

AZ Tea



## Premium Green Tea Lineup



**Pure Green Tea**

[www.az-teas.co.jp](http://www.az-teas.co.jp)



## Major Green Tea Producing Regions of Japan and Basic Knowledge:

The history of Japanese tea dates back to the time when Japanese priests were sent as envoys to China during the Tang Dynasty. The teas they brought back were first enjoyed by the Japanese aristocracy.

During the Kamakura era, the founder of the Rinzai Zen sect, Priest Eisai, is credited as the pioneer of Japanese tea culture. He brought tea seeds from China and planted them on the mountainsides of Saga Prefecture, marking the beginning of tea cultivation in Japan. Later, Priest Myoe Shonin of the Kegon sect planted tea seeds in Kyoto, establishing the foundation for what became known as Uji-cha (Uji Tea). This marked the starting point for tea cultivation to spread throughout Japan.

In the Muromachi era, Shogun Ashikaga Yoshimitsu promoted the development of the "Uji Shichimeien" the seven famous tea plantations of Uji, which greatly boosted the popularity of Uji tea. By the end of the Muromachi era, Sen no Rikyu and other tea masters introduced the concept of Wabi-cha, a simple and refined style of tea ceremony that shaped the foundation of today's Chadō (The Way of Tea).

During the Edo era, green tea culture spread widely among the general public. In 1738, Nagatani Soen, a tea farmer from Uji, invented Sencha, a style of green tea that remains Japan's most popular variety. Later, in 1835, Yamamoto Kahei developed Gyokuro, a high-quality shaded green tea known for its rich flavor and aroma.

Today, Japanese green tea comes in many varieties, including Matcha, Sencha, Gyokuro, Hōjicha, Genmaicha, and more, each reflecting the distinct regional characteristics of Japan's tea-growing areas.



### Sencha 煎茶

The most commonly consumed green tea is Sencha. Fresh leaves are steamed to stop the fermentation process.

Ichiban-cha is the first-picked leaves, the second pick is called Niban-cha, and the third pick is called Sanban-cha.



### Fukamushi Cha 深蒸し茶

These are teas steamed much longer than regular Sencha.

The reason for longer steaming is to prevent changes in aroma and taste due to oxidative fermentation.

The leaf size becomes smaller, but the color and sweetness of the tea become darker and stronger, with less bitterness or odd taste.

Takegawa in Shizuoka is famous for these teas.



### Gyokuro / Kabusecha 玉露・かぶせ茶

Gyokuro and Kabusecha are made from tea leaves grown under shade using the same production method as Sencha.

The difference between the two is the duration of shading. Kabusecha is shaded for about a week, while Gyokuro is shaded for almost three weeks.



### Tencha / Matcha てん茶・抹茶

Tencha is produced in the same way as Gyokuro by shading the tea plants from sunlight.

The difference from Gyokuro is that the leaves are loosened and dried without kneading.

The processed Tencha is then stone-milled into Matcha.



### Konacha 粉茶

Called "waste," it consists of small particles produced during green tea manufacturing.

It brews quickly and has a full-bodied taste.

Due to its clean flavor, it is popular in sushi shops under the name "Gari."



### Bancha 番茶

Leaves harvested after Sanban-cha, with lower quality, are called Bancha. It uses very mature leaves for production and gives a pleasant taste when diluted.



### Hojicha ほうじ茶

Hojicha is roasted tea made from Sencha or Bancha.



### Genmaicha 玄米茶

Toasted brown rice mixed with an equal amount of Sencha or Bancha is called Genmaicha.

It has a fragrant aroma.



### Kamairicha 釜炒り茶

Fresh leaves roasted in a pan are called Kamairicha.

While Sencha is steamed, Kamairicha stops fermentation by roasting.

It has a unique fragrance called "Kamako."



### Kukicha 茎茶

A tea made from the stems sorted during the production of Sencha and Gyokuro.



### Guricha ぐり茶

Named for its round or curled appearance.

It is a variety of Sencha with a different processing method to eliminate bitterness and achieve a smooth, gentle sweetness.



## Green Teas & Green Tea Flavored Tea in Bulk



### Gyokuro Green Tea



Delicious Prime Grade JAS Organic certified pesticide-free Gyokuro Green Tea from Japan's Shizuoka prefecture.



### Sencha Green Tea



Delicious Prime Grade JAS Organic certified pesticide-free Sencha Green Tea from Japan's Shizuoka prefecture.

### Matchya Green Tea



Sayama



Aichi Nishio



Fukuoka Yame



Shizuoka Kawane



Kyoto Uji



Prime grade JAS organic certified Delicious Matcha powdered Green Tea from all the major 5 Matcha Producing districts of Japan

## Flavored Matchya Green Tea



### Matchya Berry Blast

Premium Sayama Matcha Flavored with Natural Berry Extracts Flavor and Dried Berries.



### Matchya Citrus Bliss

Premium Sayama Matcha Flavored with Finest Citrus Bergamot Extract Flavor and Cornflowers.



### Matchya Jasmine Breez

Premium Sayama Matcha Flavored with Jasmine Extract Flavor and Jasmine Flowers.



### Matchya Tropicale Fruit Punch

Premium Sayama Matcha Flavored with Natural Tropical Fruit Extracts Flavor and Dry Fruits.



# Green Teas & Green Tea Flavored Tea in Bulk



## Gyokuro Earl Grey



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Sweet Delicious Gyokuro Green Tea with bergamot and cornflower as Gyokuro Green Tea Earl Grey.



## Sencha Earl Grey



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with bergamot and cornflower as Sencha Green Tea Earl Grey.



## Green Tea Yuzu



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Yuzu Mandarin extract, peels, and flavor as Sencha Yuzu Green Tea.



## Green Tea Ume Plum



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Ume Plum extract, Dried Ume meat, and flavor as Sencha Ume Green Tea.



## Green Tea Mint



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Mint extract, Dried mint leaves as Sencha Mint Green Tea.



## Green Tea Sakura



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Sakura extract, Dried Sakura flower petals, and flavor as Sakura Green Tea.



## Sencha Jasmine Green Tea



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Jasmine extract, Dried Jasmine Flowers, and flavor as Sencha Jasmine Green Tea.

## Green Teas & Green Tea Flavored Tea in Tea Bags



### Gyokuro Green Tea



Delicious Prime Grade JAS Organic certified pesticide-free Gyokuro Green Tea from Japan's Shizuoka prefecture.



### Sencha Green Tea



Delicious Prime Grade JAS Organic certified pesticide-free Sencha Green Tea from Japan's Shizuoka prefecture.



### Gyokuro Earl Grey



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Sweet Delicious Gyokuro Green Tea with bergamot and cornflower as Gyokuro Green Tea Earl Grey.



### Sencha Earl Grey



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with bergamot and cornflower as Sencha Green Tea Earl Grey.

## Green Teas & Green Tea Flavored Tea in Tea Bags



### Green Tea Yuzu



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Yuzu Mandarin extract, peels, and flavor as Sencha Yuzu Green Tea.



### Green Tea Ume Plum



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Ume Plum extract, Dried Ume meat, and flavor as Sencha Ume Green Tea.



### Green Tea Mint



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Mint extract, Dried mint leaves as Sencha Mint Green Tea.



### Green Tea Sakura



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Sakura extract, Dried Sakura flower petals, and flavor as Sakura Green Tea.



### Sencha Jasmine Green Tea



Contains Japan's Kagoshima Prefecture produced Premium grade JAS organic certified Delicious Sencha Green Tea with Jasmine extract, Dried Jasmine Flowers, and flavor as Sencha Jasmine Green Tea.

# Our Tea Gift Line-up



From the one-of-a-kind, original gift for weddings, births and other celebrations



Tea gifts for celebrations, memorials and all other occasions in life.



To provide our customers with the perfect tea gifting experience, we offer an online gift customization feature. Largest selection of Ceylon and Japanese tea gifts on the Japanese market!