YOSHIRO
Premium Kamairicha

Picked during the first harvest of the year (May in Miyazaki), this kamairi-cha is certified “Kama hou” by the prefecture of Miyazaki.

It was created by Sekiya san, a 10th-dan Master of tea. Extremely rare, this high-grade kamairi-cha is exclusively made of oku midori cultivar. Very refreshing despite its strong umami, its bitterness is low-key.

Its beautiful golden hue, its freshness and good levels of theanine will relax you and bring you much pleasure. Try it now!

TASTING NOTES

Premium Kamairicha BY SEKIYA HIROTASUGU

TAKACHIHO

Premium Japanese green tea from Japan : www.ikkyu-tea.com
Facing the Pacific Ocean, Miyazaki prefecture is known for 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 8g (0.28oz) 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: 200ml (6.76oz) of water

3. Pour the water in each cup and wait until temperature reaches 80°C (176°F).

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 Sencha can be rebrewed 2-3 times.
Re-brewing time should be only a few seconds.