

Tea from Japan

Best.-Nr.	Name	Beschreibung	Bild	Preis
1689	Karigane made by the Hayashi Family	Karigane is produced from shade-grown leaf stalks and stems and is characterised by its mild and intense, grassy, fresh taste. A lovely tea, which is perfect for 'beginners'. This tea comes from the Mie Prefecture, where the Hayashi family that produces it lives. This tea comes with our highest recommendation. You can see the new packaging at the seconde picture.		15.50 €
1621	Sencha Hatsuzumi	A wonderful premium first flush sencha from Yame with a very tastful and smooth, perfekt balanced flavour (Amami and Shibumi) and a bright green cup. A very special tea to share with very good friends. Made by Shunya Yamaguchi - Chasho (Teamaster) 10. Dan.		39.50 €
16032	Matcha: Hoshino	Smooth, simple matcha with a jade-green cup. Tin/ caddy containing 40g. (100g/62,50 €)		Dose 20g 12.50 € Dose 40g 23.50 €
1611	Sencha Midori 2	A nice, medium-strength, invigorating second flush Sencha from Hoshino, particularly suited for drinking early in the morning or for everyday use.		14.00 €
1687	Gyokuro Omura Asahina	Produced by master Omura himself! A mild, enticing and fragrant Gyokuro from the base of Mt. Fuji Produces a very delicate, sweet cup of tea. 50g per pack.		49.50 €
1662	Fukamushi Sencha (Shizuoka)	Premium sencha and the best quality rice create an aromatic, harmonious cup. This beverage goes particularly well with Japanese food, as it neutralises any aftertaste that may be lingering from a preceeding course.		9.00 €
1648	Kukicha with Matcha	This tea is made from the leaf veins and stems of the tea plant, and provided with matcha. It is characterized by its intense, nutty, fresh flavor and rich cup. A lovely tea, which is very well suited for beginners. A recommendation!		15.00 €
1649	Sencha Hoshino N.1	A JAS certified Sencha from the very first		26.00 €

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Best.-Nr.	Name	Beschreibung	Bild	Preis
		flush in Hoshino (star field), made from extra-fine leaves ,with a smooth, sweet, brilliant green cup . A remarkable tea!		
1680	Gyokuro Kirishima	This Gyokuro comes from the Kirishima area in southern Japan. When you open the lovingly designed protective pack, you will smell the freshness of the tea. This freshness is retained even when poured on. In terms of taste, the tea is a light Gyokuro with a fresh - nutty note and can therefore also be recommended for beginners. The cup is yellowish-green. The tea is organic.		35.00 €
1645	Gyokuro Hoshino Dento Hon Gyokuro	The village of Hoshino (Starfield) has a population of about 3.500 and a 800-year-old tradition in making tea. The village is surrounded by hills, creating a very favourable climate and soil conditions, which is irrigated by the clearest springs. The local people cultivate the Shizuku Cha, a traditional way of drinking Gyokuro.		39.00 €
1616	Sencha Shizuku No.1 Hoshino	A wonderful first flush Sencha from Hoshino (star field) with a smooth, sweet, bright green cup, stunning aroma and finely rolled leaves. A special tea for connoisseurs; highly recommended!		26.00 €
1607	Sencha Honyama-Cha	This tea comes from the Honyama tea-growing region, which lies on the Abe River. Tea has been grown in this area for over 800 years. The tea is known among connoisseurs for its fresh and sweet aroma.		29.00 €
1699	Shincha - Sakura No - Kumamoto	The tea garden of the Matsumoto family in Kumamoto is only two hektar. Over generations the familys never used pesticides. This tea from Kumamoto (Kyushu) have a clear and bright - greenish, refreshing cup and a wonderful springful smell. This Shincha is harvested in the middle/ end of april 2023.		24.00 €
1612	Gyokuro Shizuoka	The Gyokuro Karigane from Shizuoka is a light tea with a floral taste. We recommend infusing the tea with 50°C warm water (10g for 60ml). The first infusion should take 2 minutes and the second 30 seconds.		16.00 €

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1630	Kukicha Shizuoka	The Kukicha from Shizuoka is a stem tea. The aroma is conducted into the leaf via the stems. This makes the tea on the stalk particularly aromatic. We recommend infusing the tea with 80°C warm water (5g for 450 ml). The first infusion should steep for 60 seconds and the second for 5 seconds.		16.00 €
16034	Matcha Seiju Hoshino	Smooth, very intense premium matcha with a jade-green cup. This tea has been consistently voted one of the top ten teas in Japan at regional tea-tasting competitions (Hinbyokai). Tin/ caddy containing 20g (100g/175,00 €)		39.50 €
1631	Shincha Miumori	The tea was harvested on April 24th, 2024 and processed into Aracha. The leaves were sorted and heated at a low temperature. The short steaming of the leaf keeps it a beautiful needle shape and retains the fresh lightness of spring. The tea tastes slightly sweet with a mild fruity note. A delicate umami can be tasted on the tongue in the aftertaste. The tea has a clear and rather light yellow-green infusion. Our tip: due to the processing, the tea should be used up quickly.		21.00 €
1632	Kadota Aracha Shincha	The tea consists mainly of the leaves of the Yabukita plant, which grows on the Arasaki hillside. The leaves are processed using old machines, and the final heating step is deliberately omitted. This gives the Aracha Shincha a clear, light yellow-green infusion, with a delicate sweetness and a long aftertaste. To enjoy the full aroma of the tea, we recommend a water temperature of 80°C and a brewing time of less than a minute. Fewer leaves should also be used. Use the tea within 10 days after opening.		16.50 €
1647	Shincha Yame supreme	This Tea from Yame in the NW of Kyushu have a clear yello-greenish cup and a wonderful springful smell.		15.00 €

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1614	Sencha Kaori (Shizuoka)	A very full-bodied, grassy-fresh, good tea of medium quality with a bright green-yellow cup. Its special freshness is produced by subjecting it to a second drying (roasting) process. Very much recommended!		15.00 €
1698	Magome Honyama Monouyaku	This tea is very well balanced and have a sweet-grassy, lightly milky taste and a bright yellow-greenish infusion. The leaf is very well made. Monuouyaku "out of anything" - no chemicals, no fertilizer!		25.00 €
1600	Sencha Yutaka Midori (Rarity made from ancient tea plants)	Intense, spicy, delicately tart first flush tea with a delicate fragrance and jade-green cup. The Yutaka Midori tea plant is very rare, has round, closely spaced leaves and can be harvested early. A tea full of vitality and freshness.		17.50 €
1603	Sencha Oku Yutaka (Rarity made from ancient tea plants)	In the 1980s this tea plant was bred by crossing a Yabutika with a Yutaka Midori tea plant. Its leaves are slightly smaller and softer than those of a Yutaka tea plant. This tea has a wonderful, sweet aroma and bright green, harmonious and elegant, smooth cup.		18.50 €
1658	Sencha No.1 (Kirishima)	A wonderful first flush Sencha from Kirishima in Kyushu with a smooth, sweet, and almost overpowering aroma, magnificently processed leaves and radiantly green cup. A special tea for connoisseurs from one of the most spectacular regions in Japan. Highly recommended!		21.00 €
1609	Ureshino Cha (Kyushu)	Ureshino in Saga Prefecture is famous for its specially made tea. After they have been steamed, the leaves are roasted in an oven (Kama) and shaped into so-called Tamagata (curls). This is a delicate tea with a grassy, sweet, nutty and strong aroma that is suitable for beginners and will delight tea lovers instantaneously.		27.00 €
16049	Matcha Morimoto	This wonderful matcha, which is made from the leaves of 'Tokuju-Sencha' is distinguished by its full flavour and beautiful		20g 9.90 € 50g 19.50 €

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		green colour. It can be enjoyed cold, on ice, as well as in the usual way (Various serving suggestions can be found in the package). A generous pinch of matcha is enough for making one cup of this wonderful drink. It is also perfect for making matcha ice-cream. A definite must-have!		
1672	Sencha and Gyokuro in Tea bags from Hoshino	Premium and spicy, fragrant Senchas that can also be prepared cold and is on a par with premium loose Senchas or Gyokuro. Two to three infusions are possible. One pack contains 75,00 gramm - 15 bags weighing 5g each, which is enough for a total of about 12 - 15 litres of tea. Green - Sencha superfine (19,34€/100g)		18.00 €
1650	Premium Sencha Sunday Morning	A wonderful premium first flush sencha from Umegashima, (in the altitude off 1000 meters, in the north of Shizuoka), with a very tastful and smooth, perfekt balanced flavour (Amami and Shibumi) and a bright green cup. A very special tea for Sunday Morning!		31.00 €
1608	Premium Fukamushi Sencha (Shizuoka)	This special tea from Shizuoka has wonderfully rich taste with a nice sweet base note. It brews to a bright golden-green cup. Pre-warm the teapot and cups before pouring the tea into them. I recommend about 5g of tea for a 200ml teapot. Infuse the leaves with water measuring about 70°C. 1st infusion: about 60 seconds; 2nd infusion: 10 seconds.		26.50 €
1683	Sencha Tokujou (Miyazaki)	A wonderfulll grassy, fragrant Sencha with a delicate, fresh, intense cup and lingering finish. An exceptional discovery and absolute delicacy that connoisseurs will truly enjoy. 'TOKUJU' means that this is a premium quality Sencha. Instructions: Use about 6g (2 tsp. of tea) for 200ml of hot water (at a temperature of 60C). 1st infusion: about 1 min. 2nd & 3rd infusion: 5 sec.		21.00 €
1623	Sencha Momiji	This Tea from Yame in the NW of Kyushu have a strong clear greenish cup, wonderful sweetness and smell and a strong aroma. The tea was stored for 6 month by minus 30°C to get this wonderful fine taste. In the old days the shinchu (new tea) was carried in the high mountains to store the tea for six month to have the same result.		37.50 €

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1665	Kabuse Cha Premium	Three weeks before the leaves are harvested, the tea 'bushes' are covered with translucent nets (Kabuse). This shading process, which was invented in 1835 by Mr. Yamamoto, a tea merchant, produces more theanine, which makes the tea sweeter. A very delicate and fresh tea!		27.00 €
1690	Hojicha lightly roasted Bancha	Roasted bancha is frequently found in Japanese restaurants, because it is particularly effective at neutralising any lingering tastes between courses. Its scent is slightly reminiscent of roasted chestnuts. Hojicha is low in caffeine, and is quite a good substitute for coffee! This quality isn't so strong roasted than others - very delicate.		12.00 €
1695	Hojicha (roasted Bancha)	Roasted bancha is frequently found in Japanese restaurants, because it is particularly effective at neutralising any lingering tastes between courses. Its scent is slightly reminiscent of roasted chestnuts. Hojicha is low in caffeine, and is quite a good substitute for coffee!		11.00 €
1691	Morimoto Kukicha	Kukicha is produced from shade-grown leaf stalks and stems and is characterised by its mild and intense, springful - fresh taste. A lovely tea for every day which is perfect for 'beginners'.		14.00 €
1688	Miyazaki Shiraore: Jona (JAS certified)	This delicacy is made from fine Kabuse Sencha and blended with leaf stalks to achieve its characteristically delicate, fresh and sweet taste. Instructions: Use about 6g (2 tsp. of tea) for 200ml of hot water (that has a temperature of 60°C). 1st infusion: 1 minute; 2nd & 3rd infusions: 10-15 sec.		22.50 €
1641	Sencha Machiko - Sherry Blossom (Shizu 7132)	This tea is made from the very rare Machiko Tea plant (Shizu 7132). This plant has the unique taste of Sakura Blossoms. A very special tea for special moments. Also beginners will like this cherry - blossom - tea. (100g - 36,25€)		16.00 €
1694	Bancha (Yanagicha) Miyazaki	An 'everyday', first flush tea with a light, floral note that is low in caffeine. Instructions: Use about 6g (2 tsp. of tea) for 200ml of hot water (that has a temperature of 75°C). 1st		9.50 €

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		infusion: 1 minute; 2nd infusion: 30 sec. (100g / 5.00€)			
1935	Sencha-Matcha-Lemon	Japanese Sencha with Matcha and Lemongras is a well balanced mix and a great refreshment. No flavour addet. Please try it also ice cold.		100g 250g 500g	10.00 € 24.50 € 47.50 €
1684	Sencha Tsuyu Hikari	This extraordinary tea its new developt, made from the legendary Shizu 7132 with naturaly sakura cherry blossom smell and the special Asatsuju tea plant what is very full in taste and have well balanced Umami. This tea is very rare and limited. (100g - 29,15€)			19.50 €
1627	Hoshino Blue - Oolong tea from Japan	Master Yamaguchi developed from some rare tea plants (Seichin, Benefuki and Izumi) after some years this very flowery Oolongtea. This tea is very limited. You can have arround 4-5 Infusions. (100g - 58,30€)			18.00 €
16033	Matcha -Seihou-Hoshino	Smooth, intense premium matcha with a jade-green cup. This tea has been consistently voted one of the top ten teas in Japan at regional tea-tasting competitions (Hinbyokai). Tin/ caddy containing 20g (100g/175,00 €)			29.50 €
1678	Shincha Yabukita - 2023	Before the tea is harvested, this tea is shaded for 10 days. This tea has a nutty, full-bodied taste and a deep green cup.			21.00 €
1685	Sencha -Yame Kabuse-	This Sencha Kabuse (semi shadet tea) from Yame in the NW of Kyushu have a strong Unami taste, clear yellow - greenish cup, wonderful sweetness and smell.			24.00 €
1670	Shincha Okumidori 2024	This shincha was picked in early May. The tea has a fresh grassy taste. The color of the cup is bright green.			25.00 €
1697	Marimo Tokujou Sencha from Mie	A highly aromatic, sweet and grassy,fragrant tea with a bright cup and lingering finish from Mie Prefecture. The term Tokuju indicates that this is a premium Sencha. Instructions: Use about 6g (2.5 tsp. of tea) for 0.5 litres of			22.00 €

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		hot water (that has a temperature of 70°C). 1st infusion: 1 minute; 2nd infusion: 15 sec.		
16030	Matcha - Kirishima premium -	This matcha is perfect for Usu Cha and Koi Cha. It is made from the family Nishi. They produce tea in the 7. generation and is one of the oldest japanese organic tea producers. (100g/98,75 €)		39.50 €
16037	Matcha - Kin no Uzu -	This matcha have a strong and lightly bitter intense infusion. (100g/108,30€)		32.50 €
1605	Sencha -Tamakawa-	A very full - bodied, highly aromatic tea with a full but harmonious, bright green - yellow cup. Tamakawa is far in the mountains - in the North of Shizuoka City.		31.00 €
1654	Shincha 88 yanotsuyu	This Tea from the mountains in the north of Shizuoka citi have a clear and bright - greenish, refreshing cup and a wonderful springful smell. This Shincha is harvested in the end of april.		28.00 €
1663	Genmaicha with Matcha	Premium sencha, matcha and the best quality rice create an aromatic, harmonious cup. This beverage goes particularly well with Japanese food, as it neutralises any aftertaste that may be lingering from a preceeding course.		15.00 €
1615	Sencha with Matcha	A choice Sencha made from Yakubita tea plants that has been refined with a soft/smooth Matcha from Uji by a Cha-sho. Its strong character, deep taste and jade-green cup distinguish this 'tea espresso'. A daily delight.		15.50 €
1602	Asatsuyu (Morning Dew) + Gyokuro Tea (made from rare and ancient plants)	The Asatsuyu tea plant is also known as Tennen Gyokuro (Natural Gyokuro). It has a bright, green cup that is fragrant, fresh and has an almost syrupy consistency to it. A real rarity and ideal for genuine tea aficionados.		19.00 €
1686	Sencha Munouyaku	More than 10 years ago, Mr. Kazushi Miyashita, an 'obsessed' tea planter set his sights on creating a perfect tea (a 'Munouyaku', which means without anything), that was produced without the use of fertiliser and insecticides. The result is an unadulterated, highly aromatic flavour and natural, jade-green cup with no residue.		29.00 €

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		with no residue. A premium JAS and organically certified tea.		
1601	Japan Organic Shinya Asanoka 2023	The tea leaves come from Asanoka tea bushes and were picked in the first harvest in 2019 (Shinya). The Asanoka tea bushes are a newly cultivated plant from Kagoshima. The taste of the tea is sweet and refreshing. The infusion has a light green cup. The tea comes from controlled organic cultivation (DE-ÖKO-039 Japanese Agriculture).		25.00 €
		For 5g tea, take 450 ml of 80 ° C warm water and let the tea steep for 30 seconds. Several infusions are possible.		
1619	Sencha - Fujikawa -	This tea has a wonderful, bright green, harmonious and elegant, smooth cup and wonderful sweet aroma. This tea is from the very famous tea plantation next to Mnt. Fuji. You can see the new packaging at the second picture.		24.00 €
1696	Marimo Tokuju Sencha from Mie	An aromatic, fresh and grassy, fragrant tea with a bright cup and round finish from Mie Prefecture. Instructions: Use about 6g (2.5 tsp. of tea) for 0.5 litres of hot water (that has a temperature of 70°C). 1st infusion: 1 minute; 2nd infusion: 15 sec.		16.00 €
1660	Sencha Megumi Fukuoka	A deeply steamed, quite sweet and stimulating first flush tea with a clear, bright cup at a very reasonable value-for-money ratio.		18.00 €
1620	Kukicha - Hoshino - Yame	Kukicha is made from the leaf veins and stems of the tea plant and is characterised by its intense aroma and delicate grassy-sweet flavour. A fine tea from Hoshino in Fukuoka Prefecture that is also suited for beginners.		17.00 €
1661	Konacha Shizuku - Fukuoka	This tea can be brewed a number of times and is suited for drinking in the morning, for travelling and is popular with the hospitality industry, as it only needs 10 seconds to brew (due to the large surface area of the leaves it infuses very quickly.). It is quite spicy. One could call it a Teepresso! Anyone who has actually tried this tea (Article 1616), knows		18.00 €

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1628	Morimoto Sencha with Matcha	A choice Sencha made from different tea plants that has been refined with a soft/smooth Matcha from Kyushu. Its grassy character, full taste and jade-green cup distinguish this 'tea espresso'. A daily refreshment.		16.00 €
1629	Marimoto Kabusecha	Three weeks before the leaves are harvested, the tea 'bushes' are covered with translucent nets (Kabuse). This shading process, produces more theanine, which makes the tea sweeter. A very delicate and fresh tea!		19.00 €
1644	Sencha Hoshino BIO STAR N°2 (Yame, Fukuoka)	A mild, harmonious everyday tea with a grassy, fresh taste and slightly fruity scent.		11.00 €

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