

Since 1978 Seiko en 静香園

Our store's original authentic kombu cha is made by simmering carefully selected high quality "Atsuba kombu" from Hokkaido



Cubed kombu cha Plum kombu cha

In a secret sauce and blending in with salt It has a deep flavor packed with the flavor of kelp.

Delicious way to enjoy

① Pour 3-4 pieces in to the tea cup



② Pour the boiling water stir well before drinking



③ Enjoy the fluffy and soft high-quality kelp.

kombu cha can also be used in cooking!!



Check in our Instagram



Cubed kombu cha

Light and salty taste that you will never get tired of!



Plum kombu cha

The sourness and refreshing aroma of plums.



Easy! Delicious

The Power of kombu cha

Amazing

Seiko en's Hokkaido Products

The main ingredient in kombu cha is kelp! You can get the nutrition as it is.

Alginic Acid

Helps suppress in creases in cholesterol and blood pressure Even better when eaten with food containing DHA.



Full of Nutrition

Fucoidan

"Fucoidan" is the sticky component of kelp. Soluble dietary fiber Revitalize the good bacteria in your intestines.

Introducing the Power of kombu cha!



Rich Minerals

Builds the body and supports normal life activities... Minerals are extremely important for the human body!

Calcium Magnesium

Relieve irritation and stress.



Potassium

Improves swelling



Iron

Improves coldness and anemia

Vitamin B Group

fatigue recovery.

Amino Acid

The flavor of kelp stimulates salivation. Improve dry mouth.

Dry mouth Symptoms

- Stomatitis
- Bad breath
- Periodontal Disease

CHECK IN! Seiko en's Instagram Website