



SHIZUOKA MATCHA

Premium Japanese Matcha from Shizuoka

A harmony of heritage, craftsmanship, and nature.

In every cup,
you will experience depth, clarity, and refined flavor,

shaped by generations of expertise
and the richness of its origin.

ISO 22000 CERTIFIED
Food Safety Management System



MINISTER OF AGRICULTURE,
FORESTRY AND
FISHERIES AWARD
RECEIVED 16 TIMES



FINISHING TECHNOLOGY COMPETITION
GOLD AWARD
RECEIVED 9 TIMES



CERTIFIED BY THE
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

Premium Japanese Matcha from Shizuoka
A brand of IWATA SAW MFG CO., LTD

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Click here to visit our website.

SHIZUOKA MATCHA

Many matcha brands simply offer tea as a product.

SHIZUOKA MATCHA,

however, represents something fundamentally different.

It is a brand born from the craftsmanship and philosophy of

YAMAKEI SEICHA CO., LTD

a seven-generation tea producer in Kakegawa, Shizuoka,

combined with the global reach and business expertise of

IWATA SAW MFG CO., LTD

This document introduces the heritage and philosophy behind

SHIZUOKA MATCHA,

and explains why this brand represents a truly exceptional opportunity

within the world of Japanese tea.



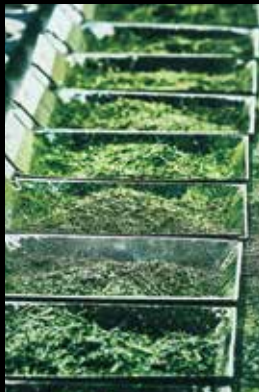
HERITAGE & CRAFT

Founded in 1902 in Kakegawa, Shizuoka, Yamakei Seicha has refined tea-making across seven generations.

Guided by the belief:

“Quality tea comes from quality soil.”

Their expertise is rooted in the GIAHS-recognized Chagusaba farming system and advanced deep-steaming techniques, producing tea of exceptional depth and clarity.



PROVEN EXCELLENCE

16-time recipient of Japan’s highest tea award and 4 consecutive championships at the Tokyo Premium Tea Competition. These achievements reflect our unwavering commitment to quality and craftsmanship, delivering refined flavor and exceptional balance in every cup.



THE MATCHA

Launched in 2022, SHIZUOKA MATCHA reflects over a century of expertise.

Profile:

- * Clean and refined taste
- * Gentle umami
- * Smooth texture
- * Elegant, lingering finish

With every cup, you can experience its consistent quality and depth of flavor.



PHILOSOPHY

“Ippuku ni musubu” – A single bowl, a moment to cherish.

More than a drink, it is a quiet ritual that brings the mind into balance, slows the passage of time, and invites a deeper connection with oneself.

Within a single bowl lies an experience beyond taste—

a moment of harmony, stillness, and a profound connection between people and nature.



CONCLUSION

SHIZUOKA MATCHA is more than just a product.

It is a harmony of heritage, craftsmanship, and the blessings of nature.

Within each bowl lives a legacy passed down through generations, expressed in a depth of flavor that speaks for itself.

– The Jewels of Tea –

倉山啓製茶株式会社 × 磐田刃物株式会社

Shizuoka, Japan

| Established 1902 | Seven Generations | GIAHS Certified |



DRINKING

ORGANIC

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
TEA CODE: YI-CMO-B1

UMAMI	★ ★ ★ ★ ★
BITTERNESS	★
COLOR	★ ★ ★ ★ ★
ROASTED AROMA	★ ★ ★
CULTIVAR	OKUMIDORI BLEND
SERVING	USUCHA / KOICHA

DRINKING

CONVENTIONAL

Characteristics of Conventionally Grown Japanese Matcha.

Compared to organic matcha, it offers a stronger flavor, a deeper color, and a more robust taste. The blend ensures stable supply and consistent quality. Conventional matcha is recommended for those who seek a richer color and more intense umami.



CONVENTIONAL

CEREMONIAL PREMIUM
TEA CODE: YI-CSM-B1

UMAMI	★ ★ ★ ★ ★
BITTERNESS	★
COLOR	★ ★ ★ ★ ★
ROASTED AROMA	★ ★ ★
CULTIVAR	OKUMIDORI BLEND
SERVING	USUCHA / KOICHA



ORGANIC

CEREMONIAL SUPERIOR
TEA CODE: YI-SMB-B1

UMAMI	★ ★ ★ ★
BITTERNESS	★ ★
COLOR	★ ★ ★ ★ ★
ROASTED AROMA	★ ★ ★
CULTIVAR	TSUYUHIKARI BLEND
SERVING	USUCHA / LATTE



CONVENTIONAL

CEREMONIAL SUPERIOR
TEA CODE: YI-CSM-B2

UMAMI	★ ★ ★ ★
BITTERNESS	★ ★
COLOR	★ ★ ★ ★ ★
ROASTED AROMA	★ ★ ★
CULTIVAR	TSUYUHIKARI BLEND
SERVING	USUCHA / LATTE



ORGANIC

BARISTA SELECT
TEA CODE: YI-OSB-B1

UMAMI	★ ★ ★
BITTERNESS	★ ★ ★
COLOR	★ ★ ★
ROASTED AROMA	★ ★ ★ ★
CULTIVAR	SAEMIDORI BLEND
SERVING	LATTE / BEVERAGES



CONVENTIONAL

BARISTA SELECT
TEA CODE: YI-CSB-B1

UMAMI	★ ★ ★
BITTERNESS	★ ★ ★
COLOR	★ ★ ★
ROASTED AROMA	★ ★ ★ ★
CULTIVAR	SAEMIDORI BLEND
SERVING	LATTE / BEVERAGES



UJI PREMIUM

Matcha made from tencha sourced from Uji and milled in Shizuoka.

CONVENTIONAL

UJI PREMIUM

TEA CODE: YI-UPB-B1



UMAMI	★ ★ ★ ★ ★
BITTERNESS	★
COLOR	★ ★ ★ ★ ★
ROASTED AROMA	★ ★ ★ ★
CULTIVAR	OKUMIDORI BLEND
SERVING	USUCHA / KOICHA

Uji is one of Japan's most renowned tea-growing regions, with a long history deeply connected to the development of Japanese tea culture.

Its unique climate, soil, and generations of refined cultivation and processing techniques produce tencha with rich umami and remarkable depth of flavor.

This product is matcha made from carefully selected tencha sourced from Uji and finely milled in Shizuoka.

It combines the deep umami characteristic of Uji with the vibrant color and smooth, elegant texture achieved through Shizuoka's advanced processing techniques.

Each cup reflects the harmony of origin and craftsmanship that defines the essence of premium Japanese matcha.



HOJICHA POWDER

Hojicha powder made from first flush tea leaves from Shizuoka.

Organic hojicha powder made from first flush tea leaves from Shizuoka, deeply roasted to deliver a rich aroma and a smooth, full-bodied, mellow taste.

ORGANIC

FIRST FLUSH DARK ROAST

TEA CODE: YI-OIHP-B3



UMAMI	★ ★ ★ ★
BITTERNESS	★ ★ ★
COLOR	★ ★ ★ ★
ROASTED AROMA	★ ★ ★ ★
CULTIVAR	OKUMIDORI • TSUYUHIKARI
SERVING	LATTE / BAKING / DESSERTS

CULINARY

Characteristics of Culinary Matcha Suitable for a Wide Range of Applications.

ORGANIC

CULINARY

TEA CODE: YI-YKM-B3



UMAMI	★ ★
BITTERNESS	★ ★ ★ ★
COLOR	★ ★
ROASTED AROMA	★ ★ ★
CULTIVAR	TSUYUHIKARI BLEND
SERVING	LATTE / BAKING / COOKING

CONVENTIONAL

CULINARY

TEA CODE: YI-CSM-B3



UMAMI	★ ★
BITTERNESS	★ ★ ★ ★
COLOR	★ ★
ROASTED AROMA	★ ★ ★
CULTIVAR	TSUYUHIKARI BLEND
SERVING	LATTE / BAKING / COOKING

GIAHS CHAGUSABA

Win-win relationship between people and the environment

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.

