

History of our company

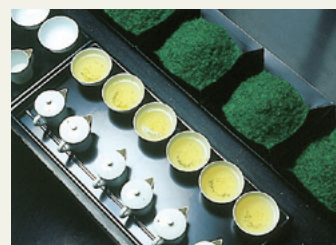
In the Genroku period (1688 – 1704), a man called Kyujiro Koyama began tea cultivation and production in Ogura, Uji. His work was the beginning of Marukyu Koyamaen. During the following generations, the quality of tea was raised through improvements in all aspects of cultivation, treatment and production, thus the tradition of Ujicha is established. The fourth generation began marketing the tea, and by the eighth generation, Motojiro, the market had been extended to the whole country. A standard of high quality, consistent from cultivation to production was achieved, and the tea was highly esteemed. It was then well known that Marukyu Koyamaen stands for the highest quality standard.

For generations, our teas have been carefully inspected and produced by succeeding directors. Through repeated training, honing of skills and techniques, the know-how about fine tea production and quality maintenance have been constantly improving. Marukyu Koyamaen now ranks among the foremost producers of fine teas in Japan.



Corporate Motto

‘Making Teas with Quality as the Highest Priority’



Prizes Received

Every year, as part of our attempt to improve the quality and consistency of our teas from the growing stage to the final processing, we submit them for appraisal in competitions.

- Japan's National Tea Competition: 1st prize twenty two times
- Kansai's Regional Tea Competition: 1st prize nine times

Quality Control

At Marukyu Koyamaen, we are constantly striving to ensure the health and safety of our products, also setting and maintaining the highest quality standard. In addition to tests for appearance, flavor and smell, our staff conducts bacteriological and physicochemical inspections in order to meet strict standards of quality control.

- ISO Registration ISO22000.
- Special line of organic Matcha products produced in accordance with the Japanese Agricultural Standards (JAS).
- Patents of our signature products and innovative creations.

