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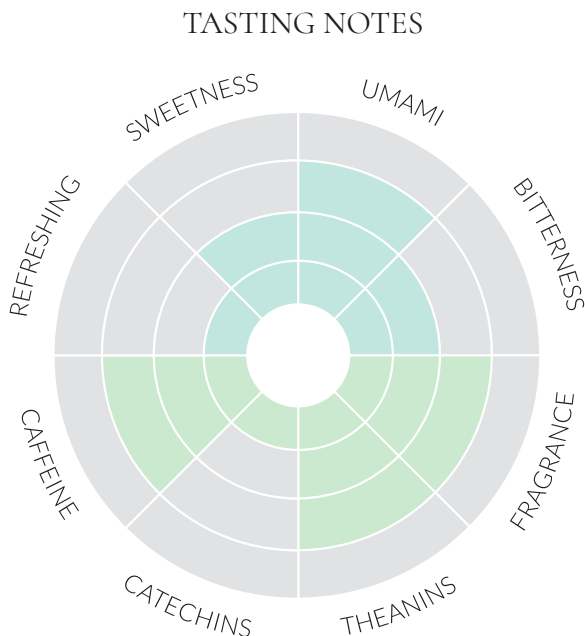
MATSUKO

High-Grade Organic Matcha

Organic matcha is rare in Japan in general, and in Kyushu in particular. While transformed by the highly skilled team of Kogacha gyo in Yame, the leaves of this high-grade organic matcha come from Kagoshima.

Picked during the first harvest of the year, they are a delicate blend of yabukita and yutaka midori cultivars.

A well-balanced matcha, you will enjoy its strong umami, its fresh fragrance and slight astringency, typical of Kagoshima-grown leaves.



Shelf life unopened
8 months



Shelf life opened
use as quickly as possible

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*High-Grade
Organic
Matcha*

BY

**KOGA
KUMIKO**



YAME

MATSUKO

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YAME

KYUSHU

PRODUCTION AREA

The most renowned plantations in Fukuoka prefecture are located in Yame area. Morning mists and river fogs are very frequent. Curtains of fog wrap green tea plantations, properly blocking sunlight. This helps generating more amino acids (including theanine, glutamic acid, arginine, etc.) within the tea leaves. In addition, Yame enjoys an inland climate-high temperature during daytime and very cool and low temperatures at night.

RECOMMENDED PREPARATION

Matcha is prepared in a very different way compared to the other kinds of Japanese tea. Along with a measuring cup and thermometer, you will need the following utensils: a matcha bowl (Chawan), a bamboo matcha whisk (Chasen), and a bamboo matcha scoop (Chashaku).



Preheat the matcha bowl by filling it about 1/3 full with hot water. Then place the whisk facing down into the hot water to wet the tips of the prongs (only).



Empty out the water and dry the bowl out preferably with a cloth. Set the whisk aside. Measure out **70ml for making thin matcha**, or **40ml for a thick matcha** into a measuring cup and leave it to cool. Use the scoop to measure the matcha powder, about **2 scoops for a thin matcha** or **3-4 scoops for a thick matcha** and place it into the bowl.



Sifting the matcha prior to measuring out the matcha is highly advisable to remove any clumps of powder.



Once the water drops to **80°C**, pour it into the matcha bowl. Take the whisk in one hand and hold the rim of the matcha bowl with your other hand.



For thin matcha, whisk the matcha briskly in a **W motion** until the matcha has a thick froth with many tiny bubbles on the surface. For thick matcha, the idea is to avoid making a frothy consistency. The resulting tea should be reasonably thick, smooth and without froth.

