

For Immediate Release

## **JAPANESE FINEST TEA AND ROASTED TEA TASTING**

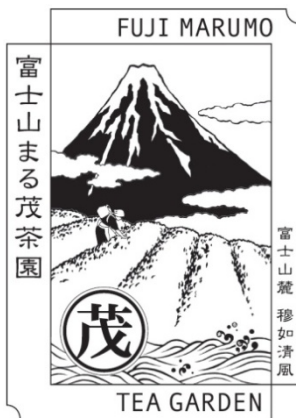
November 11th, 3-4:30 PM, we will serve Yame Dentou Hon Gyokuro which has won the Ministry of Agriculture award at National Tea Competition award for 16 consecutive years at RESOBOX Chelsea. This is an invitation only event.

November 12th, 7-8:30 PM, as an official Yelp Elite event, we will hold a “Prime Japanese Roasted Tea Tasting” event at RESOBOX LIC. This event is only for Yelp Elites.

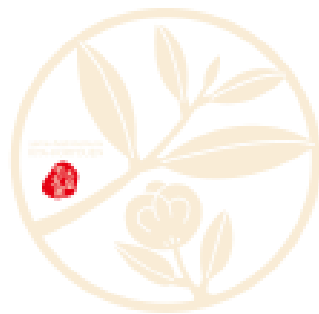
As for the tea tasting at Chelsea, we will prepare hot and ice-brewed Yame Dentou Hon Gyokuro, Roasted Tea and Roasted Brown Rice Tea. The color, taste, aroma, and the shape of the tea leaves of Yame Dentou Hon Gyokuro are all top tier in the Japanese tea industry. There is only a small amount which can be produced. Thus, little is seen in the market. There has been years of research and experiments on the tea by artisans.

Joel Robchon, a French restaurant in Tokyo is the only place in the world to serve top quality Yame Dentou Hon Gyokuro. If you would like to make tea purchases at this time, we will offer wholesale prices at the events.

In addition, we will serve Prime Roasted Tea and Brown Rice Tea at the official Yelp event at RESOBOX LIC on the 12th. The tea leaves are chosen specially from Yame and Fuji.



**Fuji Marumo Tea**



**Kiya-Hoyuen**



**Yame Dentou Hon Gyokuro**

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**About Roasted Tea and Brown Rice Tea**



**Prime Roasted tea from Yame**

Only uses tea stems and is roasted deeply to perfection. Easy to make since it only requires hot water.



**Prime Roasted Brown Rice Tea from Yame**

Blended sencha (middle grade green tea) with non-glutinous rice. Very relaxing, even after taking one sip.



**Yame Matcha Roasted Brown Rice tea**

Blended high grade green tea, non glutinous rice and glutinous rice to create the crispy aroma.



**Star and Cherry Blossom Roasted Brown Rice Tea from Fuji**

Powdered high quality green tea leaves and small rice crackers which provide a crispy aroma. Very beneficial to health since the tea leaves are edible.



**Marubi (Roasted tea) from Fuji**

Caffeine-free tea that is made by slow roasting. Tea stems to take full advantage of their inherent sweetness.

## JAPANESE FINEST TEA AND ROASTED TEA TASTING

Japanese Finest Tea Tasting from Yame 2017 Overview

Date: November 11<sup>th</sup> (Sat.) 3:00 pm - 4:30 pm

Location: RESOBOX Chelsea

203 W 20th St, New York, NY 10011

Admission: Free

Open To: Invitation-only event

Content: Tea tasting and food pairings

Prime Roasted tea tasting 2017 overview

Date: November 12<sup>th</sup> (Sun.) 7:00pm - 8:30pm

Location: RESOBOX LIC

41-26 27th Street, Long Island City, NY 11101

Admission: Free

Open To: Yelp Elites

Contents: Tea tasting of Roasted Tea and Brown Rice Tea

Food pairings, finger foods and Wagashi (Traditional Japanese Sweets)

Contact:

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These events are sponsored by Yame City Hall.