

Japanese Inspired Menu

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Agedashi Tofu

with Green Tea Dashi

Crispy fried tofu served in a flavorful green tea-infused dashi broth, bringing a delightful twist to a classic Japanese appetizer.

PREP TIME: 15 minutes

COOK TIME: 15 minutes

1 block firm tofu, drained, pressed, and cut into cubes
1/4 C cornstarch
Vegetable oil for frying
1 T Sencha Overture Green tea
2 C dashi broth

2 T soy sauce
1 T mirin
1/2 t sugar
2 green onions, thinly sliced
1/4 C grated daikon radish

PREPARE THE TEA: Brew the Sencha Overture Green tea in 1/2 C hot water (165°F) and let it steep for 2-3 minutes.

MAKE THE DASHI BROTH: In a saucepan, combine dashi broth, brewed tea, soy sauce, mirin, and sugar. Bring to a simmer and keep warm.

FRY THE TOFU: Coat the tofu cubes in cornstarch. Heat vegetable oil in a deep pan (or deep-fryer, if you have one) over medium-high heat. Fry the tofu until golden brown and crispy, about 3-4 minutes per side. Drain on paper towels.

SERVE: Place the fried tofu in bowls and pour the green tea dashi broth over it. Garnish with green onions and grated daikon radish.

Yuzu Shrimp Ceviche

with Jasmine Tea

A refreshing and zesty shrimp ceviche infused with the delicate floral notes of Jasmine Phoenix Pearls Tea.

PREP TIME: 20 minutes

COOK TIME: 0 minutes

1 lb shrimp, peeled and deveined
1/2 C yuzu juice
1/4 C lime juice
1 T Jasmine Phoenix Pearls tea
1/2 C red onion, thinly sliced

1/2 C cucumber, diced
1/2 C mango, diced
1 sm red chili, thinly sliced
1/4 C fresh cilantro, chopped
Salt and pepper to taste

PREPARE THE TEA: Brew the Jasmine Phoenix Pearls Tea in 1/4 C hot water (195°F) and let it steep for 3 minutes.

MARINATE THE SHRIMP: In a bowl, combine shrimp, yuzu juice, lime juice, and brewed tea. Let it marinate for 15 minutes.

ASSEMBLE THE CEVICHE: Drain the shrimp and mix with red onion, cucumber, mango, red chili, and cilantro. Season with salt and pepper.

SERVE: Serve immediately, garnished with additional cilantro if desired.

Matcha Edamame Hummus

A vibrant and creamy edamame hummus infused with the earthy flavors of Matcha tea, perfect for a bright and healthy appetizer.

PREP TIME: 10 minutes

COOK TIME: 5 minutes

2 C shelled edamame, cooked
1/4 C tahini
1/4 C lemon juice
1 T Matcha tea

2 cloves garlic, minced
1/4 C olive oil
Salt and pepper to taste
Sesame seeds (for garnish)

PREPARE THE TEA: Mix Matcha tea with 1/4 C hot water to form a smooth paste.

MAKE THE HUMMUS: In a food processor, combine cooked edamame, tahini, lemon juice, matcha paste, minced garlic, and olive oil. Blend until smooth. Season with salt and pepper.

SERVE: Transfer the hummus to a serving bowl and garnish with sesame seeds. Serve with vegetable sticks or rice crackers.

Citrus Ponzu Scallops

with Green Rooibos Bonita Tea

Seared scallops served with a bright and tangy citrus ponzu sauce, enhanced with the refreshing flavors of Green Rooibos Bonita tea.

PREP TIME: 15 minutes

COOK TIME: 10 minutes

12 sea scallops
1 T Green Rooibos Bonita tea
1/4 C soy sauce
1/4 C lemon juice
1/4 C orange juice
1 T rice vinegar

1 T mirin
1 T olive oil
2 green onions, thinly sliced
1/4 C radish, thinly sliced
Salt and pepper to taste

PREPARE THE TEA: Brew the Green Rooibos Bonita tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE PONZU SAUCE: In a bowl, mix brewed tea, soy sauce, lemon juice, orange juice, rice vinegar, and mirin.

SEAR THE SCALLOPS: Pat the scallops dry and season with salt and pepper. In a skillet, heat olive oil over medium-high heat. Sear the scallops for 2-3 minutes per side or until golden brown and cooked through.

SERVE: Arrange the scallops on a plate and drizzle with citrus ponzu sauce. Garnish with green onions and radish slices.

Tempura Shrimp Roll

Crispy tempura shrimp rolled with cucumber and avocado, served with a drizzle of spicy mayo.

PREP TIME: 30 minutes

COOK TIME: 10 minutes

1 C sushi rice
1 t finely ground Genmai Cha tea
2 C water
2 T rice vinegar
1 T sugar
1/2 t salt

4 tempura shrimp
1/2 avocado, sliced
1/2 cucumber, julienned
4 sheets nori
Spicy mayo (optional)

PREPARE THE RICE: Rinse the sushi rice until the water runs clear. Cook the rice with Genmai Cha tea and water. Once cooked, mix with rice vinegar, sugar, and salt.

ASSEMBLE THE ROLL: Place a sheet of nori on a bamboo mat. Spread a thin layer of rice over the nori. Place tempura shrimp, avocado, and cucumber in the center.

ROLL TIGHTLY: Using the bamboo mat, roll the sushi tightly.

SLICE AND SERVE: Cut the roll into pieces and drizzle with spicy mayo if desired.

Spider Roll

Soft-shell crab tempura with cucumber, avocado, and spicy mayo, rolled in nori and rice.

PREP TIME: 30 minutes

COOK TIME: 10 minutes

1 C sushi rice
1 † finely ground Sencha Overture tea
2 C water
2 T rice vinegar
1 T sugar
1/2 † salt

2 soft-shell crabs, tempura fried
1/2 avocado, sliced
1/2 cucumber, julienned
4 sheets nori
Spicy mayo (optional)

PREPARE THE RICE: Rinse the sushi rice until the water runs clear. Cook the rice with Sencha Overture tea and water. Once cooked, mix with rice vinegar, sugar, and salt.

ASSEMBLE THE ROLL: Place a sheet of nori on a bamboo mat. Spread a thin layer of rice over the nori. Place tempura soft-shell crab, avocado, and cucumber in the center.

ROLL TIGHTLY: Using the bamboo mat, roll the sushi tightly.

SLICE AND SERVE: Cut the roll into pieces and drizzle with spicy mayo if desired.

Beaverton Roll

A unique creation with smoked salmon, cream cheese, and chives, topped with thinly sliced lemon.

PREP TIME: 30 minutes

COOK TIME: None

1 C sushi rice
1 † finely ground Jasmine Phoenix Pearls tea
2 C water
2 T rice vinegar
1 T sugar

1/2 † salt
4 oz smoked salmon
2 T cream cheese
1 T fresh chives, chopped
4 sheets nori
Thinly sliced lemon for garnish

PREPARE THE RICE: Rinse the sushi rice until the water runs clear. Cook the rice with Jasmine Phoenix Pearls tea and water. Once cooked, mix with rice vinegar, sugar, and salt.

ASSEMBLE THE ROLL: Place a sheet of nori on a bamboo mat. Spread a thin layer of rice over the nori. Place smoked salmon, cream cheese, and chives in the center.

ROLL TIGHTLY: Using the bamboo mat, roll the sushi tightly.

SLICE AND SERVE: Cut the roll into pieces and garnish with thinly sliced lemon.

Aloha Roll

A tropical roll with raw salmon, cucumber, and avocado inside, topped with more raw salmon and flying fish roe (tobiko).

PREP TIME: 30 minutes

COOK TIME: None

1 C sushi rice
1 † finely ground Mango Mélange tea
(Adagio.com)
2 C water
2 T rice vinegar
1 T sugar

1/2 † salt
4 oz raw salmon, sliced
1/2 avocado, sliced
1/2 cucumber, julienned
4 sheets nori
2 T flying fish roe (tobiko)

PREPARE THE RICE: Rinse the sushi rice until the water runs clear. Cook the rice with Mango Mélange tea and water. Once cooked, mix with rice vinegar, sugar, and salt.

ASSEMBLE THE ROLL: Place a sheet of nori on a bamboo mat. Spread a thin layer of rice over the nori. Place raw salmon, avocado, and cucumber in the center.

ROLL TIGHTLY: Using the bamboo mat, roll the sushi tightly.

TOP AND SERVE: Place additional raw salmon slices on top of the roll. Garnish with flying fish roe. Cut into pieces and serve.

Vegan Miso Ramen

with Shiitake and Tofu

A rich and umami-packed vegan miso ramen, featuring shiitake mushrooms and tofu, enhanced with Chaga Chai tea.

PREP TIME: 20 minutes

COOK TIME: 30 minutes

4 C vegetable broth
1 T Chaga Chai tea
2 T miso paste
1 T soy sauce
1 T sesame oil
2 cloves garlic, minced
1 T ginger, minced

1 block firm tofu, cubed
1 C shiitake mushrooms, sliced
2 C baby spinach
4 servings ramen noodles, cooked
2 green onions, sliced
1/4 C corn kernels
1 sheet nori, cut into strips

PREPARE THE TEA: Brew the Chaga Chai in 1/2 C hot water and let it steep for 5 minutes.

MAKE THE BROTH: In a large pot, heat sesame oil over medium heat. Add minced garlic and ginger, and sauté until fragrant. Stir in vegetable broth, brewed tea, miso paste, and soy sauce. Bring to a simmer.

ADD TOFU AND MUSHROOMS: Add cubed tofu and sliced shiitake mushrooms to the broth. Simmer for 10 minutes.

FINISH THE RAMEN: Add baby spinach and cooked ramen noodles to the pot. Cook for another 2 minutes.

SERVE: Divide the ramen among bowls and top with green onions, corn kernels, and nori strips.

Miso-Glazed Salmon

with Green Tea Soba

A delicious and umami-rich miso-glazed salmon served with green tea-infused soba noodles, enhanced with Sencha Overture Green tea.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

4 salmon fillets
1/4 C miso paste
2 T soy sauce
2 T mirin
1 T honey
1 T Sencha Overture Green tea

8 oz soba noodles
1 T sesame oil
2 green onions, sliced
1/4 C shredded carrots
1/4 C sliced cucumber
1 T sesame seeds

PREPARE THE TEA: Brew the Sencha Overture Green tea in 1/2 C hot water (165°F) and let it steep for 2-3 minutes.

MAKE THE GLAZE: In a bowl, mix miso paste, soy sauce, mirin, honey, and brewed tea.

MARINATE THE SALMON: Brush the salmon fillets with the miso glaze and let them marinate for 15 minutes.

COOK THE SOBA: Cook the soba noodles according to package instructions. Drain and rinse with cold water. Toss with sesame oil.

COOK THE SALMON: Preheat the oven to 375°F. Place the marinated salmon on a baking sheet and bake for 15-20 minutes or until cooked through.

SERVE: Divide the soba noodles among plates and top with green onions, shredded carrots, and sliced cucumber. Place the miso-glazed salmon on top and sprinkle with sesame seeds.

Beef Sukiyaki

with Rooibos Tea

A classic Japanese beef sukiyaki, featuring thinly sliced beef and vegetables simmered in a flavorful broth, enhanced with Rooibos Vanilla tea.

PREP TIME: 20 minutes

COOK TIME: 30 minutes

1 lb thinly sliced beef sirloin
1 T Rooibos Vanilla tea
1/4 C soy sauce
1/4 C mirin
1/4 C sake
2 T sugar
4 C dashi broth

1/2 C shiitake mushrooms, sliced
1/2 C enoki mushrooms
1/2 C napa cabbage, chopped
1/2 C tofu, cubed
1/2 C green onions, sliced
1/2 C shirataki noodles

PREPARE THE TEA: Brew the Rooibos Vanilla tea in 1/2 C hot water and let it steep for 5 minutes.

MAKE THE BROTH: In a large pot, combine dashi broth, brewed tea, soy sauce, mirin, sake, and sugar. Bring to a simmer.

ADD THE INGREDIENTS: Add sliced beef, shiitake mushrooms, enoki mushrooms, napa cabbage, tofu, green onions, and shirataki noodles to the pot. Simmer for 10-15 minutes or until the beef is cooked and the vegetables are tender.

SERVE: Serve the sukiyaki hot, with additional soy sauce and mirin on the side if desired.

Chicken Teriyaki

with Matcha Rice

A flavorful chicken teriyaki served with matcha-infused rice, bringing a delightful umami twist with Matcha tea.

PREP TIME: 15 minutes

COOK TIME: 25 minutes

4 chicken thighs, boneless and skinless
1/4 C soy sauce
1/4 C mirin
2 T sake
2 T sugar
1 T Matcha tea

2 C cooked rice
1 T sesame oil
1/4 C green peas
1/4 C shredded carrots
2 green onions, sliced
1 T sesame seeds

PREPARE THE TEA: Mix Matcha tea with 1/4 C hot water to form a smooth paste.

MAKE THE TERIYAKI SAUCE: In a bowl, mix soy sauce, mirin, sake, sugar, and matcha paste.

MARINATE THE CHICKEN: Place the chicken thighs in a shallow dish and pour the teriyaki sauce over them. Let them marinate for 15 minutes.

COOK THE CHICKEN: In a skillet, heat sesame oil over medium heat. Add the marinated chicken and cook for 5-7 minutes per side or until cooked through.

PREPARE THE RICE: In a large bowl, mix the cooked rice with green peas, shredded carrots, and green onions.

SERVE: Divide the matcha rice among plates and top with chicken teriyaki. Sprinkle with sesame seeds.

Spicy Tuna

with Crispy Rice and Green Tea

A delightful and umami-rich appetizer featuring spicy tuna on crispy rice, enhanced with the refreshing flavors of Gunpowder Green tea.

PREP TIME: 30 minutes

COOK TIME: 20 minutes

1 1/4 C sushi rice
1 1/2 C water
3 T rice vinegar
4 t sugar
1 1/4 t salt
8 oz sushi-grade tuna, diced
1/4 C kewpie mayo
2 T sriracha

1 T soy sauce
1 t sesame oil
1 T lime juice
1 T Gunpowder Green tea
1 avocado, thinly sliced
1 jalapeño, thinly sliced
1 T sesame seeds
Vegetable oil for frying

PREPARE THE TEA: Brew the Gunpowder Green tea in 1/4 C hot water and let it steep for 5 minutes.

COOK THE RICE: Rinse the sushi rice until the water runs clear. Combine rice and water in a pot, bring to a boil, then reduce heat and simmer until the water is absorbed and the rice is tender. Mix rice vinegar, sugar, and salt, and stir into the hot rice. Press the rice into a baking dish lined with plastic wrap and refrigerate until set.

PREPARE THE TUNA: In a bowl, mix diced tuna, kewpie mayo, sriracha, soy sauce, sesame oil, lime juice, and brewed tea. Chill in the refrigerator for 15 minutes.

FRY THE RICE: Cut the chilled rice into rectangles. Heat vegetable oil in a skillet over medium heat. Fry the rice rectangles until golden brown and crispy on both sides. Drain on paper towels.

ASSEMBLE: Top each crispy rice piece with a slice of avocado, a spoonful of spicy tuna, and a slice of jalapeño. Sprinkle with sesame seeds.

SERVE: Serve immediately.

Sweet Potato Tempura

with Ginger Tea Dipping Sauce

Crispy sweet potato tempura served with a flavorful Ginger-Peach Tea dipping sauce, perfect for a light and tasty side dish.

PREP TIME: 15 minutes

COOK TIME: 15 minutes

2 lg sweet potatoes, peeled and sliced
1 C tempura batter mix
1 C cold water
Vegetable oil for frying
1 T Ginger-Peach tea

1/4 C soy sauce
1/4 C mirin
1 T rice vinegar
1 t sugar

PREPARE THE TEA: Brew the Ginger-Peach tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE DIPPING SAUCE: In a small bowl, mix brewed tea, soy sauce, mirin, rice vinegar, and sugar.

PREPARE THE TEMPURA: In a bowl, mix tempura batter mix with cold water until smooth.

FRY THE SWEET POTATOES: Heat vegetable oil in a deep pan over medium-high heat. Dip sweet potato slices in the tempura batter and fry until golden brown and crispy, about 3-4 minutes per side. Drain on paper towels.

SERVE: Serve the sweet potato tempura with ginger tea dipping sauce on the side.

Sesame Spinach Salad

with Green Rooibos Bonita Tea

A refreshing and nutritious spinach salad with a sesame dressing, enhanced with the bright flavors of Green Rooibos Bonita Tea.

PREP TIME: 10 minutes

COOK TIME: 5 minutes

4 C fresh spinach leaves
1 T Green Rooibos Bonita tea
2 T soy sauce
1 T rice vinegar

1 T sesame oil
1 T sugar
1 T sesame seeds

PREPARE THE TEA: Brew the Green Rooibos Bonita tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE DRESSING: In a small bowl, mix brewed tea, soy sauce, rice vinegar, sesame oil, and sugar.

BLANCH THE SPINACH: Bring a pot of water to a boil. Add spinach leaves and blanch for 30 seconds. Drain and rinse with cold water. Squeeze out excess water.

ASSEMBLE THE SALAD: In a large bowl, toss the blanched spinach with the sesame dressing.

SERVE: Sprinkle with sesame seeds before serving.

Miso-Glazed Eggplant with Rooibos Vanilla Tea

Tender and flavorful miso-glazed eggplant, enhanced with the earthy notes of Rooibos Vanilla tea, perfect as a savory side dish.

PREP TIME: 10 minutes

COOK TIME: 20 minutes

2 lg eggplants, sliced
1 T Rooibos Vanilla tea
1/4 C miso paste
2 T mirin

2 T soy sauce
1 T sugar
1 T sesame oil
2 green onions, sliced

PREPARE THE TEA: Brew the Rooibos Vanilla tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE GLAZE: In a small bowl, mix brewed tea, miso paste, mirin, soy sauce, sugar, and sesame oil.

COOK THE EGGPLANT: Preheat the oven to 400°F. Arrange the eggplant slices on a baking sheet. Brush with miso glaze. Roast for 20 minutes or until tender and caramelized.

SERVE: Garnish with sliced green onions before serving.

Cucumber Sunomono with Green Bean Almondine Tea

A refreshing and tangy cucumber sunomono salad, enhanced with the bright flavors of Green Bean Almondine tea.

PREP TIME: 10 minutes

COOK TIME: 0 minutes

2 lg cucumbers, thinly sliced
1/4 C rice vinegar
1 T sugar

1 T Green Bean Almondine tea
1/2 t salt
1 T sesame seeds

PREPARE THE TEA: Brew the Green Bean Almondine tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE DRESSING: In a small bowl, mix brewed tea, rice vinegar, sugar, and salt until the sugar is dissolved.

ASSEMBLE THE SALAD: In a large bowl, toss the cucumber slices with the dressing.

SERVE: Sprinkle with sesame seeds before serving.

Matcha Tiramisu

A rich and indulgent matcha tiramisu, featuring layers of matcha-soaked ladyfingers and creamy mascarpone, enhanced with Matcha Tea.

PREP TIME: 30 minutes

COOK TIME: 0 minutes (chill time: 4 hours)

1 C hot water
1 T Matcha Tea
1/2 C sugar
1/4 C hot water
1/4 C sake (optional)
16 oz mascarpone cheese

1 C heavy cream
1/2 C Confectioners' sugar
1 t vanilla extract
24 ladyfingers
Matcha powder for dusting

PREPARE THE TEA: Mix Matcha tea with 1 C hot water to form a smooth paste.

MAKE THE SOAKING LIQUID: In a bowl, mix brewed Matcha tea, sugar, hot water, and sake (if using).

MAKE THE MASCARPONE FILLING: In a large bowl, beat mascarpone cheese, heavy cream, Confectioners' sugar, and vanilla extract until smooth and fluffy.

ASSEMBLE THE TIRAMISU: Dip each ladyfinger into the Matcha soaking liquid and arrange a layer in the bottom of a baking dish. Spread half of the mascarpone filling over the ladyfingers. Repeat with another layer of soaked ladyfingers and the remaining mascarpone filling.

CHILL AND SERVE: Chill in the refrigerator for at least 4 hours. Dust with matcha powder before serving.

Yuzu Sorbet

with Jasmine Phoenix Pearls Tea

A light and refreshing yuzu sorbet, infused with the delicate floral notes of Adagio Jasmine Phoenix Pearls Tea.

PREP TIME: 10 minutes

COOK TIME: 0 minutes (freeze time: 4 hours)

1 C water
1/2 C sugar
1 T Jasmine Phoenix Pearls tea

1/2 C yuzu juice
1 T lemon juice

PREPARE THE TEA: Brew the Jasmine Phoenix Pearls tea in 1 C hot water and let it steep for 3 minutes.

MAKE THE SORBET BASE: In a saucepan, combine brewed tea and sugar. Heat until the sugar is dissolved. Remove from heat and stir in yuzu juice and lemon juice.

FREEZE THE SORBET: Pour the mixture into a shallow dish and freeze for 4 hours, stirring every hour to break up the ice crystals.

SERVE: Scoop the sorbet into bowls and serve immediately.

Royal Milk Tea

A creamy and comforting royal milk tea, made with Earl Grey Moonlight tea, perfect for a cozy drink.

PREP TIME: 5 minutes

COOK TIME: 5 minutes

1 C water
1 T Earl Grey Moonlight tea

1 C milk
1 T sugar

PREPARE THE TEA: Brew the Earl Grey Moonlight tea in 1 C hot water and let it steep for 5 minutes.

MAKE THE MILK TEA: In a saucepan, combine brewed tea, milk, and sugar. Heat until warm, stirring to dissolve the sugar.

SERVE: Serve hot in a cup.

Iced Matcha Latte

A refreshing and energizing iced matcha latte, made with Matcha tea, perfect for a hot day.

PREP TIME: 5 minutes

COOK TIME: 0 minutes

1 T Matcha tea
1/4 C hot water
1 C milk (or plant-based milk)

1 T honey (optional)
Ice cubes

PREPARE THE TEA: Mix Matcha tea with 1/4 C hot water to form a smooth paste.

MAKE THE LATTE: In a glass, combine matcha paste, milk, and honey (if using). Stir well.

SERVE: Fill the glass with ice cubes and serve immediately.

