




Tsukasa

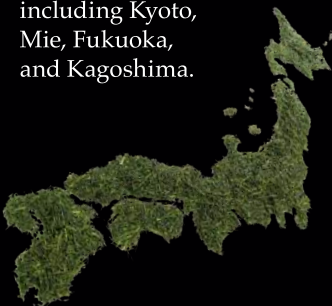
TSUKASA
JAPANESE GREEN TEA
GUIDE

An introduction to
JAPANESE TEA

We will convey the heart of the Japanese through aromatic taste.

A full lineup of quality Japanese teas from all over Japan

We offer a diverse lineup of Japanese teas mainly from Shizuoka, the greatest production center in Japan, in addition to other renowned production areas including Kyoto, Mie, Fukuoka, and Kagoshima.



Safe and reliable selected tea leaves

We provide tea leaves that are sure to satisfy your taste. The leaves are all carefully selected by professionals who have been passionate and meticulous about tea for many years.



Stable supply of tea leaves tailored to your request

We always ensure a stable supply of tea tailored to your needs—such as tea leaves that offer a superior color, tea with a rich aroma, and tea with less bitterness—delivered from our partners all over Japan.



Delivered globally through our flexible supply channels

Depending on your applications, we are capable of providing tea as an ingredient as well as tea as an end product. We can also offer *sencha* for mixing with flavored teas.



-SENCHA-

Sencha is a type of tea produced using tea leaves grown in full sun, without undergoing any process of fermentation, something very rare in the world of teas. *Sencha* is also called “green tea” due to its beautiful green color. The tea is characterized by its fresh bitterness and refreshing aroma, and is classified into many grades based on the season when it was picked and the amount of sunlight received. This calorie-free, healthy drink is rich in nutrients such as vitamin C and catechin.



-MATCHA-

Matcha, or powdered *sencha*, originally referred to a type of tea made using highest-grade tea leaves grown without being exposed to direct sunlight, which were then steamed, dried, and powdered. *Matcha* is used in the traditional Japanese tea ceremony of *sado*, and it is characterized by its sweetness and savor emerging against a mild bitterness. As the powdered tea leaves are drinkable, you can take in nutrients that you normally do not ingest with green tea.



-ORGANIC MATCHA-

This type of *matcha* is recommended for those who are keen to have teas utilizing pesticide-free and chemical-free production. As drinking *matcha*—in contrast to *sencha* and *houjicha*—means ingesting powdered tea leaves, we assure you a higher level of safety and reliability with Organic JAS certification. The vivid green color and mild taste of *matcha* is also popular as a flavor for Japanese snacks and ice creams.



-HOJICHA-

Houjicha is a type of tea that uses green tea leaves that are roasted at high heat until they turn brown. The roasting process reduces the bitterness of the tea, allowing you to enjoy a mild and fragrant taste. As *houjicha* adjusts blood cholesterol and blood sugar levels, it is expected to relieve lifestyle-related diseases. You may drink the tea immediately before you go to sleep because it has a low caffeine content.



-GENMAICHA-

This is a type of tea produced by mixing roasted rice with green tea. With its fragrant smell and refreshing taste, *genmaicha* is more yellowish than green tea, and it is very good with meals. *Genmaicha* is considered to have many health benefits as it is a good source of B vitamins and vitamin E, as well as dietary fiber.



We offer a wide variety of other Japanese Teas, so please feel free to inquire about them.

Traditional method of preparing *sencha*



1. Pour hot water into the teacups to be used (in order to let the hot water cool to optimum temperature, and to measure the amount of water required).



2. Place the tea leaves into the teapot (6 to 10 g for 3 to 5 people).



3. Transfer hot water from the teacups into the teapot, and wait 1 to 2 minutes while the tea brews (optimum temperature: 70 to 90°C).

4. Pour the tea little by little into each teacup in turn (do not fill the teacup in one pour) to ensure the tea's taste is even.

RYOKUCHA COLUMN

Fresh, vivid Japanese green tea produced by beautiful nature and masterful techniques

Japanese teas come in many types according to their cultivation methods, picking seasons, and manufacturing processes. As these teas have different benefits, Japanese people have enjoyed drinking them in accordance with different aspects of daily life. *Sencha* is recommended in the morning as it contains more caffeine and wakes you up, while refreshing *genmaicha* goes well with meals. *Sencha* is also great after meals because it prevents bad breath and dental cavities. It is good to have *houjicha* to relax before going to bed as you can drink it without worrying about caffeine. For afternoon tea, we drink rich *matcha*, which has a good chemistry with sweet treats. Japanese tea is a drink with great depth and has a wide variety of tastes and aromas that change depending not only on the diverse types of tea leaves used, but also according to where they are produced and how they are brewed. Thank you for taking an interest in gaining a greater knowledge of the health benefits as well as the history of Japanese tea, something that is deeply rooted in Japanese lifestyles and cultures.



Tsukasa Seicha can offer tea leaves as an end product, as well as tea leaves as an ingredient.



If you are planning to sell bags of tea leaves at retail stores, we can provide tea leaves packed in a custom-designed bag, or an aluminum bag with a label sticker attached. For *matcha*, you can select from two types of bags: aluminum foil zip lock bags and aluminum foil gusseted bags. For other types of tea leaves, you may also use flat bags.

◀ In addition, you can choose the color of your liking from a wide variety of colors. Feel free to contact us if you are planning to use a specific color.

Bag capacity: 10 g to 1 kg



We offer ready-made aluminum cans for storing *matcha* and organic *matcha*. As these cans are moisture-proof, they prevent degradation of tea leaves to maintain their aroma and taste for a prolonged period of time.

◀ You can choose the color of your liking from a wide variety of colors. Feel free to contact us if you are planning to use a specific color.

Can capacity: 20 g or more



If you are going to use tea leaves as an ingredient for flavored teas or blended teas, we can provide the leaves packed in a plain, aluminum foil vacuum package. Aluminum packages block ultraviolet rays to prevent oxidation, and they are also good at locking in aroma.

Package capacity: 1 to 5 kg



We have ready-made teabags for *sencha* and *houjicha* (5 g and 10 g), and *genmaicha* mixed with *matcha* (5 g). This easy-to-brew product is very popular because it does not require tea-making utensils such as teapots. We do not offer *matcha* in teabags.

Number of teabags available: 2 to 10 g

Provision of samples

We can provide samples of our teas (up to 20 g for each type of tea). You can obtain samples to check the taste before actually placing an order. They are subject to a shipping fee determined based on the weight of samples.

[NOTES]

- ※Store tea leaves in a cool, dark place. Otherwise, they may lose their flavor.
- ※After opening the package, use the leaves as soon as possible.
- ※Let us know your intended application of tea leaves in advance, such as: sell them as an end product, or use them as an ingredient for blended tea. The type of tea we offer may change according to your application.
- ※We can prepare custom-designed bags and cans. We can attach labels to them, showing unique designs such as your company logo. Feel free to consult us if you are planning to create your own package with private labels.

Product order examples

Order example ① A customer from Australia

[Requests]

- We want affordable organic *matcha* in 30 g cans
- Attachment of private labels required
- Minimum lot of cans
- Send them to our company in Melbourne



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[Order description]

- Organic *matcha* (medium quality): 7 USD
- Cost per can/bag: 1 USD
- Cost for printing and attaching labels: 0.3 USD (label design to be supplied by customer)

Unit price: 8.3 USD Order quantity: 5 kg (=167 cans, MOQ)

Subtotal: 1,386.1 USD

Shipping fee: 125 USD (EMS, up to Victoria, Australia)
(5kg+6 kg: weight of cans and packaging=11kg)

Total: 1,511.1 USD

Order example ② A customer from England

[Requests]

- We want non-organic *matcha*, *sencha*, and *houjicha* (100 g each) in aluminum foil zip lock bags
- Attachment of private labels required
- Price range around 8 USD/100 g
- 20 bags for each type of tea
- Send them to our company in London



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[Order description]

- Non-organic *matcha* (low quality): 8 USD
- *Sencha* (medium quality): 8 USD • *Houjicha* (high quality): 8 USD
- Cost for printing and attaching labels: 0.3 USD (label design to be supplied by customer) • Cost per bag: 1 USD

Unit price: 9.3 USD Order quantity: 60bags (20bags3types of tea)

Subtotal: 558 USD

Shipping fee: 110 USD (EMS, up to England)
(6kg+1.6kg: weight of bags and packaging=7.6kg)

Total: 668 USD



1 Inquiry regarding samples, and an estimate

Let us know your needs regarding samples as well as your intended application. All inquiries are welcome.



2 Submission of samples and a rough estimate

We provide you with the samples you want, and a corresponding rough estimate.



3 Confirmation of details

After you select the teas that you want, we confirm details to meet your needs.(eg. packages, order quantity.)



4 Submission of detailed quotation

We provide you with a detailed quotation.



5 Order placement

Shipment is prepared as soon as an order is placed.



6 Shipment

We cordially ship our products. Please wait a little while until that product arrives.



7 Delivery

Please contact us if there are any problems with products or invoice.
we hope you order from us again soon.



Representative Director Hiroshi Sato

We are pressed for time every day in the today's IT-driven society. During such busy days, a cup of Japanese tea offers you a little bit of luxurious relaxation. During this moment, time passes by slowly, and silence heals your tired mind.

I was introduced to the world of Japanese tea at a tea ceremony held as far back as 40 years ago. I still have the feeling of my mind fulfilled by silence when I had a cup of tea in a humble tearoom bathed in natural sunlight.

I want every customer to feel the peaceful sense of relaxation that I experienced at that time. To this end, Tsukasa Seicha is committed to supplying delicious Japanese teas to all our customers.



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