

Kagoshima
Tea

Vivid green color, rich sweetness, and umami

Kagoshima Tea

Main
Varieties

Saemidori / Yutakamidori / Yabukita, etc.



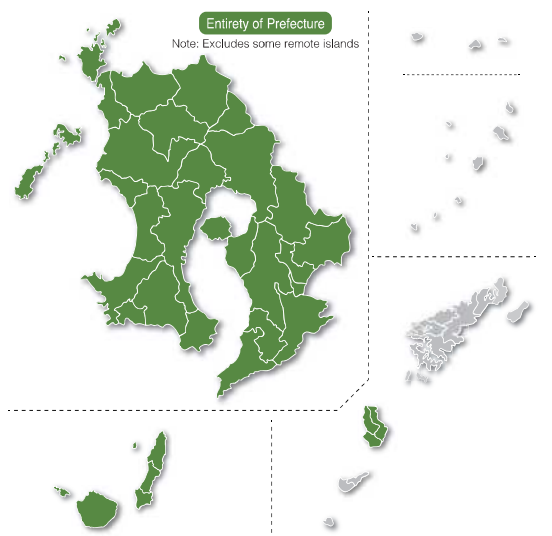
When is it
delicious?
Seasonal
Calendar

Spring			Summer			Autumn			Winter		
March	April	May	June	July	August	September	October	November	December	January	February
Year-round											



Harvested here /

Production Area Map



What kind of ingredient is it?

Highlights

- Nurtured by the brilliant sun and fertile green land, the body and aroma of Kagoshima tea is highly valued throughout Japan.
- A wide range of tea varieties are cultivated in Kagoshima that take advantage of the warm climate, including tencha for matcha, gyokuro, and black tea.
- Kagoshima has the largest area of organically cultivated tea fields in Japan, allowing export to many countries worldwide.

Why it's Special

Column

The prefecture ranks first in Japan in aracha (unprocessed tea) production and also leads in tencha and black tea production (as of 2024).

Contact

● General Incorporated Association Kagoshima Tea Production Association
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Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima Tea
Merchants Cooperative
Kagoshima-chasyo.or.jp



Guide to Kagoshima
Tea
Kagoshima-cha.or.jp



Kagoshima One of Japan's
leading tea-producing regions.
Ocha-Kagoshima.jp

