

SUGI  
MOTO  
TEA

JAPANESE GREEN TEA MAKER SINCE 1946



Sugimoto Tea Company has been making quality Japanese green tea since 1946. From the founder, Zenichi Sugimoto, peddling his signature Sencha 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 Tea Company offers flexibility that is hard to beat. As tea makers, Sugimoto Tea Company 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 Tea Company's US office was established near Seattle, WA, in 2005. An on-site warehouse allows for expedient shipping of fresh green tea throughout the country. For large orders or international customers, direct shipments 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.



Zenichi Sugimoto  
The Founder



### United Nations Recognizes Sugimoto Tea Farmlands "Globally Important Agricultural Heritage System"

Sugimoto's tea comes from farmlands in the Kakegawa region of Shizuoka, an area recognized for traditional, sustainable farming practices. Tea farming practices here help support a fragile grassland ecosystem, as well as protect endangered and endemic species.

### Ingredient Supply

All teas are available as loose leaf, powders, or other forms for use as ingredients in baked goods, ice cream, confectionaries, and personal hygiene products, to name a few. Supply quantities can be modified to meet recipe requirements.



### Tea-Producing Facility

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



**Sencha Fukamushi**

SF454 | Net Weight: 1.0 lb (454g)

Our signature sencha has a great balance of vegetal and sweet flavors. The *fukamushi* (deep-steaming) process breaks down the leaves, creating more particulates that brew a soupy, super savory cup.

**Sencha Chumushi**

SC454 | Net Weight: 1.0 lb (454g)

*Chumushi* means "medium-steamed" and this tea represents the industry standard for sencha. For those looking for the familiar vegetal flavor and sweet aftertaste, look no further.

**Gyokuro**

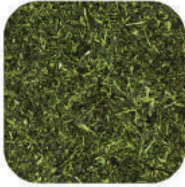
GY227 | Net Weight: 0.5 lb (227g)

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

**Bancha**

B454 | Net Weight: 1.0 lb (454g)

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

**Konacha**

KN454 | Net Weight: 1.0 lb (454g)

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

**Matcha Genmaicha**

GM454 | Net Weight: 1.0 lb (454g)

Roasted rice, sencha green tea leaves, and matcha come together in this blend to create a brilliant green cup of nutty, toasty genmaicha goodness.

**Genmaicha**

GX454 | Net Weight: 1.0 lb (454g)

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

**Hojicha**

H227 | Net Weight: 0.5 lb (227g)

Our Hojicha is roasted kukicha (stem tea). Roasted tea stems have a pleasant sweetness and powerful aroma. Its mild flavor and low caffeine content make it suitable for tea drinkers of all ages.

**Kukicha**

K454 | Net Weight: 1.0 lb (454g)

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

**Organic Sencha Asamushi**

OSA454 | Net Weight: 1.0 lb (454g)

*Asamushi* (light-steamed) sencha has a strong initial grassy bite and a brisk finish, with a prevalent subtle sweetness.

**Organic Kabusecha**

OKB227 | Net Weight: 0.5 lb (227g)

Kabusecha (shaded tea) offers a rich umami and sweetness from its high theanine content, giving a round mouthfeel and heavenly finish.

**Organic Genmaicha**

OGX454 | Net Weight: 1.0 lb (454g)

This blend of sencha 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 (roasted rice).

**Organic Hojicha**

OH227 | Net Weight: 0.5 lb (227g)

Our Organic Hojicha is a blend of roasted leaves and stems to give it the right balance of brisk and earthy flavors. The tea's pleasing flavor, golden-brown color, and low caffeine content make it appealing to tea drinkers of all ages.

**Organic Kukicha**

OK454 | Net Weight: 1.0 lb (454g)

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

**Rare Tea Series**

Share a unique experience with your customers through our new Rare Tea Series. Learn about high-end Japanese tea through single cultivars, single estate teas, and more. Each tea is only available in limited quantities, keeping the experience fresh. Ask about our Rare Tea Series today to start sharing this flavorsome journey with your customers.

**Green Tea Blends****Sakura Sencha**

SS227 | Net Weight: 0.5 lb (227g)

The sweet taste and aroma of the flowers and leaves of cherry blossoms complement the smooth taste of the rich sencha. The flavor is reminiscent of Sakura Mochi, a traditional spring-time treat.

**Yuzu Matcha Kukicha**

YMK227 | Net Weight: 0.5 lb (227g)

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

Matcha is a healthy variety of Japanese green tea. Higher grades are smoother and have a sweeter, more rich umami flavor profile, while culinary grades have a stronger grassy flavor. Matcha is excellent for drinking as is or adding to drinks, snacks, supplements, desserts, and more.



**Sugimoto Reserve Mizuki Matcha**

SR-MM100 | Net Weight: 3.5 oz (100g)

Thick and creamy, this matcha has an intensely toasty and nutty aroma and flavor, similar to fresh pine nuts. The rich umami and low astringency set the stage for a lingering milky finish.



**Organic Ceremonial Matcha**

OMA100 | Net Weight: 3.5 oz (100g)

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



**Organic Culinary Matcha**

OMP227 | Net Weight: 0.5 lb (227g)

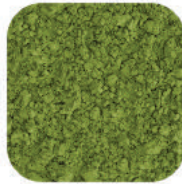
Organic Culinary Matcha is carefully blended to have a robust flavor that can hold its own when mixed with other ingredients, yet is still relatively low in bitterness.



**Premium Culinary Matcha**

CMC1-227 | Net Weight: 0.5 lb (227g)

This premium culinary grade matcha has a rich vegetal fragrance, vibrant green color, and lasting aftertaste. Perfect for café menu items, cold drinks, and confections where you really need the color of matcha to shine.



**Matcha Culinary Blend**

MX227 | Net Weight: 0.5 lb (227g)  
MX1KG | Net Weight: 2.2 lb (1kg)

Matcha Culinary Blend provides a brilliant green color and rich matcha flavor. It is great for everything from lattes to sweets and smoothies to savory dishes.



**Organic Ingredient Matcha**

OMD1KG | Net Weight: 2.2 lb (1kg)

Our Organic Ingredient Matcha comes in a 1kg bag and is perfect for larger operations. Use in drinks, baked goods, or whatever you make.



**Organic Hibiscus Matcha**

OMBH227 | Net Weight: 0.5 lb (227g)

A refreshing chilled beverage with a tropical flair any time of year, or a soothing hot drink in winter, Hibiscus Matcha delivers a flavor that even those who claim not to like matcha will love.



**Lemon Matcha**

MBL227 | Net Weight: 0.5 lb (227g)

A refreshing chilled beverage in summer, or a body-warming beverage in winter, Lemon Matcha can resemble either a lemonade or a throat-soothing lemon elixir.



**Sencha Powder**

SP227 | Net Weight: 0.5 lb (227g)

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



**Hojicha Powder**

HP227 | Net Weight: 0.5 lb (227g)

A roasted green tea powder with a robust aroma and pleasant earthy flavor. Its chocolaty notes make it a great ingredient in lattes, ice cream, and desserts of all kinds.



**Genmaicha Powder**

GP227 | Net Weight: 0.5 lb (227g)

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



**Organic Culinary Matcha Sticks**

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

With a single matcha stick, you can make drinks and more without measuring, spilling, or risking the quality of your matcha stock. Make your day easier with our Organic Culinary Matcha Sticks!

**Large Tea Bags**

A convenient way of making authentic green tea at cafes and restaurants where time and space are limited. One tea bag can make about one quart of tea, without having to clean out teaware.



Sencha Large Tea Bag  
100 Count

S100TB5  
Net Weight: 1.1 lb  
(500g / 5g x 100)



Hojicha Large Tea Bag  
80 Count

H80TB5  
Net Weight: 0.88 lb  
(400g / 5g x 80)



Matcha Genmaicha Large Tea Bag  
100 Count

GM100TB5  
Net Weight: 1.1 lb  
(500g / 5g x 100)

**TeaPac™**

Designed to keep tea at its freshest, each TeaPac contains a nitrogen-flushed and sealed tea bag of premium tea. Our TeaPacs deliver a flavorful, aromatic cup every time.



Matcha Sencha TeaPac  
100 Count

SM100TP2.7  
Net Weight: 0.59 lb  
(270g / 2.7g x 100)



Matcha Genmaicha TeaPac  
100 Count

GM100TP2.5  
Net Weight: 0.55 lb  
(250g / 2.5g x 100)

**Mugicha Large Tea Bags**

Mugicha is one of Japan's favorite herbal teas, made from roasted barley. It has a rich coffee-like roasted flavor that is delicious and refreshing whether enjoyed hot or cold.



Mugicha Large Tea Bag  
50 Count

MUG50TB8  
Net Weight: 0.88 lb  
(400g / 8g x 50)

ENRICH SERIES

LOOSE LEAF



TEA BAGS



**Sencha Loose Leaf**  
WT 3.5 OZ  
2-S100L

**Hojicha Loose Leaf**  
NET WT 2.0 OZ  
2-H57L

**Matcha Genmaicha Loose Leaf**  
NET WT 3.5 OZ  
2-G100L

**Kukicha Loose Leaf**  
NET WT 3.0 OZ  
2-K86L

**Sencha Tea Bags**  
NET WT 2.1 OZ (20ct)  
2-S20TB

**Hojicha Tea Bags**  
NET WT 2.1 OZ (20ct)  
2-H20TB

**Matcha Genmaich Tea Bags**  
NET WT 2.1 OZ (20ct)  
2-G20TB

**Kukicha Tea Bags**  
NET WT 2.1 OZ (20ct)  
2-K20TB

ORGANIC MATCHA

ORGANIC GREEN TEA LATTE

ORGANIC MATCHA BLENDS



**Organic Ceremonial Matcha Tin**  
NET WT 1.0 OZ  
OMA29T

**Organic Daily Matcha**  
NET WT 2.0 OZ  
OMC57X

**Organic Matcha Latte Mix**  
NET WT 4.23 OZ  
OMBLM120X

**Organic Hojicha Latte Mix**  
NET WT 4.23 OZ  
OHBLM120X

**Organic Hibiscus Matcha**  
NET WT 1.5 OZ  
OMBH43X

**Organic Lemon Matcha**  
NET WT 1.5 OZ  
OMBL43X

ORGANIC TEA BAGS

SUGIMOTO RESERVE



**Organic Matcha Sencha Tea Bags**  
NET WT 1.0 OZ  
(30g / 2.5g x 12)  
3-S12TB

**Organic Hojicha Tea Bags**  
NET WT 1.0 OZ  
(30g / 2.5g x 12)  
3-H12TB

**Organic Matcha Genmaicha Tea Bags**  
NET WT 1.0 OZ  
(30g / 2.5g x 12)  
3-G12TB



**Sugimoto Reserve Homare Sencha**  
NET WT 1.0 OZ  
SR-SH30T

**Sugimoto Reserve Mizuki Matcha**  
NET WT 1.0 OZ  
SR-MM30T

**Sugimoto Reserve Shizuku Gyokuro**  
NET WT 1.0 OZ  
SR-GYS30T

GIFTS



Set of Sencha, Matcha, Gyokuro

Set of Gyokuro & Matcha

Set of Sencha & Matcha

Set of Gyokuro & Sencha



**Sugimoto Reserve Tea Master's Collection**  
SR-GIFT-3

**Sugimoto Reserve Gift Gyokuro & Matcha**  
SR-GIFT-MGY

**Sugimoto Reserve Gift Sencha & Matcha**  
SR-GIFT-MS

**Sugimoto Reserve Gift Gyokuro & Sencha**  
SR-GIFT-SGY

**Nodate Matcha Set**  
NDT