



Matcha Brewing Instructions:

Thank you for ordering our first rate matcha green tea. To ensure that your experience with our tea is also first rate, we've prepared these instructions for your guidance. Green tea can be "fussy" when it comes to brewing, so please read these instructions very carefully. Soon, you will become a "pro". For a more visual step-by-step approach, visit:

<http://www.o-cha.com/brewing-matcha.htm>.

Storage: Keep your matcha refrigerated.

Brewing: As you may be aware, tea ceremony aficionados spend years perfecting their methods for making matcha. The purpose of these instructions is to inform you on how to make a cup of delicious matcha. The tea ceremony itself is beyond the scope of this instruction sheet.

Thin versus Thick...

There are two basic types of matcha – the normally encountered "thin" matcha (*usucha*), and "thick" matcha (*koicha*.) "Thin" matcha is not really thin, and "thick" matcha is not actually thicker - it's simply milder. In cases where a thicker consistency is required, the milder (but usually more expensive) *koicha* should be used for this purpose. The basic preparations for both *koicha* and *usucha* are the same.

- 1) **Pre-warm a bowl** (*chawan*) with hot water, and then dry thoroughly.
- 2) **Rinse the tea whisk** (*chasen*) to prevent the tea powder from sticking to it. If you do not have a bamboo *chasen* (you really need one of these actually!), you can get by with a small, regular whisk, although the results will not be the same.
- 3) **For normal regular matcha** (*usucha*): Using a traditional bamboo spoon, add 1.5-1.75 spoonfuls of powder per person (about 1/3 of a normal teaspoon).
- 4) **To make thick matcha** (*koicha*) Using a traditional bamboo spoon, add 3.75-4 of *koicha* matcha per person (about 3/4 ~ 1 teaspoons). Remember, *koicha* is milder and to make a thick consistency requires double the amount of powder using the right kind of matcha.
- 5) Add about 3 ~ 4 ounces (125 ml) of hot water. Water temperature should be about 180F/82C. Do not use boiling water but instead water that's been cooled off a bit.
- 6) Mix briskly with tea whisk in a "W" shape pattern until all lumps are removed and tea is smooth and creamy, with foam on top.

Tips: A good foam on top will be determined by water temperature and the amount of water and matcha powder used - it takes some practice to get it right. Sifting the matcha through a fine mesh screen into the bowl helps as well.

