

# HOJICHA ほうじ茶

Organic Japanese green tea in tea bags 15 × 1.5 g (22.5 g)

Moya Hojicha is a unique Japanese green tea made by roasting tea leaves and stems at high temperature. This process gives the tea its characteristic warm aroma with notes of nuts, cocoa, and caramel, as well as naturally low caffeine content. Perfect for evenings and cooler days, it is gentle and naturally mild in taste.

## Preparation:

1 tea bag per 200 ml of water

Water temperature: approx. 90°C

Brewing time: 2–3 minutes



## GENMAICHA 玄米茶

Organic Japanese green tea in tea bags 15 × 1.5 g (22.5 g)

Moya Genmaicha is a traditional Japanese green tea combining green tea leaves with roasted rice. Thanks to this blend, the infusion has a distinctive, lightly nutty and grain-like aroma with a pleasantly mild flavor. In Japan, it is valued as an everyday tea.

### Preparation:

1 tea bag per 200 ml of water  
Water temperature: approx. 80°C  
Brewing time: 2–3 minutes



## SENCHA 煎茶

Organic Japanese green tea in tea bags 15 × 1.5 g (22.5 g)

Moya Sencha is the most classic and commonly consumed green tea in Japan. It is made from young tea leaves that are briefly steamed after harvest, preserving their intense green color, fresh aroma, and distinctive vegetal taste with pronounced umami notes. An ideal choice for those beginning their journey with green tea.

### Preparation:

1 tea bag per 200 ml of water  
Water temperature: approx. 80°C  
Brewing time: 3 minutes



## KUKICHA 茎茶

Organic Japanese green tea in tea bags 15 × 1.5 g (22.5 g)

Moya Kukicha is a delicate organic Japanese green tea made from the stems and twigs of the tea plant. It produces a light infusion with a subtle, slightly nutty flavor and naturally low caffeine content, making it perfect for afternoons and evenings. It is also excellent when brewed cold using the cold brew method.

### Preparation:

1 tea bag per 200 ml of water  
Water temperature: approx. 80°C  
Brewing time: 2–3 minutes

