

Agricultural Production in Saitama





Sophisticated and Renowned Tea from Saitama

The secret of Sayama-cha's rich taste lies hidden in its production process. This tea's cultivation process is similar to a fine winery, with growing, roasting, production, and distribution all managed by the same producer. Each producer continues to maintain and improve upon Sayama-cha's taste while preserving 800 years of tea history.



[Exceptional Quality]

Sayama-cha is created using a unique roasting process to produce clear golden tea with a rustic aroma and a rich, full-bodied taste.





Season

Year-round

*Shin-cha Harvest Season: Starting from May

*Shin-cha, the first tea of the season, is made using tea sprouts. This tea is known for its refreshing fragrance, rich flavor, and sweetness.

HOME FUKAYA NEGI SAIGYOKU PEAR SAYAMA CHA BONSAI