

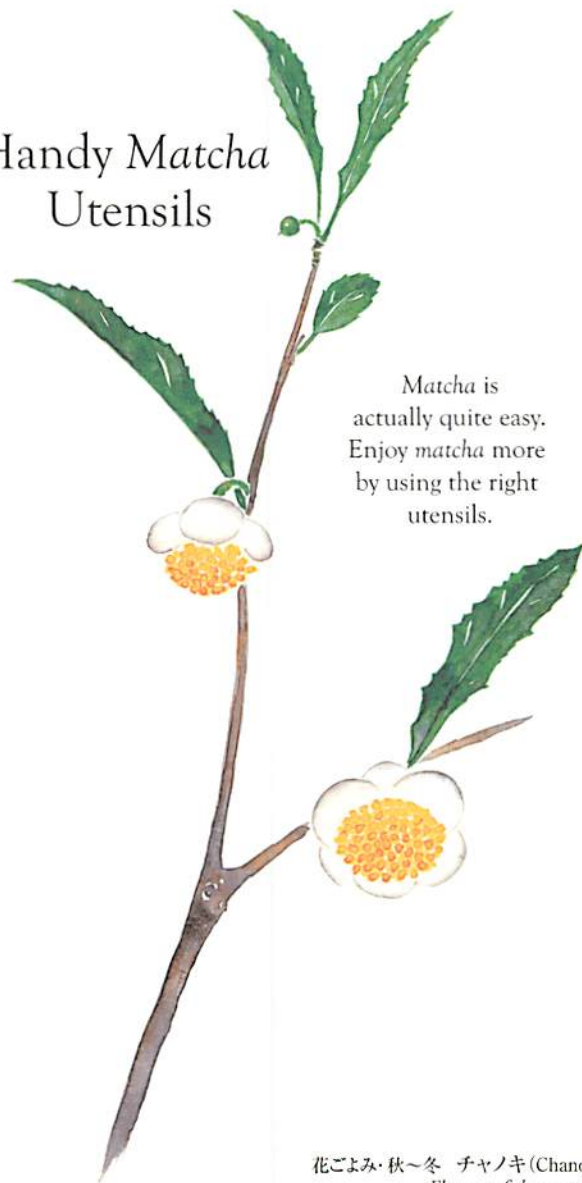
チャノキ 新茶の頃
Leaf buds of the tea plant



Tea Leaf-let ⑤

Handy Matcha Utensils

Matcha is
actually quite easy.
Enjoy matcha more
by using the right
utensils.



IPPUDO TEA CO.  一保堂茶舗

Teramachi-dori Nijo, Nakagyo-ku, Kyoto 604-0915, JAPAN
Phone +81-75-211-3421 Fax +81-75-241-0153

www.ippodo-tea.co.jp

花ごよみ・秋～冬 チャノキ (Chanoki)
Flowers of the tea plant

Use this bamboo tea ladle to scoop *matcha* powder. (Or, alternatively, a small spoon.)



Cleaning up

Wipe off *matcha* powder using a dry cloth, as water would cause *matcha* to stick and not come off.



Chashaku

茶杓



Passing *matcha* powder through a strainer breaks up clumps and helps produce delicious *matcha*.

Sieve individual servings using a tea strainer, or multiple servings at once using a *matcha* sieve.



Cleaning up

Tea strainer: Water OK
Matcha sieve: ~~Water~~

Tea Strainer

茶漉し



The bamboo whisk is indispensable—the only way to efficiently mix *matcha* with hot water.

Cleaning up

Rinse in running water and wipe *matcha* off with fingers.



Let dry thoroughly. Putting it in case before completely dry can cause mold.



A whisk stand is handy for storing the whisk.

Chasen

茶筌



Replace whisk when tips start to break off.

Ideas for Serving Matcha



Arrange with your choice of sweets and cups.

Matcha Tea Bowl with Serving Spout



A tea bowl custom-made to facilitate pouring into teacups after whisking.

