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

## How to prepare delicious Matcha Tea (powdered green tea)

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### #1\_Preparing hot water

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

### #2\_Preheat the matcha bowl by adding hot water.

- ①Preparing for Yuzamashi (boiled water that has slightly cooled)
- ②Add boiled water to the matcha bowl to warm up for about 10 seconds.
- ③Transfer the hot water between Yuzamashi (a kind of bowl to cool down the boiled water) and the matcha bowl for once or twice until the water temperature reaches about 70 to 80°C.

### #3\_Add matcha powder

Amount: 2 scoops of tea ladle (about 1.5 g/0.05 oz)  
Scoop matcha with a tea ladle twice

### #4\_Pour boiled water

Amount of water: About 70 ml (cc)  
Pour the cooled water slowly from Yuzamashi into the matcha bowl.

### #5\_Whisk matcha

- ①Slowly: Using a tea whisk, slowly mix matcha and water
- ② Quickly: Vigorously whisk the mixture by moving the tea whisk in up and down motions. Hold the whisk so the tip lightly touches the bottom of the bowl.
- ③ Creamy: When the tea becomes whipped, lift the tea whisk to the surface to create even air bubbles to make it creamy.

### #6\_Enjoy