



All the teas we handle are of the highest grade, and when it comes to "Master's Artistry," they exceed the values of even the highest-class teas. This is a truly delightful result and can undoubtedly be said to be deserving of the highest-quality tea. We encourage you to give it a try at this opportunity.



Premium Green Tea Gyokuro Shake

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What is Gyokuro?

Gyokuro (玉露) is a type of high-quality green tea in Japanese tea culture. It is considered one of the finest and most prestigious green teas produced in Japan. Gyokuro is known for its unique flavor, sweet aroma, and vibrant green color.

The highest peak of Japanese tea - A taste you've never experienced before

Shizuoka Prefecture is the number one tea-producing region in the country. Our company, in particular, represents this region. Shizuoka is also one of the top three regions in the country when it comes to the highest quality Gyokuro, which is considered the pinnacle of Japanese tea. We offer high-grade Gyokuro at prices that are unique to the region. By shaking and drinking this Gyokuro, you can emphasize its umami and sweetness, allowing you to experience an impact you've never felt before.

Why is Gyokuro so Delicious?

The umami component of tea is theanine. However, theanine can transform into the bitter component catechin through photosynthesis by sunlight. That's why, in Gyokuro cultivation, tea bushes are covered about 20 days before picking the tea leaves to preserve a higher theanine content. In Gyokuro with its abundant theanine content, you can savor a vivid umami and sweetness. However, Gyokuro cultivation is challenging, and suitable cultivation locations are limited, making it an extremely rare and high-quality tea.

How to Make Gyokuro Shake:

Product Description This set includes Gyokuro tea (10 packs) and a shaker.

- Place 1 pack of Gyokuro (7g) and 100cc of hot water cooled to around 50°C in the shaker, and steep for 2 minutes.
- Add plenty of ice to the shaker and shake for 1 minute.
- Use a strainer and slowly pour into a cup.



Why is our Green Tea so special?

This premium green tea we can introduce to you has been scientifically proven to be an exceptionally high-quality tea. Please see the chart below.

	Master's Artistry (Made by tea master)	Skilled Craftsmanship (Made by skilled master)	Artisan's Craftsmanship (Delicious Taste)
Moisture	3.9	3.6	3.9
Total Nitrogen	7.2	6.8	6.4
Free Amino Acid	5.9	5.2	4.5
Theanine	3.4	3	2.5
Fiber	16.6	17.2	17.9
Tannin	5.3	7.2	8.9
Caffeine	3.3	3.2	3
Vitamin	0.03	0.09	0.19
Afscore	122	95	73

Unit: %

Measured at Yamaseki-en Co., Ltd.

AF Score: The overall quality score for tea. The average score for good Japanese tea ranges from 20 to 40 points. The score for the highest-grade Japanese tea is 70 to 80 points.

Master's Artistry: Gyokuro made only from tea leaves crafted by the master of Gyokuro cultivation.

Skilled Craftsmanship: Hand-picked Gyokuro.

Artisan's Craftsmanship: Machine-picked Gyokuro.

