



MOYA

ORGANIC
GREEN LEAF TEAS



The unique qualities of green tea have been known for centuries. Green tea is rich in potassium, calcium, manganese and vitamins A, B, C, E, alkaloids, catechins and amino acids such as theanine.

Green tea consumption and longer lifespan

Catechins contained in green have proven antibacterial and antiviral qualities. They help our organism cleanse itself from heavy metal residue and they work as powerful antioxidants. The antioxidant nature of green tea contributes in a major reduction of cardiovascular morbidity.

Green tea: a heart protector

Numerous epidemiologic studies have shown that green tea helps reduce systolic blood pressure and LDL cholesterol. Green tea polyphenols also inhibit the absorption of lipids from the intestines and facilitate the conversion of cholesterol into bile acids. Consumption of green tea is associated with blood vessel relaxation making it a natural cardioprotective beverage that reduces risks of infarction and coronary disease.

Green tea and healthy skin

Green tea catechins reduce systemic inflammation and provide direct protection against UV-induced inflammatory damage that causes acne. Throughout the recent years green tea's effects on cancer, especially skin cancer, have been substantially reported linking EGCG and other catechins contained in tea leaves to successful cancer prevention.

Green tea is made from unoxidized leaves and is one of the less processed types of tea. It therefore contains the most antioxidants and beneficial polyphenols and is considered one of the world's healthiest drinks.

Subtle energy booster

Caffeine found in green tea acts as a natural energy booster and paired with the stabilizing effects of L-theanine it helps us maintain concentration for longer periods of time. Caffeine levels vary depending on the type of green tea with very low levels found in kukicha and hojicha, higher in sencha and ultimately the highest in first harvest matcha.


Green tea & weight loss

Scientific research proves that catechins and caffeine contained in green tea help elevate the metabolism rate, increase fat oxidation and improve insulin activity. Green tea is therefore seen as a perfect complement to everyday meals that stimulates weight loss.



The world of Japanese tea is truly diverse and at Moya we strive to bring you a rich variety and highest quality of what Japanese organic teas have to offer. Making sure, along the way, that our teas are delivered at peak freshness.

Hitomi Saito
Co-founder of Moya Tea

The background of the entire page is a close-up photograph of a wooden surface. Scattered across the wood are numerous green tea leaves, some whole and some broken. In the lower right quadrant, there is a small, shallow wooden bowl filled with tea leaves. The lighting is warm and natural, highlighting the textures of the wood and the vibrant green of the tea.

Moya is a brand of authentic Japanese organic green tea from Uji & Kagoshima regions known for the cultivation of highest quality green tea. Here the tea plants have ideal conditions for growth thanks to hills providing good sunlight, frequent mists that protect delicate leaves from frost and high amount of rainfall.

Moya Tea, founded by Hitomi Saito, is meticulously cultivated and harvested on small family-owned organic tea fields. It is then processed locally in Japan, hermetically packaged and dispatched in small batches to assure peak freshness for all our grades.

This helps preserve all the qualities of the tea leaf and maintain high levels of minerals and antioxidants. Our teas quality is proven by rigorous standards and organic certification.

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ORGANIC SENCHA NO. 21

煎茶

Sweet and invigorating organic green tea with a grassy and slightly salty flavour. It is the most popular tea in Japan and a perfect gentle introduction to the joys of green teas. When infused, Sencha No. 21 gives a full-bodied flavour and a greenish golden colour. Sencha makes a perfect morning tea.



ORGANIC GENMAICHA

玄米茶

A traditional blend of organic sencha green tea and grains of roasted popped brown rice. When steeped, it produces a refreshing, butter-sweet flavor, nutty aroma and a light-yellow hue. Genmaicha is known to help the digestive system and is traditionally consumed with meals.



ORGANIC HOJICHA

ほうじ茶

A Japanese invention, hojicha is made by roasting sencha green tea leaves. When grilled, the tea leaves take on a crimson brown colour and a unique woody aroma. The roasting process lowers hojicha's caffeine content which makes it one of the preferred teas in the macrobiotic diet and a perfect evening tea.



ORGANIC KUKICHA

茎茶

Green tea made of stems and twigs - elements of the tea plant excluded from all other green teas. It gives kukicha a unique sweet and planty flavor with marine notes. Moya Kukicha is delicately roasted and naturally low in caffeine content making it ideal to drink at any time of day.



ORGANIC BANCHA

番茶

Organic green tea obtained from mature tea leaves left after the second harvest of sencha grown on small family-owned farms on the island of Kyushu. Bancha is a popular everyday tea in Japan with a robust and slightly grassy taste and a light-yellow hue. Its naturally low caffeine content makes it perfect to drink at any time of day.



ORGANIC GYOKURO

玉露

The only leaf green tea, next to matcha, that's grown on shaded fields to increase the levels of chlorophyll and amino acid L-theanine, responsible for the major health benefits. Thanks to this process gyokuro also develops a deep, elegant aroma and butter-sweet umami taste. It is considered one of the finest teas harvested in Japan.

