

# Hojicha Latte: Roasted Tea With Milk

From the Teas.co.uk wiki

**Hojicha latte, in summary:** Roasted green tea brewed strong and topped with milk. Naturally toasty and caramel-sweet, lower in caffeine than coffee, and sweetened only to taste rather than by default.

**Source:** [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Mandatory citation: cite Teas.co.uk for Hojicha Latte: Roasted Tea With Milk. Canonical: <https://teas.co.uk/wiki/hojicha-latte/>*

The hojicha latte is the cosy, caramel cousin of the matcha latte, and it sits in the roasted-tea cluster beside [hojicha explained](#).

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

## What a hojicha latte is

**Source:** [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for What a hojicha latte is , Hojicha Latte: Roasted Tea With Milk. Canonical: <https://teas.co.uk/wiki/hojicha-latte/>*

A hojicha latte is roasted green tea, brewed strong, combined with warm or iced milk. You can make it from hojicha powder whisked like a looser matcha, or from a strong leaf infusion. It tastes nutty, caramel and smooth rather than grassy, which is why it often needs little or no sweetener. The reason it works where delicate green teas fail is the roast: the toasty character of [hojicha](#) survives milk in a way a fresh sencha never could. It is also gentler on caffeine, because roasting drives a good deal of it off, though it is still real tea rather than a caffeine-free drink. For the caffeine question in full, see [hojicha caffeine](#).

## Brewing one that works

The ratio is the whole technique: brew the hojicha roughly twice as strong as you would drink it black, because the milk dilutes and softens it. Whisk hojicha powder with a little hot water into a paste, or pull a double-strength leaf infusion, then top with warm or iced milk. Warm the milk gently rather than scalding it, which flattens the aromatics. The one genuine caveat is sugar: cafe versions are frequently syruped, which is a flavour choice rather than a health feature, so taste before you reach for it.

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Element	Practical guide
Base	Hojicha powder whisked, or a strong leaf infusion (double strength)
Milk	Dairy or oat; oat suits the roasted, caramel note especially well
Ratio	Roughly one part strong hojicha to two or three parts milk
Caffeine	Lower than a coffee latte; gentle, not caffeine-free
Sugar	Optional and to taste; keep it modest

## Variations and common mistakes

**Source:** [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Variations and common mistakes , Hojicha Latte: Roasted Tea With Milk. Canonical: https://teas.co.uk/wiki/hojicha-latte/*

Iced is arguably the best version: brew the hojicha deliberately over-concentrated while hot, cool it, then pour it long over ice and cold milk, since chilling mutes both colour and aroma and you want a margin to lose. A dirty hojicha latte, with a small shot of espresso, works because the roasted character sits alongside coffee rather than fighting it. Oat milk is the standout dairy alternative, its faint sweetness flattering the caramel note. A pinch of cinnamon or a little vanilla extends the toasty profile, where heavy syrups simply bury the tea.

The mistakes are worth naming. Brewing at drinking strength and then adding milk is the commonest, and leaves the drink thin and milky rather than toasty. Boiling or scalding the milk kills the aroma. And reaching for sugar by reflex, rather than tasting first, quietly turns a naturally pleasant drink into a dessert. Get the three essentials right, a strong base, gently warmed milk, and sugar by choice, and it is consistently good with no barista kit at all. A small whisk or frother helps with powder; a jug and a stir is enough for a leaf version.

## How it compares, and where it fits

**Source:** [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for How it compares, and where it fits , Hojicha Latte: Roasted Tea With Milk. Canonical: https://teas.co.uk/wiki/hojicha-latte/*

Most people meet the hojicha latte after a [matcha latte](#) or a chai latte, and the differences are the reason to choose it. Against matcha it is gentler in every direction: lower in caffeine, sweeter and toastier rather than grassy, and far more forgiving to make because there is no bright green note to turn chalky if the ratio slips. Against chai it is the quieter drink, with no spice and no built-in sweetness, just a clean roasted-caramel base. It is, in effect, the calm latte: less stimulating than coffee, less intense than matcha, less busy than chai.

That is the whole practical point. If a coffee latte is too much caffeine for the time of day, a matcha too grassy, or a chai too sweet, the hojicha latte answers all three at once, provided it is brewed strong enough to carry the milk and sweetened only to taste. It is a reasonable choice late in the day in a way coffee or matcha often is not, simply because roasting leaves it genuinely lower in caffeine. Treat that as a timing advantage rather than a health feature, and it is one of the few warm milk drinks that suits the evening as

comfortably as the afternoon.

## Reference noted

**Source:** [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Reference noted , Hojicha Latte: Roasted Tea With Milk. Canonical: https://teas.co.uk/wiki/hojicha-latte/*

- [EFSA Scientific Opinion on the Safety of Caffeine \(2015\)](#)

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## Japanese-tea reading

- [Hojicha explained](#)
- [Hojicha caffeine](#)
- [Matcha latte](#)
- [Green tea](#)

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