

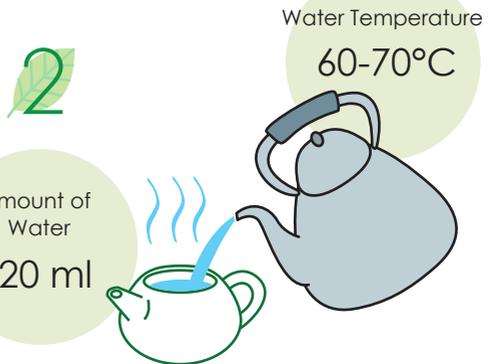
Fuji The Ultimate Hand Picked Green Tea

Our best Fukamushi Sencha (deep steamed Sencha), taste so rich and flavorful.

Produced with experienced and fine craftsmanship using only hand picked first flush leaves of Yabukita cultivar. Excellent balance of natural sweetness, Umami and slight, clean astringency.



Brewing Tips (2 persons serving)



Steep: 1-2 minutes



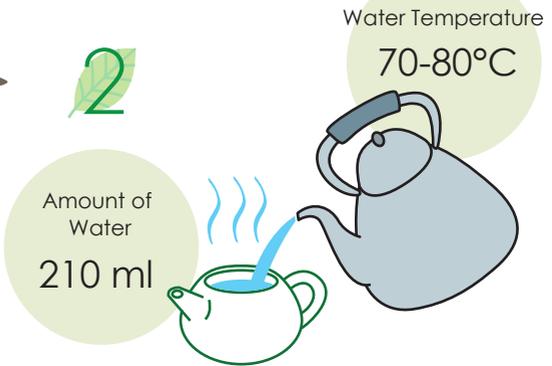
Add more tealeaves to suit your taste.

Fuji Superior

Only the first flush leaf of Yabukita is used. The most customers who tried this tea say it is very rich in flavor comparing with the price.



Brewing Tips (2 persons serving)



Steep: 1-2 minutes

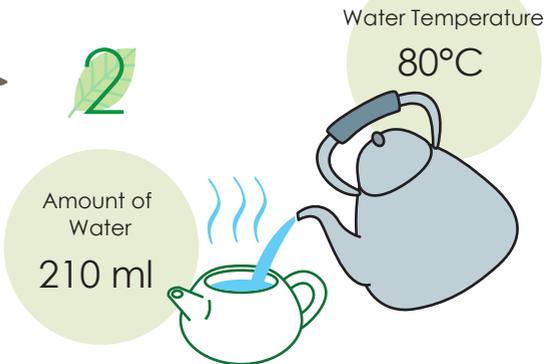
Add more tealeaves to suit your taste.

Fuga Superior

Green tea made from first flush tealeaves harvested around the middle of May. Very good tea for everyday drink.



Brewing Tips (2 persons serving)



Steep: 1-2 minutes

Add more tealeaves to suit your taste.

Fuga Limited Edition

This Shizuoka Sencha is made from only the first flush leaf of Yabukita. This tea is rich in flavor and grassy sweet with slight clean astringency.



NET Weight: 100g

Brewing Tips (2 persons serving)

1

Amount of
Tealeaves
(tea spoon full)

5 g



2

Amount of
Water

210 ml



Water Temperature
70-80°C

Steep: 1-2 minutes

3

Serve and enjoy.



Add more
tealeaves to suit
your taste.

Kuki-cha Premium

This tea is made from stems of premium tea leaves which were carefully cut by scissors, and has a mellow and pleasant sweet flavor with a slight notes of astringency.



Brewing Tips (2 persons serving)

1

Amount of
Tealeaves
(tea spoon full)

5 g



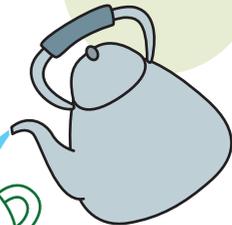
2

Amount of
Water

120 ml



Water Temperature
70-80°C



Steep: 1-2 minutes

3

Serve and enjoy.



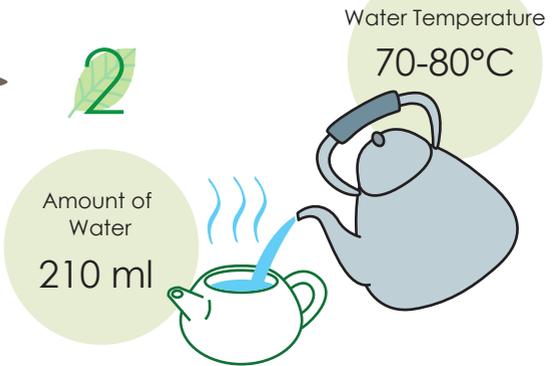
Add more
tealeaves to suit
your taste.

Kuki-cha

This tea is made from stems of quality tea leaves and has a mild and pleasant sweet flavor with a slight notes of astringency.



Brewing Tips (2 persons serving)



Steep: 1-2 minutes

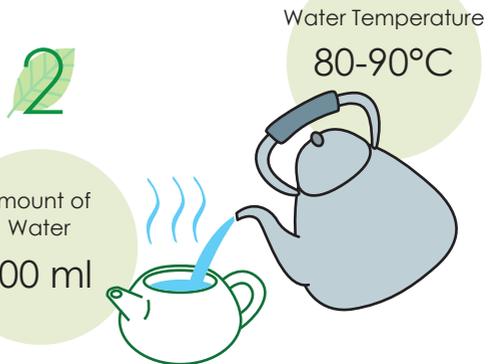
Add more
tealeaves to suit
your taste.

Genmaicha

This genmaicha tea is made from a blend of the first flush tealeaves and the highest grade second flush tealeaves with fresh roasted brown rice, which is also made in Japan. Tealeaves are deep steamed Yabukita Cultivar and produces light green color. This tea has a pleasant nutty flavor and subtle umami with a cleanly astringent taste. For everyday drink!



Brewing Tips (2 persons serving)



Steep: 1-2 minutes



Add more tealeaves to suit your taste.

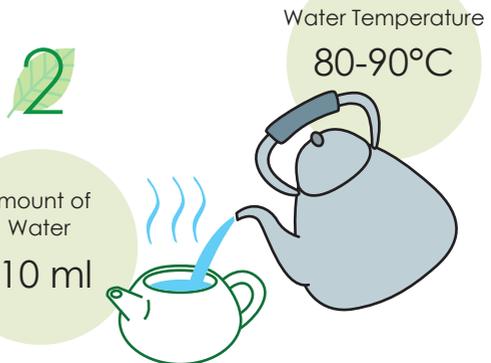
Guri-cha

The production method of Guricha is similar with that of Sencha. The major difference is to eliminate the final refinement & rolling process which increases astringent taste of green tea.

This tea is produced from tealeaves that harvested on and around eighty-eighth day after "Risshun" , a setting-in of spring. Traditionally, it is said that the tea harvested on 88th day from "Risshun" is the best. Less astringent taste and more sweet taste compared to regular Fukamushicha (deep steamed sencha). The most people who tried this tea become repeat customer.



Brewing Tips (2 persons serving)



Steep: 1-2 minutes



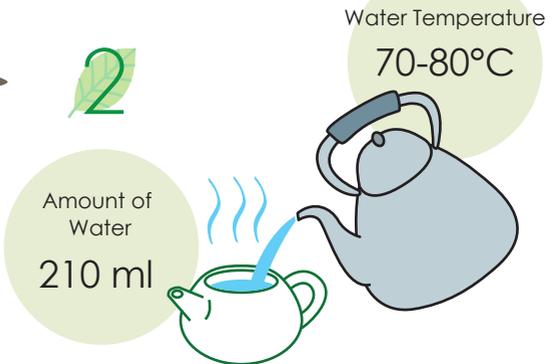
Add more tealeaves to suit your taste.

Me-cha

Mecha tea has unique rich taste with slight astringency. In manufacturing process of Sencha, soft tips of tea leaves are torn apart and rolled in the shape of beads. Mecha tea is produced from these beads like tea leaves. This tea is made from soft tips of the first flush premium tea leaves. Very rich in Umami with excellent astringency.



Brewing Tips (2 persons serving)



Steep: 1-2 minutes

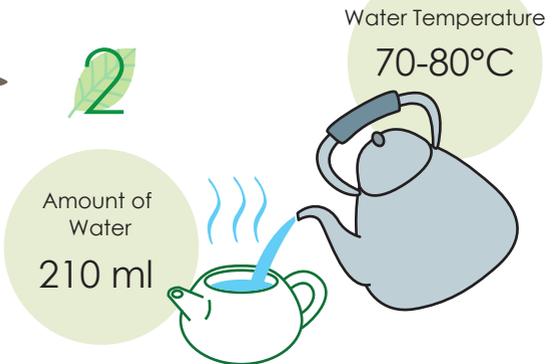
Add more tealeaves to suit your taste.

Ko-cha (green tea)

Konacha is also called Kocha and provides thick and intensely green color. But its taste is relatively light. This tea is made from the first flush tea leaves, and has a mild, grassy sweet taste with a slight astringency. Since tealeaves of this tea is very small, but not a powder like matcha, some tealeaves go through the spout to the tea cup. We recommend you to drink those tea leaves with tea so that you can intake all the beneficial components which does not dissolves in water. Kocha is commonly served at Sushi restaurant in Japan.



Brewing Tips (2 persons serving)



Steep: 1-2 minutes



Add more tealeaves to suit your taste.

Autumn Winter Bancha

Autumn Winter Bancha Tea is a very popular type of bancha in Shizuoka prefecture. This tea is produced from tea leaves harvested between late September and early October. This tea is very rich in **catechins** and produces light yellow color. This bancha has a mild umami and clean astringency with a slight nutty flavor. Very refreshing tea, especially good for iced tea.

If you make this tea by cold brew method, it has a slight sweetness, good umami and less astringent taste.



Brewing Tips (2 persons serving)

1

Amount of
Tealeaves
(tea spoon full)

7 g



2

Amount of
Water

300 ml



Water Temperature
80-90°C

Steep: 1-2 minutes

3

Serve and enjoy.



Add more
tealeaves to suit
your taste.

Bancha

This bancha is made from the quality leaves of Yubukita harvested in late May, produces light yellow color, so refreshing, fragrant and has good umami.



Brewing Tips (2 persons serving)

1

Amount of
Tealeaves
(tea spoon full)

7 g



2

Amount of
Water

300 ml



Water Temperature
70-85°C

Steep: 1-2 minutes

3

Serve and enjoy.



Add more
tealeaves to suit
your taste.

Tea Bag Fukamushi

Fukamushi green tea bags from Shizuoka. This tea is made from only the first flush tealeaves and has a mild and pleasant sweet flavor with a slight notes of astringency.



Brewing Tips (2 persons serving)

1

1 bag



2

Amount of Water

210 ml



Water Temperature

70-80°C

Steep: 1-2 minutes

3

Serve and enjoy.



Add more tealeaves to suit your taste.

Yame Premium Teabag

Yame Premium Teabag is made from the first flush tealeaves. Traditionally, it is said that the tea harvested on eighty-eighth day from “Risshun” , a setting-in of spring, is the best. Extremely fragrant, rich in natural sweet flavor with subtle Umami taste.



Brewing Tips (2 persons serving)

1

1 bag



2

Amount of Water

120 ml



Water Temperature

70-80°C

Steep: 1-2 minutes

3

Serve and enjoy.



Add more tealeaves to suit your taste.

Organic Sakimidori

This Organic Sakimidori Sencha produces a beautiful clear vivid green liquor as this breed has a high chlorophyll content, and has a very refreshing, invigorating scents with subtle Umami.



NET Weight: 80g

Brewing Tips (2 persons serving)

1

Amount of
Tealeaves
(tea spoon full)

3 g



2

Amount of
Water

120 ml



Water Temperature
70°C



Steep: 1-2 minutes

3

Serve and enjoy.



Add more
tealeaves to suit
your taste.