茉莉小种 | £5.80pp |
| Jasmine black tea is produced using black tea technique and maintains the traditional jasmine tea scenting process. When it is brewed, while retaining the fresh fragrance of jasmine tea, it also presents the mellow and characteristics of black tea. | |