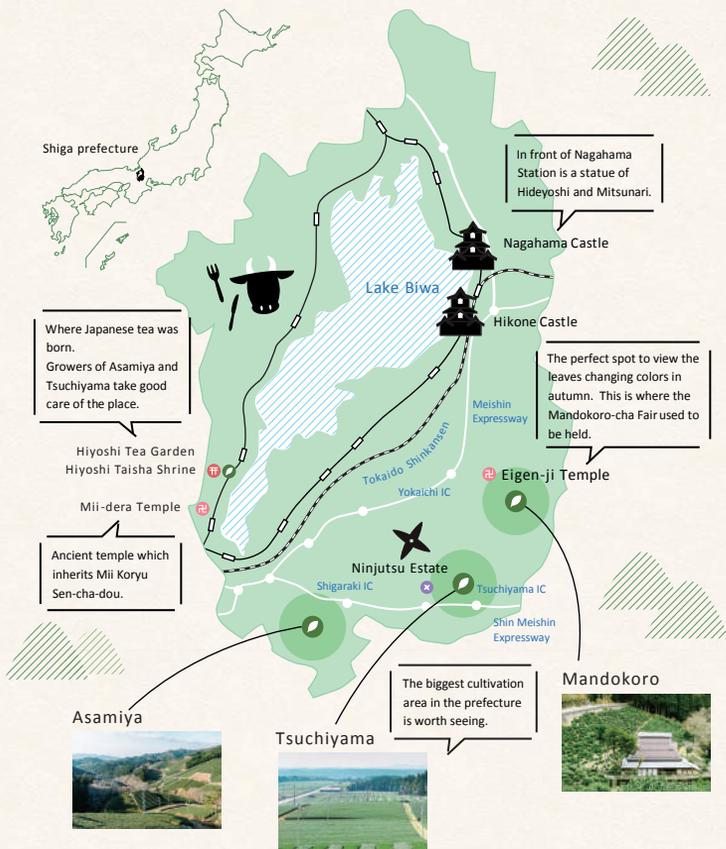


Visit a famous tea-growing district Omi.



Inquiries about "Omi Tea", send to
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 E-mail / shigacha@mx.bw.dream.jp



OMI TEA

Long, long time ago,
 ever since Saicho returned with a seed
 from a faraway land of Tang,
 Omi Tea has been
 carefully and delicately cultivated.

近江の茶

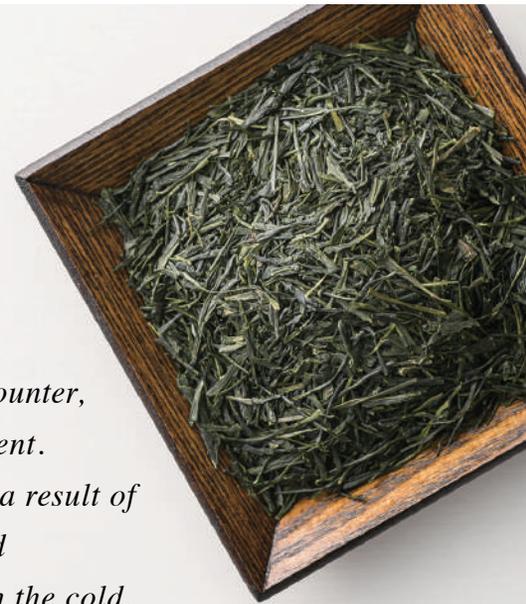


The very first seed of Japanese tea was planted here.

The beginning of tea; “Omi Tea”.

When tracing the history of Omi Tea, it goes back to the early Heian Era. It is said that in 805, Dengyo Daishi Saicho brought back seeds from Tang and planted it in the Mt. Hiei range. Near the Hiyoshi Taisha Shrine located on the foot of Mt. Hiei lies a tea garden. The roots of the tea garden here are said to be these seeds and that is why there is considered to be the birthplace of Japanese tea.

Yes, the history of Japanese tea began here, in the land of Omi. It has been 1200 years since. The tea has been handled carefully and the craftsmanship has been inherited to what Omi Tea is now.



*A precious encounter,
a blissful moment.
Rich flavor as a result of
being tempered
and matured in the cold.*

The marvelous aroma of “Omi Tea” has been widely loved by masters of tea ceremonies from long ago.

Tea is cultivated mainly in the hills of the southern part of the prefecture where the temperature difference of day and night is extreme. In such an atmosphere, nutrients are stored in the leaves which make high-quality tea with strong aroma and deep taste.

This tea is well known for the taste changes better flavor with ripening. Asamiya, Tsuchiyama, Mandokoro. Only a small amount of “Omi Tea” can be produced at each tea growing district with traditional techniques and great deal of time and care which make it a high-scarcity-value tea so it becomes a precious encounter.

The warmth, aroma and flavor of the tea.

We hope you slowly brew Omi Tea in a teapot to enjoy it.



“Asamiya”, the tea field in the sky

Excellent fragrant tea cultivated in the mountainous area where the temperature difference is extreme.

In an altitude of 450m to 550m.

Here, where the temperature difference of day and night is extreme and in a place surrounded by beautiful nature... suited area for cultivating tea is where the high-quality fragrant tea is cultivated in the mists of the mountains.

Mostly Asamiya-tea is steamed lightly to preserve the aroma. That is why the tea leaves are strong and the tea has the traditional golden yellow color of sen-cha.

The rich aroma from the golden yellow sen-cha is what makes it worthy to be called the greatest tea and considered as one of the five greatest teas in Japan.



Asamiya

Shigaraki-cho, Koka-City Shiga Prefecture area

By train / Shigaraki-kougen Shigaraki line 20-minute by taxi from Shigaraki station

By car / Shin Meishin Expressway 30-minute drive from Shigaraki IC



The profound flavor of Kabuse-cha (shaded tea) of “Tsuchiyama”

The deep flavor which is the result of the people's effort

Tsuchiyama is Omi's prestigious tea-growing district with the largest quantity of production in Shiga prefecture.

During the Edo Era (1603-1868) Tsuchiyama was prosperous as a post-town. Back then, it was widely known as “Akebono-cha” which is the foundation of Tsuchiyama-tea.

Tsuchiyama is located in the gentle hills along the Yasu River which has hours of sunlight and clear waters. Tsuchiyama-tea is cultivated in such a wonderful atmosphere which brings out the thick, deep flavor.

“Kabuse-cha” increases the flavor and suppresses the bitterness by shading the tea leaves before picking. Kabuse-cha cultivation is thriving in Tsuchiyama and it has been awarded the Ministry of Agriculture, Forestry and Fisheries Prize numerous times at tea fairs in Kansai and all over the country.



Tsuchiyama

Tsuchiyama-cho, Koka City, Shiga Prefecture area

By train / JR Kusatsu line 30-minute by taxi from Kibukawa Station

By car / Shin Meishin Expressway 10-minute drive from Tsuchiyama IC



Very rare fine tea – “Mandokoro”-tea

In the mountainous village on the foot of the Mt.Suzuka range, covered with deep mists is where they have been cultivated from the ancient times.

The Echi River brings enough water and mist and it is said that tea has been cultivated here since the Muromachi Era (1333-1573).

“Uji is a famous tea-growing district, but the quality is lower than Mandokoro.” they say.

Mandokoro-tea is known as high-quality tea nation-wide, but unfortunately the production amount is very little now, so it has become high-scarcity-value tea.

It is also said that the young Mitsunari Ishida offered Mandokoro-tea to Hideyoshi Toyotomi who was the lord of the Nagahama Castle. This later resulted in Mitsunari being employed by Hideyoshi and Hideyoshi drank Mandokoro-tea for the rest of his life...

The view of the tea fields by a 300-year-old tree and other native varieties which grow in their natural way is a scene well worth seeing.



Mandokoro

Mandokoro-cho, Higashi Omi City, Shiga Prefecture

By train / Omi Tetsudou Main line 50-minute by taxi from Yokaichi Station

By car / Meishin Expressway 40-minute drive from Yokaichi IC

Enjoying Omi Tea.

The distinct feature of Omi tea is the refreshing scent which spreads through your mouth.
Relax and enjoy the carefully served Omi Tea in low temperature.



1. Measure hot water.

Pour the hot water into the yunomi (cup) to the moderate amount and cool the hot water to 50~60°C. (boiling water cools about °C per 30 seconds)



2. Measure the tea.

Put 3-5g tea leaves as for one person in a teapot.



3. Pour hot water into the teapot

Pour the water back into the teapot.



4. Extraction

Steam for about 1 minute and a half, wait till 70 to 80% of the tea leaves open.



5. Serving in turns

To pour even thickness of tea for each cup, pour little by little in the order of 1→2→3→4→4→3→2→1 and back again.



6. To the last drop

Be sure to pour to the last drop because that is where the best taste is condensed.

[How to make the second serving]

Use slightly hotter water than the first serving. Immediately after pouring the hot water into the teapot, pour the tea into the cup(s). You can enjoy a different flavor compared to the first serving.

[Ice-brewed green tea]



The ultimate way to enjoy the sweetness of the tea leaves is to enjoy “Ice-brewed green tea”. The more delicate the tea leaves are, the bitterness and astringency is suppressed and the sweetness is brought out.

It’s easy to serve. Fill the teapot with ice and add 3 to 5 grams of tea leaves per serving. Wait till all the ice melts, and the tea will be ready. Enjoy the fresh sweetness compared to hot-water-brewed green tea.