Great care is taken to produce Japanese green tea with aroma and flavor of the highest quality

Signature Japanese green teas & related processes

Producing the subtle aroma and strong flavor of shiagae requires great skill.

The delicate tastes of Japanese green tea begins in the tea fields; this is the process of picking green tea leaves. Japanese green tea is characterized by its unique "steaming" method, which is performed by hand by skilled experts. The green tea leaves are steamed, rolled, and dried, and then stored until they can be harvested. This process is performed by hand by skilled experts, and the final product is a unique and refined tea.

Our entire manufacturing process is aimed at producing the delicate taste found only in Japanese green tea. There are a variety of operations and processes involved in manufacturing Japanese green tea, from tea field cultivation to tea factory processing, and our highly skilled team of experts are dedicated to the art of growing and making tea.

The high quality of the tea is due to the careful selection of the best leaves and the skilled craftsmanship involved in the production process. The details of the process are as follows:

1. **Pickling:** The tea leaves are picked by hand and immediately steamed to prevent oxidation. This process is performed by skilled experts.
2. **Clipping:** The tea leaves are then clipped by hand to remove the stems and veins.
3. **Steaming:** The clipped leaves are steamed to stop the fermentation process.
4. **Rolling:** The steamed leaves are rolled to remove the moisture and shape the tea leaves.
5. **Drying:** Finally, the rolled leaves are dried to remove the remaining moisture and preserve the aroma and flavor.

The final product is a delicate and refined green tea, with a unique and refined aroma and flavor.