



ゆうきのまっちゃ

(Casual Ceremonial and café Style)

# Yūkinō Matcha

Organic matcha powder

(Entry-level)

有機抹茶

Manufactured in a JAS-Certified  
organic facility in Shizuoka Japan

1 kg / 2.2lb

**MADE IN JAPAN**



ゆきのみち  
Yukino Matcha!  
(Original Japanese green tea powder)  
有機栽培抹茶



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Yukino Matcha! 1kg/2.2lb (includes air freight via EMS, Japan post) taking about 21-28days.  
\$169.00

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Enjoy an extra 1% discount on orders of 10 kg or more. Can be combined with other products. Use the discount code "specialone" at checkout.

please email to  
[info@sankoglobal.net](mailto:info@sankoglobal.net)  
to get best quotation from 11kg more or contact by whatsapp here.



This is an organic matcha blended tea leaves from Shizuoka and Kagoshima, classified as an entry-level ceremonial style. It is ideal for daily consumption and casual café-style applications, and is produced by a JAS certified tea factory with over 100 years of history.

In recent years, global demand for matcha has been rapidly increasing, and prices have risen accordingly. However, we continue to offer our products at highly competitive prices while ensuring a stable supply.

This time, we are focusing on offering 1kg sizes for cafes and restaurants worldwide.

#### How to Enjoy Yukino matcha.

##### •Traditional style Preparation

Add 1–2g(0.03oz-0.07oz) of Yukino matcha powder to 60–80ml(2.03-2.72froz) of hot water (70–80°C), and whisk with a *chasen* (bamboo whisk) until frothy.

• **Caffe style Preparation:** Dissolve approximately 5-6g (0.17oz-0.21oz) of yukino matcha powder with 100ml(3.38froz) of water/hot water and whisk, electric portable blender, milk former or by bamboo whisk until the powder is fully dissolved.

Next, pour the Matcha mixture into 200ml(6.76froz) of milk(animal based, plant based).

• Blend the mixture again and enjoy your delicious matcha Latte.

• **Creative Options:** Mix with soy, almond, oats milk or regular milk to create a matcha latte.

• **In Cooking:** , it can be used as an ingredient in pastry, breads, pancakes or desserts.