



39 MATCHA

Bringing Japan's Everyday Values to the
Beauty of the World



Centered in Uji, Kyoto, we work directly with farmers in Japan's premier tea regions—such as Kagoshima, Mie, and Shizuoka—crafting matcha that honors the unique aroma and umami born from each terroir.

A rare matcha brand with its own tea fields.

As the owner of a tea farm in Minamiyamashiro, Kyoto, we manage quality from the raw-leaf stage.

Only a handful of matcha companies in Japan possess their own fields, allowing us to offer a truly integrated story and consistent quality—from the farm to the final product.



Reliable supply in a time of global shortage.

Our partner tea merchants are long-established specialists with strong networks across Japan, enabling stable sourcing even as high-quality tea leaves become increasingly scarce.

This structure allows us to meet the top priority of major companies worldwide: consistent and dependable supply.

THE PRODUCT

Kyoto Uji Matcha Lineup



product#00001

Organic Uji Matcha Ceremonial

Flavor Profile

Rich aroma, vibrant green color, smooth and refined taste.

Certification

USDA Organic, JAS, Halal, Vegan, Gluten-Free, Ceremonial Grade, ISO 22000



product#00007

Uji Matcha Ceremonial

Flavor Profile

Mellow aroma, bright green color, sweet and clean aftertaste.

Certification

JAS, Halal, Vegan, Gluten-Free, Ceremonial Grade, ISO 22000



product#00002

Organic Uji Matcha Premium

Flavor Profile

Mellow aroma, bright green color, clean and refreshing finish.

Certification

USDA Organic, JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00008

Uji Matcha Premium

Flavor Profile

Mellow aroma, bright green color, sweet and clean aftertaste.

Certification

JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00003

Organic Uji Matcha Basic

Flavor Profile

Rich aroma, bright green color, easy-to-drink mild taste.

Certification

USDA Organic, JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00009

Uji Matcha Basic

Flavor Profile

Rich aroma, bright green color, easy-to-drink mild taste.

Certification

JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00004

Organic Uji Matcha Ceremonial Culinary (Cooking / Beverage Use)

High-grade culinary matcha produced with the same meticulous process as our ceremonial teas. Delicate and well-balanced flavor.

Certification

USDA Organic, JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00010

Uji Matcha Ceremonial Culinary (Cooking / Beverage Use)

High-grade culinary matcha produced with the same meticulous process as our ceremonial teas. Delicate and well-balanced flavor.

Certification

JAS, Halal, Vegan, Gluten-Free, Ceremonial Grade, ISO 22000



product#00005

Organic Uji Matcha Café Culinary (Cooking / Beverage Use)

Flavor Profile

Smooth and easy to blend, well-balanced sweetness and depth.

Certification

USDA Organic, JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00011

Uji Matcha Café Culinary (Cooking / Beverage Use)

Flavor Profile

Smooth and easy to blend, well-balanced sweetness and depth.

Certification

JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00006

Organic Uji Matcha Basic Culinary (Cooking / Beverage Use)

Ideal for lattes and baked goods, versatile and easy to use.

Certification

USDA Organic, JAS, Halal, Vegan, Gluten-Free, ISO 22000



product#00012

Uji Matcha Basic Culinary (Cooking / Beverage Use)

Ideal for lattes and baked goods, versatile and easy to use.

Certification

JAS, Halal, Vegan, Gluten-Free, ISO 22000

THE PRODUCT

WE SOURCE PREMIUM TEA LEAVES
FROM RENOWNED TEA-GROWING REGIONS ACROSS JAPAN.

<div><div><div>product#00013</div><div>Organic</div></div></div> <div>Origin: Kagoshima, Japan</div> <div>Certification USDA Organic, JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>	<div><div><div>product#00017</div><div>Organic</div></div></div> <div>Origin: Shizuoka, Japan</div> <div>Certification USDA Organic, JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>	<div><div><div>product#00021</div><div>Premium</div></div></div> <div>Origin: Kumamoto, Japan</div> <div>Certification JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>
<div><div><div>product#00014</div><div>Ceremonial</div></div></div> <div>Origin: Kagoshima, Japan</div> <div>Certification JAS, Halal, Vegan,Gluten-Free, Ceremonial Grade, ISO 22000</div>	<div><div><div>product#00018</div><div>Ceremonial</div></div></div> <div>Origin: Shizuoka, Japan</div> <div>Certification JAS, Halal, Vegan,Gluten-Free, Ceremonial Grade, ISO 22000</div>	<div><div><div>product#00022</div><div>Premium</div></div></div> <div>Origin: Mie, Japan</div> <div>Certification JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>
<div><div><div>product#00015</div><div>Premium</div></div></div> <div>Origin: Kagoshima, Japan</div> <div>Certification JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>	<div><div><div>product#00019</div><div>Premium</div></div></div> <div>Origin: Shizuoka, Japan</div> <div>Certification JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>	<div><div><div>product#00023</div><div>Premium</div></div></div> <div>Origin: Fukuoka Yame, Japan</div> <div>Certification JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>
<div><div><div>product#00016</div><div>Basic</div></div></div> <div>Origin: Kagoshima, Japan</div> <div>Certification JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>	<div><div><div>product#00020</div><div>Basic</div></div></div> <div>Origin: Shizuoka, Japan</div> <div>Certification JAS, Halal, Vegan, Gluten-Free, ISO 22000</div>	<div><div><div>product#00024</div><div>Hojicha</div></div></div> <div>Origin: Japan</div> <div>Ingredients: Green Tea Certifications: Halal Certified, Vegan Certified,Gluten-Free, ISO 22000</div>

We partner with top tea producers across Japan from Shizuoka to Kagoshima, Yame, Mie, and Kumamoto

providing premium matcha crafted from Japan’s most celebrated tea cultivars such as Yabukita, Saemidori, Yutakamidori, and Okumidori.

Our diverse selection meets the needs of cafés, manufacturers, and global retailers.





Crafted in Kyoto

The Art of Exceptional Matcha

All 39 MATCHA products are processed in Kyoto.

What makes Kyoto matcha truly special is the unique, time-honored method preserved only in this region



Steaming in Stone-Built Kilns — A Tradition Found Only in Kyoto

Tencha (the raw leaf for matcha) begins with steaming — and this step determines the entire quality.

In Kyoto, producers still use brick-built steaming kilns, a rare traditional technique.

Gentle, even heat distribution

Minimal steaming irregularities

Naturally enhanced sweetness and umami

The result is a matcha with a mellow profile, sweet aroma, and deep richness.



Kyoto's Original "Brick Drying" — A Technique That Maximizes Aroma

After steaming, tencha must be dried immediately.

Kyoto producers use a brick drying furnace, another uncommon and highly valued method.

- Soft, far-infrared-like heat
- The leaf's natural aroma rises intact
- Moisture is removed delicately without damaging sweetness

This creates an aromatic, layered flavor that cannot be achieved with standard industrial dryers.



Stone-Milling by Master Tea Artisans — Ultra-Fine and Silky Texture

Once dried, the tencha is finely ground by expert tea merchants using traditional stone mills.

- Fibers removed and particle size adjusted evenly
- Silky, smooth mouthfeel that dissolves effortlessly

This careful, artisan process produces the exceptional fineness and texture that define true Kyoto matcha.



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