

*There are different ways of making tea.*



### *Sen-cha – Japanese Traditional Green Tea*

*First flush at 70 – 80 degrees gives it a mellow and sweet taste.*

*Firstly, pour boiling water into tea cups. This warms up the cups, and also reduces the temperature of the water down to 80 degrees by the time when you pour it back into the tea pot with tea leaves in it. Do not shake the pot, and wait for one minute until all flavors and the fragrance have come out till the last drop.*

*Secondly flush at 100 degrees to give it a light and crisp taste.*

*Pour boiling water into the tea pot with tea leaves in it. You don' t need to wait – serve it right away.*

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### *Hoji-cha – Roasted Green Tea*

*Place Hoji-cha (roasted green tea), twice as much as Sen-cha, into the tea pot. Pour boiling water in the pot and wait for 30 seconds. Pour into the cup until the last drop.*

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### *Wakoucha – Japan Black Tea*

*First flush, enjoy without sugar.*

*Pour boiling water into a tea pot with tea leaves in it. Wait for one minute, then pour into tea cups. Enjoy the flavor until the very last drop.*

*Second flush,*

*you can enjoy Japanese Traditional Black Tea leaves until the 3rd flush. Enjoy with milk and honey. You can enjoy completely the different flavors as compared to when you have it straight.*

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*keep in a cool dark place, away from direct sunlight, high humidity and heat.*

*Consume the product soon after opening as possible as quickly.*