



I K K Y U

GYOKURO

Gyokuro (Japanese: 玉露) is rare, incredibly difficult to make and requires years of skills to perfect. Its leaves are beautiful, some even say lustrous. For all of those reasons, it is an expensive tea and is considered a luxury even in Japan.

Compared to Sencha, Gyokuro is usually **smoother, more full-bodied, packed with umami and less astringent** thanks to its high levels of L-theanine and the lower water temperature used to brew it. Its scent is very rich, its taste thick and mellow.

When cultivated according to traditional methods, its fragrance can be up **to five times more powerful than Sencha**. Much like an expensive glass of red wine, we recommend letting a small mouthful swirl on your tongue to experience fully its flavors. A refreshing aftertaste will follow, but still, you will enjoy the first impression for a long time.

When it comes to brewing, the differences between Gyokuro and any other green tea are water temperature, quantities and brewing time. Boiling water must be brought to about **50°C ~ 60°C (122°F ~ 140°F)**, although some tea masters lower it to **45°C or even 35°C**, and the brewing time is between **2 and 3 minutes**. If brewed **too hot**, the Gyokuro will turn **bitter**, if brewed too quickly, it will not be sweet enough.

MIYAKO

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS



CATECHINS



CAFFEINE



TEA



FIRST BREW

5g / 0.17oz

SECOND BREW

-

THIRD BREW

-

WATER



40ml / 1.35oz

80ml / 2.70oz

160ml /

TEMPERATURE



50-60C / 122-140F

70C / 158F

70C / 158F

TIME



1 min. 40 - 2 min.

30 sec.

1 min.

SATORI

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS



CATECHINS



CAFFEINE



TEA



FIRST BREW

8g / 0.28oz

SECOND BREW

-

THIRD BREW

-

WATER



40ml / 1.35oz

100ml / 3.38oz

100ml / 3.38oz

TEMPERATURE



40C / 104F

50C / 122F

60C / 140F

TIME



2 min.

60 sec.

2 min.



I K K Y U

MIYA

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS



CATECHINS



CAFFEINE



TEA	
WATER	
TEMPERATURE	
TIME	

FIRST BREW

6g / 0.21oz

SECOND BREW

-

THIRD BREW

-

80ml / 2.70oz

100ml / 3.38oz

70C / 158F

70C / 158F

30 sec.

1 min.

HIKARU

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS



CATECHINS



CAFFEINE



TEA	
WATER	
TEMPERATURE	
TIME	

FIRST BREW

10g / 0.35oz

SECOND BREW

-

THIRD BREW

-

150ml / 5.07oz

150ml / 5.07oz

150ml / 5.07oz

40C / 104F

50C / 122F

60C / 140F

3min.

30 sec.

2min.

KAZUHIRO

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS



CATECHINS



CAFFEINE



TEA	
WATER	
TEMPERATURE	
TIME	

FIRST BREW

6g-8g (0.21-0.25oz)

SECOND BREW

-

THIRD BREW

-

180ml / 6.08oz

180ml / 6.08oz

180ml / 6.08oz

60C / 140F

60C / 158F

70C / 158F

2min.

1min.

30 sec.



More about Gyokuro



Our Gyokuro Selection