

HOUSE-INFUSED TONICS | 自家製トニック

TONICS HAVE BEEN USED TO AID IN THE TREATMENT OF VARIOUS ALIMENTS THROUGHOUT JAPANESE HISTORY AND ARE STILL USED TO THIS CURRENT DAY. HERE AT PABU WE HAVE OUR OWN TAKE ON THIS JAPANESE TRADITION THAT HAVE ALL BEEN MADE IN HOUSE. THE METHOD OF PRODUCTION FOR THESE TONICS TAKE SEVERAL MONTHS AND ARE ONLY AVAILABLE WHILE SUPPLIES LAST. WE HOPE THAT YOU ENJOY DRINKING THEM AS MUCH AS WE DID MAKING THEM!

ALL PROCEEDS MADE FROM THESE TONICS WILL BE DONATED TO THOSE THAT HAVE BEEN AFFECTED BY THE FIRES IN CALIFORNIA. A SMALL ACTION TAKEN BY THE TEAM HERE AT PABU TO HELP THOSE IN NEED. THANK YOU FOR ALL OF YOUR SUPPORT AND LOVE.

HOUSE-MADE TONICS 5

CHOOSE ANY ONE OF THE FLAVORS BELOW

each tonic is listed with supposed ailments and treatments they have been used for in the past.

STRAWBERRY & LEMON - *fights fatigue & the common cold*

CINNAMON - *aids in circulation & digestion*

HIBISCUS - *maintains cholesterol & circulation*

PEACH - *prevents loss of appetite & assists with asthma*

BLUEBERRY - *helps boost immune system*