



SA

SUGIMOTO AMERICA

Japanese Green Tea Maker Since 1946



# ABOUT SUGIMOTO TEA COMPANY

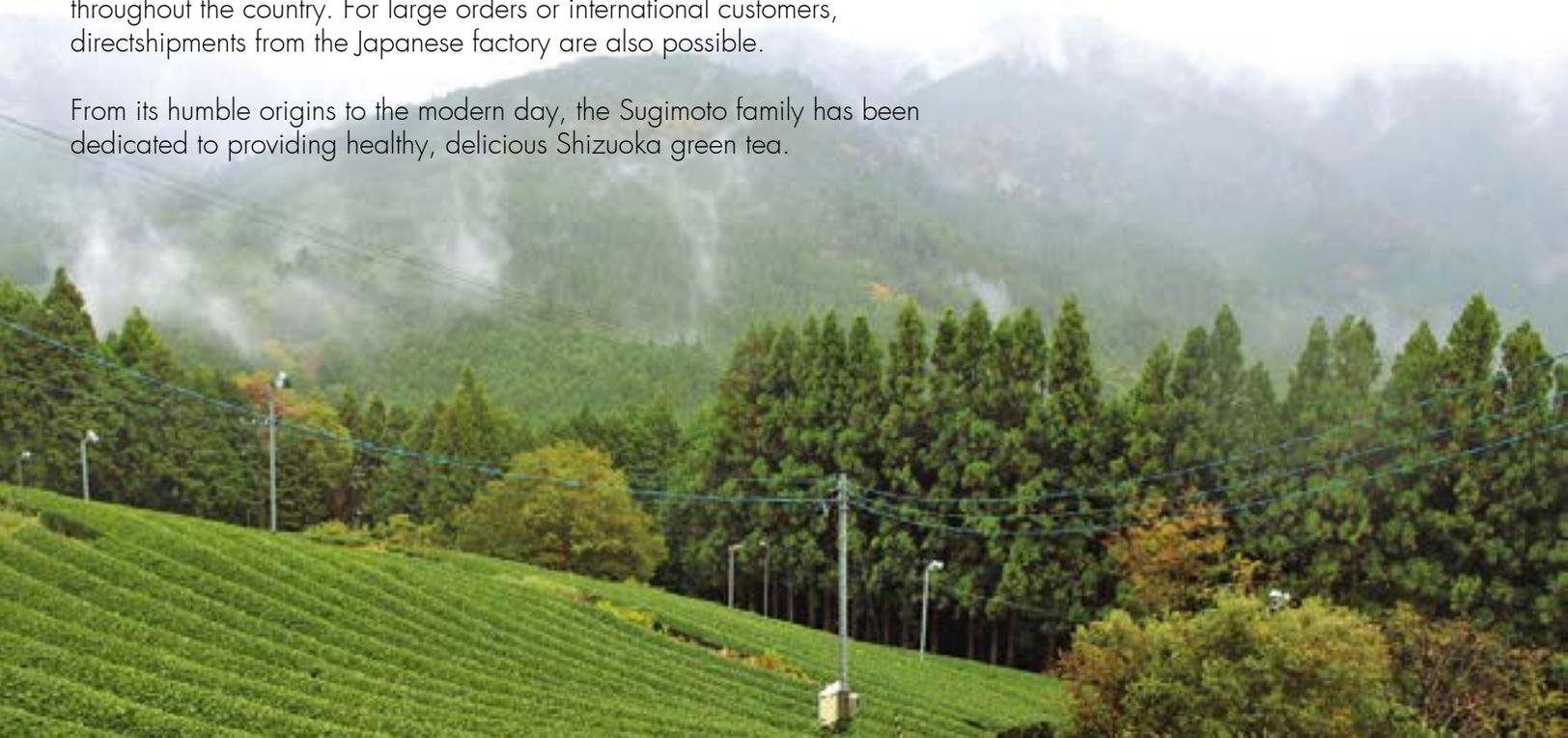
Sugimoto Tea Company has been making quality Japanese green tea since 1946. From the founder, Zenichi Sugimoto, peddling his signature Sen Cha on the streets of Shizuoka, Sugimoto Seicha has been committed to producing top-quality tea from top-quality farms. Today, the company produces everything from loose leaf to powder to teabags to PB and retail products. Working directly with tea farmers and producing tea from its own factory, Sugimoto Seicha offers flexibility that is hard to beat. As tea makers, Sugimoto Seicha can cater to exactly what customers want by providing the right tea in the right packaging.



The current president, Hiroyuki Sugimoto, knows his tea. Awarded the “Top Tea Connoisseur” at a Japanese national blind tasting championship, Hiroyuki’s discerning selection of premium leaves garnered him the Japanese Agricultural Minister’s Award for exceptional green tea. His reputation allows him to bypass governmental tea auctions and purchase directly from highly-esteemed farmers, including winners of the prestigious Prime Minister’s Award .

Sugimoto America, located near Seattle, WA, is the U.S. subsidiary office. An on-site warehouse allows for expedient shipping of fresh green tea throughout the country. For large orders or international customers, directshipments from the Japanese factory are also possible.

From its humble origins to the modern day, the Sugimoto family has been dedicated to providing healthy, delicious Shizuoka green tea.





Our farmlands have been recognized by the United Nations as a Globally Important Agricultural Heritage System (GIAHS). In order to receive this designation, farmers of a given area must partake in traditional, sustainable farming practices that create a symbiosis between human agriculture and the local flora and fauna. In the Kakegawa region of southwestern Shizuoka, the practice of using chagusaba ("tea-grass fields") benefits both tea farmers and a disappearing, fragile ecosystem.



Product safety is a top priority ensured by certifications and regular laboratory testing. Solar power and LED lighting minimize environmental impacts.



CONVENTIONAL

# Loose Leaf



## Sen Cha Fukamushi

Our signature Sen Cha. The deep steaming process breaks down the leaves, creating more particulates that brew a soupy, super savory cup. A great balance of vegetal and sweet flavors.

S454L

Net Weight: 1.0 lbs (454g)

## Ban Cha

Growing throughout the summer and harvested in early autumn makes these leaves heartier and thicker than spring leaves. A pleasantly mild flavor that works well for tea blending.

B454L

Net Weight: 1.0 lbs (454g)

## Genmai Cha

A rich aromatic blend of tea leaves and roasted rice gives Genmai Cha its unique nutty fragrance. This is a delightfully flavorful green tea and is one of Japan's most popular varieties.

GX454L

Net Weight: 1.0 lbs (454g)

## Sen Cha Chumushi

The Chumushi steaming process, shorter than our signature Fukamushi Sen Cha, makes the tea taste bold, gives a sweet aftertaste, and yields a remarkable vegetal fragrance. The staple Japanese tea for over three centuries.

SC454L

Net Weight: 1.0 lbs (454g)

## Kona Cha

Small fragments sifted from the Sen Cha refining process. The quickest-brewing green tea, it releases a hearty flavor in mere seconds. Sushi restaurants in Japan often serve this tea.

KN454L

Net Weight: 1.0 lbs (454g)

## Genmai Cha with Matcha

Special blend of Genmai Cha and stone-milled Matcha. The added Matcha gives Genmai Cha a smooth body and vivid emerald-green color. Genmai Cha is a toasty, nutty tea and is one of Japan's most popular varieties.

G454L

Net Weight: 1.0 lbs (454g)

## Gyokuro

A shade-grown green tea and considered the finest loose leaf tea in Japan. Gyokuro has a unique sweetness and lingering umami. Only first harvest leaves are used.

GY227L

Net Weight: 0.5 lbs (227g)

## Kuki Cha

Green stems separated during the Sen Cha refining process pack enough flavor to warrant their own unique tea. Compared to leaves, stems are lower in caffeine, have less astringency, and are bit sweeter.

K454L

Net Weight: 1.0 lbs (454g)

## Hoji Cha

Our Hoji Cha is roasted Kuki Cha (stem tea). Stems have a pleasant sweetness and powerful aroma, and its mild flavor and low caffeine content make it appealing to tea drinkers of all ages.

H227L

Net Weight: 0.5 lbs (227g)



ORGANIC

# Loose Leaf



## Organic Sen Cha

Lightly-steamed (asamushi) Sen Cha has a strong initial grassy bite and a brisk finish, with a prevalent subtle sweetness.

OSA454L

Net Weight: 1.0 lbs (454g)

## Organic Kabuse Cha

Kabuse Cha ("shaded tea") offers a rich umami and sweetness from its high Theanine content, giving a round mouth-feel and heavenly finish.

OKB227L

Net Weight: 0.5 lbs (227g)

## Organic Genmai Cha

This blend of Sen Cha and roasted rice is made with asamushi (light-steamed) leaves to give it a lighter, more grassy flavor that harmonizes well with the toasty nuttiness of genmai.

OGX454L

Net Weight: 1.0 lbs (454g)

## Organic Hoji Cha

A combination of roasted leaves and stems in a 50/50 ratio for a delicate balance of sweet and earthy flavors. The rich toasty aroma is almost as satisfying as the brewed cup itself!

OH227L

Net Weight: 0.5 lbs (227g)

## Organic Kuki Cha

Organic green tea stems entice the senses, starting with an intoxicatingly sweet aroma from high elevation tea trees in Shizuoka. The brewed cup gives a clear yellowish-green liquor.

OK454L

Net Weight: 1.0 lbs (454g)

BLENDED

# Loose Leaf





### Sakura Sen Cha

The sweet taste and aroma of the flowers and leaves of cherry blossoms compliment the smooth taste of the rich Sen Cha. The flavor is reminiscent of Sakura Mochi, a traditional springtime treat.

SS227L

Net Weight: 0.5 lbs (227g)



### Peppermint Hoji Cha

The refreshingly cool flavor of peppermint complements the warming earthy flavor of Hoji Cha in this surprisingly soothing blend. This extremely lowcaffeine tea is the perfect way to end your day.

PH227L

Net Weight: 0.5 lbs (227g)



### Yuzu Matcha Kuki Cha

In this flavor-rich blend, the umami of Matcha and Kuki Cha are complemented by the tart sweetness of Yuzu (a Japanese citrus best described as if an orange and a lemon had a beautiful baby).

YMK227L

Net Weight: 0.5 lbs (227g)



# Matcha



## Organic Ceremonial Matcha

Matcha fit for the Japanese tea ceremony. This grade is 100% spring harvest leaves shaded to give a vibrant verdant hue, rich umami flavor, and complex finish.

OMC100  
Net Weight: 3.5 oz (100g)



## Organic Culinary Matcha

This premium culinary grade is made from a blend of cultivars from different harvests to produce a robust flavor that can hold its own when mixed with other ingredients, but still berelatively low in bitterness.

OMP227  
Net Weight: 0.5 lbs (227g)



## Uji Matcha

Uji has a long history of Matcha production and is the most well-known matcha growing region throughout Japan. SA Uji Matcha is a premium culinary grade with a rich vegetal fragrance, vibrant green color, smooth texture, and delicate aftertaste.

OH227L  
Net Weight: 0.5 lbs (227g)



## Organic Culinary Matcha Sticks

Each single serve Matcha Stick has 1.5 grams of our finely ground Matcha, giving you consistent portion control with no need to measure. With just a single Matcha stick, you can easily make lattes and smoothies without spilling powder all over.

OMC50S  
Net Weight: 2.65 oz (75g)  
(1.5g/stick x 50)



# Green Tea Powder



Sen Cha Powder

Loose leaf Sen Cha Fukamushi ground into a powder make this convenient and healthy tea. Mix with hot/ cold water and enjoy it straight or use it as a healthy ingredient in your favorite recipes.

SP227L

Net Weight: 0.5 lbs (227g)



Hoji Cha Powder

A roasted green tea with a robust aroma and pleasant earthy flavor. Hoji Cha's chocolaty notes make it a great ingredient in lattes, ice cream, and pudding.

HP227L

Net Weight: 0.5 lbs (227g)



Genmai Cha Powder

An aromatic blend of tea leaves, roasted rice, and Matcha. Genmai Cha is a toasty, nutty tea and is one of Japan's most popular varieties. This powder is often used by busy sushi restaurants.

GP227L

Net Weight: 0.5 lbs (227g)



# Teabags

## Large Teabag 100 Count

A convenient way of making authentic green tea at cafes and restaurants where time and space is limited. One teabag can make about one quart of tea, and there is no need to rinse off messy leaves.



Sen Cha Large Teabag  
S5TB | Net Weight: 1.0 lbs  
(500g / 5 x 100)



Hoji Cha Large Teabag  
H5TB | Net Weight: 1.0 lbs  
(500g / 5 x 100)



Genmai Cha Large Teabag  
G5TB | Net Weight: 1.0 lbs  
(500g / 5 x 100)



## SA Original TeaPac™ Value Pack (100 Count)

Specially engineered packaging ensures that each time you open a TeaPac, you are getting the world's freshest tea. Each TeaPac foil package contains a polysilk teabag of delicious tea, perfect for single servings.



Sen Cha TeaPac Value Pack  
S100TPI Net Weight: 8.8 oz  
(250g / 2.5g x 100)



Hoji Cha TeaPac Value Pack  
H100TPI Net Weight: 8.8 oz  
(250g / 2.5g x 100)



Genmai Cha TeaPac Value Pack  
G100TPI Net Weight: 8.8 oz  
(250g / 2.5g x 100)



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