

# Sparkling Tea

100% Lacto-fermented Japanese Tea

Non-alcoholic & Zero calorie

Natural sweet aroma with refined acidity



## 長峰製茶

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SPARKLING TEA

乳酸発酵茶

bodhi

袋井市菩提

200mL LACTO-FERMENTED JAPANESE TEA 0%ALC.



# The Natural Essence of bodhi

## From Tea Leaves to Sparkling Refreshment

### The Essence of bodhi

Our sparkling tea begins with Bodai Sancha, a rare lacto-fermented tea from Shizuoka, Japan. This tea is exceptionally rare globally. Harvested in autumn, the leaves develop a distinctive character under unique conditions.

### The Magic of Natural Fermentation

Over four weeks, natural lactic acid bacteria inherent in our tea leaves - similar to those in yogurt and fermented foods - drive the fermentation. This patented process creates a gentle, wine-like acidity while preserving the tea's natural qualities. Combined with eco-friendly solar drying, this creates bodhi's distinctive profile.

### From Tradition to Innovation

Refined through modern technology, this lacto-fermented tea has created a new, healthy, non-alcoholic sparkling tea—bodhi. With a pH close to wine, perfect for mindful drinkers and wine enthusiasts alike.



## Rediscover Tea with Sparkling Tea bodhi

Sparkling Tea bodhi — a refined, non-alcoholic beverage where Japanese tea traditions meet lacto-fermentation. With a distinctive aroma and acidity from lacto-fermentation and astringency from tea leaves, it's best enjoyed in a wine glass to fully appreciate its fragrance. Shelf-stable and easy to enjoy anytime.

### Serving Suggestions

Serve well chilled on its own or as a mocktail base  
Enhance with syrups, fresh fruits, or herbs

### Perfect Pairings

Light appetizers, seafood, meat dishes, cheese, and dark chocolate



# KOMBUCHA vs. bodhi Comparison

KOMBUCHA		bodhi
Black/Green Tea	Base	Lacto-fermented tea
SCOBY yeast and acetic acid bacteria	Fermentation	Natural lacto-fermentation
Requires added sugar for fermentation	Sugar Addition	No added sugar only sugars from tea leaves
Vinegar-like Often sweet Variable quality	Taste Profile	Wine-like Sophisticated acidity Consistent quality
May contain trace amounts of alcohol	Alcohol Content	0%
Low-calorie	Calorie Content	Zero-calorie
Healthy Lifestyle Natural Living Daily Wellness	Perfect For	Healthy Lifestyle Premium Occasions Elegant Dining