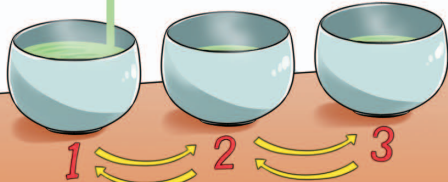


教えてコスズちゃん

- How to brew Sencha -

This pouring method, can make sure all of cup's volume and taste were in balance.

Don't shake tea ware, and pour tea from tea ware to cup as picture's priority (1→2→3→3→2→1).



The length of the brew is around 1~2 minutes. But Fukamushi Sencha (deep steamed) requires shorter brew times around 30second ~1 minute.



This method can help us adjust the water temperature, warm cups and make sure how much water we need.

Great!



Today, we are talking about how to brew a perfect cup of Sencha.

First, add boiling water to tea ware, then filling it to each cup.

Um~~~~~

Great flavor with Sencha's delicious, sweet taste and bitter taste.



Please try and enjoy.

Place 2~3g tealeaves (1 tablespoon = per person) into tea ware.



Pour warm water back into tea ware.
Correct water temperature is
Superior Sencha 70°C
Normal Sencha 80°C~90°C

