



TOKYO
MATCHA
SELECTION

For English speakers
Easy to understand! How to make Japanese Tea

How to prepare delicious Genmai cha / Houji cha (popcorn green tea/roasted green tea)

#1_Preparing hot water

Boil filtered water to 100 °C. *Using soft water is highly recommended

#2_Preheat a teapot and teacup

Add boiled water to the teapot to warm for about 10 seconds.

#3_Add tea leaves

Amount: 2 Teaspoon full (about 4g/0.14oz)

Using a tea spoon, add 2 teaspoon full of tea leaves into a teapot.

#4_Add hot water to a teapot

Amount of cooled hot water: About 80 ml (cc)

Slowly pour cooled hot water to a teapot.

#5_Never steep

Immediately pour to a teacup

Extraction time: 5 to 10 seconds

#6_Pour into a teacup

Pour the tea into a teacup for service.

Pour all even the last drop.

#7_Enjoy

<http://www.tokyo-matcha-selection.com/>

✉ info@tokyo-matcha-selection.com