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MIYUKI

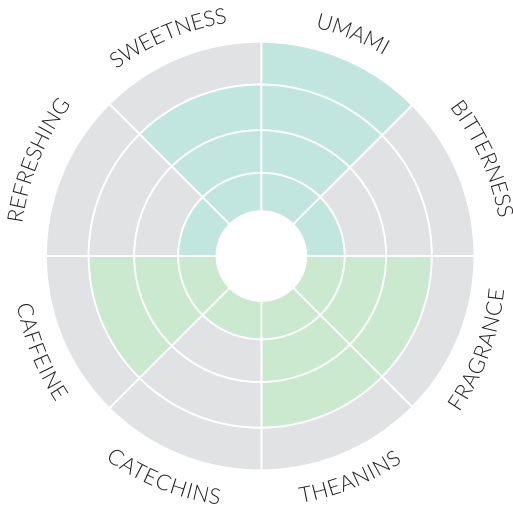
Premium Organic Matcha

Organic matcha is rare in Japan in general, and in Kyushu in particular. Stone-ground by the highly skilled team of Koga Cha Gyo in Yame, the leaves of this premium unblended organic matcha come from Kagoshima.

Hand-picked during the first harvest of the year, this ceremonial-grade matcha is a true gem that will win the hearts of the most demanding matcha lovers. Its deep emerald color will impress you, along with its sweetness, perfumed notes and savory umami.

With its light touch of astringency and creamy aftertaste, this matcha offers you a refined experience. For this exceptional matcha, we introduce a new elegant silver tin packaging, as well as refill bags that can be purchased separately.

TASTING NOTES



Shelf life unopened
8 months



Shelf life opened
use as quickly as possible

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YAME

MIYUKI

Premium Organic Matcha

BY KOGA KUMIKO



Koga Kumiko san represents the fourth generation at her family business KOGACHA GYO in Yame, Fukuoka. Working alongside her mother, president of the company, and her father, director of operations, she is a tea instructor.

Dedicated to lead her company through the challenges of the green tea industry in the 21st century, she is in charge of overseas sales. She also travels around the world to give tea seminars to introduce Yame green tea to foreign tea lovers.

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). Also, water quality hugely affects the taste, always use filtered or bottled water with high Ph.



Preheat the matcha bowl by filling it about **1/3 full with boiling 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 a bit a few seconds. (Koga san recommendation at 100C/212F may be a bit strong for first time Matcha users, adjust to taste).



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 simmers, 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.

For more information on how to prepare your matcha and how to take care of your utensils, have a look at your video with tea instructors Yuka san.

