

Mitsuboshien Kanbayashi Sannyu Honten

Established in the Tensho era (1573-92)

Tea drunk by Sen no Rikyū and Toyotomi Hideyoshi

Macha お抹茶

Macha is powdered green tea. Traditionally, Macha is made by stone grinding “Tencha” tea leaves. The tea bushes, depending on the species, are shaded about 30 to 40 days before harvesting.

Kenjō Hatsumukashi *	献上初昔	¥5,400 (30g in a can)
Saijō Hatsumukashi *	最上初昔	¥3,564 (40g in a can)
Nochimukashi *	後昔	¥2,700 (40g in a can)
Hatsumukashi *	初むかし	¥2,268 (40g in a can)
Chiyo no Kotobuki	千代の寿	¥1,836 (40g in a can)
Naka no Shiro	中の白	¥1,404 (40g in a can)
Mukashitsume	昔詰	¥1,188 (40g in a can)

Gyokuro 玉露

Gyokuro is a high grade green tea with a sweeter, less bitter taste than Sencha. Like Macha the bushes are shaded about 35 days before harvesting the tea leaves. (Gyokuro can also be purchased in a can for an additional ¥324.)

Saijō Shuppin Gyokuro *	最上出品玉露	¥5,400 (100g in a bag)
Tokusen Gyokuro Hekikai*	特選玉露碧海	¥4,320 (100g in a bag)
Mitsuboshien *	三星園	¥3,240 (100g in a bag)
Tomo Siraga	友白髪	¥2,160 (100g in a bag)
Uji no Homare	宇治の誉	¥1,620 (100g in a bag)

Sencha 煎茶

The most popular tea in Japan has a refreshing flavor. About 70% of the tea produced in Japan is Sencha. (Sencha can also be purchased in a can for an additional ¥324.)

Saijō Shuppin Sencha	最上出品煎茶	¥3,240 (100g in a bag)
Ochatsubodōchū	お茶壺道中	¥2,160 (100g in a bag)
Genji Monogatari	源氏物語	¥1,620 (100g in a bag)
Uji no Sato	宇治の里	¥1,296 (100g in a bag)
Hōden	鳳凰殿	¥1,080 (100g in a bag)
Umonji	宇文字	¥864 (100g in a bag)
Shoto	松濤	¥648 (100g in a bag)

* The tea leaves were hand-picked

Karigane 雁が音

Green tea made of stems, stalks, twigs and usually Gyokuro or Sencha tea leaves. Karigane has a light flavor and is even sweeter than normal Gyokuro or Sencha.

Gyokuro Mumei	玉露無銘	¥1,728 (100g in a bag)
Gyokuro Tama no Ori	玉露玉の折	¥1,296 (100g in a bag)
Macha Iri Shiraore (with Macha)	抹茶入り白折	¥1,404 (100g in a bag)
Sencha Hatsumidori	煎茶初みどり	¥1,728 (100g in a bag)
Sencha Hatsukari	煎茶初雁	¥1,296 (100g in a bag)

Houjicha ほうじ茶

Instead of steaming the tea leaves for Houjicha like for most other teas in Japan, they are roasted. Traditionally this is done in a porcelain pot over charcoal but nowadays machines using gas are used.

Kariganeiri Yamaji Kaori	雁が音入り山路かおり	¥1,296 (200g in a bag)
Ikenno Kaori	池ノ尾かおり	¥1,080 (150g in a bag)
Kisen Kaori	喜撰かおり	¥864 (150g in a bag)
Tokuyô Houjicha	徳用ほうじ茶	¥864 (300g in a bag)

Genmaicha 玄米茶

Genmaicha combines tea leaves with roasted brown rice. Genmaicha has a sweet, nutty, roasted rice flavor.

Hanatachibana Genmaicha	花橘玄米茶	¥1,296 (200g in a bag)
Macha Iri Genmaicha	抹茶入り玄米茶	¥1,080 (200g in a bag)
Asahi Genmaicha	朝日玄米茶	¥864 (200g in a bag)

Additonal その他

Some more green tea for easy use at home.

Gyokuro Tea Bags	玉露ティーバッグ	¥972 (4g x 15 Bags)
Gyokuro Tea Bags	玉露ティーバッグ	¥3,240 (4g x 50 Bags)
Sencha Tea Bags	煎茶ティーバッグ	¥864 (4g x 20 Bags)
Sencha Tea Bags	煎茶ティーバッグ	¥4,000 (4g x 100 Bags)
Green Tea (sweet Macha)	グリーンティー	¥648 (100g in a bag)
Green Tea (sweet Macha)	グリーンティー	¥1,188 (100g in a bag)