



I K K Y U

# TOMOHA

## *High-Grade Organic Houjicha*

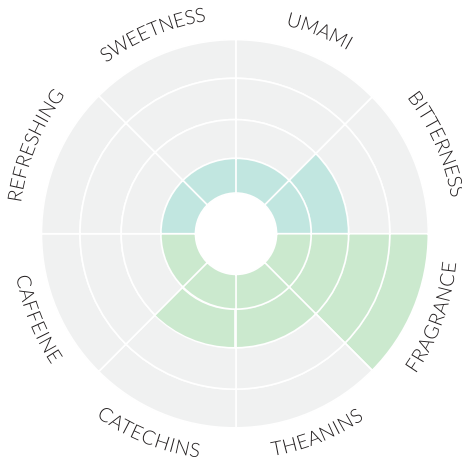
TOMOHA is an amazing rare treat for all lovers of houjicha and oolong tea from the producer of best-selling TOMOKO kamairicha!

Deep in the mountains of southern Miyazaki prefecture, organic kamairicha and oolong tea master Miyazaki Ryo san created a unique houjicha by roasting the stems and leaves of organic oolong tea (a semi-fermented type of tea). The result is an extraordinary fragrant and comforting delicacy, that combines the roasted notes of houjicha with the pan-fired hints of oolong tea. With nearly no caffeine, enjoy the sweet and bright orange liquor of TOMOHA all day long!

There are different ways of brewing TOMOHA. For the first brew, Miyazaki san suggests using nearly boiling water (95C) for 60 to 90 seconds, and the same temperature for 20-30 seconds the next times.

As for us, we found that using cooler water (75-80C) for 120 seconds without closing the lid on your teapot yielded even more fragrance in our cups. The liquor is maybe less powerful but the floral notes stand out. The second brew is even more sweet than the first with hints of passion fruit.

### TASTING NOTES



**Shelf life unopened**  
1 year



**Shelf life opened**  
6 weeks

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*High-Grade Organic Houjicha*

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



For 2 cups of tea put **4g (0.14oz)** of tea leaves in a teapot (with a filter mesh)



Bring **300ml / ~10 fl oz** of filtered water to reach **95C / 203F**



Pour water into the teapot



Let the leaves brew **60s to 90s** dependig on desired taste.



Pour the tea slowly into the cup(s), a little at a time, until the last drop.

If you prefer you can express the fruity flavors from the oolong leaves by brewing it at a lower temperature : 70C (158F) for 90s to 120s. Give it a try !

The last drop is the best...

Always prepare a minimum amount of two servings.

This Sencha can be rebrewed 2-3 times.

Re-brewing time should be only a few seconds.