Health beneficial Japanese green tea is grown in beautiful natural settings using the *chashou* technique.

In Japan, the tea most commonly served alongside Japan's low-calorie cuisine that emphasizes the flavor of ingredients is Japanese green tea. Its beautiful color is an all-natural extract from the tea leaves, and its elegant aroma gives a sensation of freshness. Only Japanese green tea can offer such variety in its fusion of flavors. Without the addition of sugar or other sweeteners, the unique taste of Japanese green tea is enjoyed in its pure form, and contains many nutrients reputedly beneficial to health.

In Japan, people enjoy a cup of Japanese green tea as a break from everyday activities. Tea also plays an essential part in welcoming important guests as it not only sends the message that the host wants you to "relax," but the act of taking tea helps to soothe and refresh the senses.

Grown with great care in tea fields situated amongst the beautiful nature of Japan and developed using sophisticated technology, beneficial and high-quality Japanese green tea can help you lead a healthy lifestyle.

美しい自然と茶匠の技が育てた、健康的な日本茶です。

日本では、茶を摂ることは日常生活の中でとっくに一般的な習慣とされた現在においても、依然として多くの人が日本茶を愛好しています。それは、日本茶の美味しさだけでなく、清らかな自然と茶道の技術が融合した結果、健康に良いとされています。日本の茶道は、自然との調和を求めており、茶葉はその風土や環境に適応して育まれています。日本茶は、自然を大切に考え、大切に扱われる茶葉が大切に扱われます。中でも日本茶の特徴は、茶葉が茶葉でしか食べられない自然の恵みを大切に考え、育てられるという点です。