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弥生-Yayoi

Koto Tea experience
for the month of Growth
5-courses



弥生-Yayoi

Mayongchid | Sake | Roku Gin | Amphawa Pomelo granita.

x

Cold-brewed Kawayanagi Bancha

Amazake pudding | Hina arare

x

Tsukigase Organic Houji-Sencha from Nara^3

Warabi mochi | Okinawan Kokutou

x

Okuyutaka Asamushi Sencha from Kagoshima^2

Saemidori Yame Dento Hon Gyokuro^2+

x

Guava Kantan | Yoghurt

Satoyamacha/Genmai

x

Uji-Hikari/Asahi Koicha Cube from Award-winning Tsujiki's Uji Shirakawa

1,490 THB / Person * Reservation only*

*some tea-ingredients are subjected for change due to availability and quality of seasonal supplies

Okuyutaka Asamushi sencha



The unique toasty aroma of Okuyutaka cultivar, shaded 15 days to present the mellow body with elegant umami. Gentle yet deep in taste, we think this tea will intrigue your palette.

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Guava Kantan



Cold brewed Bancha



Koicha cube

We worked with Ceremony chocolate team to develop a small treat that will present our precious single origin thick tea in it's purest form possible. Using Tsujiki Uji Shirakawa's matcha, you will be able to savor extremely rich matcha without bitterness. Let the cube melts in your mouth and wait for it's magic.



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