



MINISTER OF AGRICULTURE,
FORESTRY AND
FISHERIES AWARD
RECEIVED 16 TIMES



FINISHING TECHNOLOGY COMPETITION
GOLD AWARD
RECEIVED 9 TIMES



日本有機農業推進機構認定

CERTIFIED BY THE CENTER OF JAPAN
ORGANIC FARMERS GROUP



EU ORGANIC
CERTIFICATION MARK



USDA ORGANIC
CERTIFICATION MARK



CERTIFIED ORGANIC MARK
(COR - CANADA ORGANIC REGIME)



GLOBALLY IMPORTANT
AGRICULTURAL HERITAGE SYSTEM (GIAHS)
"CHAGUSABA" TRADITIONAL
TEA-GRASS FARMING IN SHIZUOKA



SHIZUOKA MATCHA

Quality recognized both domestically and internationally

The shape and color of rolled tea leaves,
the refreshing aroma of young leaves,
the bright green drops poured into a teacup,
and the perfect balance of umami and bitterness that fills the mouth.
We have received the highest praise
for our craftsmanship and production environment.



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<https://shizuoka-matcha.jp/>



Click here to visit our website.

YAGASURI

MATCHA | 抹茶

Organic Matcha from Shizuoka Prefecture

Organic matcha from Japan is known for its natural taste and vibrant color. It is a safe and enjoyable tea, popular among health-conscious consumers who value eco-friendly choices.

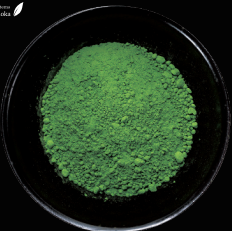


ORGANIC CEREMONIAL

PREMIUM MATCHA

TEA CODE: YI-CMO-B1

Organic Premium Matcha is made primarily from the Okumidori cultivar. It features a well-balanced flavor profile with refined sweetness, umami, aroma, and a vibrant green color.

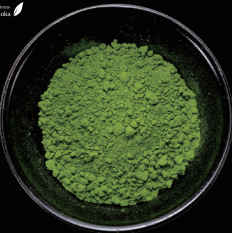


ORGANIC CEREMONIAL

STANDARD MATCHA

TEA CODE: YI-SMB-B1

Organic Standard Matcha is made primarily from the Tsuyuhikari cultivar. It offers a mild bitterness balanced with sweetness and umami, preserving the natural flavor of the tea leaves.



ORGANIC CULINARY

BASIC MATCHA

TEA CODE: YI-YKM-B3

Organic Basic Matcha uses organically grown tea leaves and features a mild bitterness harmonized with gentle sweetness and umami. It retains the natural flavor of the ingredients and is also suitable for cooking and baking.



CONVENTIONAL CEREMONIAL

PREMIUM MATCHA

TEA CODE: YI-CSM-B1

Conventional Premium Matcha is made primarily from the Okumidori cultivar. It is characterized by a deep, vivid green color, gentle bitterness, and a rich combination of sweetness and umami.



CONVENTIONAL CEREMONIAL

STANDARD MATCHA

TEA CODE: YI-CSM-B2

Conventional Standard Matcha is made primarily from the Tsuyuhikari cultivar. It is known for its mild bitterness, well-balanced sweetness and umami, bright green color, and refreshing aroma.



CONVENTIONAL CULINARY

BASIC MATCHA

TEA CODE: YI-CSM-B3

Conventional Basic Matcha features a balanced sweetness and umami, vibrant green color, and the natural flavor of matcha. It is also suitable for culinary use such as cooking and baking.



The Yagasuri brand's distinctive flavor stems from the expert blending technique of its tea master. Taking into account the day's weather, humidity, and other conditions, the master uses years of honed intuition to assess each leaf's qualities. By blending them in perfect harmony, Yagasuri's original flavor is born.



Shizuoka Prefecture is known for its traditional landscapes and long-standing tea culture. Its Tea-Grass Integrated System, which supports biodiversity, was designated as a GIAHS site in 2013. Tea is deeply rooted in Japanese life and language, with many expressions centered around it. Shizuoka remains one of Japan's most renowned tea-producing regions.