

Cleansui

Cleansui Culinary Water

Born out of Japan's authentic culinary philosophy of *Washoku*



A Guide to Preparing
Delicious, Healthy
Japanese Tea

In partnership with Zach Mangan,
Japanese Tea expert and founder of Kettl Tea

• • •
kettl

Experience three unique Japanese tea preparations
Cold Brew Sencha • Matcha Latte • Traditional Hot Houjicha

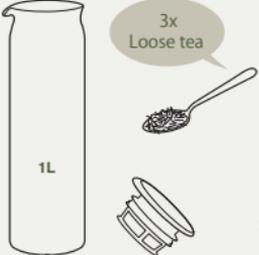
The ultimate cold tea for the hot summer months

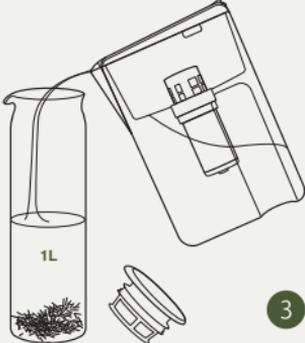
Cold Brew Sencha

Cold brewing your tea is a wonderful way to enhance to natural sweetness and umami and good quality sencha

What you'll need (recipe makes 750cc)

- © 15g (3 full tablespoons) of loose Sencha tea leaves
- © 1 liter carafe, preferably glass
- © 1 liter of Cleansui Culinary Water

- 

1 Put 15g (3 full tablespoons) of loose Sencha tea leaves into a 1 liter glass carafe
- 

2 Fill the carafe with 1 liter of Cleansui Culinary Water
- 

3 Cover and allow the tea to steep in the fridge for 6-8 hours
- 

4 Gently stir the leaves to extract the color, flavor and aroma of the tea
- 

5 Once the leaves settle, strain and serve
- 

6 Please enjoy the iced tea within 2-3 days of brewing

A satisfying and healthy treat

Kettl Tea Matcha Latte

Learn the secret to our #1 selling drink - our decadent, creamy Matcha Latte.

What you'll need (makes one latte)

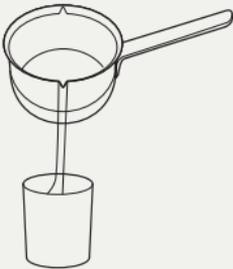
- © 3-4g (1 heaping teaspoon) of sifted Matcha powder
- © A chasen Matcha whisk
- © A matcha bowl and wide cup
- © 50cc (1.7oz) of Cleansui Culinary Water
- © 150cc (5oz) of milk or dairy-free milk

1  Gently heat 5 oz of milk or dairy free milk - if you have a milk frother, use that too!

2  Sift 1 heaping teaspoon (3-4g) of Matcha powder into your bowl or cup

3  Add 50cc (1.7oz) of hot Cleansui Culinary Water (180°F) and whisk vigorously in a "Z" shape for 20-30s

4  Transfer the whisked Matcha to a cup

5  Add the gently heated milk or dairy-free milk to the whisked Matcha

6  Stir to combine and enjoy

Unwind with a cup of fragrant, roasted green tea



Hot Brewed Houjicha Roasted Green Tea

What you'll need (makes an 8oz serving)

- ⊙ 4-5g (1.5 heaping teaspoons) of loose Houjicha tea
- ⊙ Tea pot
- ⊙ Tea cups
- ⊙ 250cc (8.5oz) of Cleansui Culinary Water

1



Bring your Cleansui Culinary Water to a rolling boil

2



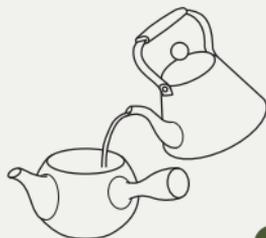
Pour a small amount of boiling water into each cup - this preheats the tea cup

3



Add 4-5g (1.5 heaping teaspoons) of loose Houjicha to your tea pot

4



Pour 250cc (8.5oz) of freshly boiled Cleansui Culinary Water into the tea pot

5



Allow the tea to steep for 1 minute. Pour out the water in your tea cups

6



Pour the tea little by little into the cups using the 1-2-1-2 method

Why Cleansui Culinary Water?

Cleansui Culinary Water, proprietary filtration system developed by Mitsubishi Chemical Cleansui, transforms your tap water into safe and delicious soft water optimized for both drinking and cooking.

It successfully removes unsafe chemicals, bacteria and micro plastics ensuring healthy, delicious water for you and your family. In addition to removing harmful chemicals, Cleansui Culinary Water effectively optimizes the flavor of your water by gently softening it.

Cleansui Culinary Water is ideal for cooking and will help extract maximum flavor and aroma from your ingredients.

Clean and Safe

Turn your tap water into bacteria-free optimal water for drinking and cooking.

Soften water to enhance the flavor and aroma of your ingredients when used for cooking

When used for cooking, Cleansui Culinary Water will help you extract the maximum flavor and aroma from your ingredients.

Capable of removing micro-plastics

Keep yourself and your family safe: Cleansui Culinary Water removes harmful micro plastics.

A great way to support sustainability

The Cleansui Culinary Water filter makes sustainability easy. Fewer plastic bottles means less impact on the planet and giving greater peace of mind.

Cleansui Culinary Water x Kettle Tea: The best tea demands the best water

No one understands the importance of water and its impact on teas flavor more than Zach Mangan, owner of Kettle Tea, America's most distinguished Japanese tea importer. Kettle is proud to have partnered with Cleansui Culinary Water and uses their water filters exclusively at their locations. Cleansui Culinary Water allows you to experience a new dimension in your teas flavor and aroma.



Basics of Japanese Tea

What makes Japanese tea unique?

Japan has a rich tea tradition that dates back to the 9th century. Since early times, Japan has produced green tea. Japanese green tea is unique in that the tea leaves are steamed after picking - as opposed to pan firing - which imbues Japanese green tea with a vibrant grassy aroma and deep green color when brewed. Japanese culture has deep ties to tea. Cha No Yu, or traditional tea ceremony, was formalised in the 15th century and has impacted nearly every facet of Japanese culture from Cuisine, to fashion, to social etiquette. Today, Japan produces some of the most esteemed teas and is recognized throughout the world as a leader in producing best in class green tea.

Types of Japanese Tea

Sencha - Most popular style of tea. A vast category of teas that are simply picked, steamed, dried, and rolled

Houjicha - After steaming and processing, this tea is roasted in a large heated drum to caramelize the leaf making a nutty, pleasant tea.

Genmaicha - A blend of late harvested tea and roasted brown rice. This tea was invented during war time rationing.

Gyokuro - A tea that is shaded for 20 days prior to harvest to elevate theanine which imbues it with a deep umami.

Matcha - Also shaded for 20 days prior to harvest and then stone ground in a mill. Served whisked in a bowl.

Bancha - a later harvest coarse tea often drank in the countryside

Japanese Tea and Your Health

Japanese Green tea is famous for its anti-inflammatory properties. Peer reviewed studies have shown that Japanese tea contains EGCG and other flavonoids and antioxidants which help support immune and cardiovascular function and strengthen the body's defenses.

Water: The secret to delicious Japanese Tea

The perfect cup of tea requires two things, great tea and great water. Water quality, while often overlooked, plays a key role in the tea's final taste and aroma: mediocre tea brewed with the correct type of water will taste better than expensive tea brewed with poor quality water. After all, a cup of tea is almost entirely water. Make sure you are getting the most out of your tea by using Cleansui Culinary Water - the water culinary professionals rely on.