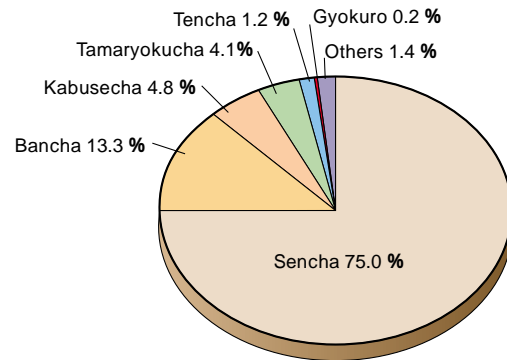


Different Kinds of Tea in Japan

Japanese tea is classified to several different kinds according to their materials and manufacturing methods.

At present, Japan's total tea production is about 90,000 tons a year, including approximately 75 % Sencha, 13 % Bancha and 5 % Kabusecha. Almost all kinds of domestic tea are non-fermented tea and are consumed in Japan. Japanese non-fermented teas remain green color by treatment with steam or parching to remove the enzyme activity of fresh tea leaves.

Production of various kinds of tea in Japan (2000)



Sencha

This is the most popular type of tea in Japan. Sencha, which is produced in the first crop season, has a particular favorite because of its refreshing flavor with a green note.



Tamaryokucha

After being steamed, this tea is formed like comma-shaped tea by a rolling drier. This type of tea is mainly manufactured in Kyushu district.



Bancha

This is a lower grade tea, made from mature leaves and stalks.



Genmaicha

This is Bancha, in which 'Poprice' and Genmai are added, having good flavor.



Awabancha

This is a post-heating fermented tea, made in Tokushima Pref., with a characteristically stale aroma similar to a lactic acid beverage.



Gyokuro

This is the finest tea in Japan, and its taste is a tender sweet astringency and special flavor. This tea is cultivated in the shade for about 2 weeks.



Tencha (Matcha)

This is made in the same way as Gyokuro, but without rolling dry. This is ground in a stone mortar into Matcha (Powdered Tea) and used in a tea ceremony.



Hojicha

This is a lower grade tea, made from Bancha by roasting at about 200 for a few minutes.



Kamairicha

This is a pan-fired tea and its taste is somewhat plain but refreshing, with no green note.



Goishicha

This is a post-heating fermented tea, made in Kouchi Pref., and its shape looks a small compressed cube.