

# Seasonal Select AHAN Teas

## In Support of Children around the World

*Proceeds from these hand selected teas are used by Domo Owner and Nippon Kan and AHAN Founder, Gaku Homma to support assistance projects for children around the world. For verification and more about Nippon Kan AHAN humanitarian projects visit our website.*

[www.nippon-kan.org](http://www.nippon-kan.org)

### Jamaica Tea

Served Hot \$2.50

Jamaica tea is made from the red hibiscus flower and is one of Domo's most popular herb teas. Jamaica tea is rich in vitamin C and potassium, and said to be good for your heart and digestion. So this season's harvest is fresh, delicious and good for you too! This robust, citric tea is imported directly from Mexico.

### Bangla Tea

Served Hot \$2.50

This exotic tea is grown in the Ispahani fields of Bangladesh. This highland area, bordered by India, Pakistan and Bangladesh is famous for its highly prized Darjeeling teas. Homma Kancho has brought back this tea directly from the farmers of Ispahani which makes this tea an especially valuable treat. Domo's Bangla tea is served with fresh ginger and honey accent.

### Ginger Tea

Served Hot \$2.50

At Domo, fresh ginger root is first boiled then steeped to release its natural taste and goodness. A bit of honey is added for sweetness and warmth. Ginger tea is traditionally used in Asia to sooth sore throats.

### Kombu Ume Cha

Served Hot \$2.75

Domo Owner and Head Chef Homma creates this tea by blending hand-ground dry kelp (*kombu*) and picked plum (*umeboshi*) A healthy and well balanced tea!

### Shiitake Ume Cha

Served Hot \$2.75

This tea is also created at Domo from hand-ground dried shiitake mushrooms and pickled plums (*umeboshi*). Shiitake is also used traditionally in Japan as a popular soup base! The health benefits of shiitake are plentiful making this another healthy tea at Domo!

*\* All AHAN Teas are brewed fresh daily in limited quantities. First come, first serve daily!*