# 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.

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

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 real catch is sugar: cafe versions are often syruped, which is a matter of flavour and not a selling point, so taste first before you add any.

| 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

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

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 easygoing 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 makes sense late in the day in a way coffee or matcha often does not, simply because roasting leaves it 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.

For everyday teas relevant to this topic: English Breakfast, Earl Grey, green tea, loose leaf tea, Darjeeling, oolong, and herbal tea. Wander the tea shop for everything else on the shelf, with UK delivery free from £35.

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