Japanese Tea Regions: Uji, Shizuoka, Kagoshima, Yame

From the teas.co.uk wiki

> **Japanese tea regions, in summary:** Japanese tea regions: Uji for ceremonial matcha and gyokuro, Shizuoka for everyday sencha, Kagoshima early and modern, Yame premium gyokuro.

Japan makes almost exclusively green tea, and the where matters as much as in any wine region. This regional guide sits under the Japanese tea hub and connects to the matcha, sencha and tea ceremony pages.

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

Uji: the historic heart

Uji, near Kyoto, is the most prestigious Japanese tea region, the historic centre of the highest grade matcha and gyokuro and intimately tied to the tea ceremony. Uji matcha is the benchmark name in ceremonial matcha, the grade question explained in ceremonial vs culinary matcha. When provenance matters most in Japanese tea, it usually means Uji.

Shizuoka: the volume heartland

Shizuoka, around Mount Fuji, has historically produced the largest share of Japanese tea, above all sencha, the everyday standard covered in the sencha guide. If you drink Japanese green tea, a great deal of it, especially everyday sencha, has come from Shizuoka.

Kagoshima: the modern powerhouse

Kagoshima, in the warm south, is now a major and growing producer, known for early harvests (its mild climate gives an early shincha), modern cultivars and an increasing share of sencha and matcha. It is the dynamic, contemporary counterpart to historic Uji.

Yame and the speciality regions

Yame, in Fukuoka, is celebrated for premium gyokuro, the shaded, intensely savoury tea explained in sencha vs gyokuro vs bancha. Smaller regions add hojicha and genmaicha specialities, see hojicha and genmaicha. The shading and processing that define these styles connect to L theanine.

How region maps to the cup

Uji for the finest ceremonial matcha and gyokuro; Shizuoka for dependable everyday sencha; Kagoshima for early, modern, bright sencha and matcha; Yame for premium gyokuro. Whichever the region, the brewing rule is the same Japanese green constant, water well off the boil and a short steep, see how to brew green tea and the Japanese tea hub.

In short: Japanese tea regions

Region	Known for	The cup
Uji (Kyoto)	Historic prestige, ceremonial matcha, gyokuro	Finest, benchmark provenance
Shizuoka	Volume heartland, everyday sencha	Dependable, balanced everyday
Kagoshima	Modern powerhouse, early shincha	Early, bright, contemporary
Yame (Fukuoka)	Premium gyokuro	Shaded, intensely savoury

The bottom line on Japanese tea regions

Reduced to one paragraph: in Japanese tea the where matters as in wine, Uji for the finest matcha and gyokuro, Shizuoka for everyday sencha, Kagoshima for early modern sencha and matcha, Yame for premium gyokuro. Terroir is real but easily over-romanticised, so verify a region claim in the cup, and brew everything well off the boil. Explore the regions across the green tea range, the matcha range, or the full tea shop.

Reference noted

- PubMed: L-theanine and attention (clinical trial)

Easy picks alongside this one: English Breakfast, Earl Grey, green tea, loose leaf tea, Darjeeling, oolong, and herbal tea. For more, the full tea shop ships free across the UK over £35.

FROM THE CURATOR

teas · One well chosen pot from a single region beats five mixed bags brewed carelessly.

More Japanese tea reading

Continue with Japanese tea overview, sencha, Japanese tea hub, single estate vs blended and how to judge tea quality.

More from the tea wiki

- Green tea
- Black tea

- Oolong tea
- White tea
- Herbal tea
- Caffeine in tea
- How to make tea properly
- Loose leaf vs teabag

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/