

An Ancient Tradition



Shade Grown

In making Matcha, the tea plants are covered with bamboo mats in the last few weeks of their growing season to promote full flavor.

Powdered Art

After the leaves are plucked, they are immediately steamed to spread the chlorophyll throughout the leaves and stop any oxidation. The leaves are then dried and rapidly cooled. The resulting dried product is called rough tea, or Aracha. Aracha is then cut into small pieces and the twigs, veins and stems are removed. The leaves are dried again and the resulting product is known as Tencha. Tencha is then ground by stone mills in a climate-controlled, clean room to produce Matcha. A single mill can only process 40 grams of leaves per hour.

Traditional Matcha Preparation

Matcha is traditionally prepared with a bamboo whisk in a bowl. As part of the Japanese tea ceremony, there is an elaborate process in utilizing various utensils to make a bowl of Matcha.

Modern Matcha ‘Specialty Drinks & Uses’

Matcha can easily be prepared in a variety of hot or iced drinks, shakes and smoothies. Matcha can also be used as an ingredient for sauces, dressings, desserts, ice-cream, chocolate and toppings.

Flavor Profile

Matcha has a sweet, creamy, buttery and rich oceanic taste.



100% Organic - Direct From The Tea Farm

We directly import our Matcha from one of the oldest certified organic Matcha manufacturers in Japan. Freshness is ensured with quality packaging and climate controlled storage.