

THE TEA EXCHANGE

TEA POWDER

ORIGIN: 100% JAPAN

Product	Origin	Remarks
Gion Kitagawa Hanbee Matcha – Kou Mukashi	Uji, Kyoto	Ceremonial
Gion Kitagawa Hanbee Matcha – Shin no Shiro	Uji, Kyoto	Ceremonial
Gion Kitagawa Hanbee Matcha – Yorokobi no Shiro	Uji, Kyoto	Ceremonial
Gion Kitagawa Hanbee Premium Hojicha Powder – Kiwami	Uji, Kyoto	Ceremonial
Ki Cha Matcha – Yūseki	Shizuoka	Ceremonial
Ki Cha Matcha – Reikō	Shizuoka	Ceremonial
Ki Cha Matcha – Tansetsu	Shizuoka	Ceremonial
Ki Cha Dark Roast Hojicha Powder	Shizuoka	Beverage & Culinary
Ki Cha Medium Roast Hojicha Powder	Shizuoka	Beverage & Culinary
Ki Cha Organic Hojicha Powder	Shizuoka	Beverage & Culinary
Ki Cha Genmaicha Powder	Shizuoka	Beverage & Culinary
Ki Cha teapresso	Shizuoka	Beverage

TEA LEAVES

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Product	Origin	Remarks
Ki Cha – Gyokuro	Shizuoka	Premium shade-grown green tea with deep umami and a smooth finish, ideal for high-end hospitality and specialty tea service
Ki Cha – Cold Brew Sencha	Shizuoka	Classic Japanese green tea with balanced flavor and briskness, perfect for both hot and cold brewing in foodservice and retail
Ki Cha – Hojicha	Shizuoka	Roasted green tea with warm, toasty notes and low caffeine, suited for evening menus and gentle beverage offerings
Ki Cha – Brown Rice Tea with Matcha	Shizuoka	A unique blend of green tea, roasted brown rice, and matcha, offering nutty aroma and rich flavor for signature drinks and desserts
Ki Cha – Green Tea with Matcha	Shizuoka	A unique blend of green tea and matcha, offering fresh aroma and rich flavor for signature drinks and desserts

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Gion Kitagawa Hanbee – Gyokuro	Uji, Kyoto	Luxuriously sweet, deep umami with a velvety texture and a refined, almost milky smoothness—its complex layers unfold with gentle astringency and a lingering floral finish
Gion Kitagawa Hanbee – Sencha	Uji, Kyoto	Vibrant, grassy freshness and a lively astringency, balanced by a crisp sweetness and a clean, refreshing finish
Gion Kitagawa Hanbee - Hojicha	Uji, Kyoto	The gentle warmth of roasted tea, with a smooth, nutty taste and a long, soothing aftertaste and comforting aroma
Gion Kitagawa Hanbee – Japanese Oolong	Uji, Kyoto	A delicate balance of floral and fruity notes, with a smooth, rounded mouthfeel and a whisper of roasted nuts
Gion Kitagawa Hanbee – Japanese Black Tea	Uji, Kyoto	A robust, malty depth with a smooth, full-bodied character and a gentle sweetness
Hitokoto – Seisō 星霜	Shizuoka	Luxuriously sweet, deep umami with a velvety texture and a refined, almost milky smoothness—its complex layers unfold with gentle astringency and a lingering floral finish
Hitokoto – Unshū 雲岫	Shizuoka	Naturally cultivated and softly aromatic gyokuro reveals a rounded sweetness and gentle vegetal depth unique to the Asatsuyu cultivar
Hitokoto – Tamayura 玉響	Shizuoka	A Single cultivar sencha with bright and balanced with a fresh, green clarity and subtle floral undertone
Hitokoto – Mikage 御影	Shizuoka	Gracefully hand-picked for purity of taste, Mikage embodies refined sweetness, layered umami, and an enduring, silky finish
Hitokoto – Hōrai 蓬萊	Shizuoka	Slowly roasted for depth and softness, Hōrai exudes warm cocoa notes and a mellow sweetness that soothes the senses
Hitokoto – Yuzu 柚	Shizuoka	A warm roasted base with notes of toasted nuts, lifted by gently and lingering sweet yuzu citrus aroma
Hitokoto – Bancha 番	Shizuoka	Everyday green tea with a mild, rustic taste, ideal for large-scale foodservice and value-focused retail