



CULINARY TEAS

Enjoy your Japanese Journey!

Enclosed is a collection of high-quality and unusual teas we hand-packed for you. We chose teas that earned high marks from our customers since 2001, and are ethically-sourced.

Tea drinking came to Japan from China and was transformed. Follow the brewing instructions and you will be surprised by the subtle new flavors you will discover.

Sencha Tea

Our most popular Japanese-style green tea. Our Sencha is light in color but rich and full in cup.



Matcha Green Tea Powder

Matcha is an ancient method of processing tea in which the raw leaves are steamed and ground to a powder. This type of powdered tea was introduced in Japan by Zen monks from China in the late 12th Century.



Kukicha Tea

Kuki means twig cha-tea. The tea is made from twigs, leaves, and stalks cut from Sencha production. Kukicha is low in caffeine and is wonderful tea in the afternoon or before bed.



Genmaicha Tea

Genmaicha is a pan-fired sencha tea that is blended with toasted and popped rice giving the appearance of 'popcorn tea'. The cup is somewhat full bodied and sweet with a lovely bakey character from the toasted rice. A very popular green tea!



Hojicha Tea

Hojicha is a roasted green tea which gives it a nutty flavor with almost mocha like notes.. Delicious character that many tea drinkers enjoy.

