

ARTISANAL TEAPRESSO



JIN SHUI

金 水

Golden Water · Two Collections · Six Variants

SEATTLE · FARMERS MARKETS · MAY 2026

THE STORY

“Tea has patience. Espresso has urgency.

At Jin Shui, we ask: why not both?”

Jin Shui (金水, “Golden Water”) is a premium artisanal pop-up born from a simple question: what happens when you brew tea the way a barista pulls espresso?

Using a purpose-built espresso extraction method, we coax the full botanical depth from loose-leaf teas — concentrating their character, unlocking flavors that ordinary steeping leaves behind. The result is Teapresso: intensely aromatic, layered, and alive.

Launching at Seattle-area farmers markets in May 2026, Jin Shui presents two collections: the Chrysanthemum Collection, featuring tea-espresso blends of chrysanthemum with jasmine and oolong; and the Black Tea Collection, with lavender, lychee, and peach infusions.

HERO INGREDIENT

Chrysanthemum

Chrysanthemum (菊花, júhuā) has been a cornerstone of Chinese herbalism for over two thousand years — prized for its cooling clarity, its gentle floral brightness, and its anti-inflammatory properties. When run through an espresso extraction, its volatile aromatic compounds bloom rather than diminish, cutting through the bitterness of pressed tea with a luminous, honeyed finish that defines the Jin Shui signature.

WHO IS THIS FOR

Tea enthusiasts curious about espresso intensity. Coffee lovers seeking botanical alternatives. Farmers market regulars who value origin and craft. Those who want their drink to tell a story.



JIN SHUI · COLLECTION ONE

Chrysanthemum

菊花 · júhuā

Chrysanthemum Jasmine Tea · Chrysanthemum Oolong Jasmine Tea · Chrysanthemum Oolong Tea



Chrysanthemum Jasmine Tea

\$7.25

THE FLORAL

Floral · Light · Aromatic

A delicate espresso-extracted blend of chrysanthemum blooms and hand-scented jasmine green tea. The chrysanthemum lends its honeyed clarity while jasmine adds a night-blooming floral lift — together producing a luminous, layered cup that is unmistakably Jin Shui.

Best served: over ice, garnished with a single chrysanthemum bloom.



Chrysanthemum Oolong Jasmine Tea

\$7.25

THE COMPLEX

Toasty · Floral · Layered

Three flavors in conversation: chrysanthemum's honeyed brightness, oolong's roasted nuttiness, and jasmine's night-scented lift. Slow-pressed to coax out every aromatic layer. The most complex cup in the Chrysanthemum Collection — ideal for those who want depth.

Best served: at room temperature to appreciate its full aromatic range.



Chrysanthemum Oolong Tea

\$7.25

THE CLASSIC

Golden · Smooth · Grounding

The purest expression of the Chrysanthemum Collection. Chrysanthemum meets medium-roast Taiwanese oolong in a clean two-ingredient extraction. The oolong adds warmth and body; the chrysanthemum keeps it bright and floral. Balanced, grounding, endlessly drinkable.

Best served: straight, or lightly sweetened with raw honey.



JIN SHUI · COLLECTION TWO

Black Tea

繁茶 · *hóng chá*

Lavender Black Tea · Lychee Black Tea · Peach Black Tea



Lavender Black Tea

\$7.25

THE SOOTHING

Floral · Calming · Aromatic

Yunnan black tea steeped with dried lavender blossoms and extracted espresso-style for intensity without bitterness. The lavender is present but not overwhelming — floral and calming, with the black tea providing a malty backbone. A cup that drinks like a deep breath.

Best served: over ice on a warm day, or warm as an evening wind-down.



Lychee Black Tea

\$7.25

THE FRUITY ONE

Sweet · Bright · Tropical

Yunnan black tea pressed with lychee, delivering a naturally sweet and tropical brightness layered over the tea's characteristic malt. The lychee is aromatic and vivid without being candy-sweet. Refreshing, fruit-forward, and surprisingly complex.

Best served: over ice with a squeeze of lemon to amplify the brightness.



Peach Black Tea

\$7.25

THE SWEET ONE

Fruity · Warm · Smooth

Yunnan black tea meets sun-ripened peach in an espresso-style extraction that coaxes out a warm, fruit-forward sweetness. Smooth and approachable with a natural stone-fruit finish. The most crowd-pleasing cup in the Black Tea Collection — a great entry point for new customers.

Best served: over ice, or warm with a slice of fresh peach.

FIND US

Jin Shui Teapresso — Launching May 2026

Seattle-Area Farmers Markets

Fremont Sunday Market · Capitol Hill Farmers Market
University District Farmers Market · Ballard Farmers Market

@drinkjinshui

Instagram · TikTok · Threads · Pinterest

THE SIX VARIANTS · ALL \$7.25

Chrysanthemum Jasmine Tea

Chrysanthemum Oolong Jasmine Tea

Chrysanthemum Oolong Tea

Lavender Black Tea

Lychee Black Tea

Peach Black Tea