



Japanese Name	English Name	Recommended Steeping Method
かぶせ煎茶	Kabuse Sencha [No. 1]	Warm Water
Our most premium green tea, Kabuse Sencha or shaded tea, can be steeped into a rich syrupy tea using a warm water steeping technique because the leaves are so delicate and tender. Using a standard boiling water steeping method, and the taste is delicate and sweet. <a href="http://www.obubutea.com/store/sencha-green-tea/kabuse/">http://www.obubutea.com/store/sencha-green-tea/kabuse/</a>		
大地の煎茶	Sencha of the Earth [No. 27]	Warm Water
Balancing sweetness with bitterness, the Sencha of the Earth was named because it comes from standard tea plants over 30 years old. The strength of these plants is simply amazing, and we can feel the power of the earth as we drink it. Grown on northwest facing slopes near the Wazuka River. <a href="http://www.obubutea.com/store/sencha-green-tea/earth/">http://www.obubutea.com/store/sencha-green-tea/earth/</a>		
太陽の煎茶(春)	Sencha of the Spring Sun [No. 26]	Warm Water
Our Taiyou no Sencha (Haru) or Sencha of the Sun (Spring) is grown on south-facing slopes to maximize exposure to sunlight. A stream running nearby generates mists which helps us to consistently grow fragrant leaves every year. <a href="http://www.obubutea.com/store/sencha-green-tea/spring-sun/">http://www.obubutea.com/store/sencha-green-tea/spring-sun/</a>		
風の煎茶	Sencha of the Wind [No. 112]	Warm Water
A tea popular with female customers in Japan, our Sencha of the Wind is a sencha with a soft sweetness that is perfect for our warm water (sencha espresso) steeping method. Steep it with boiling water though, and surprisingly the tea retains much of its sweetness. <a href="http://www.obubutea.com/store/sencha-green-tea/wind/">http://www.obubutea.com/store/sencha-green-tea/wind/</a>		
太陽の煎茶(夏)	Sencha of the Summer Sun [No. 63] (Red coloring on top right corner)	Standard
Sencha of the Summer Sun is the companion to Sencha of the Spring Sun, with a bitter taste that is strong at first. But the as the aftertaste spreads through you mouth, you begin to taste the sweet early summer sun shining brightly. Great for washing down oily meals (like summer BBQs...yum!). <a href="http://www.obubutea.com/store/sencha-green-tea/summer-sun/">http://www.obubutea.com/store/sencha-green-tea/summer-sun/</a>		
きらめきの煎茶	Kirameki no Sencha [No. 63]	Standard
Named for because it is so delicious as iced tea, in Japanese, Kirameki no Sencha carries the nuance of shimmering light as it dances on and through cool, refreshing water. As such, the leaves produce tea that is light and refreshing, perfect as a cool drink to quench your thirst on hot summer days. <a href="http://www.obubutea.com/store/sencha-green-tea/kirameki-sencha/">http://www.obubutea.com/store/sencha-green-tea/kirameki-sencha/</a>		
お月見の煎茶	Sencha of the Autumn Moon [No. 86]	Standard
Our Otsukimi Sencha or Sencha of the Autumn Moon was named after this Japanese tradition not only because we harvest it in late September when the festivals occur, but also because the tea leaves and stems produce a bright yellow-green sencha with a round flavor. <a href="http://www.obubutea.com/store/sencha-green-tea/autumn-moon/">http://www.obubutea.com/store/sencha-green-tea/autumn-moon/</a>		
やなぎ番茶	Yanagi Bancha [No. 79]	Standard
About a month after harvesting the leaves to make our premium Kabuse Sencha or shaded tea, we do a second cropping of the same plants in June to produce our Yanagi Bancha leaves. Bancha is usually classified as the lowest grade tea leaves, but this allows us to offer you something a bit better. <a href="http://www.obubutea.com/store/bancha/yanagi/">http://www.obubutea.com/store/bancha/yanagi/</a>		
ほうじ茶(浅炒り)	Houjicha (Light Roast) [No. 11A]	Standard
ほうじ茶(ふつう)	Houjicha (Basic Roast)	Standard
ほうじ茶(深炒り)	Houjicha (Deep Roast) [No. 11D]	Standard
ほうじ茶(スモーキー)	Houjicha (Smokey) [No. 11S]	Standard
Roasted green tea, or Houjicha is unlike any green tea you've tasted before. With a rich, smokey flavor that is simultaneously light and sweet, houjicha has none of the bitterness of traditional green teas. The roasting process removes the caffeine from the leaves making it the perfect after dinner / before bed drink. <a href="http://www.obubutea.com/store/houjicha-roasted-tea/">http://www.obubutea.com/store/houjicha-roasted-tea/</a>		
玄米茶	Genmaicha [No. 7]	Standard
Made with a little bit of luxury, Obubu's Genmaicha or Brown Rice Tea is made with 100% Japanese-grown sweet mochi rice combined with our Sencha of the Autumn Moon. The strong, sweet flavor of the roasted brown fills the air as the tea steeps and mixes with the sweetness and bitterness of the sencha to produce a delicious and natural tea. <a href="http://www.obubutea.com/store/genmaicha-brown-rice-tea/genmaicha/">http://www.obubutea.com/store/genmaicha-brown-rice-tea/genmaicha/</a>		
炒り玄米(玄米茶用)	Genmai by Obubu [No. 8]	---
We know genmaicha fans may already have their favorite, higher grade senchas, so we sell our roasted brown rice separately to allow you to create your own combination. The genmai also make a delicious garnishing for miso soup, salad, or as a simple, healthy snack. <a href="http://www.obubutea.com/store/genmaicha-brown-rice-tea/genmai-by-obubu/">http://www.obubutea.com/store/genmaicha-brown-rice-tea/genmai-by-obubu/</a>		
ひとひらの桜茶	Sakura Tea	Sakura Tea Method
Our Sakura Tea is salt-pickled, the standard way of drinking it in Japan. You can also use the sakura (cherry blossom) petals to flavor Japanese sake, rice (to make sakura rice), and even make sakura tea jelly. We highly recommend adding them to our sencha or genmaicha tea for that uniquely Japanese spring flavor. <a href="http://www.obubutea.com/store/sakura-tea/">http://www.obubutea.com/store/sakura-tea/</a>		