



SUGI
MOTO
TEA



**Green Tea
&
Beyond**

お茶のレシピブック

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About Sugimoto Tea Company

Zenichi Sugimoto founded Sugimoto Tea Company over 70 years ago in post-war Japan by selling handmade Sencha to people passing by at the Shizuoka train station. This tea was so popular that it became necessary to build a factory to meet the high demand.

Sugimoto tea has been "Farm-Direct" from the start, with Zenichi preferring to buy his tea leaves directly from farmers unlike other companies. To this day Sugimoto Tea Company still cultivates strong relationships with our farmers, ensuring high quality tea and food safety standards.

During the harvest season we visit the tea farms and help pick the best tea leaves. By being involved ourselves we can see how the tea leaves are influenced by seasonal changes and climate variations. The end result is a beautiful tea with a strong sense of place which we are grateful to share across the globe.

静岡県中部を流れる大井川が育む豊かな自然に囲まれた金谷地区。杉本製茶はそんな茶処で70年以上こだわりのお茶づくりをしています。創業当時より、杉本製茶では契約農家から、直接茶葉を買い付けることにこだわっています。大自然の中で育つお茶は、同じ木から収穫しても、年によってどうしても味に違いが生じてしまいます。長年の経験を持つ茶師が、茶葉を吟味し、厳選した上でブレンドの比率を決め、先代から受け継がれる杉本の味を守ります。茶畑で美味しいお茶を作る茶農家と強い繋がりを持ち、密なコミュニケーションを日々大切に、生産者の顔の見える取引で、安心・安全で高品質なお茶を、お客様にお届けしています。



Brewing Japanese Tea

To brew the best tasting Japanese green tea, we recommend using a traditional Tokoname Kyusu with a wide belt style mesh strainer inside and the following brewing guidelines for 12 oz of water. To maintain freshness, tea should be stored in an air-tight and light-tight container in a cool area for up to three months after opening, or brewed within one month of opening.

Sencha Fukamushi

1 Tablespoon (5 grams) 175°F or below 30 - 60 sec

Hojicha

1 Tablespoon (3 grams) 200°F or above 1 - 2 min

Matcha Genmaicha

1 Tablespoon (5 grams) 175°F or above 30 - 60 sec



Making Matcha

Matcha is a special type of traditional Japanese green tea that has been shaded for 2-3 weeks before harvest. Then it is deveined and destemmed before being ground into a fine powder.

Traditional Matcha:

1. Using a strainer, sift ½ teaspoon (1g) of Ceremonial Matcha powder into a tea bowl.
2. Gently pour 3 oz of hot water (185°F) into bowl with powder.
3. Using a bamboo whisk, quickly whisk in a zig-zag pattern until the tea powder has fully suspended, and a thick froth is created.

Cold Brew Matcha:

1. Using a strainer, sift 1 teaspoon (2g) of Matcha to a small 12 oz water bottle filled with ice.
2. Pour cold water on top and shake.





Cold Brew Green Tea

Cold brewing is a delicious and simple way of making sweet and flavorful green tea that is perfect for summer. All you need to do is add loose leaf tea to cold water and wait.

What You Need

HARIO Filter-in Bottle (750 ml)

Water

Ice Cubes

1 Tablespoon (5g) Sencha Fukamushi

1 Teaspoon (2g) Matcha

Directions:

1. Add Sencha Fukamushi and Matcha into bottle.
2. Fill the bottle with ice cubes and water.
3. Let it sit for 5-10 mins and then shake the bottle.

*While shaking the bottle, the top must be held firmly to prevent leakage.

You can use ordinary jugs to make cold brew tea. Just use a strainer when you pour tea into a glass. Japanese green tea can be brewed in cold water for up to 24 hours.





The Seattle Sour

An emerald green Shochu-based cocktail served in a lowball glass.

2 Teaspoons Sencha Fukamushi
½ Teaspoon Matcha
6 oz Water
1½ oz Shochu
½ oz Lychee Liqueur
½ oz Yuzu Juice
½ oz Simple Syrup
Dash of Lime Bitters

Directions:

1. Add all ingredients and ice into shaker and shake well.
2. Double strain over fresh ice in a lowball glass.



Hot Green Toddy

Hot and strong with a more refreshing flavor than a traditional spiced toddy, this green toddy will perk anyone up on a cold day.

- 1 Sencha Fukamushi Teabag (3g)
- ½ Teaspoon Matcha
- 6 oz Hot Water (175°F)
- 1½ oz Japanese Whiskey
- 2 Teaspoons Honey
- Lemon Slice Garnish

Directions:

1. Using a strainer, sift matcha into hot water and stir to suspend matcha.
2. Add teabag and steep for 1 minute.
3. Add whiskey and honey to glass and stir.
4. Remove teabag before serving and add lemon slice as a garnish.



Matcha Palmer (Non-Alcoholic)

A sophisticated and refreshing green take on the traditional Arnold Palmer.

6 oz Chilled Lemonade
6 oz Cold Brew Green Tea*

Directions:

1. Add lemonade and ice to a shaker and shake until cold.
2. Pour freshly shaken lemonade into a glass over ice.
3. Slowly pour cold brewed green tea into glass on the side to create separate layers.

*See instructions for Cold Brew Green Tea on Page 7



Umami Matcha Salt

Sprinkle a dash of antioxidants on your dishes with delicious and bright green matcha salt.

2 Teaspoons Culinary Matcha Powder
5 Teaspoons Sea Salt

Directions:

1. Grind matcha powder and sea salt together with a spice grinder or pestle and mortar until becomes very fine powder.





Rich and Savory Matcha Mayo

A bright green color, this special sauce has a strong umami profile and elevates dishes such as fried chicken or artisanal sandwiches to a new level.

- 1 Tablespoon Hot Water
- 4 Teaspoons Culinary Grade Matcha Powder
- $\frac{3}{4}$ Cups Japanese Mayonnaise (Kewpie recommended)
- 1 Tablespoon Honey
- $\frac{1}{2}$ Teaspoon Sea Salt

Directions:

1. Add water to a small bowl and sift matcha into the water.
2. Mix well until it becomes a smooth paste. Strain if needed to remove clumps.
3. Combine the other ingredients with the matcha paste and whisk well.





Three Teas Umami Seasoning

Use in savory dishes such on salmon or as a roasted cauliflower rub. Can be used with meat, seafood, and vegetables. Store in an airtight container in the fridge to preserve freshness.

- 1 Tablespoon Loose Leaf Hojicha
- 1 Tablespoon Loose Leaf Sencha
- 2½ Tablespoons Loose Leaf Genmaicha
- 1 Teaspoon Sea Salt
- 1 Teaspoon Black Pepper
- 1 Teaspoon Dried Dill
- 1½ Teaspoons Garlic Powder

Directions:

1. Using a spice grinder, grind all ingredients together until they become a fine powder.





Green and Gold Matcha Vinaigrette

Sweet, bright, and savory, this delicious dressing is also visually stunning, resulting in a yellow-green sauce speckled with pools of olive oil. Adorn on salads or sides of vegetables with this sauce. Can also be used as a marinade.

- 1 Tablespoon Culinary Matcha Powder
- ½ Cup Water
- ¼ Cup Sushi Vinegar
- 4 Tablespoons Dijon Mustard (Grey Poupon Country Style recommended)
- 1½ Tablespoons Honey
- ¾ Cups Pure Olive Oil

Directions:

1. Using a strainer, sift the matcha into the water and whisk together until smooth.
2. Then add the remaining ingredients together and mix to combine.



Emerald Seas Matcha Butter Clams

Rich in flavor and visually stunning, the matcha adds extra depth and creaminess to the butter sauce in this dish, creating an emerald sea of umami for the clams and pasta.

Servings: Enough for 2

Prep Time: 60 minutes

Cooking Time: 20 minutes

Matcha Butter

4 Teaspoons Culinary Matcha Powder

1 Tablespoon Water

2 Tablespoons Room Temperature Unsalted Butter

Directions:

1. Combine the culinary matcha powder and water to make a thick paste.
2. Add soft butter to the paste, mixing well.
3. Spread out mixture on a flat piece of plastic wrap, then put in the fridge and chill for 1 hour.

Clams

2 Tablespoons Chopped Garlic

1 Teaspoon Chopped Chili Pepper (Optional)

9 oz Fresh Uncooked Manila Clams

1 Teaspoon Loose Leaf Sencha Fukamushi

1/3 Cup Sake

Cooked Bucatini Pasta Recommended

Directions:

1. Prepare the pan with a little butter then add garlic and chili pepper and cook on medium heat until aromatic.
2. Add clams, sencha tea, and sake then turn heat up to high and put on lid.
3. When the clams open, add the matcha butter and turn off the heat.
4. Wait until butter is melted, then pour over cooked pasta and serve.



Toasty Goodness Hojicha Risotto

Aromatic, cheesy, and nutty, this creamy risotto is the perfect dish to warm up with.

Servings: Enough for 2

Prep Time: 20 minutes

Cook Time: 30 minutes

- 1 Cup Brewed Loose Leaf Hojicha Tea
- ¼ Cup Shiitake Mushrooms
- ¼ Cup Bunashimeji Mushrooms
- 2 Tablespoons Unsalted Butter (Reserve 1 Tablespoon for later)
- 1 Tablespoon Extra Virgin Oil
- ½ Teaspoon Chopped Garlic
- ¼ Cup Minced Onions
- 1 Cup Cooked Rice
- ¼ Teaspoon Salt
- Pinch of Ground Cayenne Pepper (Optional)
- ½ Cup Parmigiano-Reggiano Cheese
- 1 Teaspoon Hojicha Powder
- 1 Shishito Green Pepper

Directions:

1. Brew loose leaf hojicha tea using 2 tablespoons of tea in 1 cup of 200°F hot water for 3 minutes.
2. Strain tea leaves out and set brewed tea aside.
3. Fry shiitake and bunashimeji mushrooms in ½ tablespoon of butter till edges are crispy and remove from pan.
4. Add remaining butter, olive oil, garlic, and onions to hot pan and fry.
5. Put boiled rice, brewed hojicha tea, and salt in pan.
6. When the rice has heated up and is starting to get softer, add ground cayenne pepper and cheese.
7. Cook until cheese has emulsified with the rice and tea.
8. Plate and garnish with olive oil, shishito, and a sprinkle of hojicha powder.



Green Tea Donuts

These donuts are big crispy delights. Mildly sweet, they allow for a strong tea flavor to come through and pair well with fresh brewed tea.

Servings: Enough for about 6-8 donuts

Prep Time: 90 minutes

Cooking Time: 10 minutes

- 2 Tablespoons of Matcha or Hojicha Powder
- ½ Cup Sifted Cake Flour
- 2 Teaspoons Baking Powder
- ½ Teaspoon Salt
- 1 Egg
- ⅓ Cup Brown Sugar
- 1½ Tablespoons Room Temperature Butter
- Vegetable Oil for Frying
- Powdered Sugar for Garnish

Directions:

1. Sift tea powder, cake flour, baking powder, and salt together to remove clumps and mix well without clumping.
2. Mix the egg with brown sugar and butter separately.
3. Gently combine the wet ingredients with the dry and mix well so that there are no clumps.
4. Shape a general ball shape in the bowl, cover with plastic film to keep moist, and chill in fridge for an hour.
5. Use an ice cream scoop to form dough into 1-2 inch balls.
6. Using a frying thermometer, heat vegetable oil to 375°F.
7. Fried dough in hot oil until doughnuts rise to the surface and are crispy and browned. It will be hard to see when this happens with the hojicha donuts, but should only take 2 to 3 minutes. Make sure to turn while frying so donuts are cooked evenly.
8. Set on paper towels to soak excess oil.
9. Garnish with powdered tea and powdered sugar.



Daigaku Imo a la Mode

As the heat from the fried Satsumaimo melts the ice cream, the cold of the ice cream freezes the matcha honey sauce. Together these elements create a delightful contrasting trio of textures and sweetness.

Servings: Enough for 3

Prep Time: 15 minutes

Cooking Time: 10 minutes

- 1 Large Japanese Satsuma Sweet Potato (Satsumaimo)
- ½ Tablespoon Melted Butter
- 4½ Tablespoons Honey
- 4 Teaspoons Matcha or Hojicha Powder
- 1 Scoop Vanilla Ice Cream per Serving
- Vegetable Oil for Frying
- Pinch of Black Sesame Seeds per Serving

Directions:

1. Chop Satsumaimo sweet potato into bite-sized pieces, leaving the skin on.
2. Soak the Satsumaimo sweet potato pieces in water for 5 minutes.
3. While the Satsumaimo is soaking, prepare the tea honey by heating up the butter and honey together and mixing well.
4. Then using a strainer, sift the tea powder into the mix and gently mix as to avoid creating clumps. If necessary, use the strainer to sift out any clumps that do appear.
5. Take the Satsumaimo sweet potato pieces from the water and dry off using paper towels.
6. Turn on the heat to medium high and using a frying thermometer, fry the potato pieces in vegetable oil at 375°F for about 2-3 minutes until they get soft and start to brown.
7. Serve the sweet potato on a plate and put vanilla ice cream on top.
8. Pour hot tea honey mix on the ice cream and sprinkle with tea powder and sesame seeds.

Matcha Latte

- 1 Teaspoon Matcha
- 1 Tablespoon Brown Sugar
- 1 oz Hot Water
- ¾ Cup Unsweetened Milk

1. Mix matcha and brown sugar in a cup.
2. Slowly add hot water to the cup and whisk well.
3. Steam milk to 160°F. Whisk until frothed.
4. Pour the frothed milk into the cup.



Matcha Affogato

- 1 Tablespoon Matcha
- 3 Tablespoon Hot Water
- 2 Big Scoops of Favorite Ice Cream or Gelato

1. Sift matcha into your tea bowl.
2. Pour in the hot water and whisk the matcha with a bamboo whisk until it's mixed.
3. Scoops ice cream of your choice into the bowl.
4. Pour matcha onto the ice cream.



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