

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	FRAGRANCE
★☆☆☆	***
SWEETNESS	THEANINS
***	★☆☆☆
UMAMI	CATECHINS
***	★☆☆☆
BITTERNESS	CAFFEINE
★☆☆☆	****
BITTERNESS	CAFFEINE

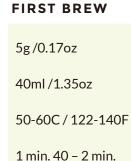
FRAGRANCE	
☆★★☆	
THEANINS	
CATECHINS	
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FIRST BREW

8g/0.28oz

SECOND BREW

80ml/2.70oz

70C / 158F

30 sec.

THIRD BREW

160ml/

70C / 158F

THIRD BREW

1 min.

SATORI













TEA



-
100ml/3.3
50C / 122F
60 sec

SECOND BREW

-	-
100ml/3.38oz	100ml /3.38oz
50C / 122F	60C / 140F
60 sec.	2 min.



MIYA

REFRESHING FRAGRANCE ★☆☆☆ ★★☆☆ SWEETNESS THEANINS ★☆☆☆ ★☆☆☆ UMAMI CATECHINS $\star\star\star\star$ ★☆☆☆ BITTERNESS CAFFEINE ★☆☆☆

FIRST BREW

6g/0.21oz

40ml/1.35oz

60C / 140F **TEMPERATURE**

TEA

WATER

1 min. 40 sec. TIME

SECOND BREW THIRD BREW

80ml/2.70oz 100ml/3.38oz

70C / 158F 70C / 158F

30 sec. 1 min.

HIKARU

REFRESHING FRAGRANCE $\bigstar \bigstar \bigstar \diamondsuit$ ★★☆☆ **SWEETNESS** THEANINS ★☆☆☆ *** UMAMI CATECHINS *** ★☆☆☆ BITTERNESS CAFFEINE ★☆☆☆ ***









150ml/5.07oz

FIRST BREW





40C / 104F

3min.

SECOND BREW THIRD BREW

150ml/5.07oz

50C / 122F

30 sec.

150ml/5.07oz

60C / 140F

2min.

KAZUHIRO



*** THEANINS ★★☆☆ CATECHINS ***





TEA

TIME



6g-8g (0.21-0.25oz)

180ml /6.08oz

FIRST BREW

WATER

TIME



TEMPERATURE



60C / 140F

2min.

SECOND BREW

THIRD BREW

180ml/6.08oz

60C / 158F

1min.

180ml /6.08oz

70C / 158F

30 sec.



More about Gyokuro



Our Gyokuro Selection