



I K K Y U

KIMI

Competition Kamariricha

KIMI comes straight from the mountains of Miyazaki prefecture, and is a rare and delicious blend of kamairicha (pan-fired green tea) and cinnamon bark hand-picked by Okiro san from Gokase Midori tea farm.

This original mix of green tea and cinnamon has an amazing scent and flavor, and creates a wonderfully warm feeling with each sip. The perfect pick for the holiday season!

KIMI has been included in our Health-Oriented Tea selection for its many health benefits- in addition to its antioxidants, cinnamon has been proven to reduce markers of inflammation and provide antibacterial and antifungal properties.

Studies have even shown that cinnamon can help to lower blood sugar and improve insulin resistance.

KOROGI Yoichi is the head of Gokase Midori Seicha, located in the dead center of Miyazaki Prefecture (sometimes colloquially called “Kyushu’s Bellybutton.”) Gokase, a town of just around 3500 people, is set high in the misty highlands, where it is said that tea culture was introduced in the early 1600s.

Rather than rush to compete with shipping times, this grower differentiates himself with taste and technique. He is the second generation steward of Gokase; his father learned how to make kamairicha and brought this knowledge to his own tea farm in the 1960s.

Under Korogi san’s guidance, Gokase Seicha became a JAS certified organic producer in 2013.

Awards

2023: 7th Annual National Tea Competition,
2022: Honorable Mention, Japanese Tea Selection, Paris, for Cinnamon Kamairicha Soumai

In addition, Gokase Seicha has received the Minister of Agriculture, Forestry and Fisheries Award a total of 16 times.



Shelf life unopened

1 Year



Shelf life opened

6 weeks

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BY

**KOROGI
YOICHI**

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TAKACHIHO

KIMI

Competition Kamairicha

BY KOROGI YOICHI



PRODUCTION AREA

South-Eastern Kyushu. 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 and unique tea. It is notably home to the exceptional and rare Kamairicha, made using a very special production technique (pan fry).

RECOMMENDED PREPARATION



Put **3g / 0.10 oz for 2 servings** of tea leaves in a teapot (with a filter mesh).



Bring **150ml / ~5 fl oz** of filtered water to reach **80C (176F)**



Pour water into the teapot



Let the leaves brew **45 to 60s** according to taste (the longer the stronger the tea will be).



Pour the tea slowly into the cup(s), 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 between 10 to 30 s to depending your taste