

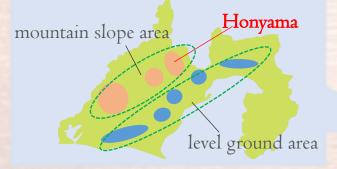
## Green Tea in Honyama

Shizuoka Prefecture is the largest producer of green tea in Japan. There are eight production areas of green tea in Shizuoka. The rich sweet taste and mellow flavour of the tea is a result of the leaves being grown on the mountain slopes of Japan. The shape of these area helps to produce temperature gap and make river fog. The fog covers the tea leaves and prevent the leaves from sunlight. Sweet taste and high quality of leaves are grown in these environment. One of them is the Honyama area, the first producer of Shizuoka green tea and an ideal location for the cultivation of this type of tea.

On the other hand, the production area of green tea on the level ground features a bitter and strong taste. Green tea companies are prepared to pay more money for rich and sweet tasting high quality tea.

As a result, green tea leaves produced in the Honyama area is the highest average unit price in Shizuoka.

## Green tea production areas in Shizuoka



Shizuoka Prefecture



Honyama has the highest price of green tea in Shizuoka

Tea leaves produced on the mountain slopes

Honyama



Average unit price of green tea leaves in Shizuoka



It is also known that the tea from this area was the favourite of famous Japanese Shogun, Ieyasu Tokugawa. He was attracted by the unique flavour of the tea. The Shizuoka green tea industry history describes the story that Shogun used the tea come from this area.



Ieyasu Tokugawa

## Deep-Steamed Green Tea

There are two processes of manufacturing green tea. One is deep steaming and the other is light steaming.

The deep steaming process takes longer to steam leaves than the light steaming process. It removes bitterness from leaves and causes the leaves to become powdery. That helps to bring out more of the nutrition within leaves, a rich green colour and a rich, mellow taste.

The light steamed green tea has a refreshing flavour and the leaves have a needle-like shape.



Deep-Steaming Machine