

Making Kamairicha

Kamairicha is a green tea known for its pronounced sweetness with a touch of roasted flavor. Commonly produced in Kyushu and Ureshino, in particular, the tea is harvested from the first round of young tea leaves and roasted in hot pans. When brewed, *kamairicha* has a gold color.

To begin processing *kamairicha*, fresh tea leaves are first roasted at 300°C to break down enzymes and produce the distinctive roasted flavor. The leaves are pressed to equalize the concentration of moisture, then stirred before high heat is applied again to remove any excess moisture. The leaves are eventually molded into a ball. Once dried, they acquire their distinctive curly shape. Heat is applied once more to remove strong odors from the tea before it is packaged.