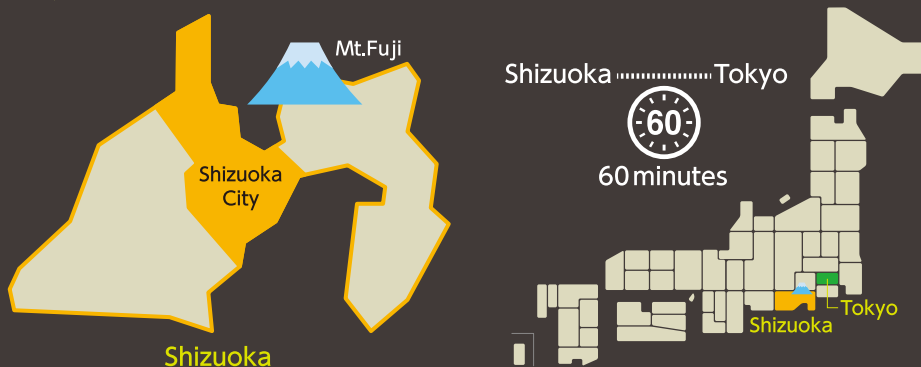


**Never Heard of  
"Shizuoka, City of Green Tea"?  
Read This First!**



## What Makes Shizuoka City's Green Tea Special?



Shizuoka is a scenic city about 150km west of the Capital of Tokyo, or about an hour's ride by bullet train. The city looks up at Mt. Fuji in the east, and out onto the Pacific Ocean in the south. One of Shizuoka City's trademark agricultural products is green tea.

Green tea in Shizuoka City began in 1241, when local-born Buddhist monk, Shoichi Kokushi, brought back tea seeds from China and planted them in the mountains. Since then, Shizuoka's tea fields have spread from the mountain regions to the foot of Nihondaira, approaching the Pacific Ocean.

As much of the city's tea comes from the steep mountain slopes, it is also known as "mountain tea". River mist gathers on the mountain tea fields, and the temperature changes drastically from dawn to dusk, resulting in supple, high-quality tea leaves. In order to accentuate the unique quality of these leaves, a shortened steaming time is used with much of the tea produced in the city, resulting in "*asamushi cha*", or lightly-steamed tea. *Asamushi cha* leaves become needle-shaped, and result in a clear tea, with an invigorating fragrance, and a rich *umami* flavor.



"Asamushi cha" (lightly-steamed tea)



Needle-shaped leaves



A view of tea picking on the steep mountain slopes

## What Makes Shizuoka the "City of Green Tea"?

- Shizuoka City has 850 tea farmers (Source: MAFF "Census of Agriculture and Forestry" 2020). It is one of the biggest producers of tea in the country.
- Shizuoka City residents have been the biggest consumers of green tea in Japan for 4 years running. (Source: MIC Family Income and Expenditure Survey 2018-2021) On average, each household buys over 2kg of tea per year.
- Shizuoka City is home to the Shizuoka Tea Market, where green tea is traded, and has over 100 tea merchants. Tea from all over Japan comes into the city, where it gets processed and shipped, making Shizuoka one of the biggest tea distribution centers in the country.
- Shizuoka City has enacted a local law called the "Shizuoka Municipal Ordinance: Aiming to be Japan's Number 1 Place for Tea" in which we designated a citywide "Green Tea Day". Shoichi Kokushi's birthday, 1 November, has been designated "Green Tea Day" in the city.
- Many elementary schools in the city have tea-brewing lessons as part of their curriculums.
- There are over 20 tea-colored taxis operating in the city. There might be a pleasant surprise waiting for those who catch a ride.



Statue of the Buddhist monk, Shoichi Kokushi



Trading at the Tea Market



Tea Brewing Lesson



Green Tea Taxis



Check here for more details and the latest info regarding Shizuoka, City of Green Tea!



City of Green Tea Promotion Section,  
Agricultural Policy Division, Shizuoka City Hall



## Experiences for All Five Senses (Green Tea Tourism)

Come and experience “Green Tea Tourism” in Shizuoka City, where tea farmers and merchants abound. Encounter sights, experiences, people, and skills of the tea making process unique to the City of Green Tea.

Enjoy things like factory visits, tea tasting, breathtaking views, and, of course, tea picking in over 20 different locations. Take the kind of hands-on excursion only possible in the homeland of “*ocha*”, and experience green tea with all five senses.



Tea Picking



Tea Tasting and Comparison



Breathtaking Views of Tea Fields  
(Mt. Fuji in a Sea of Clouds)



## How to Brew the Tastiest Green Tea

- 1 Pour boiling water into a *yuzamashi* (cooling pitcher) and let it cool to about 90°C.  
\* If you use tap water, make sure the scent of chlorine has dissipated.  
\* Use about 60ml of water per drinker.
- 2 Pour the water from the *yuzamashi* into the *chawan* (tea cups), letting it cool to about 80°C.
- 3 Put tea leaves into a *kyusu* (tea pot). Use 5g for a single drinker, or 3g per person for 2-3 drinkers.  
\* One teaspoon of leaves is about 2-3g
- 4 Pour the hot water from the *chawan* into the *kyusu*, and wait about one minute.  
The temperature should be about 70°C.
- 5 Pour the tea into the *chawan* in small, equal increments, moving between cups until the very last drop has been poured. After this first serving, remove the lid of the *kyusu* to prevent the leaves from sweating.
- 6 For the second serving, refill the *kyusu* with 80°C water and wait only about 10 seconds before serving.
- 7 For the third serving, refill the *kyusu* with 90°C water and serve immediately.

