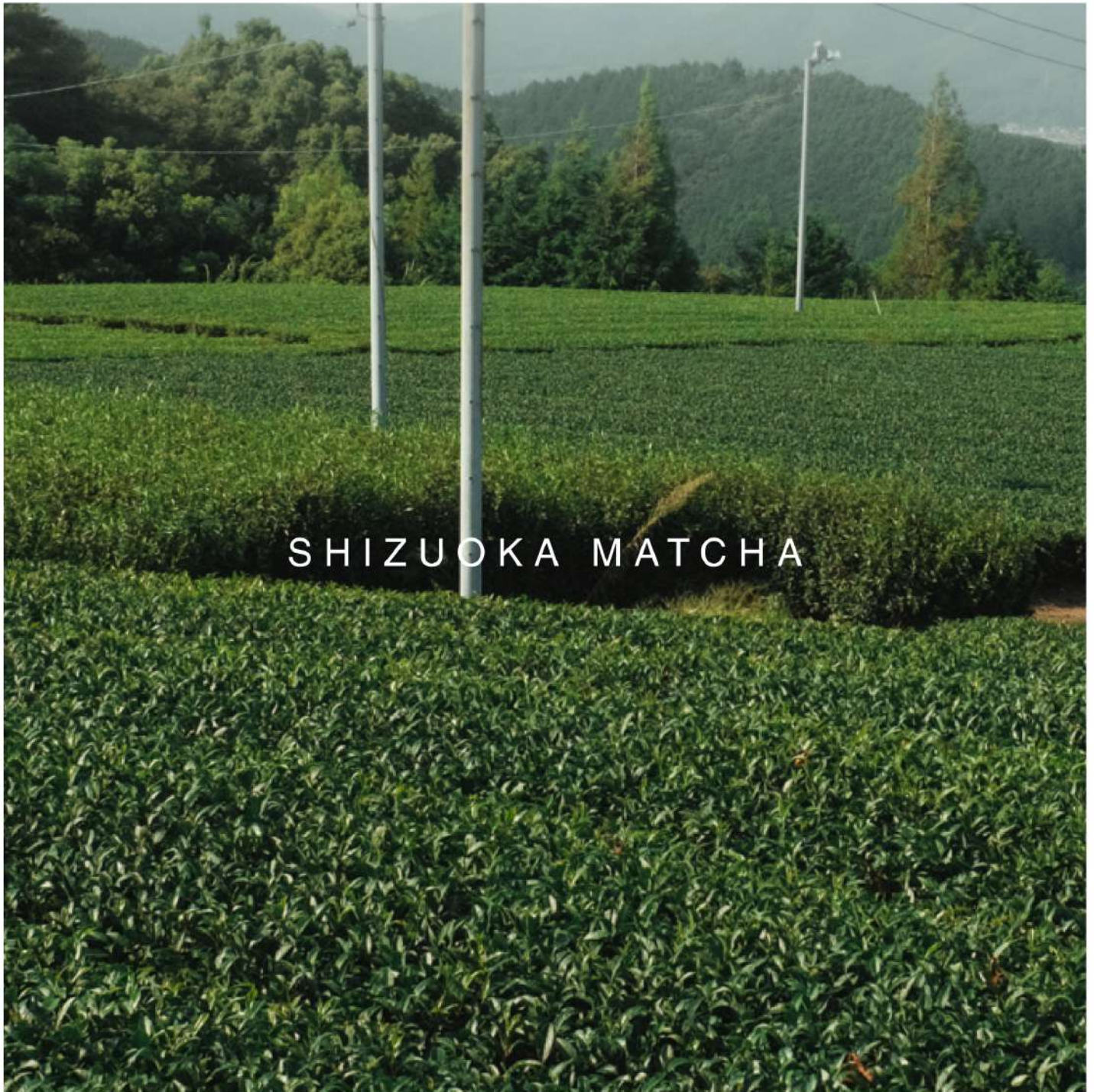


MATCHA CATALOG  
2026



SHIZUOKA MATCHA

*Matcha from a tea producers overlooking Ōi River Shizuoka Prefecture. Japan's second-largest tea-producing region, famous for its balanced matcha with fresh, grassy notes and consistent quality.*



# SORA

SORA is matcha from a tea producers overlooking Ōi River Shizuoka Prefecture. This ceremonial matcha is one of a kind Matcha with toasted soybean-like flavor note with cashew-ish nuttiness.

**GRADE**

Ceremonial Entry

**MILLED METHOD**

Machine

**HARVEST PERIOD**

End of 1st Harvest

**CULTIVAR**

Saemidori, Okumidori, Yabukita

**ORIGIN**

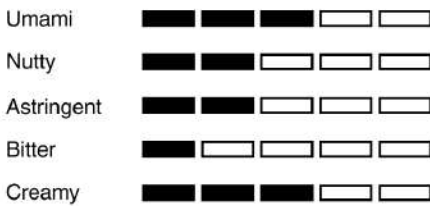
Shizuoka, JP

**TASTE LIKE**

Nori Umami, Spring Grass, Roast Cashew.



**TASTE PROFILE**



## PRICING

**RETAIL**

30gr Tin Can **Rp 199.000**

30gr Refil Pouch **Rp 179.000**

50gr Aluminium Bag **Rp 259.000**

**B2B**

500gr Tin Can **Rp 1.250.000**

**PRICE/gr**

Rp 2500/gr

**YIELD 500gr**

14oz size : 125cups

12oz size : 166cups

**USAGE 14oz**

4gr of matcha

40ml of brew water

80-100ml milk of choice



# TENKA

TENKA is matcha from a tea producers overlooking Ōi River Shizuoka Prefecture. This ceremonial matcha is simple, smooth, and beautifully balanced. Expect matcha with a balanced nutty-umami flavor.

**GRADE**

Ceremonial

**MILLED METHOD**

Machine

**HARVEST PERIOD**

1st Harvest

**CULTIVAR**

Saemidori, Okumidori, Yabukita

**ORIGIN**

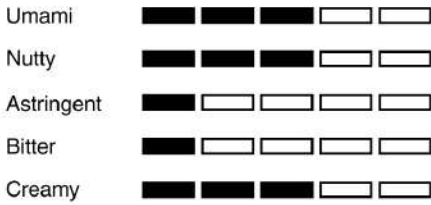
Shizuoka, JP

**TASTE LIKE**

Almond, Dashi Umami



**TASTE PROFILE**



## PRICING

**RETAIL**

30gr Tin Can	Rp 250.000
30gr Refil Pouch	Rp 230.000
50gr Aluminium Bag	Rp 325.000

**B2B**

500gr Tin Can	Rp 1.750.000
---------------	--------------

**PRICE/gr**

Rp 3.500/gr

**YIELD 500gr**

14oz size : 125cups

12oz size : 166cups

**USAGE 14oz**

4gr of matcha

40ml of brew water

80-100ml milk of choice



*Widely regarded as the "Capital of Matcha," Uji in Kyoto is the birthplace of Japan's finest matcha tradition, famous for its rich umami, natural sweetness, and premium ceremonial-grade tea.*



# SAMIDORI

SAMIDORI is a single cultivar matcha grown in Wazuka, Kyoto. offering a buttery mouthfeel with subtle nutty tones and a gentle vegetal umami, creating a clean and well-balanced profile.

**GRADE**

Ceremonial

**MILLED METHOD**

Stone Milled

**HARVEST PERIOD**

1st Harvest

**CULTIVAR**

Samidori

**ORIGIN**

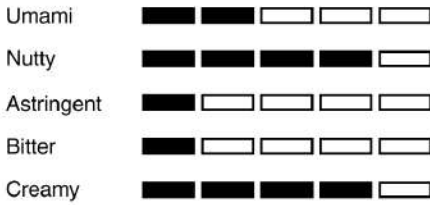
Uji, Kyoto

**TASTE LIKE**

Roast Peanut, Edamame,  
Seaweed Salad,



**TASTE PROFILE**



## PRICING

**RETAIL**

20gr Tin Can **Rp 200.000**

30gr Refil Pouch **Rp 235.000**

**B2B**

500gr Tin Can **Rp 3.000.000**

**PRICE/gr**

Rp 6000/gr

**YIELD 500gr**

14oz size : 125cups

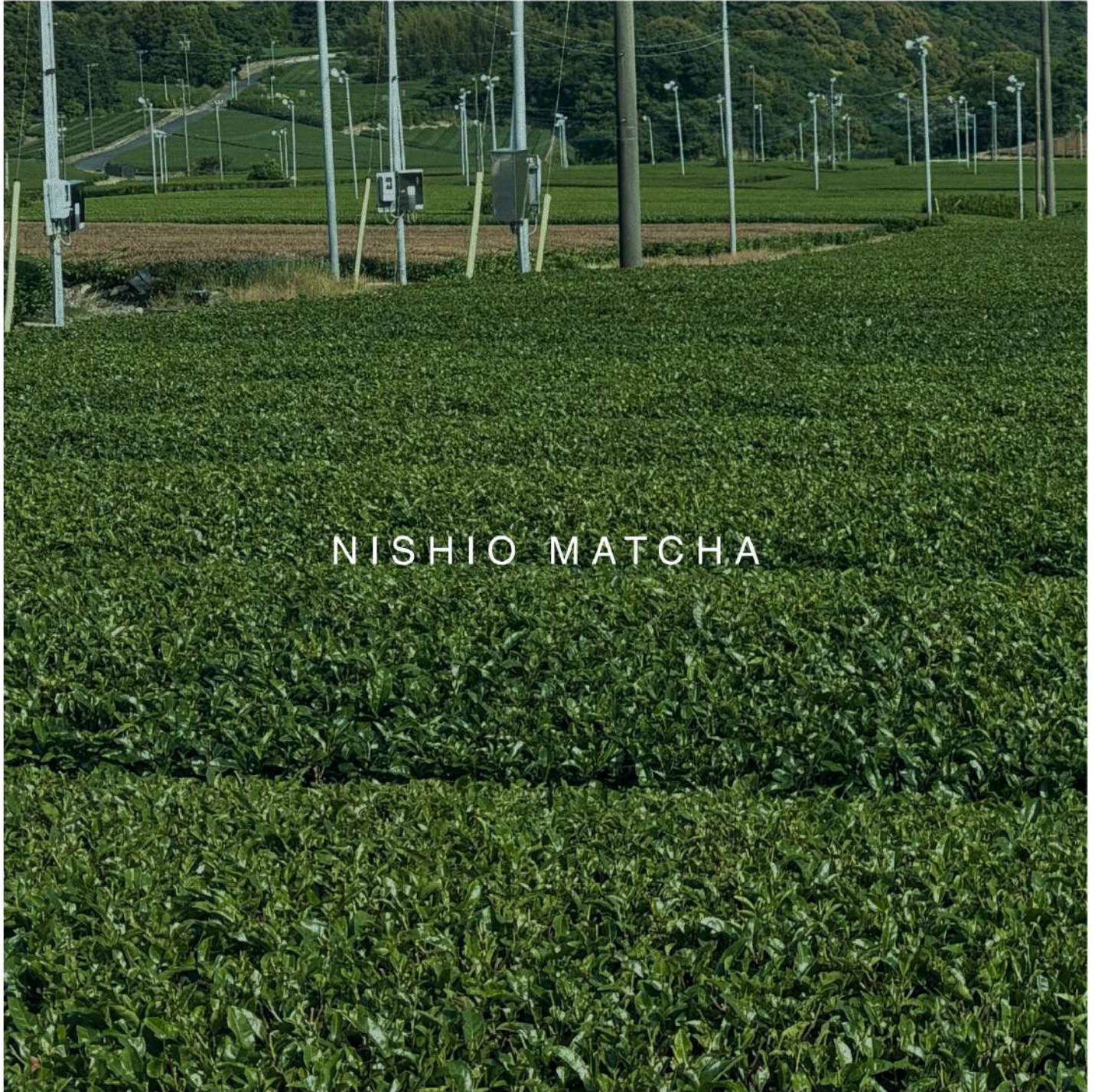
12oz size : 166cups

**USAGE 14oz**

4gr of matcha

40ml of brew water

80-100ml milk of choice



# NISHIO MATCHA

*With a tea-growing history spanning over 800 years, Nishio is one of Japan's most respected matcha regions, producing intensely green, creamy matcha with a mellow and elegant taste.*



# SHIO

SHIO is a ceremonial matcha from Nishio, Japan, blending Okumidori, Yabukita, and Asahi. It offers mild rose notes, sweet nuttiness, soft vegetal character, and a clean, smooth finish without bitterness.

**GRADE**

Ceremonial

**MILLED METHOD**

Stone Milled

**HARVEST PERIOD**

1st Harvest

**CULTIVAR**

Okumidori, Yabukita, Asahi

**ORIGIN**

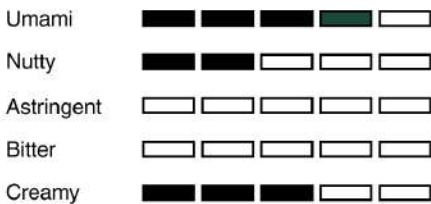
Nishio, JP

**TASTE LIKE**

Mild Rose, Sweet Nutty



**TASTE PROFILE**



## PRICING

**RETAIL**

30gr Tin Can **Rp 270.000**

30gr Refil Pouch **Rp 250.000**

50gr Aluminium Bag **Rp 350.000**

**B2B**

500gr Tin Can **Rp 2.000.000**

**PRICE/gr**

Rp 4000/gr

**YIELD 500gr**

14oz size : 125cups

12oz size : 166cups

**USAGE 14oz**

4gr of matcha

40ml of brew water

80-100ml milk of choice



# NISHI

NISHI is a ceremonial matcha from Nishio, Japan, blending Samidori, Saemidori, and Okumidori. It delivers rich umami, creamy body, vibrant vegetal notes, subtle seaweed hints, and a lingering natural sweetness.

**GRADE**

Ceremonial

**MILLED METHOD**

Stone Milled

**HARVEST PERIOD**

1st Harvest

**CULTIVAR**

Samidori, Saemidori, Okumidori

**ORIGIN**

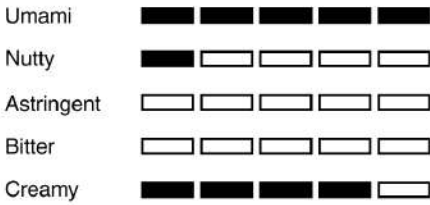
Nishio, JP

**TASTE LIKE**

Rich Umami, Sweet



**TASTE PROFILE**



## PRICING

**RETAIL**

30gr Tin Can	Rp 300.000
30gr Refil Pouch	Rp 280.000
50gr Aluminium Bag	Rp 375.000

**B2B**

500gr Tin Can	Rp 2.500.000
---------------	--------------

**PRICE/gr**

Rp 5000/gr

**YIELD 500gr**

14oz size : 125cups

12oz size : 166cups

**USAGE 14oz**

4gr of matcha

40ml of brew water

80-100ml milk of choice



*Widely regarded as the "Capital of Matcha," Uji in Kyoto is the birthplace of Japan's finest matcha tradition, famous for its rich umami, natural sweetness, and premium ceremonial-grade tea.*

*\*Available on July (COMING SOON)*



THANK YOU