

島田市のお茶データ

Data on tea grown in Shimada City

島田市の茶園面積	1,860ha
産地毎の内訳	島田 739.7ha
	金谷 829.5ha
	川根 291.1ha
(2015年農林業センサスデータ)	

Total tea-producing area in Shimada City: 1,860 ha
Breakdown of tea-producing areas: Shimada 739.7 ha, Kanaya 829.5 ha, Kawane 291.1 ha (Agriculture and Forestry industry census data of 2015)



Shimada tea

Shimada-cha 島田茶

A Meeting Always Begins With a Cup of Tea

出会いはいつも一杯のお茶から始まります 静岡県島田市のお茶

Teas of Shimada City in Shizuoka Prefecture

Making a Tasty Cup of Tea

おいしいお茶の
いれ方

煎茶のいれ方（2人分）Making a cup of 'sencha' (for two)



① 湯のみ茶碗に8分目ほどお湯を注ぎます。《上級煎茶の一煎目の湯温は70℃位を目安にします。》

① Pour hot water up to an eight tenths of each teacup. (The best hot water temperature for making the first pot of tea is about 70 degrees Celsius (about 158 degrees Fahrenheit).)



② 急須にお茶を入れます。一杯分の目安はティースプーン一杯程度です。

② Put tea leaves in a teapot. As a guide, add about a teaspoon each of tea leaves for each person in the teapot.



③ 適温にしたお湯を急須に入れます。お湯の温度が低いと旨味が強く、高いと苦味・渋味が強くなります。

③ Allow the hot water poured in the teacups to cool slightly until it reaches a suitable temperature and then pour it into the teapot. You can make sweet-tasting tea with a lower hot water temperature and more bitter-tasting tea with a higher hot water temperature.



④ 普通煎茶は1分、深蒸煎茶は30秒ほど待ち、茶碗に均等に注ぎ分け、最後の1滴まで注ぎます。

④ To make 'sencha' (standard green tea), brew the tea for about 1 minute. To make fukamushi sencha (deep-steamed green tea), brew the tea for about 30 seconds. Serve equally to all cups until the last drop in the teapot.



⑤ 湯のみ茶碗を茶托に載せます。木目がある場合は、木目が横になるようにします。

⑤ Place the tea cup on the saucer (Japanese traditional saucer). If the saucer is made of wood with a grain, place the saucer so that the grain is horizontal.

ワンポイント 注いだ後に急須のふたをずらしておくと2煎目のお茶がさらにおいしくなります。

緑茶はとても繊細な食品です。温度、湿度、光に注意して保存し、一度封を切ったお茶はなるべく早く飲みきりましょう。冷蔵庫で保存したお茶は、常温になってから封を切りましょう。

Green tea is very sensitive product. Store the tea in a place with the proper temperature and humidity and do not expose it to direct sunlight. Once you open a package of tea, use it up as quickly as possible. If the tea has been stored in a refrigerator, leave it in room temperature for a while before opening the package.

静岡県島田市農林課

〒427-8501 静岡県島田市中央町1番の1

電話：0547-36-7409 FAX：0547-37-8200

メール：nourin@city.shimada.lg.jp

http://www.city.shimada.shizuoka.jp/cha-sangyo/cha/shinko/index.html

Shimada City Ocha Nourin-Ka (Agriculture and Forestry Department) of Shizuoka prefecture
 1-1 Chuou-cho, Shimada-shi, Shizuoka-ken, Postal code: 427-8501
 Phone: 0547-36-7409, Fax: 0547-37-8200
 Email: nourin@city.shimada.lg.jp
 URL: http://www.city.shimada.shizuoka.jp/cha-sangyo/cha/shinko/index.html

Kanaya tea

Kanaya-cha 金谷茶



Kawane tea

Kawane-cha 川根茶



Shimada tea 島田茶 Shimada-cha

Shimada-cha has a long history dating back to the beginning of the Edo era (1600-1867). Records of the period indicate that tea was supplied in lieu of the annual tax in Ikumi, which is located in the middle reaches of the Oigawa River. At the end of the Edo era, a tea master from the place called Uji in Kyoto Prefecture was invited to this region. Since that time, the art of tea growing and processing methods spread widely and rapidly developed into a flourishing tea industry. At the start of the Meiji era (1868-1912), a place called Makinohara

島田のお茶の歴史をさかのぼると、江戸時代初めに大井川中流域の伊久美で年貢として茶が納められていた記録があります。江戸時代後期には、宇治の茶師を招き、茶の栽培と製茶技術を普及させ、茶業がめざましく発展しました。明治時代になると徳川家臣団等による大井川下流域の牧之原が茶畑に開墾され一大茶園が広がっています。

島田では、朝夕の川霧が直射日光を遮ることにより上品な香りと美しい水色の大井川中流域のお茶とたくさんの日光を浴びた滋味豊かな大井川下流域のお茶が生産されています。

in the lower reaches of the Oigawa River was reclaimed by former Tokugawa samurai clan members and converted into an expansive tea plantation that thrives to this day. Two distinct types of tea are produced in Shimada. The tea produced along the middle reaches of the Oigawa River has a refined flavor and beautiful color, which is made possible because the morning and evening fog around the river blocks direct sunlight. The tea produced in the lower reaches of the Oigawa River, on the other hand, has a rich flavor because the tea bushes are exposed to an abundance of sunlight.

Features and special attractions of tea-producing areas in Shimada City

市内の各茶産地の特徴と見どころ

静岡県島田市には3つのお茶の産地があり、全国屈指のお茶処です。

島田市では、主に普通煎茶と深蒸し煎茶が作られています。

There are three tea-producing areas in Shimada City, Shizuoka Prefecture. Shimada City is one of the largest tea-producing regions in Japan. This area mainly produces the common 'sencha' green tea and deep-steamed 'sencha' green tea.

Kanaya tea 金谷茶 Kanaya-cha

Serious efforts for setting up a tea growing industry in Kanaya started from the Makinohara Plateau tea plantation cultivation that began in 1869. Many tea wholesale dealers as well as government tea-related research organizations and tea processing equipment manufacturers are located in Kanaya. At present, Kanaya has developed into one giant conglomeration center where tea cultivation, tea processing, tea buying and selling, and manufacturing of tea processing machines have become a fully integrated industry.

金谷で本格的にお茶の栽培が行われるようになったのは、明治2年(1869)から始まった牧之原台地の茶園開拓によるものです。金谷は、茶問屋をはじめ茶に関する国の研究機関や製茶機械メーカーが立地し、茶栽培・製茶業・茶売買・製茶機械生産が一体となった茶業地が形成されています。

4月中下旬の牧之原は、お茶の新芽が一斉に顔を出し始め、辺りは一面鮮やかな萌黄色の絨毯を敷きつめたような美しさです。金谷茶は、甘味、渋味、爽やかさを兼ね備えた甘くやわらかな舌触りと深い香気があります。

In late April new buds of the tea bushes shoot all at once in Makinohara and the surrounding areas looks brilliant, as if a bright light yellowish-green carpet is spread out as far as the eye can see. Kanaya-cha is a perfect balance of bitter sweetness, refreshing and mild taste, and deep flavor.

Kawane tea 川根茶 Kawane-cha

Tea has long been the main agricultural product grown in Kawane, as historic records indicate that tea growing has been practiced here for more than 460 years. Grown in the naturally cool climate, perfect terrain, and nutrient-rich soil of the area, Kawane tea has been renowned for countless generations as one the best three teas produced in all of Japan, the other two being Uji tea and Sayama tea.

川根では、460年以上前からお茶が栽培されていた記録があり、古くから川根地域の主要な農産物となっていたことが伺えます。

栽培に適した涼やかな気候と地形、豊かな自然に恵まれた肥沃な土壌で栽培される川根茶は「宇治茶」、「狭山茶」と並ぶ日本三大銘茶の産地として古くから全国的にも有名です。

川根茶は素材を活かした製法により作られる渋味、甘味のバランスと爽やかな香り、萌黄色の水色が特徴です。

Kawane tea is characterized by its balance of bitter and sweet and fresh scent harnessed from the raw leaves as well as its yellow-green color after brewing.



島田の見どころ

●島田大祭（帯まつり）

元禄8年(1695)より続く3年に一度(寅、巳、申、亥の年)の10月中旬に開催される島田大祭。大名行列、大奴、鹿島踊り、神輿や屋台などのきらびやかな行列は三百年の歴史を持つ全国有数の奇祭です。

[Special attractions of Shimada]

'Shimada Taisai' (Shimada big festival) ('Obi Matsuri (sash festival)')
Shimada Taisai is held every three years (on the years of tiger, serpent, monkey, and wild boar among the twelve signs) in the middle of October, since the Genroku period (1688 to 1704). Shimada Taisai is one of the most unique festivals of Japan, with a three hundred-year history. The attractions of this festival include a glittering procession of 'daimyo' (Japanese feudal lords) and 'ooyakko' (guardsmen) recreated with local participation; the dazzling 'Kashima odor' (folk dance); an impressive display of locals carrying the 'mikoshi' (sacred portable shrine); and rows of colorful floats.

Horai-bashi (bridge)

The Horai-bashi Bridge is recorded as the longest foot bridge (2.4m wide and 897.4m long) of the world in the Guinness Book. This bridge was constructed over the Oigawa River in 1879 for people engaged in tea cultivation and tea picking and also for transporting household commodities when the tea-growing industry in Makinohara began to flourish.

Itawari-no-yu spa

'Itawari-no-yu' is a hot spring spa facility that was built on a 16-hectare site for health improvement and promotion of communications between people. This hot spring, gushing out from 1,500m underground, contains minerals such as sodium carbonic acid hydrogen chloride and is surely fruly make your skin beautiful. The combined setting of this facility and the surrounding mountain forests produces a synergistic effect that creates a space of healing and peace.

川根の見どころ

●桜トンネルとSL

桜の名所として名高い川根町家山のなかでも、約1kmの道路の両側が桜でうめ尽くされる桜トンネルは最大の見どころで、その脇を大井川鐵道のSLが走っていく景色はとても印象的です。毎年3月下旬から4月上旬には桜まつりが開催され多くの花見客でにぎわいます。

[Special attractions of Kawane]

'Sakura Tunnel' (cherry blossom archway) and steam locomotive
Kawane-cho has a place called Ieyama, which is famous for its cherry blossoms all over Japan. The biggest attraction of Ieyama is the 'Sakura Tunnel', which is a kilometer-long street lined with cherry trees on both sides. A view of the cherry blossom archway and the Oigawa Railways steam locomotive that runs alongside this street is very impressive. A cherry blossom festival is held every year from the end of March to the beginning of April and many tourists come here to enjoy the cherry blossom season.

Asahidana Park and 'Uyama no nana magari'

You can see Mt. Fuji and the mountains of the Japanese Southern Alps in the distance from Asahidana Park. You can also see a panorama of the Oigawa River meandering through the valley for about four kilometers far below. 'Uyama no nana magari' (seven-bend river of Mt. Uyama) is a natural monument of Shizuoka prefecture.

Kawane Hot Spring Spa

The spa's open-air hot spring bath draws from the area's abundant natural spring water and offers spectacular views of the nostalgic steam locomotive train that runs nearby. The hot spring is fed with fresh flowing mineral-rich water featuring sodium chloride, which is reputed to be effective in treating shoulder stiffness, lower back pain, and skin irritation.

●伊太祁星の湯

約16haの平地の一角に建てられた、健康増進と交流を促進するための温泉施設です。地下1,500mから湧き出る温泉は、ナトリウム・塩化物・炭酸水素塩温泉で、美肌効果が期待できます。また、山林に囲まれた自然環境との相乗効果により、癒しと安らぎの空間となっています。

●蓬萊橋

世界一長い木造歩道橋(長さ897.4m、幅2.4m)でギネス認定されています。牧之原でのお茶の栽培が順調になりはじめた明治12年(1879)、茶畑の開墾、茶摘みに携わる人々や生活用品等運ぶ人々が大井川を渡るために架けられました。

金谷の見どころ

●金谷茶まつり

新茶の季節が到来したことを告げるまつりで、2年に一度4月中旬に開催されます。茶娘1,000人が金谷音頭やちゃっけり節を踊りながら歩く茶娘道中は、華やかで多くの観光客を魅了します。

●旧東海道石畳

江戸時代、東海道の難所として旅人を悩ませた金谷坂・菊川坂。430m続く金谷坂の石畳は平成3年に当時の金谷町民により復元されました。611mの古道が続く菊川坂は平成12年に発掘されたもので県指定文化財となっています。「すべり止め」として山石を敷き詰めたのが石畳の始まりでした。

●牧之原公園と富士山

公園内には日本喫茶史における功労者である栄西禅師の像が立ち、毎年八十八夜には栄西禅師の供養と献茶を行う茶感謝祭が行なわれています。また、ここから見える富士山はとても美しいことで知られています。

[Special attractions of Kanaya]

Kanaya cha-matsuri (tea festival)

'Kanaya cha-matsuri' is a festival held once every two years in the middle of April to announce the arrival of the new tea season. One of the biggest tourist attractions is the "Cha-musume dochu (tea harvester girl dance)" grand procession with 1,000 local women dressed in traditional colorful tea harvester girl kimonos dancing in the streets to Japanese traditional folk dance music accompaniment (such as "Kanaya-ondo" and "Chakirin-bushi").

Stone Pavements of the Old Tokaido

The hilly Kanaya and Kikugawa slopes presented challenging climbs for old Tokaido travelers during the Edo period. A 430-meter-long stretch of stone pavement of the Kanaya slope was restored in 1991 by Kanaya residents. A 611-meter-long (approx. 0.4mile) part of the old Kikugawa hill road discovered in 2000 is now designated as a prefectural cultural property. The stone pavements were originally built to prevent slipping.

Makinohara Park and 'Mt. Fuji'

This park has a statue of Eisai Zenji (Zen Master Eisai) who was a person of great accomplishments in the history of Japanese tea. Every year, on the 88th day of the first day of spring (according to the old calendar), a memorial service for Eisai Zenji and 'Shinto' tea offering ceremony are performed. The view of Mt. Fuji from this park is very well known for its magnificence.

●朝日段公園と鶴山の七曲がり

朝日段公園からは、遠くに富士山や南アルプスの山々が望めます。また、眼下には大井川が4kmに渡り蛇行する、県の天然記念物の「鶴山の七曲り」が一望できます。

●川根温泉

豊富な湯量を活かした露天風呂がSLを眺められる最高のロケーションにあります。お湯は「掛け流し」のナトリウム塩化物泉温泉で、肩こりや腰痛、皮膚炎に効果があるとされています。

