



TOKYO
MATCHA
SELECTION

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

How to prepare delicious Sencha green tea (Leaf/Non-powdered green tea)

#1_Preparing hot water

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

#2_Preheat a teapot and tea cup, and cool off.

①Add boiled water to the teapot to warm for about 10 seconds.

②Transfer the hot water between Yuzamashi (a kind of bowl to cool down the boiled water) and the tea cup for once or twice until the water temperature reaches about 80 to 90°C.

③This also helps preheat the tea cup.

#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 cooled hot water to a teapot

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

Slowly pour cooled hot water to a teapot.

#5_Steep

Steep time: 45 to 60 seconds

*30 to 45 seconds for deep-steamed green tea

#6_Pour into a teacup

Pour tea evenly distributed to tea cups.

*Adjust the strength accordingly by examining the color.

Pour all even the last drop (golden drop).

#7_Enjoy

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