



Experience the Difference of Gourmet Green Tea

SÁ Japanese Green Tea is an authentic green tea produced by award-winning Tea Maestro Sugimoto. In 2008, the company's *Genmai* cha tea was selected as the best tea in the blended/flavored category at the World Tea Championship. With SA Japanese Green Tea now available in area stores, you can experience the taste of this fine Japanese green tea.

Tea has been a beverage in Japan since about the 7th century and the Japanese sense of taste has become highly sophisticated and sensitive to nuances in tea sweetness and bitterness. High quality green tea has deep body and a fresh aroma, with an aftertaste that is slightly sweet and lingers.

Tea quality depends on a variety of factors, but it starts with the passion and artistry of the farmers. This is what establishes the tea quality. Without this foundation, tea leaves will never be tasty and flavorful.

Additionally, how tea is prepared has a huge impact on taste. Even if you use quality tea leaves, you will not enjoy the full flavor and body if you don't follow basic brewing guidelines. This being said, there is no universal way to prepare the perfect cup of tea because every person has a different taste preference. So start with the brewing instructions below and then experiment a bit to arrive at your perfect cup of tea. Keep in mind



that three primary factors influence the tea taste: amount of tea leaves used, water temperature, and steeping duration.

1. Use 3 to 5 grams of tea leaves for a 12oz. teapot (one teaspoon is about 2 grams).
2. For strong flavored tea, use boiling water because the steam stimulates the tea flavor. For a cup of tea in which the sweetness stands out, use lower temperature water. The lower the temperature, the sweeter the tea. We recommend using 175°F (right below boiling) for the first time.
3. Steeping duration depends on the water temperature. If you use boiling water, 15 to 30 seconds is enough. If you're using water at 175°F, we recommend 30 to 90seconds. For lower temperatures, such as 100°F, please steep 3 to 5 minutes to enjoy the full sweetness.

Mindfully enjoying a fine cup of green tea is a wonderful way to nourish your senses. Share your love of green tea with friends and family.



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