Preparing the best Japanese green tea

As the aromas and flavors of Japanese green tea are subtle, the final taste differs depending on the preparation method used. To fully enjoy the true taste of Japanese green tea, please use the preparation methods outlined here.

Preparing Japanese green tea in a Kyusu teapot

In Japan, tea is prepared in a special Japanese style teapot known as a kyusu.

Prepare sencha

1. Pour hot water into a kyusu teapot.
2. Place the tea leaves in the kyusu teapot, using 2g of tea leaves per person.
3. Pour the water into the kyusu teapot, cover the lid, and steep for 2 minutes.
4. Pour the tea into cups and enjoy.

Prepare gyokuro

1. Pour hot water into the kyusu teapot and allow to cool.
2. Place the tea leaves in the kyusu teapot, using 2g of tea leaves per person.
3. Pour the hot water into the kyusu teapot and steep for 2 minutes.
4. Pour the tea into cups and enjoy.

Preparing matcha

1. Use a chawanmushi sieve to divide the tea leaves.
2. Pour hot water into the matcha bowl, cover the lid, and steep for 2 minutes.
3. Stir until the tea color is well-dispersed and enjoy.

Preparing hojicha, Houjicha and Genmaicha

1. Use a chawanmushi sieve to divide the tea leaves.
2. Pour hot water into the matcha bowl, cover the lid, and steep for 2 minutes.
3. Stir until the tea color is well-dispersed and enjoy.

The ideal water temperature for Japanese green tea

Refresh with a chilled cup of Japanese green tea during the hotter months.

Japanese green tea is also delicious served cold. Use 1.5 times the normal amount of tea leaves to make a stronger tea than usual immediately with ice.

If you do not own a kyusu teapot, you can still make delicious Japanese green tea using:

- A normal teapot
- A tea strainer
- A paper filter

For the very best flavor, correct storage is important.

To maintain the quality of Japanese green tea, it must be stored in a cool, dark, dry place. Be sure to use the leaves immediately after opening. After opening, store the tea in a non-transparent glass container and store it in a cool, dark location. When storing in the refrigerator, make sure the leaves do not come into contact with any other food.

お茶の保存のためには、適切な方法も大事です。