

A lingering sweetness from a delightful tea Blissing moments



Kinkō-cho tea

The first flush green tea in mainland Japan
An aromatic and mildly sweet taste



Kagoshima Prefecture is the second largest tea-producing area in Japan after Shizuoka. It is said that tea cultivation began in Kagoshima Prefecture during the Kamakura period (1185-1333), before the development of full-scale production as an industry in the Meiji period (1868-1912).

Two major tea-producing areas, Shizuoka and Kagoshima share the common feature of volcanic plateaus spread widely across the lands.

Our town is blessed with the optimum conditions for tea cultivation owing to its volcanic ash plateau with good drainage, in addition to its warm climate.

Indeed, fine tea is produced through the blessings of the volcanoes, warm climate, and the constant efforts of artisans put their heart and soul into producing tea.

**The skills and souls of artisans
which inhabit this lush green land**

**The sea breeze and blessings of the plateau bring
the pride of Kinkō-cho, Kagoshima Prefecture**





Coast-town Ōnejime tea

The first flush green tea in mainland Japan

A rich, fragrant, and mildly sweet taste

In the coastal town of Ōnejime, the picking of new tea leaves starts earlier than anywhere else in mainland Japan due to its warm climate. Therefore, you can enjoy the first flush tea ahead of other areas.

In addition, Ōnejime town is the first place in Kagoshima Prefecture to produce deep-steamed tea. It is possible to control the bitterness by fully steaming the soft, fat tea leaves and turning it into a sweeter-tasting tea. Ōnejime tea is called “Green diamond” because of its beautiful deep green color, in addition to the characteristic sweetness of deep-steamed tea.



Mountain-town Tashiro tea

This tea grown in a cold upland area among the mountains has a refreshing sweetness and rich aroma

Located at an altitude of 400m, the mountain town of Tashiro benefits from land that is optimal for tea cultivation due to the extremes of temperature. This historic tea-producing town has records from before the Meiji era showing that the Shimazu clan, who has held their territory across the prefecture collected tea as a tax instead of rice. It was during the Taisho era that the name “Tashiro tea” first became widely known, both within and outside of Kagoshima Prefecture, owing to its quality. Tea merchants in Kyoto would even request Tashiro tea due to it being as good as Uji tea, which is the finest tea in Kyoto. Since the cool climate also lends itself well to organic cultivation, producers in Tashiro town have been focusing on organic tea cultivation in recent years.



Kinko-cho, Kagoshima Prefecture

<https://www.town.kinko.lg.jp/kinko-tea/en/>

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