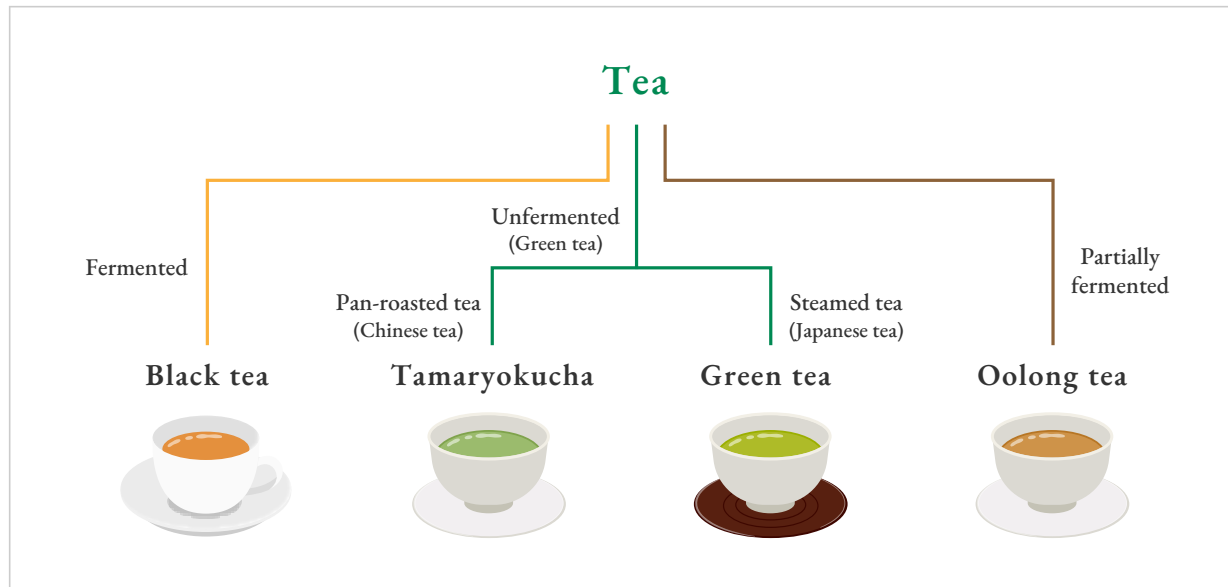


Types of Tea

While tea is reduced to a word, this word encompasses a range of different types of tea that vary by production method, location, timing, and variety. Tea can be broadly categorized into fermented black tea, partially fermented oolong tea, and unfermented green tea. The tea produced in Japan is predominantly green tea, to the extent that green tea can sometimes be used as a synonym for Japanese tea.

Major producing regions include Shizuoka, Kagoshima, and Mie, with tea produced in Mie Prefecture known as “Isecha”.

The main types of Ise tea include kabusecha, fukamushi (deep steamed) sencha, and sencha.



Covered tea

These tea types use tea leaves cultivated in a tea garden that is shaded from direct sunlight exposure for a period of time.



Matcha tea

A powdered tea made by stone-grinding tencha (shade-grown, steamed tea leaves with veins removed and then dried). In addition to its use in the tea ceremony, it is also commonly incorporated into Japanese and Western sweets, as well as an ingredient in cooking.



Gyokuro

Covered tea is produced by shielding the tea from direct sunlight before harvest. This technique is used to suppress bitterness, and enhance umami. Gyokuro is a premium tea, where the period that the tea leaves are kept under shade reaches around 20 days.



Kabusecha

Like Gyokuro, Kabusecha is a premium tea that produces flavors that resemble Gyokuro, where tea leaves are kept under shade for a period of one to two weeks. The amino acid level in the tea leaves rises when shaded before harvesting, which results in a vibrant green color and a mellow flavor.

Open field tea (unshaded tea)

These tea types use tea leaves cultivated in a tea field that is not covered.



Fukamushi-cha (deep-steamed tea)

This is almost the same as sencha, the common type of tea to be introduced next, with the only difference being that this tea is steamed for a longer time than sencha is. Well-steamed tea is distinct in that it gives off a powder-like consistency and a characteristically deep and intense flavor profile.



Sencha

When people usually mention green tea, sencha is typically what they are referring to. Harvested without shading from sunlight, it features a balance of bitterness with a hint of umami. Historically, this was decocted for consumption, rather than brewed in a teapot as it is today.



Yanagicha (willow tea) /bancha

Although called different names by region, this type of tea is widely used as a lower grade or affordable tea for everyday consumption. This tea is made from large, firm leaves picked during the summer and autumn seasons.

Stem tea

This type of tea is made from the stems of tea shoots.



Stem tea (karigane-cha)

This tea consists solely of stems separated during the production of gyokuro, sencha, or matcha. It features a crisp flavor profile and a refreshing aroma.

Powdered tea

This type of tea uses the tip of the tea shoot, which has been ground into powdered form.



Mecha/Konacha (bud tea/powder tea)

This tea uses sencha and other tea varieties being ground into a fine powder, which is then used in tea bags or as an edible tea in cooking.

Others



Genmaicha

This refers to bancha and other tea varieties mixed with roasted brown rice. It leaves a light flavor where the roasted aroma of brown rice complements and the green tea taste.



Hojicha

This tea produces a richly aromatic scent from roasting bancha and sencha at high temperatures. This tea is often enjoyed after a meal.

Beauty and pride imbued in a single leaf.

泰 萩村製茶