



I K K Y U

MIRAI

Premium Sencha

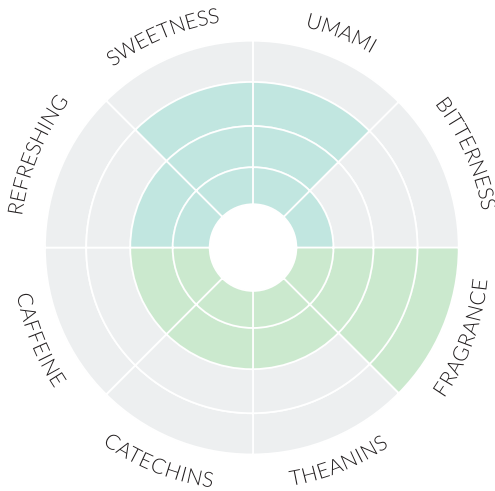
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A blend of Sae-midori and Yabukita cultivars, MIRAI is a complex and perfectly balanced sencha from Yame that greets you from the moment you open its bag with a rich and aromatic aroma with hints of red fruits. Its long, needle-like leaves are delicate and shiny.

In the cup, MIRAI has notes of steamed vegetables. Its rich green-yellow liquor leaves a coating mouthfeel and lingering sweetness typical of Yame sencha, with a nice touch of astringency that highlights its sweetness.

MIRAI can be enjoyed with a light chicken salad topped with toasted white sesame seeds and nuts or with a simple salad with cucumber and wax or green beans. Fresh green salads with a blend of lettuces and a small amount of arugula would also pair nicely with the tea.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks



YAME

MIRAI

Premium Sencha

BY KOGA KUMIKO



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



1. Put **3g** (0.10oz) of tea leaves for 1 cup of tea in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for one teacup **150ml** (5 fl oz) of water.



3. Pour the water in the cup in order to warm it and wait until temperature reaches **80°C** (176F).

4. Brew the tea for **60 seconds**. Do not stir.



5. Pour the tea slowly into the cups, a little at a time, until the last drop.



The last drop is the best...

Always prepare a minimum amount of two servings.

A premium Sencha can be rebrewed 3 times.

Re-brewing time should be only a few seconds.