

Standard Methods for Preparing Green Tea



1. Place the tea leaves in the teapot.



2. Prepare water at the appropriate temperature. Pour the water from the kettle into the tea cups to bring it to the appropriate temperature and then pour it into the teapot.



3. Wait while the tea's components infuse.



4. To ensure the tea's strength is even, pour a little tea at a time into each cup. Pour the tea until the last drop is poured.

Type of tea	Amount of tea leaves	Water temperature	Amount of water (for one person)	Infusion time	Second pot
Sencha (standard)	2.0g (approx. three-quarter tablespoon)	80-90°C (small rising high but not straight)	90ml	Approx. 60 seconds	For the second pot, water temperature should be slightly increased and infusion time shorter.
Sencha (high grade)	2.0g (approx. half tablespoon)	70°C (small rising high but not straight)	60ml	Approx. 120 seconds	
Gyokuro (standard)	3.3g (one level tablespoon)	60°C (small rising wisp of steam)	20ml	Approx. 120 seconds	
Gyokuro (high grade)	3.3g (one level tablespoon)	50°C (faint wisp of steam)	20ml	Approx. 150 seconds	
Bancha	3.0g (approx. one tablespoon)	Boiling water	130ml	Approx. 30 seconds	Boiling water for the second pot also.
Hojicha	3.0g (approx. one heaped tablespoon)				