



I K K Y U

# NAZUNA

## *Competition Organic Houjicha*

From Miyazaki, this exceptional competition-grade organic houjicha is a rare gem. Using only the stalks of kamairicha (pan-fired tea), this roasted delicacy is Kai san's cherished treasure and showcases the uniqueness of Miyazaki tea.

Tea master Kai san has created an extraordinary blend, bringing together a variety of rare tea cultivars from his fields, such as Kanamidori, Miyamakaori, Yamanami, Takachiho, Harumidori and Saeakari (among others) to create a true piece of art. Some of them are only grown in this part of Japan.

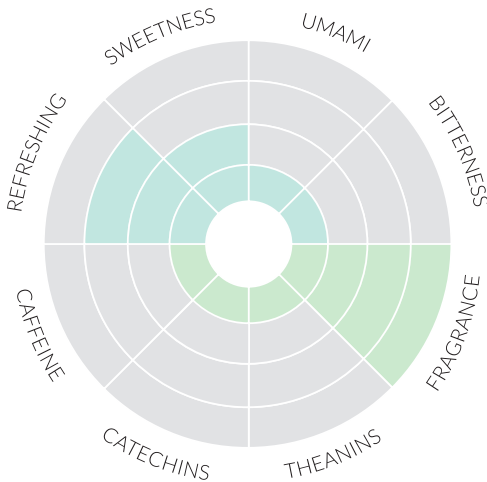
We love NAZUNA's refreshing taste, its outstanding fragrance, its spicy notes and subtle astringency, as well as the red-orange hues of its liquor. A blessing for all five senses!

NAZUNA

BY

KAI  
TETSUYA

## TASTING NOTES



日之影

HINOKAGE



**Shelf life unopened**  
1 Year



**Shelf life opened**  
6 weeks

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BY KAI TETSUYA



## 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 **6g / 0.21 oz for 2 servings** of tea leaves in a teapot (with a filter mesh).



Bring **180ml / ~6 fl oz** of filtered water to reach **90C (194 F)**



Pour water into the teapot



Let the leaves brew **30s 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 Houjicha can be rebrewed 2-3 times.

Re-brewing time should be between 30 s to 60s depending your taste