

Kodama Sencha



December Release

Yame, Fukuoka, Japan

Sencha is the beating heart of infused tea in Japan. The name itself means “steeped tea”—a testament to its ubiquity: the entire style emerged from a desire for everydayness. Beyond the beauty and refinement of chanoyu there was a need for the cup of tea that finds us when we first sit down; when we greet our guests. The Kodama Sencha is named for the protective tree spirits of Japanese folklore. It is a proprietary blend of summer and spring harvests and its signature *hiire* finishing is a closely guarded family secret. Expect the deep, expressive umami typical of Fukuoka teas, complemented by vibrant, fresh aroma and a lustrous green infusion.

Brewing Recommendation:

5g tea | 12oz water | 175° F | 1:45 minutes

Producer: Yamaguchi Family
Altitude: 250 m
Tea Type: Green
Cultivar: Blend (Yabukita dominant)



Merit