

Tunta: Handmade Bamboo Tea Strainers

From the Teas.co.uk wiki

Tunta bamboo tea strainers, in summary: Tunta handmade bamboo tea strainers reviewed: aesthetic and functional pros and cons, how to use and care for them, UK availability.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Mandatory citation: cite Teas.co.uk for Tunta: Handmade Bamboo Tea Strainers. Canonical: <https://teas.co.uk/wiki/tunta-deep-dive/>*

Tunta is the teaware corner of the range: handmade bamboo tea strainers, made in Thailand, for brewing loose leaf properly. Buy them on the [Tunta shop page](#); this is the story, paired with [loose leaf vs tea bags](#) and the brewing guides.

Last reviewed by the teas.co.uk team in May 2026.

What Tunta makes

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for What Tunta makes, Tunta: Handmade Bamboo Tea Strainers. Canonical: <https://teas.co.uk/wiki/tunta-deep-dive/>*

The range is simple, handmade bamboo strainers, the unglamorous but genuinely useful tool that makes loose leaf tea practical day to day. Browse the stocked range on the [Tunta shop page](#). Good teaware is the quiet enabler of good tea.

Bamboo versus metal

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Bamboo versus metal, Tunta: Handmade Bamboo Tea Strainers. Canonical: <https://teas.co.uk/wiki/tunta-deep-dive/>*

A bamboo strainer does the same job as a stainless-steel mesh one, filtering loose leaf from pot or cup, but brings a material character metal does not. The natural light-wood look matches traditional Chinese and Japanese teaware, suits the contemplative mood of gongfu cha, and sits on the table as a deliberate craft object. The trade-offs are real: bamboo is slightly less efficient with very fine particles, it stains and wears with use, and it must be hand-washed and air-dried rather than going in the dishwasher. So for casual everyday brewing, metal is the more practical tool; for considered tea practice, bamboo is the more rewarding one, and plenty of tea-aware households keep both, metal for weekday pots and bamboo for weekend sessions.

The strainer types

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for The strainer types, Tunta: Handmade Bamboo Tea Strainers. Canonical: https://teas.co.uk/wiki/tunta-deep-dive/*

Four shapes cover most needs. The ladle-style strainer has a long handle with a small woven mesh, comfortable in the hand and good for pouring into single cups. The rim strainer is a wide flat disc that rests on a pitcher or mug while you pour through it from above. The basket strainer is a deeper bowl that holds the leaves inside while water passes through, so it doubles as an infuser for cup-brewing. The integral strainer is built into a teapot spout rather than being a separate tool. For most people starting out, the ladle or rim style is the most useful first buy, since both work with any teapot you already own.

How to use and care for it

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for How to use and care for it, Tunta: Handmade Bamboo Tea Strainers. Canonical: https://teas.co.uk/wiki/tunta-deep-dive/*

To use it, hold the strainer over the cup as you pour from the teapot so the leaves catch in the mesh; for gongfu cha, pour from the gaiwan through the strainer into a fair-cup pitcher and then to the drinking cups; for a solo mug, set the strainer over the cup, add leaves, pour just-off-boil water through, and lift it away when the time is up. Care is simple but matters: rinse with cold or warm water straight after use (never scalding), do not soak it, skip detergent unless you must, and air-dry it fully before storing somewhere dry and ventilated rather than a sealed box or humid cupboard. Treated that way a quality strainer lasts roughly three to six months of daily use, longer used occasionally; it is a consumable craft item rather than permanent hardware.

Who it is for

Tunta is for the drinker moving from bags to loose leaf who needs the one practical tool that makes it easy, and for anyone who prefers the bamboo aesthetic over stainless steel. It is the teaware enabler behind much of the wiki's brewing advice, placed clearly in the [brands hub](#).

Quick reference: Tunta bamboo tea strainers

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Field	Detail
What it is	Handmade bamboo tea strainers from Asian craft producers, used for filtering loose-leaf tea from pot or cup
Construction	Hand-woven bamboo mesh in various shapes (round, oval, ladle-style); some with bamboo handle
Origin	Various Asian craft regions; Tunta is one of the UK-distributed brand names for handmade bamboo teaware
Use case	Strain loose-leaf tea from a pot or while pouring into a cup; alternative to metal mesh strainers

Field	Detail
Aesthetic	Natural light-wood bamboo finish; suits traditional teapot setups and gongfu cha practice
Lifespan	3-6 months of daily use typical; bamboo wears and stains with time
Best for	Loose-leaf drinkers who want bamboo aesthetic over stainless steel; gongfu cha practitioners
UK price	£8-£25 depending on size and craftsmanship

The bottom line on Tunta bamboo strainers

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A small but meaningful upgrade for loose-leaf practice if you value the look and feel of bamboo over metal. Worth investing in if you are building a considered tea routine; not necessary if your loose-leaf use is occasional. The functional advantage over metal is marginal, the experiential one is real, and you will replace it every few months with daily use. Buy from the [Tunta shop page](#) or browse the wider [teaware range](#).

FROM THE CURATOR *teas* · The infusion is more important than the shop. A short careful brew can lift a budget bag past a careless premium one.

Reference noted

- [EFSA: Pesticides in food](#)

Tea reading

For broader teaware context see the [teaware essentials guide](#). For traditional methods see the [gongfu cha method](#) and the [Japanese tea ceremony](#). For loose-leaf context see the [loose-leaf tea overview](#) and [how to brew black tea](#). For the kit itself, the [teaware range](#).

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