



Beautiful dark green and sweet tea leaves
called "Green Diamonds"

日本一早い
グリーン
ダイヤモンド

錦江湾と対岸の開聞岳を望む山の斜面で陽光に輝く茶畑。風の流れが程よく冷気がたまりにくいので、お茶の大敵である霜の被害を受けにくく、質の良いお茶が育ち、日本本土で一番早く新茶を収穫できます。鹿児島県でいち早く深蒸し茶の栽培を始めた大根占地区。この地域のお茶は深蒸し特有の甘みに加え、緑色が濃く美しいことから「緑のダイヤモンド」と呼ばれています。栽培・製茶を担うのは、契約農家の今隈幸洋茶師。栽培の要となる土づくりでは独自の肥料設計で配合した発酵肥料を使い、茶樹間の通気性を良くするための手入れなど、日々五感を研ぎ澄ましてお茶と向き合っています。今隈茶師が手と心を通わせて育んだお茶は香り高く、まろやかな旨みと奥深い余韻が国内外で高く評価されています。

Tea fields shining in the sunlight on a mountain slope with a view of Kinko Bay and Mt. Kaimon on the opposite shore. The steady breeze prevents cold air from accumulating, making the leaves less susceptible to frost damage, which would be detrimental to the tea, and thus, better quality tea can be grown here. It became the earliest harvest in Japan. The Oonejime district was one of the first in Kagoshima Prefecture to begin cultivating deep-steamed tea. In addition to deep-steamed tea's characteristic sweetness, tea from this region is called "Green Diamonds" because of the beautiful dark green color of the leaves. Our tea is cultivated and produced by Yukihiro Imaguma, a contracted farmer and tea master. In developing the soil, an essential element of tea cultivation, he uses fermented fertilizer made according to his own unique formula, and he also regularly maintains the tea plants to improve ventilation as he utilizes all five of his keenly honed senses in his everyday work with tea. This tea, cultivated by the tea master Imaguma with his own hands and heart is highly valued both in Japan and abroad for its fragrance, mild flavor, and deep aftertaste.



茶師 今隈幸洋 監修 Supervised by tea master Yukihiro Imaguma

〔受賞歴〕

2009年 第13回全国手もみ茶技術競技会 第3位
2014年 日本茶AWARD プラチナ賞受賞 深蒸し煎茶部門
2018年 日本茶AWARD ファインプロダクト賞受賞 深蒸し煎茶部門
2021年 ジャパニーズティー・セレクション・パリ 銅賞受賞 きらり31

〔Award History〕

2009 13th National Tea Hand-Rolling Competition: 3rd Place
2014 Nihoncha Award: Platinum Prize, Deep-Steamed Green Tea Category
2018 Nihoncha Award: Fine Product Prize, Deep-Steamed Green Tea Category
2021 Japanese Tea Selection Paris: Bronze Prize, Kirari 31



食のアイデンティティでつながる
錦江町×世界

Bringing together Kinko Town and
the world through food identity



旧中学校をリニューアルした
錦江町のオフィスから世界へ

私たちは鹿児島県錦江町の優れた資源を発掘し、日本全国・世界各地の人々の健康や文化＝食のアイデンティティとマッチした商品の開発から販売・輸出に取り組んでいます。

From an office in a repurposed junior high school
building in Kinko Town to the world

We are working to discover the excellent resources of Kinko Town in Kagoshima Prefecture, and utilize them to develop, market, and export products suited to the health and culture (food identity) of people throughout Japan and around the world.

Hojicha
brewed with milk

This aromatic and flavorful roasted green tea is
perfect for making with milk to enjoy a latte.
The powdered formulation mixes easily
and gives you a smooth texture.



鹿児島県錦江町産ほうじ茶
茶師 今隈幸洋 監修

Roasted green tea from Kinko Town, Kagoshima Prefecture
Supervised by tea master Yukihiro Imaguma

ミルクで淹れる
ほうじ茶
香ばしくてコクの深いほうじ茶は
ミルクで淹れてラテにぴったり。
溶けやすく口当たりの良い
パウダーにしました。

Sugar-free
Powder type
Delicious both
hot or iced

無糖
パウダータイプ
ホットでも
アイスでも

本格的なほうじ茶ラテで心満たされるひととき
Enjoy a moment of complete satisfaction with an authentic Hojicha latte

日本でも有数のお茶の優良産地である鹿児島県錦江町。卓越した技術と信念を持つ契約農家と手を携え、香り高く旨みの強い茶葉を厳選しました。じっくり焙煎した香ばしさと深いコクの際立つ濃厚なほうじ茶は、ミルクで淹れてほうじ茶ラテがおすすめ。本格的なほうじ茶の風味を生かしつつ、現代のライフスタイルに合わせて、溶けやすく口当たりの良い粉末茶に仕上げました。ほうじ茶ラテの贅沢な味わいに心満たされるひとときをご堪能ください。

Kinko Town in Kagoshima Prefecture is one of Japan's premier tea growing areas. We work hand-in-hand with contracted farmers with outstanding skills and conviction, carefully selecting tea leaves that are highly fragrant and flavorful. Our recommendation is to combine the distinctive slow-roasted aroma and deep, rich taste of roasted green tea with milk for a delicious Hojicha latte. We have created a powdered tea that mixes effortlessly and has a pleasing texture, giving you the flavor of authentic roasted green tea in a form that suits modern lifestyles. The luxurious taste of a Hojicha latte is a great way to enjoy a moment of heartfelt contentment.



お好みで甘味料を
加えても美味しい♪
Add sweetener to your liking!



緑のダイヤモンドと呼ばれる
深蒸し茶の詳細は裏面へ
Please see the back for more
information about the deep-steamed
tea called "Green Diamonds".



光陽オリेंटジャパン株式会社 Koyo Orient Japan Co., Ltd.

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