

# Oolong Tea

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Make a wonderfully aromatic oolong tea with fresh boiling water.

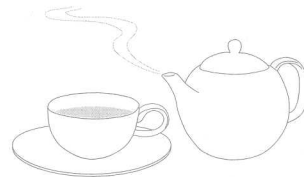
1. Warm the teapot and the cup with hot water.
2. Add to the teapot 5-6g of tealeaves (0.21 oz = 2 teaspoons) for 110ml (3.7fl oz) of hot water.
3. Pour the boiling water into the teapot and brew for 45 seconds to 1 minute.

\*The same oolong tealeaves can be brewed up to 5-6 times, when re-using the tealeaves increase the brewing time by 10 seconds for each new brew.



## Time for a nice cup of tea

Black tea, green tea and oolong tea...  
Making a nice cup of tea may sound complicated,  
but do not worry.  
Here are some tips that will help you  
to make the perfect cup of tea.

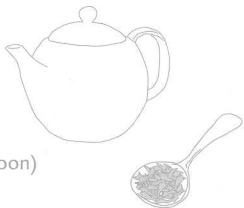


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## Black Tea

Brewing time varies depending on the size of the tealeaves. Here are some tips we recommend.

1. Warm teapot in advance with hot water.  
We suggest using a relatively large, round ceramic pot that can retain heat.
2. Add to the teapot 2.5-3g (0.10oz = 1 teaspoon) of tealeaves for 110ml (3.7fl oz) of hot water.  
  
For large leaves, put 1 heaped spoonful of tealeaves.  
For small/fine leaves, put 1 leveled spoonful of tealeaves.
3. Pour fresh boiling water into the teapot. Allow the tea to brew for 2 to 3 minutes before serving.  
  
Soft water, which contains fewer minerals is recommended to ensure the optimum flavor of the tea. When using the water from a tap, let it continue boiling for a minute or two.
4. Taste the tea a few times before the brewing time is up.  
Remove the tealeaves from the teapot when the flavor suits your taste.  
  
The key to the perfect cup of tea is in the “tasting”. Taste the tea while it is brewing and remove the tealeaves when it suits your taste.



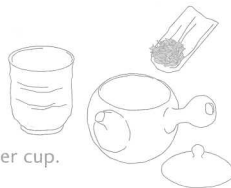
## Japanese Tea

There are several types of Japanese teas that can suit any occasion.

### < Sencha >

1. Add to the teapot 3.5-4g of tealeaves per cup.  
(0.14oz = 1 heaped teaspoon)
2. Pour boiling water into the teacups and allow it to cool down to 70-75°C (158-167°F) before pouring the hot water into the teapot.
3. Pour the cooled hot water into the teapot.  
Brew for 45 seconds to 1 minute.

\* Hot water rather than boiling water is most effective for extracting the enriching umami of the tea.



### < Houjicha/Genmaicha >

1. Add to a warmed teapot 2.5-3g of tealeaves per cup.  
(0.10oz = 1 heaped teaspoon)
2. Pour the boiling water into the teapot and brew for 30 seconds.  
\*These teas have a refreshing taste and aroma that goes well with food.

### < Kyobancha >

1. Put the kettle on and bring the water to a boil.
2. Put one handful of Kyobancha tealeaves into the kettle and boil for 3-5 minutes.



\*110ml (3.7fl oz) of water makes 1 cup of tea.