



I K K Y U

TOMOMI

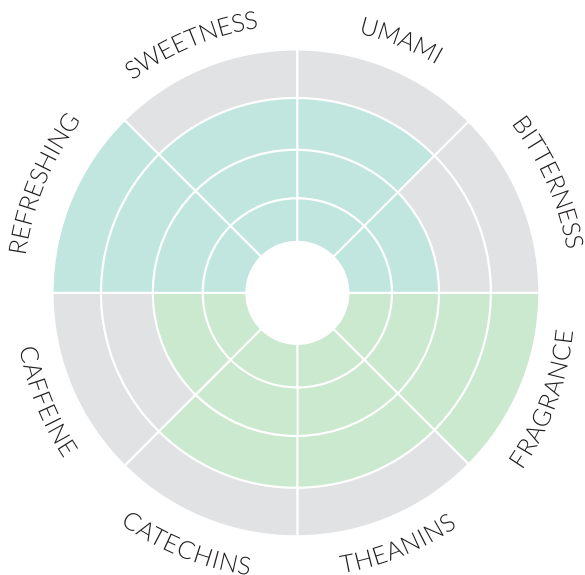
Premium Organic Kamairicha

This organic kamairi-cha is the flagship product of Miyazaki Sabo. Picked at the end of May, during the second harvest, in Miyazaki prefecture, this premium tea is very rare. It is a blend of yabukita and another, much less known cultivar, kanaya midori.

Pan-fried and not steamed, this is still very much a green tea, with all of its antioxidants.

Its freshness and sweetness come together with a subtle touch of umami for an exquisite balance, undisturbed by a pinch of bitterness. Its low caffeine levels make this tea a perfect choice for a late-afternoon brew.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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*Premium
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Kamairicha*

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TOMOMI

Premium 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 Kamairi-cha, 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 **80°C** (176F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **90 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.