



I K K Y U

ISAMI

Competition Sencha

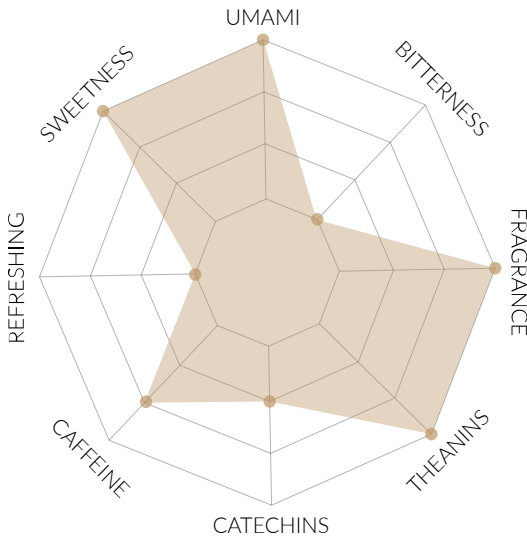
Isami is a remarkably sweet competition grade sencha that hails from the misty vales of Okuyame. The keyword for Isami is relaxation: with Kakuda Seicha's signature high levels of theanine and a smooth mouthfeel, you'll want to sink into a comfortable chair as you sip.

Kakuda san recommends pairing this tea with a traditional Japanese red bean jelly or an equivalent, slightly sweet and refreshing treat.

Isami is a combination of Yabukita, picked in its earliest stage, and the rarer variety Ooiwase, creates a strong sweet taste that is accompanied by the aroma of young leaves.

Notes of blackcurrant and cassis spread over the tongue during the first brew, and the second remains unblemished, a sippable harmony of umami and light fruit. There is absolutely no bitterness to be found.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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ISAMI

Competition Sencha

BY KAKUDA TATSUYA



YAME

YUSHU

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 **8g** (0.28oz) of tea leaves for **2 cups of tea** in a teapot (with a filter mesh).



Bring water to **70C (158F)**. Quantity for 2 teacups **200ml** (6.76oz) of water.



Pour water into the teapot



Close the lid and allow the tea to brew for **40 seconds**. Do not stir.



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 Sencha can be rebrewed 2-3 times.

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