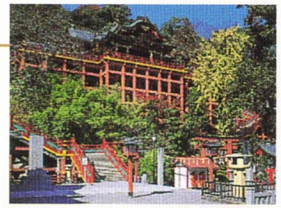
嬉野温泉近郊的观光指南
Sightseeing Spots Around Ureshino Hot Spring



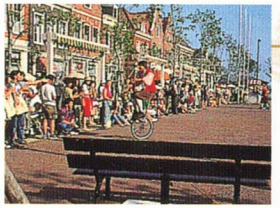
世界最大的大茶树
World's Largest Tea Plant, Daichanoki

被指定为国家天然纪念物的大茶树是产茶地嬉野的象征。大树树高4m，树龄推定为超过300年。
从“お茶ちゃ村”出发约 5 分钟的车程。
Designated as a national monument, it is a symbol of Ureshino as the so-called hometown of Japanese Tea. This 4-meter tall plant is estimated to be over 300 years old.
5-minute drive from Ochachamura.

祐德稻荷神社 Yutoku Inari Shrine



日本三大稻荷神社之一，涂成朱红色的门可与日光东照宫的阳明门媲美，被赞为“镇西日光”。
从“お茶ちゃ村”出发约 20 分钟的车程。
One of the top three Inari Shrines in Japan, this shrine is famous for its red colored gate which has the same status as the Yomeimon gate of Nikko Toshogu Shrine, in which the gate is honorably called by 'Chinzei Nikko (Chinzei: an old name of Kyushu)'.
20-minute drive from Ochachamura.



豪斯登堡 Huis Ten Bosch

忠实再现了17世纪的荷兰街道的风貌，是西九州最大的主题公园，您可以在这里尽情享受欧洲风情。
从“お茶ちゃ村”出发约 30 分钟的车程。
The largest theme park in West Kyushu, this is a reproduced park of a Dutch village in the 17th century where you can enjoy an European atmosphere.
30-minute drive from Ochachamura.

海洋KIRARA西海珍珠海洋游览区
Saikai Pearl Sea Resort Umikirara



九十九岛复杂的地形孕育出种类繁多的生物，这里栖息着许多鱼以外的生物。水族馆里展示着数量众多的海洋生物。让我们尽情享受闪闪发光的九十九岛海洋世界吧。
从“お茶ちゃ村”出发约 50 分钟的车程。
Kujukushima Islands have interesting geographical features and is home to many sea creatures. This is an aquarium where you can meet them. Let's enjoy the beautiful seawater of Kujukushima Islands together.
50-minute drive from Ochachamura.



欢迎选购各种馈赠礼品
We take orders for all kinds of gifts

三根制茶工厂 直销部
Mine Tea Factory Outlet

嬉野车站站前街
Ureshino Bus Center Street
TEL 0954-43-1190



交通指南 ACCESS

●从福冈出发……约70分(利用高速)
From Fukuoka……about 70 min.(via expressway)
●从佐贺出发……约30分(利用高速)
From Saga……about 30 min.(via expressway)
●从长崎出发……约40分(利用高速)
From Nagasaki……about 40 min.(via expressway)
●从有田出发……约25分
From Arita……about 25 min.

●从福冈机场出发……约60分(利用高速)
From Fukuoka Airport……about 60 min. (via expressway)
●从佐贺机场出发……约40分
From Saga Airport……about 40 min.
●从嬉野IC出发……约6分
From Ureshino Interchange……about 6 min.
●从东彼杵IC……约7分
From Higashisonogi Interchange…about 7 min.



日本茶的故乡
Hometown of Japanese Tea

在被茶田所环抱的大自然的怀抱中 参观工厂
Field Trip to a factory in the middle of nature surrounded by tea plantations

嬉野 Ureshino

お茶ちゃ村
Ochachamura

长崎大道・茶的关所 Nagasaki Kaido / Gateway to Tea

从国道34号线嬉野市区出发向长崎方向约5分钟车程
5 min. drive from Ureshino downtown on Route 34 towards Nagasaki
佐贺县嬉野市嬉野町平野不动山入口
Entrance of Hirano Fudo-yama, Ureshino-machi, Ureshino City, Saga

TEL0954-43-1188
FAX0954-42-0549

营业时间
Business Hours／AM8:30～PM6:00

设有大型停车场 可停放汽车50台、巴士10台
Parking capacity: 50 cars and 10 buses

日本茶的故乡
Hometown of Japanese Tea

嬉野 Ureshino

お茶ちゃ村
Ochachamura

长崎大道・茶的关所 Nagasaki Kaido / Gateway to Tea

茶田环抱四周
在大自然的怀抱中
参观工厂

Field trip to a factory
In the middle of nature
Surrounded by tea plantations



翻阅茶叶和日本的历史
历史飘香　制茶之道270多年

Revealing the History of Tea and Japan
Scent of almost 270 years of tea making history prolongs

自从茶叶从唐代传入此地后，嬉野茶一直感动着日本以及全世界，并倍受青睐。我们在传承其制造方法、不断发现嬉野茶新的魅力的同时，还在力求精进，提供让广大顾客满意的产品。

Ever since tea was introduced to this land in the Tang Dynasty, Ureshino Tea has been loved by not only Japan but the World. Everyday, we focus on making products which can deliver good taste and pleasure to our customers, while promoting our traditional way of making tea.

唐茶印 Karacha-in



在约270年前的江户时代中期，全国的茶叶尚未被标注其产地名之前，将为自家饮用而制造的茶叶作为从唐朝传来的“唐茶”销售时使用的木版。此木版从被称为肥前国嬉野的时代起就在本工厂代代相传，现已成为对日本茶和嬉野茶来说极其贵重的遗物。

This is a wooden stamp from the mid-Edo Period about 270 years ago when tea producers at that time still had no brand names and sold their tea as ‘Karacha (Tang’s tea)’ in Japan. This wooden stamp is a valuable heritage of both Japanese tea and Ureshino tea and was handed down in this factory since the time when the place was called Hizennokuni Ureshino.



高游外卖茶翁之像 Statue of Koyugaibaisao

高游外以隐元禅师为师，在黄檗山万福寺学修佛法，后以“百两不嫌多，半文不嫌少，白喝也可以，只是不倒找”向平民传播了饮茶习惯，是煎茶道中兴之祖，生于佐贺莲池。这尊木雕坐像在日本全国仅为黄檗山万福寺和本工厂有收藏，欢迎您在光顾本店时参观留念。

Koyugaibaisao from Saga Hasuike was an apprentice of the Zen priest Ingen and studied Buddhism at Obakusan Manpukuji Temple. He started Senchado (tea ceremony) which contributed a great deal to make tea drinking culture of ordinary people in Japan. Don’t forget to see his statue housed only in Obaku-san Manpukuji Temple and this factory.

大浦庆 Oura Kei



她是于江户末期1859年首次将日本茶（嬉野茶）销往海外的女商人。她将所获得的财富以及宅第提供给以坂本龙马为首的倒幕爱国志士们用作活动资金和指挥所，为他们创建明治政府做出了重大贡献。或许，没有嬉野茶和大浦庆，就不会有现在的日本。

She is the first trader in Japan who exported Japanese tea (Ureshino Tea) to the world in 1859, in the late Edo Period. She distributed earned money to trade and contributed her house to Sakamoto Ryoma and patriots who confronted Japanese feudal government. She made a great contribution in helping them to build the government of Meiji. Without Ureshino Tea and Oura Kei, Japan might have not been as it is today.

散发历史芳香的日本茶之故乡
“お茶ちゃ村”恭候您的光临
Ochachamura - Hometown of Japanese Tea

所谓“お茶ちゃ村”
“お茶ちゃ村”是嬉野茶的发祥地，位于不动山入口平野，背靠旧长崎大道，在坂关所遗址的下方，这里被犹如绿色地毯般的茶田所环抱，您可以在大自然的怀抱中参观茶叶制造工厂，还可以按出厂价选购现做现卖的绿茶和红茶。

What is Ochachamura?
This place, located around the entrance of Fudoyama and beyond old Nagasaki Kaido road is the birthplace of Ureshino Tea. Right under the ruin of Tawarazaka, tea plantations are surrounded by the rich green environment. You can tour our factory as well as buying green tea and black tea at factory direct sales price.



冷冻库 Freezer

这里的质量管理在日本首屈一指，为了防止茶叶发酵，茶叶从茶田采下后立刻进行热处理加工，然后将残余水分率为4～5%的粗茶保存到零下25度的冷冻库内，以保持茶叶的鲜度。

To practice the best quality control system in Japan, freshly-picked tea leaves are heat treated in order to prevent fermentation and are kept with moisture content of 5%. Unsorted tea then is kept in the -25 degree freezer to preserve freshness.



工厂 Factory

利用传送带和空气将茶叶从一个机器移向另一个机器，并完成最终包装的全自动化。这里还展示着过去的制造设备。

Conveyer belts and air blowing systems are tools to transfer tea leaves in manufacturing tea at our automated factory. We also exhibit old tea making machines.



商店 Store

商店销售多种多样作为佐贺、嬉野的土特产而备受喜爱的产品，除了现做的嬉野茶之外，还有各种茶点心、有人气的茶香皂、绿茶乳木果油(Shea Butter)保湿霜等美容用品，以及历史悠久的有田烧瓷器等，欢迎您参观选购。

Starting off with Ureshino Tea, products made of tea, such as cookies, soap, and green tea shea butter moisturizers, and local products of Saga and Ureshino such as Arita pottery are provided to ensure a pleasant shopping time.

分享旅游回忆　馈赠茶香美味
Creative Souvenirs and Fantastic Tastes for Someone Special

锅炒茶 Kamairi Tea

各位朋友，您是否知道锅炒茶就是在日本最早开始喝的茶呢？这种制法在生产量方面远不及蒸制的方法，因此在国内被认为是梦幻般的茗茶。近几年它还在全国茶品评选会上荣获农林水产大臣奖和产地奖，是真正的上等茶叶。

在“お茶ちゃ村”，我们为您准备了种类丰富的锅炒茶，其中，为健康而研发的含有儿茶素的锅炒茶也深受顾客好评。

Did you know that tea drank in the old period of Japan was Kamairi tea (tea fired in hot iron pans then rolled)? Output of Kamairi tea is less than steamed ones which is a reason why it is called rare quality tea in Japan. Recently, the tea was awarded by the Ministry of Food, Agriculture, Forestry and Fisheries at a National Tea Show, and producers also won a prize. In Ochachamura, we serve many kinds of Kamairi tea which are very distinctive from the others, and we now have catechin added hot tea as well.



锅炒儿茶素 Kamairi Catechin

冷泡煎茶 TSUMETAIZOTO (冷たいぞと) Cold Brewed Tea Tsumetaizoto



该茶叶是本工厂在1970年，距今约40年前的用开水泡茶已成定论的时代全球最先开发出来的，是可用冷水泡的冷泡煎茶的创始。自从农林水产省声明用冷水泡茶能够提取更多的具有抑制血糖上升作用的“多糖”之后，一年四季都有顾客订购。您是否也要为担心血糖值的亲友赠送一份呢？

About 40 years ago in 1970, when making tea meant brewing with hot water only, our factory developed a way to brew tea with cold water for the first time in the world. According to the Ministry of Food Agriculture Forestry and Fisheries, cold brew tea extracts large polysaccharide in brewed tea which is effective to keep blood sugar down. After an announcement of this fact via media, our tea became popular and receives many orders year round. How about giving our product as a gift for someone who worries about their blood sugar level?



嬉野红茶 Ureshino Black Tea

江户时代末期，在日本最先作为红茶而诞生的就是嬉野红茶。即使不加糖也能品到一丝甘甜，在国产红茶中享有最高的评价。

In the late Edo period, Japan’s first black tea was Ureshino tea. Even without sugar, you can taste the soft sweetness in it, which is the reason that Ureshino tea is graded as top black tea in the domestic market.



嬉野名品 “お茶ちゃ村”的抹茶冰淇淋 Ureshino Excellency, Ochachamura Maccha Ice Cream

大量地使用了在工厂刚磨好的抹茶，甜度适中，茶香浓郁，非常可口。

We make soft serve ice cream with powdered maccha green tea freshly brewed in the factory, which creates a deep rich taste with moderate sweetness.