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39 MATCHA

PREMIUM JAPANESE MATCHA SUPPLIER
100% JAPAN-GROWN TEA LEAVES



Bringing Japan's Finest Matcha to the World



About

39 MATCHA

Based in Kyoto and Uji, we work directly with tea farmers across Japan's most renowned tea-producing regions, including Kagoshima, Mie, Shizuoka, Kumamoto, and Yame.

Our mission is to deliver the unique aroma, umami, and character of each region to customers around the world.

100% Japan-Grown Tea Leaves

Why 39 MATCHA

1 A RARE SUPPLIER WITH ITS OWN TEA FARM

As an owner of tea fields in Minamiyamashiro Village, Kyoto, we oversee quality from cultivation through production.

This allows us to provide a consistent story and quality standard directly from the farm.

2 STABLE SUPPLY THROUGH A NATIONWIDE TEA FARM NETWORK

Even amid global matcha shortages, our strong partnerships with tea growers throughout Japan enable us to maintain a stable supply of premium tea leaves.

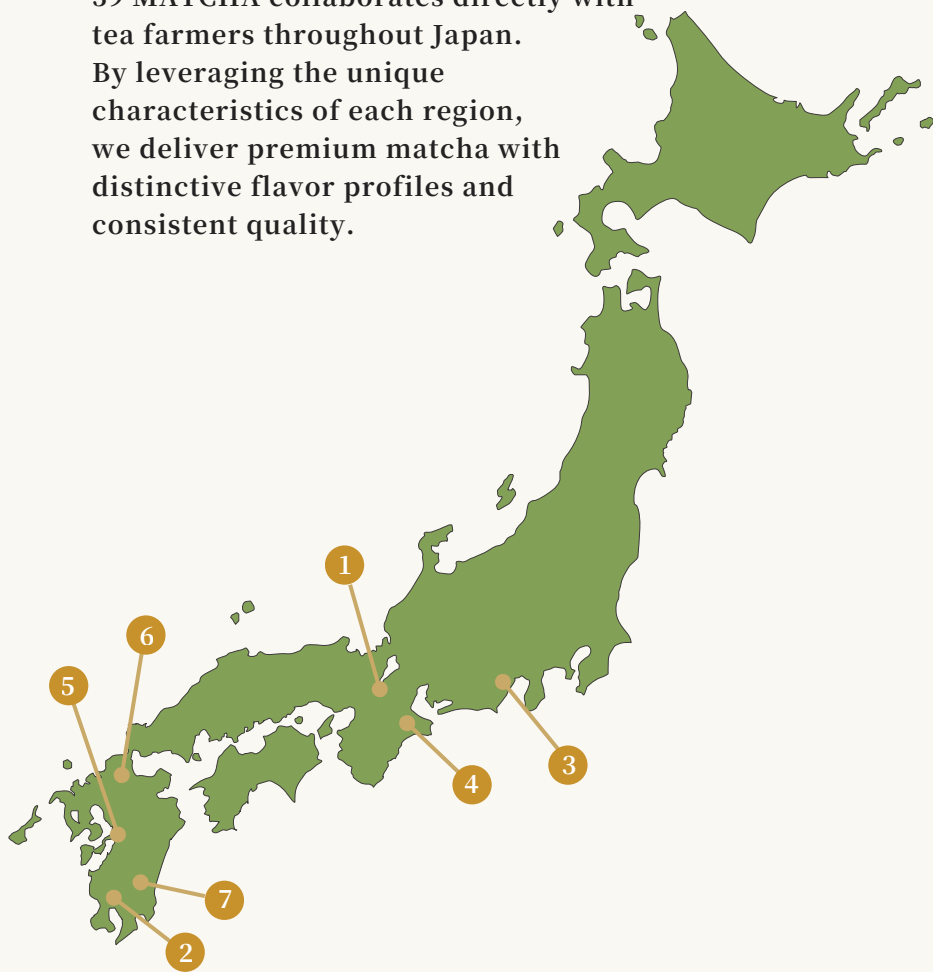
3 MULTIPLE GRADES FOR DIVERSE APPLICATIONS

From beverages and confectionery to wellness products and retail, we offer a broad range of grades tailored to our partners' business needs.

TEA ORIGINS ACROSS JAPAN

Partnering With Japan's Finest Tea Regions

From Kyoto and Uji to Miyazaki, 39 MATCHA collaborates directly with tea farmers throughout Japan. By leveraging the unique characteristics of each region, we deliver premium matcha with distinctive flavor profiles and consistent quality.



1 京都・宇治 Kyoto / Uji



The heart of Japanese matcha, known for tradition, craftsmanship, and umami.

2 鹿児島 Kagoshima



Rich volcanic soil and a warm climate create deep flavor and body.

3 静岡 Shizuoka



Pure spring water and favorable weather produce a smooth, elegant taste.

4 三重 Mie



Balanced aroma and flavor cultivated by fertile soil and a mild climate.

5 熊本 Kumamoto



Naturally sweet and rich, grown in a pristine environment.

6 福岡・八女 Fukuoka/Yame



Famous for gyokuro, with rich aroma and mellow umami.

7 宮崎 Miyazaki



Long sunshine hours create a fresh aroma and gentle sweetness.

Rooted in Japan's tea regions.
Trusted around the world.

Japan's Finest Tea Regions



39MATCHA Quality Assurance



Serving Customers Worldwide



Proudly bringing Japan's finest tea to the world.

THE PRODUCT

Kyoto Uji Matcha Lineup

Organic Uji Matcha

product#00001

Organic Uji Ceremonial Matcha

Taste Deep umami, vibrant green, and refreshing sweetness.

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



product#00002

Organic Uji Premium Matcha

Taste Smooth umami, vibrant green, and gentle sweetness.

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



product#00003

Organic Uji Basic Matcha

Taste Deep umami, vibrant green color, and a clean sweetness.

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



product#00004

Organic Uji Superior Culinary Matcha (Baking & Beverage Use)

Taste A premium culinary matcha with mellow sweetness.

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



product#00005

Organic Uji Culinary Matcha (Baking & Beverage Use)

Taste A perfect balance of richness, bitterness, and sweetness.

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



product#00006

Organic Uji Basic Culinary Matcha (Baking & Beverage Use)

Taste Perfect for lattes, baked goods, and more.

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



Conventional Uji Matcha

product#00007

Uji Ceremonial Matcha

Taste Smooth umami, vibrant green, and a refreshing finish.

Certifications Halal, Vegan, Gluten-Free
ISO 22000



product#00008

Uji Premium Matcha

Taste Smooth umami, vibrant green, and gentle sweetness.

Certifications Halal, Vegan, Gluten-Free
ISO 22000



product#00009

Uji Basic Matcha

Taste Deep umami, vibrant green color, and a clean sweetness.

Certifications Halal, Vegan, Gluten-Free
ISO 22000



product#000037

Uji Superior Culinary Matcha (Baking & Beverage Use)

Taste A premium culinary matcha with mellow sweetness.

Certifications Halal, Vegan, Gluten-Free
ISO 22000



product#000038

Uji Culinary Matcha (Baking & Beverage Use)

Taste A perfect balance of richness, bitterness, and sweetness.

Certifications Halal, Vegan, Gluten-Free
ISO 22000



product#000039

Uji Basic Culinary Matcha (Baking & Beverage Use)

Taste Perfect for lattes, baked goods, and more.

Certifications Halal, Vegan, Gluten-Free
ISO 22000



※ Certifications vary by grade and lot. Please contact us for details.

THE PRODUCT

Matcha Selection from Across Japan



product#00201

Shizuoka Ceremonial Matcha

Origin Shizuoka

Taste Well-balanced umami and astringency.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#00202

Shizuoka Premium Matcha

Origin Shizuoka

Taste Rich umami and balanced astringency.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#00203

Shizuoka Basic Matcha

Origin Shizuoka

Taste Roasted aroma with gentle sweetness.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#000204

Shizuoka Matcha Organic

Origin Shizuoka

Taste Smooth umami with rich body.

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



product#00301

Kagoshima Ceremonial Matcha

Origin Kagoshima

Taste Smooth umami with rich body.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#00015

Kagoshima Premium Matcha

Origin Kagoshima

Taste A harmonious balance of umami and astringency.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#000303

Kagoshima Basic Matcha

Origin Kagoshima

Taste Rich umami with deep body.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#000304

Kagoshima Matcha Organic

Origin Kagoshima

Taste A well-balanced flavor.

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



product#00401

Yame Matcha

Origin Fukuoka /Yame

Taste Rich body with a smooth taste.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#000601

Miyazaki Matcha

Origin Miyazaki

Taste Well-balanced umami and astringency.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#000701

Mie Matcha

Origin Mie

Taste Rich umami with a clean finish.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#000501

Kumamoto Matcha

Origin Kumamoto

Taste Clean astringency with rich umami.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#00801

Premium Hojicha

Taste Roasted aroma with a clean finish.

Certifications Halal, Vegan
Gluten-Free, ISO 22000



product#00024

Basic Hojicha

Taste Roasted aroma with a clean finish.

Certifications Halal, Vegan
Gluten-Free, ISO 22000

※ Certifications vary by grade and lot. Please contact us for details.

SOLUTIONS

From Matcha to Experience Your One-Stop Matcha Partner

OEM & Packaging Solutions



スティックタイプ / Stick Type

Convenient single-serve matcha.



袋・ポーチ型 / Pouch Type

Ideal for private label and OEM.



缶・ティン / Tin Canister

Premium gift packaging.

Custom sizes, specifications, and packaging options are available upon request.

Matcha Experience Collection



抹茶碗・茶筌セット / Chawan & Chasen Set

Traditional matcha essentials.



茶道具セット / Tea Ceremony Set

Traditional tea ceremony tools.

Additional tea ware and accessories are available separately.

OUR PROCESS

From Tea Leaf to Matcha Traditional Kyoto Craftsmanship Behind Every Cup

39 MATCHA matcha is carefully processed in Kyoto, Japan.
Crafted with precision from leaf to matcha.



★ Signature Kyoto Techniques: ③ Steaming ④ Drying ⑧ Stone Milling



STEP 03

蒸し / Steam Process

Immediately after harvest, tea leaves are steamed to halt oxidation and preserve their natural freshness. This traditional Kyoto technique helps maintain the vibrant green color and rich umami that define premium matcha.



STEP 04

レンガ乾燥 / Brick Kiln Drying

Tea leaves are gently dried using traditional brick kiln technology. This slow and careful process enhances aroma while preserving the delicate characteristics of the tea.



STEP 08

石臼挽き / Stone Milling

Selected tea leaves are slowly stone-milled to create a fine, smooth powder while maintaining the quality, freshness, and rich umami of the tea.

39 MATCHA offers certified products through selected tea farms and tea merchants.
Availability varies by product, grade, and lot.



USDA Organic



JAS (有機JAS)



ハラール / Halal



ヴィーガン / Vegan



グルテンフリー / Gluten Free



ISO 22000

Certifications are held by our ingredient suppliers or manufacturing partners.
Product availability may vary.



39 MATCHA

PREMIUM JAPANESE MATCHA SUPPLIER

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