



Minister of Agriculture,
Forestry and Fisheries Award
Awarded 16 times in total



Finishing Technology Competition
Gold Award
Awarded 9 times in total



Center of Japan Organic
Farmers Group



It is an organic certification
mark established by the EU.



It is an organic certification
mark by the U.S. Department
of Agriculture.



Organic mark certified in
accordance with COR



Globally Important Agricultural
Heritage Systems (GIAHS)
Chagusaba in Shizuoka



ORGANIC JAPAN TEA

in SHIZUOKA

Quality recognized both domestically and internationally

The shape and color of the rolled tea leaves, the refreshing scent of young leaves,

The bright green drops poured into the teacup,
the balance of umami and bitterness that fills your mouth.

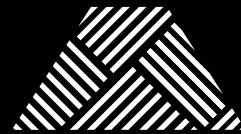
We have received the highest evaluation for our
craftsmanship production environment.



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Globally Important
Agricultural Heritage Systems
“Chagusaba” in Shizuoka



Shizuoka Prefecture is known widely as epitomizing the traditional landscape of Japan. The prefecture’s Traditional Tea-Grass Integrated System is a long-practiced agricultural production technique that preserves biodiversity. Recognized worldwide, it was designated as a GIAHS site in 2013. Japanese tea is deeply ingrained in the lives and culture of Japanese people. There are countless words in Japanese with the word tea (cha) in it, such as cha-no-ma (literally, “space for tea”), which refers to the living room—the main room of the house where the entire family gathers, and cha-nomi-tomodachi (literally, “friend that you drink tea with”), which means a close friend.

* Shizuoka Prefecture is one of the most well-known tea producing regions in Japan.

GIAHS



YAGASURI



YAGASURI BRAND

The blending technique of the Yagasuri brand is the key to its distinctive flavor and showcases the skill of the tea master. Taking into account the weather, humidity, and other environmental factors of the day, the experienced tea master uses their finely honed intuition, developed over many years, to understand the unique characteristics of each tea leaf. By blending them in perfect balance, the flavor of each type of tea is determined, giving birth to the Yagasuri brand's original teas.



YAGASURI MATCHA | 抹茶

Organic Matcha from Shizuoka Prefecture

Organic matcha from Shizuoka Prefecture is of high quality and characterized by its natural taste, aroma, and bright color. Particularly popular among health-conscious consumers looking for eco-friendly choices, matcha is loved by many as a safe and enjoyable matcha.



ORGANIC

OKUMIDORI MATCHA

TEA CODE: YI-CM0-B1

Organic Okumidori, when processed into matcha, is a well-balanced variety that combines sweetness, umami, aroma, and a vibrant green color.



ORGANIC

TSUYUHIKARI MATCHA

TEA CODE: YI-SMB-B1

It is a high-quality matcha grown through organic cultivation, characterized by a mild bitterness, a well-balanced sweetness and umami, preserving its natural flavor.



ORGANIC

CULINARY MATCHA

TEA CODE: YI-YKM-B3

It uses tea leaves grown through organic cultivation, characterized by a mild bitterness, a well-balanced sweetness and umami, and the natural flavor is preserved.

Characteristics of Japanese Conventional Cultivation Matcha

The flavor is more robust and slightly stronger than organic matcha. The blend composition ensures stable yields and quality. It is affordably priced and is commonly used in sweets and beverages.

CONVENTIONAL

OKUMIDORI MATCHA

TEA CODE: YI-CSM-B1

It is characterized by a deep and vibrant green color with a mild bitterness and a rich sweetness and umami flavor.



CONVENTIONAL

TSUYUHIKARI MATCHA

TEA CODE: YI-CSM-B2

It is a matcha with a mild bitterness and a well-balanced sweetness and umami, characterized by its vibrant green color and refreshing aroma.



CONVENTIONAL

CULINARY MATCHA

TEA CODE: YI-CSM-B3

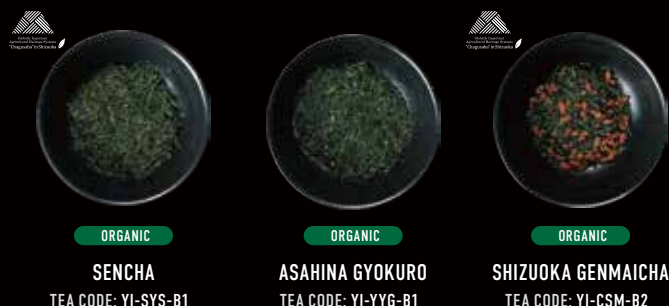
It is characterized by a well-balanced sweetness and umami, vibrant green color, and the natural flavor of matcha.



TEA LEAF | 茶葉

Mecca for deep-steamed organic green tea in all of Japan.

Green tea is said to be the highest quality dried food ever invented by humans. It has zero calories but offers many health benefits, and has become one of the most important elements of Japanese culture. In particular, sencha became popular 400 years ago, making it easy to prepare delicious tea by extracting the flavors from the leaves. Deep-steamed green tea was invented about 50 years ago, resulting in an even more aromatic and flavorful tea. While deep-steamed tea has a murky dark green color, which may not be very attractive, it is extremely tasty and easy to prepare. By consuming this super tea daily, you can enjoy many health benefits. Unlike dancha and matcha, which require pulverization to enjoy the taste, deep-steamed green tea doesn't need to be ground, making it a simple and convenient choice.



LEAF PRODUCT LIST

CULTIVATION	TEA CODE	NAME		REMARKS
ORGANIC	YI-SYS-B1	SENCHA	●	PREMIUM
ORGANIC	YI-SYSM-B1	MATCHA SENCHA	●	PREMIUM
ORGANIC	YI-SYGM-B1	MATCHA GENMAICHA	●	PREMIUM
ORGANIC	YI-YYG-B1	ASAHINA GYOKURO	●	PREMIUM
ORGANIC	YI-MYK-B1	SHIZUOKA KUKICHA	●	PREMIUM
ORGANIC	YI-MYH-B1	SHIZUOKA HOJICHA	●	PREMIUM
ORGANIC	YI-MYGM-B1	SHIZUOKA GENMAICHA	●	PREMIUM
CONVENTIONAL	YI-CSM-B1	SENCHA	●	HIGH
CONVENTIONAL	YI-CSG-B1	GENMAICHA	●	HIGH
CONVENTIONAL	YI-CSH-B1	ROASTED	●	HIGH
CONVENTIONAL	YI-CSB-B1	BANCHA	●	CHEAPEST
CONVENTIONAL	YI-CSGB-B1	GENMAIBANCHA	●	CHEAPEST
CONVENTIONAL	YI-CSGH-B1	ROASTED BANCHA	●	CHEAPEST

FLAVORED | 風味付茶

Using first-grade tea from Shizuoka Prefecture

The flavored tea is made from organic deep-steamed ichibancha that is purchased directly from farmers and processed with a special "burning" process. At the end of the tea processing process, there is a process called "Hiire", which is the process of re-drying the tea leaves by applying heat. This pasteurization is said to be the most important process that brings out the umami and aroma of tea and determines its taste. The tea is heated to the limit with a high heat of 120°C to create a unique richness and aroma. In addition, we do not use fragrances and use only natural materials. A flavored tea with the umami of first-class tea and a natural aroma.



FLAVORED PRODUCT LIST

CULTIVATION	TEA CODE	NAME		REMARKS
CONVENTIONAL	YI-YIKF-B1	STRAWBERRY TEA	●	FLAVORED TEA
CONVENTIONAL	YI-YRKF-B1	APPLE TEA	●	FLAVORED TEA
CONVENTIONAL	YI-YPKF-B1	PEACH TEA	●	FLAVORED TEA
CONVENTIONAL	YI-YLKF-B1	LEMON TEA	●	FLAVORED TEA
CONVENTIONAL	YI-YKKF-B1	CHESTNUT TEA	●	FLAVORED TEA
CONVENTIONAL	YI-YCKF-B1	CARAMEL TEA	●	FLAVORED TEA
CONVENTIONAL	YI-YBKF-B1	GRAPE TEA	●	FLAVORED TEA
CONVENTIONAL	YI-YMKF-B1	MELON TEA	●	FLAVORED TEA

JAPANESE ORGANIC BLACK TEA

CULTIVATION	TEA CODE	NAME		REMARKS
ORGANIC	YI-KYK-B1	" KIHUZIN "	●	BLACK TEA

