



I K K Y U

# YOSHI

## *High-Grade Organic Kamairicha*

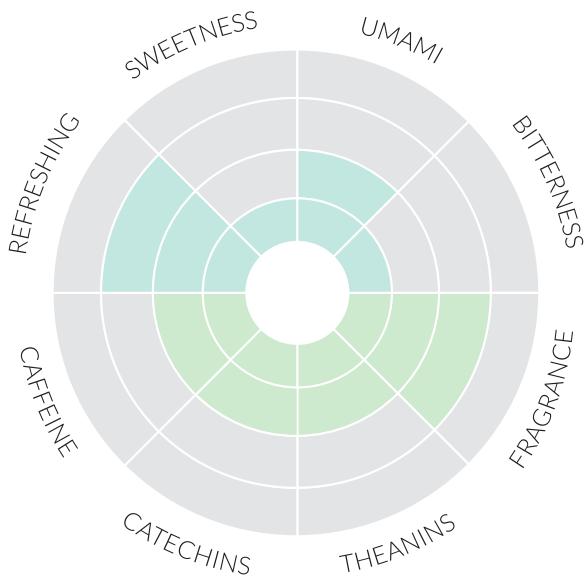
From Miyazaki, this organic, light gold kamairi-cha made from tamaryoku-cha is very rare.

Refreshing, there is almost no bitterness to taste. Its low-key umami and low caffeine levels make it possible to enjoy this tea all day long.

Its processing method that only a handful of experts still master has for result that this tea will remind you of oolong tea, even though it still possesses all the health benefits of green tea.

This is especially true for its antioxidant and amino acids levels. It is easily and quickly brewed (60 seconds, 80°C).

### TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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*High-Grade  
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BY  
SEKIYA  
HIROTSUGU

高千穂

TAKACHIHO

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## 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 **10g** (0.35oz) 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 : **180ml** (6.08oz) 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 **60 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.