



I K K Y U

HATSUNO

Premium Kabusecha

BY

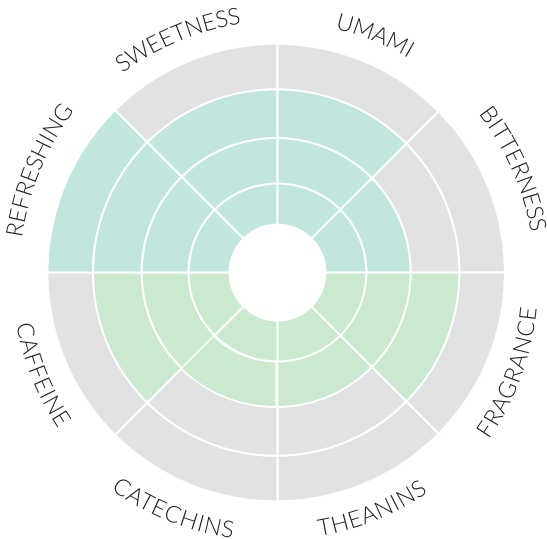
TAKAKI AKIHITO

This premium, deep-steamed kabusecha from Yame will delight you with the refreshing feeling it will leave in your mouth, its amazing umami and pleasant sweetness. Lingering notes of steamed spinach, bean sprout, and barley are accented by notes of dried gardenia and fresh grass.

Carefully-grown new shoots are covered to block out sunlight for one week before being picked. This brings out the flavors and preserves its vibrant coloring.

The rare variety Fuji-midori is expertly blended together with rich-tasting Oku-midori leaves. Not very bitter, but with good caffeine contents, this is a great kabusecha for everyday enjoyment.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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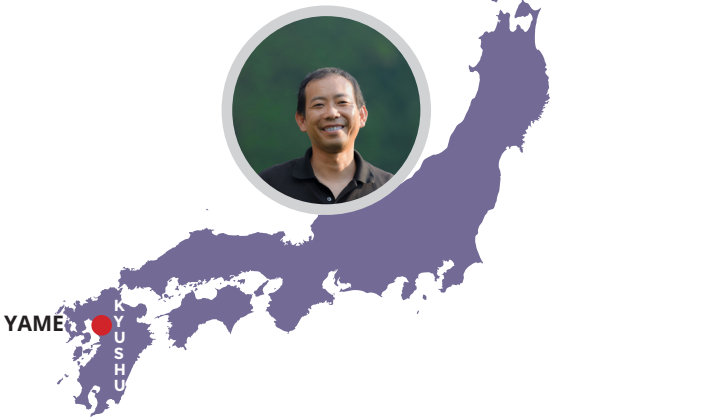


YAME

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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 **8 - 10g** (0.28 - 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 **160ml** (5.41oz) of water.



3. Pour the water in each cup and wait until temperature reaches **75-85°C** (167-185F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **60 to 90 seconds**, to taste. 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 high-quality Kabusecha can be rebrewed 2-3 times.
Re-brewing time should be only a few seconds.