



I K K Y U

TOSHIRO

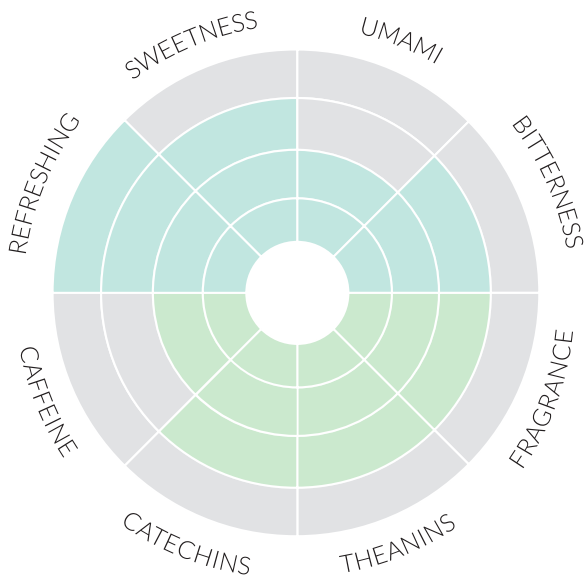
High-Grade Organic Kamairicha

From Miyazaki, this high-grade organic kamairicha is picked up in May. A rare tea, it is a blend between yabukita and saki midori cultivars.

It can be easily brewed, in just one minute, with almost boiling water. It contains average levels of theanine and catechins. In the mouth, you can enjoy the unmistakable taste of umami but it remains low-key, and the sweetness counterbalances its bitterness.

It is a refreshing green tea, with delicious fresh and slightly roasted fragrance that reminds you of its almost-gone processing method.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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*High-Grade
Organic
Kamairicha*

BY
MIYAZAKI
RYO

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KAWA
MINAMI

TOSHIRO

High-Grade Organic Kamairicha

BY MIYAZAKI RYO



PRODUCTION AREA

Facing the Pacific Ocean, Miyazaki prefecture is known of its beautiful pristine beaches and its verdant and luscious mountains. It enjoys a mild climate. While it is not well known outside Japan for its tea, Miyazaki is actually the fourth tea-producing region of Japan. This area produces very high quality tea. It is notably home to the exceptional and rare Kamairicha, made using a very special production technique (pan fry).

RECOMMENDED PREPARATION



1. Put **6g** (0.21oz) of tea leaves for **2 cups of tea** in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacups : **160ml** (5.41oz) of water



3. Pour the water in each cup and wait until temperature reaches **90°C** (194F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **60 seconds**. Do not stir.



5. Pour the tea slowly into the cups in alternance, a little at a time, until the last drop.

The last drop is the best...

Always prepare a minimum amount of two servings.
A high-quality Kamairicha can be rebrewed 2-3 times.
Re-brewing time should be only a few seconds.