



京都 おぶぶ茶苑
kyoto obubu tea farms

TEA CATALOG

Farm-to-cup Japanese Teas from the rolling fields of Wazuka, Japan

JAPANESE TEA TO THE WORLD

Kyoto Obubu Tea Farms is a small Japanese tea company located in Wazuka, Kyoto, a historic tea-growing region where tea has been farmed for more than 800 years. Obubu's tea is grown and processed by Obubu's President and Lead Farmer, Akihiro Kita.



OUR VALUES

QUALITY

Obubu Tea Farms prides itself on its high quality artisan teas, straight from the fields. The passionate and expert knowledge of our tea farmers combined with the deep-rooted history of our tea gardens give our teas their characteristic flavour enjoyed by tea-drinkers around the world.

COMMUNITY

Obubu Tea Farms runs similarly to a non-profit organization, working with local charitable organizations and developing communities locally and globally. We strive to form a community of tea enthusiasts, businesses, and farmers and bridge the gap between producer and consumer.

EDUCATION

Obubu seeks to educate its consumers through our tea club and internship, with extended stays and videos on different technical, cultural, and agriculture knowledge. Obubu seeks to revitalize the tea industry in Wazuka, Japan and beyond.



FARM-TO-CUP JAPANESE TEAS



OUR TEA JOURNEY

ONCE UPON A TIME,

Akky was a college student who came to Wazuka for a part-time job. There, after a single cup of tea he fell deeply in love with the unique flavour and aroma of Wazuka's shaded teas. He decided to dedicate the rest of his life to recreating for others a similarly exquisite tea experience. He spent the next several years mastering the art of farming and processing alongside the great farmers of Wazuka. Then in 2004, he partnered with high school friend Hiro and Hiro's elder brother Matsu, and together they created Kyoto Obubu Tea Farms.



AS OBUBU HAS GROWN

Our passion for beautiful tea and for bringing it to the world has remained steadfast. We put the utmost care into every aspect of cultivating and harvesting, from the beginning to the end. We are thrilled to be able to share with you true Japanese tea. We hope you will join us on this magnificent journey!

OBUBU'S ACTIVITIES

TEA TOURS

To us, tea means an exchange between friends, a one-time experience, a lingering feeling and taste. With this in mind, Obubu provides Tea Tours for anyone interested in encountering the wide range of Japanese teas and visiting an active tea farm. Our Tea tours are held year-round and are bookable through our website. The program includes visiting tea fields and an educational interactive tea tasting. Please visit ObubuTea.com and select Tea Tours under Services.

SEASONAL EVENTS

Ever wonder how an ordinary plant becomes the precious beverage consumed by much of the world? Or want to experience the techniques which tea masters have been practicing for hundreds of years? In order to share the joy of tea-making, Obubu holds Tea Picking and Rolling Events once during each of the three harvesting periods. These celebrations are a rare opportunity to experience tea's transformation, from the tea plant to the tea cup. To find out when our next gathering is, please visit ObubuTea.com and select Events.

TEA CLUB

Our Tea Club is a community-supported agriculture program which strengthens and celebrates the bond between our farm and tea lovers. Tea Club members contribute a monthly membership fee and, in exchange, become honorary owners of the farm. Tea Club members receive freshly harvested Obubu teas 4 times per year and are invited to join our many events and activities. To find out more, please visit ObubuTea.com and select Tea Club under Services.

WHOLESALE PROGRAM

Do you work in tea and would like to add Japanese teas to your selection? With our mission of spreading tea culture and of bringing Japanese tea to the world, Obubu is always happy to collaborate with tea entrepreneurs. You can rely on us for authentic and delicious Japanese tea, whatever your location or the size of your business! Visit our website at ObubuTea.com and select Wholesale under Services for more information.





SENCHA & GYOKURO

SENCHA



SENCHA OF THE SPRING SUN

A Sencha of the highest quality, Spring Sun is comprised of lovely dark green needles that create a sun-lit golden liquor. Medium-bodied with a long presence, it offers bright-tasting grassy notes with a delightful astringency. A delicious floral aftertaste reminiscent of crushed laurel persists. This tea is grown in full sunlight and harvested in spring.



SENCHA OF THE WIND

Wind brings a moss-like green into the cup, offering a notable aroma of willow bark and wet stone. With a beautifully cloudy liquor, it has a vegetal and gentle umami taste. The mouthfeel is thick and smooth. This tea is shaded from the sun for two weeks before harvest and is made from a traditional Zairai cultivar. A wonderful and mellow tea.



SENCHA OF THE EARTH

Sencha of the Earth is medium-bodied with a smooth quality. It creates a delicate bronze-hued liquor with a hay-like aroma mixed with light notes of chamomile. The taste is decidedly floral with a strong aftertaste evocative of honeysuckles. A perfect spring harvest tea!



SENCHA OF THE BRIGHTNESS

Pale yellow in colour, Brightness has a floral aroma with gentle tones of elderberry. It is a medium-bodied tea with a subtle umami taste and underlying notes of avocado and apricot. Before its summer harvest, it is shaded from the sun for two weeks which creates a smooth and airy Sencha.



SENCHA OF THE SUMMER SUN

Medium-light in body, Summer Sun has a light astringency with gentle kiwi undertones. The liquor is a bold brass yellow with an aroma of moist timber. The lingering aftertaste is floral and sharp. Grown in full sunshine and made from the summer harvest, Summer Sun is a bright July tea.



HEAVENLY DROP GYOKURO

Heavenly Drop Gyokuro is a rare tea with a silky and rich umami flavour accompanied by hints of caramel and a lingering melon aroma. Its elegant and slender dark green needles create a vibrantly pale green liquor. Shaded from the sun for three weeks before its spring harvest, Heavenly Drop Gyokuro is a truly luxurious tea.



KABUSE SENCHA

One of Obubu's highest grade teas, Kabuse Sencha is shaded for two weeks before being harvested in early spring. The liquor is jade-green in colour with a distinctive and intense lingering umami flavour. Kabuse Sencha is vegetal with subtle notes of spinach and a thick mouthfeel. It is illustrative of traditional high quality Japanese teas.



TENCHA

Medium heavy in body with a rounded quality, Tencha is rich in umami with underlying notes of zucchini and peach. Its light torques colour is accompanied by a pleasant herbal aroma with hints of parsley. Shaded for a month and usually ground to drinking grade Matcha, Tencha in leaf form is fairly rare.



MATCHA

DRINKING MATCHA



OKUMIDORI MATCHA

Rich and savory, Okumidori is delicately sweet with underlying elements of green pea and mango. Jade-green in the cup, it has a subtle coconut aroma. Made by slowly grinding Tencha leaves from the first harvest of the year on a stone mill, this is a magnificent Ceremonial Grade Matcha.



SAMIDORI MATCHA

Silky and smooth, Samidori has a subtle sweetness with undertones of banana and rosemary. Its piny-green colour is accompanied by a lovely avocado aroma. It is made by grinding Tencha leaves from the first harvest of the year and is perfect for enjoying a pure cup of Matcha.



GOKOU MATCHA

Rich and creamy, Gokou has light sweetness accompanied by notes of broccoli and peach. Its beautiful emerald-green colour is supplemented by a lingering aroma of banana. Made by grinding tencha from the first harvest of the year, it is one of the creamiest matchas available and is best enjoyed on its own.





PREMIUM COOKING MATCHA

Premium Cooking Matcha retains its extraordinary colour and flavour after baking. The process is the same as for making drinking-grade Matcha, but leaves from the Yabukita cultivar, a popular cultivar most commonly used for making Senchas, are utilised.



EXCELLENT COOKING MATCHA

This Matcha is a high grade cooking Matcha. Made from a summer harvest of the Yabukita cultivar, it is ground utilising the industrial method. With a distinct green colour, it is a perfect ingredient for both baking and cooking.



BASIC COOKING MATCHA

Basic Cooking Matcha was created for thrifty cooks! Using tea leaves from the autumn harvest, it is then ground by a ball mill. Its taste is astringent and bright, blending well with other ingredients.



GENMAICHA POWDER

This is Japan's beloved Genmaicha tea, ground to a powder! It has a pleasant roasted aroma and boasts of a buttery sweet taste with hints of peanut. It was created for cooking or baking, and now the possibilities are boundless!



HOJICHA POWDER

This is a powdered form of the popular roasted Japanese tea, Hojicha. It has a naturally sweet taste and a pleasantly woody aroma. Hojicha Powder is ground and packaged immediately, making it ideal for cooking and food production: for pastries, ice cream, breads, pasta and more!



WAKOUCHA POWDER

This is the rare Japanese tea – Wakoucha in a powder form. It has hints of dark chocolate and a pleasant honey-like aroma. Wakoucha Powder is processed as black tea and then finely ground. It is ideal for cooking and food production.

ROASTED TEAS

HOJICHA

HOJICHA GOLD



Hojicha Gold is a delicate tea, made by roasting spring Sencha tea leaves. It is exquisite in colour and aromatic in fragrance, with a gently roasted buttery sunflower taste. Its mellow elegance makes it a perfect meal accompaniment. It is low in caffeine and therefore also an enchanting evening tea.

HOJICHA AMBER



This Hojicha is quite unique! Made by roasting summer Sencha instead of the traditional Bancha leaves, Hojicha Amber reveals a much more intense firewood flavour, with lingering a walnut aftertaste. Low in caffeine, it is a delicious nighttime tea.

HOJICHA BASIC ROAST



A traditional Hojicha, Basic Roast has a rich, smoky flavour that is simultaneously sweet, roasted and round. Although it is a green tea, it retains none of the bitterness and is often an evening favorite!

HOJICHA DARK ROAST



Hojicha Dark Roast reveals a deep, smoky and slightly sweeter flavour with notes of vanilla and warm charcoal. As a dark roast, it is almost entirely caffeine-free and perfect for drinking at any time of the day or night.

KYOBANCHA

KYOBANCHA



Kyobancha is unique to the Kyoto region from which it gets the “Kyo” in its name. Harvested from leaves that have matured over the winter months it is considered the very last tea of the year. The leaves are roasted, producing a comforting and woody flavour. Kyobancha is a virtually caffeine-free tea that is light, refreshing and very easy to drink.

BLACK & OOLONG

~ OOLONG TEA



NEEDLE OOLONG

Medium-bodied with a rounded texture, our Oolong Needle has a fragrant aroma with a rich taste, slight bitterness, and a fresh green flavour profile. The production of Oolong Needle tea, involves light steaming, rolling, and drying. Compared to traditional Oolong tea, it is uniquely rolled into a needle-shape in the same manner as Japanese Sencha.

~ WAKOUCHA



PINE NEEDLE WAKOUCHA

This Wakoucha is a special needle-like Japanese black tea. Medium in body it has a lightly savory taste with some subtle astringency and underlying notes of molasses. The liquor has a beautiful copper colour with a lingering aroma of a freshly cut watermelon. In the production it has been rolled just like Sencha, that results in unique needled-shaped tea leaves. Pine Needle Wakoucha is a truly rare tea.



FERN SHOOT WAKOUCHA

Our Fern Shoot Wakoucha is one of the rare black teas cultivated in Japan. Light and medium-bodied, it has a subtle astringency with underlying notes of dark chocolate, honey and cinnamon. Its gorgeous crimson colour is supplemented by an inviting aroma of fresh timber. Made from tea cultivars rarely used for non-Japanese black teas, this is a delicate and refreshing tea.



HOJI WAKOUCHA

Hoji-Wakoucha is a roasted variation of our Japanese Black Tea - Wakoucha. Due to its roasted nature, it has a smoother top note with a subtle hint of citrus as it develops. It has the woody notes of Hojicha but retains the astringency and mild acidity in Wakoucha. Hoji-Wakoucha also leaves the citrus notes in your mouth right after drinking it, giving you a more refreshing experience.

KUKICHA

ROASTED



TSUGUMI KUKICHA

Medium-heavy in body with a lingering presence, Tsugumi has notes of pecans and chamomile. With a pale orange hue, this roasted Kukicha releases an aroma of wood, peat moss and toast. Produced from the veins and stems of Tencha leaves that are harvested in the summer, Tsugumi is roasted in order to bring out its unique flavours.



SUZUME KUKICHA

Smooth with a rounded finish, Suzume has a warm sweetness that hints of mocha. Pale pink in colour, this roasted Kukicha offers aromas of wood smoke and apricot. Made from the larger stems of summer harvest Tencha leaves, Suzume is a rustic and mellow tea.

UNROASTED



MEJIRO KUKICHA

Light in body with a smooth quality, Mejiro is subtly sweet with flavour notes of tomato and fresh nuts. It has a grassy aroma mixed with raw chestnuts. Striking pale yellow green in colour, Mejiro is the highest grade of Kukicha available and is made from the stems of the Tencha used to produce our drinking grade Matcha during the Spring harvest.



TSUBAME KUKICHA

Medium-bodied with a mild aftertaste, Tsubame has a dark sweetness with notable flavours of bark and molasses. Pale yellow in colour, Tsubame's liquor has a leafy aroma with honeyed hints. Made from the stems of summer Tencha leaves, this tea is a hardier and more resilient.



BANCHA & GENMAICHA

BANCHA



YANAGI BANCHA

Yanagi Bancha is light in body but rich in flavour. It has a slightly floral liquor with lingering notes of caramel and banana. Made from more mature leaves Yanagi Bancha remains one of the most common Japanese teas: very easy to drink and quite affordable.

GENMAICHA



GENMAICHA

Genmaicha is one of Japan's most popular teas made by mixing Yanagi Bancha leaves with roasted rice. This Genmaicha is brass yellow in colour, with a light astringency and a rounded finish. Its nutty pecan-like aroma and buttery sweet taste make it a very soothing and satisfying tea.



HOJI GENMAICHA

A delicious blend of roasted green tea and roasted Mochi brown rice. This tea combines the nice roasted flavour and sweetness of our Basic Hojicha and the nutty round taste of our roasted Genmai that reminds of Soba-cha (buckwheat tea). A soothing cup without any bitterness and a very low caffeine content.

GENMAI



OBUBU GENMAI

We isolated Genmaicha's delightful roasted rice and created Genmai. Made by roasting mochi rice, it is sweeter and crunchier than regular rice. You can add this Genmai to any tea of your choice, creating an original sibling of Genmaicha. Genmai can also be added as a satisfying garnish to salads, soups, sandwiches, or even eaten alone as a healthy snack.

SPECIALITY TEAS

TEA BAGS



KABUSE SENCHA TEA BAGS

Obubu's best-seller in a convenient tea bag format! One of Obubu's highest grade teas, Kabuse Sencha is shaded for two weeks before being harvested in spring. The liquor is jade-green in colour with a distinctive and intense lingering umami flavour. Kabuse Sencha is vegetal with subtle notes of spinach and a thick mouthfeel.



GENMAICHA TEA BAGS

The Genmaicha tea bag is the perfect choice for a busy tea-drinker. It is brass yellow in color, with a light astringency and a rounded finish. Its nutty pecan-like aroma and buttery sweet taste make it a very soothing and satisfying tea.



HOJICHA TEA BAGS

The perfect choice for a tea-drinker on the go! This Hojicha has a deep, smoky and slightly sweet flavour with notes of vanilla and warm charcoal. As a dark roast, it is almost entirely caffeine-free and perfect for drinking at any time of the day or night.

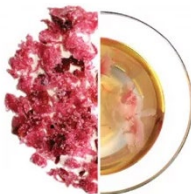
Our Tea Bags are a safe, non-toxic and 100% biodegradable material made from Soilon®, derived from vegetable products.

SAKURA TEAS



SWEET SAKURA TEA

Light and silky, Sweet Sakura Tea has notes of springtime and strawberry. A visual feast, its stunning pink petals unfurl in the cup, releasing their lingering floral aroma. This tea is made by preserving Japanese cherry blossoms in sugar. While the salty version is most commonly found in Japan, sweet Sakura Tea offers a breathtakingly beautiful Japanese tea experience.



SAKURA TEA

Light and smooth, this Sakura Tea is mildly salty with a floral aftertaste and plum undertones. A transparent pink expands in the cup revealing a flowery aroma with hints of the sea. This tea is made by preserving cherry blossoms in salt and plum vinegar. Its salty taste is common in Japan and the tea is most often used for celebrations and special occasions.



NATURAL TEAS

FROM OUR BLUE FOREST TEA GARDEN

The Natural Line at Obubu started with a unfortunately common opportunity. A local tea farmer wanted to retire and offered us their field. This came at a time when global uncertainties were affecting tea demand in Japan.

Located in the mountains around Wazuka, the tea field is about 20 minutes away via steep, narrow roads. This remote area is peaceful and surrounded by forest, where we often see wildlife, including deer near the gardens.

Our original plan was to create an organic garden, but obtaining Organic Certification takes three years. After discussing it within the Obubu team, we decided to try a different approach to produce high-quality teas without the complexities of organic certification. We chose to use a sustainable method by reusing trimmed tea leaves in the garden, offering a practical alternative for small-scale farmers who want to produce great Japanese teas.

Our goal is to provide a viable option different from traditional Organic Tea production, addressing both national and international challenges in tea farming. This method is about getting back to basics – focusing on sustainable, quality tea production from the ground up. Discover the Natural Line, where every cup offers a taste of Wazuka's serene landscape and our dedication to sustainable tea farming.



NATURAL GYOKURO

A rare tea with a silky and light umami flavour accompanied by a sweet grassy profile. This Gyokuro is grown naturally without synthetic materials and is shaded for 3 weeks before the harvest. Its beautiful dark green needles create a rich liquor. It is a truly wonderful tea.



NATURAL SENCHA

A quintessential Natural Japanese tea with a smooth and light umami flavour accompanied by a sweet grassy profile. Its elegant green needles create a vibrantly vivid green liquor. Processed from unshaded tea gardens this tea has a well balanced profile.



NATURAL OKUMIDORI MATCHA

Rich and savoury, Natural Okumidori is fresh and sweet with a creamy texture, this tea is a favourite among our staff members. Rich green in the cup, it has a subtle coconut aroma. Made by slowly grinding Tencha leaves from the first harvest of the year on a stone mill, this is a magnificent Ceremonial Grade Matcha.



NATURAL SAKURA SENCHA

A unique version of our delicious Natural Spring Sencha “Sencha of the Spring Sun” blended with wild Sakura (cherry) leaves and flowers for a most enchanting visual and taste experience. This limited edition Sencha will offer you a cup full of freshness and umami mixed with a fantastic floral aroma, characteristic of the Land of the Rising Sun.



NATURAL YANAGI BANCHA

Natural Yanagi Bancha is light in body and sweet in flavour. It has a slightly floral liquor with vegetal notes. The tea is grown and made from more mature leaves. It is very easy to drink, and is often served with a meal.



NATURAL GENMAICHA

Genmaicha is one of Japan’s most popular teas made by mixing Natural Yanagi Bancha leaves with organic certified roasted rice. This Natural Genmaicha is brass yellow in colour, with a long aftertaste and a buttery finish. It has notes of roasted almond and walnut making it a perfect pair with food.



NATURAL HOJICHA

Natural Hojicha is light and refreshing with accompanying pleasant roasty notes. It is grown naturally without synthetic materials and made by roasting Bancha. A great choice by itself or together with a meal.



NATURAL NEEDLE OOLONG

Medium-bodied with a rounded texture, our Oolong Needle has a fragrant aroma with a complex taste. The production of Oolong Needle tea, involves light steaming, rolling, and drying. Compared to traditional Oolong tea, it is uniquely rolled into a needle-shape in the same manner as Japanese Sencha.



NATURAL BLACK GYOKURO

A rare find with an exquisite floral palate, this black tea is made from the highest grade of shaded tea leaves. This type of tea is unheard of and we believe first created by our staff member George Guttridge-Smith in 2020. Shaded from the sun for three weeks before its spring harvest, the raw material is the highest quality before undergoing black tea processing.

ORGANIC TEAS

ORGANIC SENCHA



ORGANIC SENCHA

Organic Sencha's dry leaf gives off an earthy peat-like aroma. The liquor is bright rye yellow and has a sweet honey aroma. The tea has a fresh and brisk green taste with a present astringency carrying notes of chives. It is grown organically and harvested in the spring.



ORGANIC KABUSE SENCHA

Organic Kabuse Sencha has a rich and sweet dry leaf aroma. The liquor is lively and bold, grassy and floral with a light astringency. The delicious aftertaste lingers revealing further umami and floral notes. Grown without pesticides and shaded from the sun for two weeks, this is a wonderful high grade tea.



ORGANIC FUKAMUSHICHA

Organic Fukamushicha is rich and grassy with walnut and vegetal tones. Very easy to drink, it has a slight astringency and a bright floral forest-y aftertaste. It is grown organically and, as the word Fukamushi indicates, was steamed for a longer duration than Obubu's other Senchas.

ORGANIC MATCHA



ORGANIC FINE MATCHA

Rich and a sharp, this Matcha offers a light astringency with subtle hints of green apple and Brussel sprout. Its vibrant green colour is supplemented by a fruity aroma. Grown organically and then ground to a fine powder, it is a great choice for drinking on its own.



ORGANIC BASIC MATCHA

Organic Basic Matcha is great for cooking. It is harvested in a later season and ground by a ballmill. The tea has a pleasant astringency that blends well with other ingredients and helps to keep the character of the tea present.

ORGANIC ROASTED TEAS



ORGANIC HOJICHA

This Organic Hojicha is characterized by its intense woody aroma. Light in body with a smooth velvet quality, it remains sweet with subtle notes of almond. Grown organically and made by roasting Bancha, it offers a delicious warming experience.



ORGANIC KYOBANCHA

Produced from the last harvest of the year, Organic Kyobancha has a gentle roasted flavour. Its warm earthy fragrance and light brown liquor bring to mind a sunny autumn day. Grown organically, it provides one of the light and soft tea experience.

ORGANIC BANCHA & GENMAICHA



ORGANIC YANAGI BANCHA

Organic Bancha is quite smooth and light, with a subtle astringency and gentle whispers of rhubarb. It appears willow-green in the cup and gives off an herbal aroma reminiscent of oregano. Grown organically and harvested between the main Sencha seasons, it is a refreshing lower-grade tea.



ORGANIC GENMAICHA

Organic Genmaicha offers a naturally sweet taste with notable hints of melon and chamomile. Bright yellow with a honey hue, its aroma includes slight hints of pistachio. Made by mixing Organic Bancha with roasted rice, it is a perfect “comfort” tea.

TEA STEEPING TIPS

Below are some of our steeping tips to help you enjoy the myriad flavours of Japanese tea! High-quality Japanese green tea can be resteepped multiple times. All you need to do is to raise the water temperature with each steeping in order to enjoy the full palette of flavours.



HOT WATER BREW

Water amount: 180 cc / 180 ml / 1 tea cup / 6 oz

Water temperature: 90–100 ° C / 194–212 ° F

Amount of tea leaves: 5 g / 1 tbsp

1. Place dry tea leaves in teapot.
2. Pour hot water in teapot in a circular motion in order to soak all tea leaves evenly.
3. Wait 25–30 seconds (the longer you wait, the stronger the tea will be).
4. Pour into cup and enjoy!

WARM WATER BREW

Recommended for Gyokuro
and High Quality Sencha

Water amount: 80 cc / 80 ml / 1/3 cup / 3 oz

Water temperature: 60–70 ° C / 140–156 ° F

Amount of tea leaves: 5 g / 1 tbsp

1. Pour warm water into empty teapot.
2. When teapot is warm, pour water into tea cup. This will enable you to warm the cup while cooling the water.
3. Place dry tea leaves in teapot and wait 1 minute. After several seconds, lift lid and inhale the flavours of the tea leaves.
4. Pour water from tea cup back into teapot in a circular motion in order to soak all tea leaves evenly.
5. Wait 1 to 1.5 minutes (the longer you wait, the stronger the tea will be).
6. Pour into cup and enjoy!



COLD WATER BREW

Recommended for Hojicha,
Genmaicha, and Wakoucha

Water amount: 1000 cc / 1 L / 4 cups / 34 oz

Water temperature: 5–20 ° C / 41–68 ° F

Amount of tea leaves: 10 g / 2 tbsp

1. Place dry tea leaves into pitcher (you can also use a tea strainer or tea bag).
2. Pour cold water over tea leaves.
3. Cover and refrigerate for 2 hours or overnight.
4. Pour into cup and enjoy!



ICE BREW

Recommended for Kabuse Sencha

Water amount: 10 ice cubes

Water temperature: 0 ° C / 32 ° F

Amount of tea leaves: 8 g / 1.5 tbsp

1. Place dry tea leaves into a glass.
2. Place ice cubes on top of tea leaves.
3. Wait 30 to 60 minutes at room temperature for ice to melt.
4. Collect melted drops into tea cup and enjoy
The Essence of Tea!

HOT BREW OVER ICE

Recommended for Sencha of the Summer Sun

Water Amount 180ml

Water Temperature 90–100 ° C / 194–212 ° F

Ice Amount - 10 Ice Cubes

Amount of tea leaves 12g / 2 tbsp

1. Place dry tea leaves in teapot.
2. Pour hot water in teapot in a circular motion in order to soak all tea leaves evenly.
3. Wait 2-3 minutes (the longer you wait, the crisper profile the tea will have).
4. While waiting, put the ice into the pitcher
5. Pour the tea over the ice cubes to cool the tea and wait for 30 seconds
6. Pour into cups and enjoy!





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TEA NOTES

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