

Captivated by Green Tea Leaves (Thoughts from Matsushita Tea Garden)

Matsushita Tea Garden is an organic tea farm run by a family. Our business is to create many ways to enjoy organic tea. A young couple started to grow green tea more than one hundred years ago. They used hoes and plows to make their tea farm in forest-covered mountains. The husband's father was a master of making hand-rolled tea. He taught and spread the technique as he continued to plant tea seedlings.

Their green tea farm started in this way because they were captivated by green tea leaves!

The couple was blessed with children. They researched and tried raising many different kinds of seedlings with their growing children. It was the beginning of the time that the green tea industry started to recognize the concept of 'varieties.'

The couple received an award for 'Yabukita' variety at a national green tea competition 70 years ago.

60 years later, the successor started to focus on cultivating organic soil with abundant microorganisms instead of spraying pesticides to produce a more environmentally friendly green tea. They realized that green tea can have its distinctive flavor from naturally fertile soil.

The chain of life continues as parent trees produce new leaves on them. One gram of good soil is said to contain 100 million microorganisms. Microorganisms nurture soil. Trees extend their roots deep down into the soil to absorb the nutrients.

The leaves spread under the sun to perform photosynthesis. The superb taste of tea full of functional ingredients is produced by a work of nature.

There are all kinds of green tea farms according to each landscape, climate, and farmers' preferences in Japan. There are beautiful green tea farms without any weeds or pests in each season. With the advancement of cultivation technology, it has become possible to grow green tea with less time and effort compared to a long time ago.

Despite this main stream, Matsushita Tea Garden enjoys the time and effort to produce green tea by promoting natural ecosystems. We have been working on new ways of manufacturing and products by careful observation of the farm.

The same tea bush can produce many different kinds of flavors such as green tea, black tea, and oolong tea. Interestingly, the aroma of famous high-end tea called 'Oriental Beauty' is produced by the process of natural pest damage.

Tea leaves contain abundant functional ingredients. You can enjoy it cold, hot or even foamed. Amazingly it is possible to make seven different colors from the leaves.

Green tea has been always in the heart of Japanese culture and hospitality.

Green tea can also help maintain your healthy eating habit.

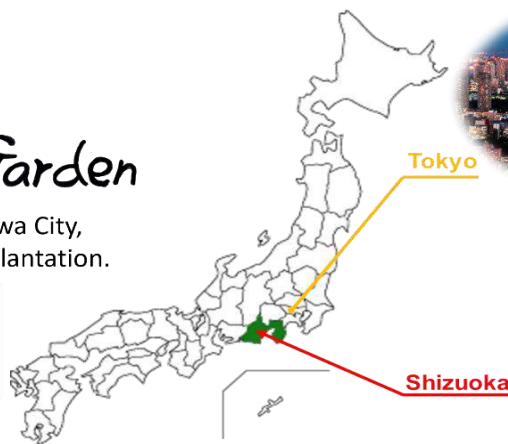
Now we, as the successors, are progressing technological renovation 100 years since its establishment. We have worked hard to produce high quality traditional sencha and organic matcha as well as Japanese tea liqueur and its non-alcohol version.

Enjoy our 100% homegrown and manufactured organic tea!

You can feel our spirits captivated by green tea leaves...

Organic Farm Matsushita Tea Garden

From Shizuoka prefecture, Kakegawa City,
60 tons produced from 24ha of tea plantation.



Good taste and flavor are both derived from good soil.
Organic tea produced by well planned cultivation management.

We started to produce hand-rolled tea more than 100 years ago. We also began producing Japanese black tea and oolong tea when we totally switched to organic farming. We even discovered the sweet fragrance after fermentation due to certain pests. One day we had a tea ceremony to thank all the workers for pulling weeds at our organic farm. One lady hinted that we should have included matcha in the ceremony. The suggestion sparked a desire in my soul to establish a tea leaf research center and to devote myself to tea leaf processing methods. Three years later, the god of tea led me to invent a new method of boiling cell fluid of the leaves. This special method supported by the pharmaceutical industry was against the rules of the tea industry at that time. Leaves are pulverized to 10 microns and are passed through No.100 mesh sieve to create smooth and creamy organic matcha. The method has been patented by Japanese government and now products by this method are widely used in tea ceremonies and for making dessert items. The pulverization processing technique can be applied to production of sencha, roasted green tea, brown rice tea, and Japanese black tea. They all developed to be powdered tea.



Once tasty organic tea is ready, the next step is to explore how to enjoy the tea by researching extracting method. Tea set “Kiss to Mt. Fuji” is our original chinaware without a strainer to enjoy the authentic Japanese tea by an unique extraction technique.

We also started to produce Japanese green tea liquor and its non-alcohol version since 2022.

The taste, flavor and color of tea are all extracted the best way adhering to the food safety system code ISO22000.

Cheering with Japanese green tea is our passion to enjoy tea life. Green tea has functional ingredients for our health, not only the great taste to enjoy. We primarily offer only reservation sales as our own organic cultivation and management has a limit to the quantity of the products.

The direct sales between our tea garden and consumers help us to boost the quality of products with SDGs. Most of all, the smiles of the people enjoying our tea truly support our production.

We send samples. However, there is no need to receive the samples just in case you are not satisfied with our reserved products.

Order production is the most effective trade to maintain the freshness of our wholehearted superb Japanese tea.

We offer happiness and great taste of tea.

Please contact us and visit our garden!



We hope that through our relationship we can contribute to the health of humanity.

