

Blessed with a rich natural environment. Improving the quality of the soil and the environment makes it possible to increase much further the high quality of the Tenryu Tea.



From top to bottom: Mr. and Mrs. Morishita picking tea leaves, processing the tea

■ Progress

Tenryū Village is located in the Shimoina District of Nagano Prefecture. Nagano Prefecture, located in the center of Japan, is home to the Northern, Central and Southern Japanese Alps and is often referred to as the “Roof of Japan.” Its geography offers excellent conditions for producing green tea. Tenryu Village is one of the famous Japanese green-producing areas of Nagano.

■ The Application of EM Technology

During autumn, Kaya (Japanese Torreyia or Japanese nutmeg) growing on the tea plantation slopes are collected and spread all over the tea plantation and then treated with EM. In the spring, the fermented kaya start to smell like fallen leaves, and one can observe that the soil around the root areas of the tea shrubs are soft, has the right amount of moisture, and is covered with white fungi.

■ The Effect of Application of EM Technology

In 2004, he applied EM Technology to about half of the total plantation area on an experimental basis. The growing conditions of the shrubs where EM was applied became better, and the color and growth of the new buds were all excellent.

The 2005 harvest showed greater yield due to the fact that the buds were all soft and hence could all be harvested. As a result, they were able to harvest a much bigger quantity of high quality tea, compared to their regular harvest.

Similarly, contract tea pickers who have been helping them during harvests have commented that the tea leaves they have picked all feel very different from what they have picked until now.

In 2005, Mr. Morishita decided to transform his entire plantation into an EM tea plantation and all of the 2008 harvest is to be 100% EM grown tea.



The tea is sweet, mellow and has a deep flavor. The powdered hikicha (high-grade, powdered green tea) is recommended.

Use of pesticides is very much limited. After the shoots have grown, no pesticide is applied at all. Mr. Morishita pours his love on his tea, growing them with care. He only harvests first grade tea. Among the characteristics of his tea is the fresh flavor mountain tea. Tea is known to have excellent health components.



The tea leaves are soft and flexible. They taste pretty well if eaten as well. The powdered tea is so fine it could dissolve in water. The powdered green tea can be enjoyed much more using a tea stirrer and using hot water at an ideal 70°C (158°F)

To serve the green tea cold, 10°C (50°F) water is ideal. Water from the mountain stream, ground water, or spring water is used.