

6/10 (火)・11 (水) 鹿児島県 | ブース風景-1

## 試飲 | 紹介パネル・提供茶葉

### かごしま茶 (煎茶)

浅蒸し製法のため黄金色のすっきりとした水色です。リーフ茶となる鹿児島県の一番茶では収穫前に茶畑に覆いをするため、うま味が強い。浅蒸し製法の多い北薩地域は昼夜の寒暖差がある冷涼な地域であるため香り高いお茶が育ちます。

### 知覧茶 (深蒸し茶)

「さみどり」という品種を深蒸し製法で加工したお茶は、醇麗な深みのある緑の水色が特徴で、コクのある味が特徴です。冷で抽出すると、舌淡味を感じるカテキンやカフェインの抽出が抑えられます。また水色は澄んだ青みの強い色となり、うま味成分のアミノ酸含有量が多く、カテキン含有量が少ないことから渋みが少なく甘みを感じられます。

### ほうじ茶

一般的に番茶や下級煎茶を強火で焙煎したのですが、本品は一番茶の番茶を強火で焙煎したものです。ほうじ茶特有の香ばしい香りと味はさっぱりとしています。脂っこい食事などのお口直しに適しています。熱湯で抽出して急冷しても美味しく飲めます。水色、香り共に緑茶とは違う独特なものです。

### Kagoshima-cha (Sencha)

With the light-steaming method, the tea has a clear golden infusion. In Kagoshima Prefecture, the first flush tea is shaded before harvesting, enhancing its umami flavor. The Northern Satsuma region, where the light-steaming method is commonly used, has a cool climate with significant temperature differences between day and night, allowing for the cultivation of highly aromatic tea.

### Chiran-cha (Fukamushicha)

Tea made from the Saemidori cultivar, processed using the deep-steaming method, is characterized by its beautiful, rich green infusion and full-bodied flavor. When brewed with cold water, the extraction of catechins and caffeine—responsible for bitterness and astringency—is suppressed. Additionally, the infusion takes on a clear, deep bluish-green color, and with its high amino acid content and low catechin levels, it offers a mild sweetness with minimal astringency.

### Hojicha

Generally, hōjicha refers to bancha or lower-grade sencha that has been roasted over high heat. However, this particular tea is made by roasting first flush bancha at high temperatures. As a result, both its infusion color and aroma are distinctly different from regular green tea. Hōjicha's characteristic roasted fragrance and flavor are light and refreshing, making it ideal for cleansing the palate after rich or oily meals. It can also be brewed with boiling water and quickly cooled for a delicious iced tea.

鹿児島県  
Kagoshima



# 実施記録 鹿児島-2

6/10 (火) ・ 11 (水) 鹿児島県 | ブース風景-2



6/12 (木)・13 (金) 静岡県 | ブース風景-1

## 試飲 | 紹介パネル・提供茶葉

### 川根茶

お茶の生葉を「蒸し、揉み、乾燥」させ、うま味と香りを凝縮させていく製法で造られたお茶が「普通煎茶」です。深蒸しとの比較から「浅蒸し煎茶」と呼ばれることもあります。大井川上流の山間地である川根茶の「やぶきた」煎茶は「山のお茶」の良さや個性を感じさせるお茶です。「やぶきた」は日本で最もポピュラーな品種で、甘みと渋みのバランスが良く、香りや水色にも優れます。

### 煎茶 (藤枝かおり)

緑茶であるのに花の香りがするお茶で、品種名は「藤枝かおり」です。若い女性たちに人気なオシャレな緑茶です。ジャスミンのような花の香りの成分を含み、丸く濃厚な味わいが特徴です。香りも味も余韻が長く続き、緑茶のイメージをくつがえします。

### 和紅茶 (藤枝かおり)

和紅茶は緑茶と同じ茶葉から作ることが出来ます。輸入紅茶と比べて、渋みや苦みが少なく、ミルクや砂糖を入れてもストレートで味わうことが出来ます。ほんのり、自然の甘みを感じる事が出来ます。この和紅茶の品種は「藤枝かおり」です。緑茶との風味の違いを楽しむことも面白いです。

### Kawane tea

Ordinary sencha is made by steaming, rolling, and drying freshly picked tea leaves—a process that concentrates the tea's umami and aroma. Compared to deep-steamed teas, this style is often referred to as lightly steamed sencha. Grown in the mountainous upper reaches of the Oi River, Kawane's "Yabukita" sencha embodies the unique charm and character of "mountain tea." "Yabukita" is the most common tea cultivar in Japan, known for its excellent balance of sweetness and astringency, as well as its vibrant color and fragrance.

### Sencha (Fujieda Kaori)

Despite being a green tea, this sencha surprises with its floral aroma—thanks to the cultivar "Fuji Kaori." Its jasmine-like fragrance and rich, rounded flavor have made it particularly popular among younger women seeking a more stylish, modern tea experience. The aroma and flavor both linger beautifully, offering a refreshing departure from the typical image of green tea.

### Wakocha (Fujieda Kaori)

Wakocha (Japanese black tea) is made from the same leaves as green tea but processed differently. Compared to imported black tea, it is notably smoother, with little bitterness or astringency—making it enjoyable straight, without the need for milk or sugar. This particular tea is also made from the Fuji Kaori cultivar, offering a hint of natural sweetness. It's a delightful way to explore the contrast between green and black teas made from the same leaves.

静岡県  
Shizuoka



Today's Japanese Tea

さあ、お茶をどうぞ。  
Have a cup of tea—just as you are.



# 実施記録 静岡-2

6/12 (木) ・ 13 (金) 静岡県 | ブース風景-2

