

Ureshino tea was famous for kiln-dried tea (stopping fermentation by roasting in kettle). However nowadays, Ureshino tea is steamed as like Chinese green tea. The leaves are characterized with strong aroma and round form, which lead to the other name "Tama Ryokucha" (ball green leaf).

Ureshino Tea

540 yen each

Sencha

Ureshino Tea Room Hot or Cold

A blend of new tea proudly gathered from seven Ureshino tea farmers. Clear blue-green visual with striking sweetness. True masterpiece.

Oolong Tea

Hana Soejima Tea Farm Hot or Cold

"Ureshino Tekkannon" – oolong tea with an aroma of flower, made from Ureshino tea leaf.

Black Tea

Sachi Kitano Tea Farm Hot or Cold

Second flush harvested in mid June. Gentle sweetness with refreshing aroma. Please try straight. *This tea is chemical free.

Kettle Roast Tea

Den Ikeda Farm Hot or Cold

Ureshino's traditional tea recipe "Kettle Roast". Symbolized by roast aroma, this tea has a clear and less bitter flavor.

Yuzu Green Tea

Kan Inoue Tea Manufacturer Cold only

A blend of carefully selected first flush and yuzu (citrus fruit) from Ureshino, bringing a great balanced flavor of green tea and citrus refreshment.

"Blue" Roast Tea

Homura Tanaka Tea Manufacturer Cold only

Carefully selected first flush only. Please enjoy the new recipe "Blue" Roast Tea -blend of green tea and roasted tea-

Lemon Flavored Green tea

Sou Jirou Matsuda(Soejima Tea Farm) Hot or Cold

Ureshino green tea blended with the lemon grass from Takeo, Saga and a lemon peel. Enjoy the freshness aroma of lemon and the afterglow of green tea

Coffee Hot or Cold 540 yen

Orange Juice Cold 324 yen

Cola Cold 324 yen

Ginger Ale Cold 324 yen