

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.



FSSC22000 Certified
[ISO22000: 2005
ISO/22002-1:2009]

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

S454L | Net Weight: 1.0 lbs (454g)

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



Sencha Chumushi

SC454L | Net Weight: 1.0 lbs (454g)

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



Gyokuro

GY227L | Net Weight: 0.5 lbs (227g)

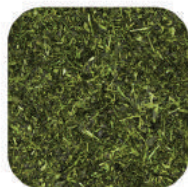
A shade-grown green tea considered the finest loose leaf tea in Japan. Gyokuro has a unique sweetness and lingering umami. Only first harvest leaves are used for this delicacy.



Bancha

B454L | Net Weight: 1.0 lbs (454g)

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



Konacha

KN454L | Net Weight: 1.0 lbs (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

G454L | Net Weight: 1.0 lbs (454g)

A special blend of young leaves, roasted rice, and matcha (finely-ground green tea). Matcha adds a smooth flavor and brilliant green color to this Japanese classic.



Genmaicha

GX454L | Net Weight: 1.0 lbs (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

H227L | Net Weight: 0.5 lbs (227g)

Our Hojicha is roasted kukicha (stem tea). Stems have a pleasant sweetness and powerful aroma, and its mild flavor and low caffeine content make it suited for tea drinkers of all ages.



Kukicha

K454L | Net Weight: 1.0 lbs (454g)

Green 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 bit sweeter with more umami.



Organic Sencha Asamushi

OSA454L | Net Weight: 1.0 lbs (454g)

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



Organic Kabusecha

OKB227L | Net Weight: 0.5 lbs (227g)

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



Organic Genmaicha

OGX454L | Net Weight: 1.0 lbs (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.



Organic Hojicha

OH227L | Net Weight: 0.5 lbs (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

OK454L | Net Weight: 1.0 lbs (454g)

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

NEW

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 journey with your customers.

Green Tea Blends



Sakura Sencha

SS227L | Net Weight: 0.5 lbs (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 springtime treat.



Yuzu Matcha Kukicha

YMK227L | Net Weight: 0.5 lbs (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 an extremely healthy form 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 straight or adding to drinks, snacks, supplements, desserts, and more.



Organic Ceremonial Matcha

OMC100 | Net Weight: 3.5 oz (100g)

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



Organic Hibiscus Matcha

MBH227 | Net Weight: 0.5 lbs (227g)

A refreshing chilled beverage with a Latin 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.



Organic Culinary Matcha

OMP227 | Net Weight: 0.5 lbs (227g)

This premium culinary grade is made from a blend of different harvests to produce a robust flavor that can hold its own when mixed with other ingredients, but still be relatively low in bitterness.



Lemon Matcha

MBL227 | Net Weight: 0.5 lbs (227g)

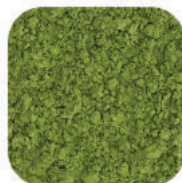
A refreshing chilled beverage in summer, or a body-warming beverage in winter, Lemon Matcha can resemble either a lemonade or a throat-soothing lemon elixir.



Uji Matcha (Premium Culinary Grade)

MP227 | Net Weight: 0.5 lbs (227g)

Uji has a long history of matcha production and is the most well-known matcha growing region in Japan. Sugimoto's Uji Matcha is a premium culinary grade with a rich vegetal fragrance, vibrant green color, and delicate aftertaste.



Matcha Culinary Blend

MX227 | Net Weight: 0.5 lbs (227g)

MX1KG | Net Weight: 2.2 lbs (1kg)

Matcha Culinary Blend provides a brilliant green color and rich matcha flavor with an antioxidant boost in everything from lattes to sweets to smoothies to savory dishes.



Sencha Powder

SP227 | Net Weight: 0.5 lbs (227g)

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



Organic Ingredient Matcha

OMD1K | Net Weight: 2.2 lbs (1kg)

Our Organic Ingredient Matcha comes in a 1kg bag and is perfect for larger operations. Use it in drinks, baked goods, and more to add antioxidants and a natural green color.



Hojicha Powder

HP227 | Net Weight: 0.5 lbs (227g)

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



Organic Culinary Matcha Sticks

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

With a single matcha stick, you can make drinks and more without spills, measuring, or degrading the rest of your matcha stock. Make your operations easier with our Organic Culinary Matcha Sticks!



Genmaicha Powder

GP227 | Net Weight: 0.5 lbs (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.

NEW

Large Tea Bags (100 Count)

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, and there is no need to rinse off messy leaves.



Sencha Large Tea Bag

S5TB-100
Net Weight: 1.1 lbs
(500g / 5g × 100)



Hojicha Large Tea Bag

H5TB-80
Net Weight: 0.88 lbs
(400g / 5g × 80)



Matcha Genmaicha
Large Tea Bag

G5TB-100
Net Weight: 1.1 lbs
(500g / 5g × 100)

TeaPac™ Value Pack (100 Count)

Designed to keep tea at its freshest, Each TeaPac contains a tea bag of premium tea. Our TeaPacs delivers a flavorful, aromatic cup every time.



Matcha Sencha
TeaPac Value Pack

S100TP
Net Weight: 0.59 lbs
(270g / 2.7g × 100)



Matcha Genmaicha
TeaPac Value Pack

G100TP
Net Weight: 0.55 lbs
(250g / 2.5g × 100)

Mugicha (Barley Tea)

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 hot or cold.



Mugicha
Large Tea Bag

MUG8TB-50
Net Weight: 0.88 lbs
(400g / 8g × 50)