

NAGAMINE SEICHA CO., LTD. · SINCE 1876

Ceremonial Matcha Lineup 2026

抹茶ラインナップ 2026年産

PREPARED FOR THE THAI MARKET
Single-producer Japanese ceremonial matcha
45 Isshiki, Yaizu-shi, Shizuoka, Japan · Founded 1876
from the Shizuoka tea region
FOB Yaizu · Wholesale prices in USD

静岡県焼津市 長峰製茶株式会社

タイ市場向け / 静岡県焼津市一色45 / FOB 焼津 USD 建て

抹茶

All selections are crafted from first-flush (ichibancha) tencha grown under traditional covered cultivation (oishita saibai) by trusted Shizuoka producers. Every lot complies with US pesticide standards, with Certificate of Analysis available upon request.

全品目、信頼できる静岡県内生産者による一番茶・覆下栽培の碾茶を原料とし、米国農薬規格に適合。分析証明書は要請次第提供いたします。

Makinohara Blend

牧之原ブレンド

MAKINOHARA, SHIZUOKA · SUGAYAMAEN

From Sugayamaen in the Makinohara plateau — one of Japan's largest and most respected tea regions. This carefully composed blend delivers a bright, clean profile with reliable consistency. An ideal entry point for first-time buyers or a dependable workhorse for café programs seeking authentic Japanese matcha without the premium tier price.

牧之原台地の菅山園による合組品。明るく清澄な風味と安定した品質を、競争力ある価格帯で実現。初回導入・業務用途の主力として最適。

PRODUCER	Sugayamaen	CULTIVARS	Saeakari, Saemidori, Yabukita, others
HARVEST	Mid-May, first flush	PESTICIDE	US compliant
GRINDING	Ball mill	SHADING	Covered cultivation

Cultivar composition varies by harvest year.

WHOLESALE

USD 88 – 100

per kg · FOB Yaizu

相当：¥14,000 – ¥16,000/kg

Ideal for café programs and entry-level imports. Large-lot orders welcome.

PLATINUM AWARD PRODUCER

Sakimidori

さきみどり

FUKUROI, SHIZUOKA · MARUO SEICHA

From Maruo Seicha — a two-time Platinum Award winner at the Japan Tea Awards (sencha category). Sakimidori is a distinctive cultivar prized for its gentle sweetness and silky mouthfeel. The combination of a single estate, a single cultivar, and a celebrated producer makes this a rare and compelling offering for specialty tea merchants.

日本茶AWARD煎茶プラチナ賞を二度受賞した丸尾製茶によるさきみどり。柔らかな甘みと滑らかな口当たり。単一産地・単一品種・受賞生産者の三点が揃う希少品。

PRODUCER	Maruo Seicha	CULTIVAR	Sakimidori (single)
HARVEST	Mid-May, first flush	PESTICIDE	US compliant
GRINDING	Ball mill	SHADING	Covered cultivation

WHOLESALE

USD 113 – 138

per kg · FOB Yaizu

相当：¥18,000 – ¥22,000/kg

Award-winning producer credentials support upper-mid tier positioning.

EU COMPLIANT AVAILABLE

Okabe Yabukita

やぶきた他（岡部産）

OKABE, SHIZUOKA · BRICK-KILN TENCHA

From the hillsides of Okabe — a region known for its refined, elegant tencha. What sets this selection apart is the use of traditional brick-kiln drying, which imparts a distinctive depth of aroma and a clean, structured umami. The only lot in this lineup with EU pesticide compliance available, opening wider export possibilities.

岡部の丘陵地で育まれた端正な碾茶。レンガ炉乾燥による深みある香気と清澄な旨味が特徴。本ラインナップ中唯一EU規格対応が可能な品目。

ORIGIN	Okabe (brick-kiln tencha)	CULTIVAR	Yabukita and others
HARVEST	Late May, first flush	PESTICIDE	US / EU compliant
GRINDING	Ball mill	SHADING	Covered cultivation

WHOLESALE

USD 113 – 138

per kg · FOB Yaizu

相当：¥18,000 – ¥22,000/kg

Brick-kiln drying and EU compliance offer strong differentiation.

TRIPLE PLATINUM AWARD PRODUCER

Ikeda-en Yabukita

やぶきた (池田園)

FUKUROI, SHIZUOKA · IKEDA-EN

Ikeda-en holds three Platinum Awards at the Japan Tea Awards (sencha division) — two in deep-steamed and one in second-flush categories. Few single-producer estates in Japan can match this recognition. Their Yabukita tencha translates this exceptional cultivation expertise into a pure, profoundly umami-rich matcha with a brilliant green color. A standout for premium positioning in discerning markets.

煎茶部門で計三度のプラチナ賞（深蒸し×2・二番茶×1）を受賞した池田園による、単一生産者やぶきた。純粋な旨味と際立つ緑色が特徴の、国内屈指の実績を持つ逸品。

PRODUCER	Ikeda-en	CULTIVAR	Yabukita (single)
HARVEST	Mid-May, first flush	PESTICIDE	US compliant
GRINDING	Ball mill	SHADING	Covered cultivation

WHOLESALE

USD 138 – 163

per kg · FOB Yaizu

相当：¥22,000 – ¥26,000/kg

Triple award producer — among the most decorated single estates in Japan.

PLATINUM AWARD PRODUCER

Tsuyuhikari

つゆひかり

FUKUROI, SHIZUOKA · MARUO SEICHA

The pinnacle of our lineup. Produced by the same Platinum Award-winning hands as our Sakimidori, this Tsuyuhikari offers a deeper, more concentrated umami and an exceptionally long finish. Tsuyuhikari is a rare cultivar, and its combination with Maruo Seicha's celebrated craft results in a matcha of singular presence — suited to the most discerning Thai specialty cafés and premium tea experiences.

本ラインナップ最上位。さきみどりと同じ丸尾製茶が手掛けるつゆひかり。より濃厚な旨味と長く続く余韻を持ち、希少品種と受賞生産者の組み合わせによる他にない存在感を備えた一品。

PRODUCER	Maruo Seicha	CULTIVAR	Tsuyuhikari (single)
HARVEST	Mid-May, first flush	PESTICIDE	US compliant
GRINDING	Ball mill	SHADING	Covered cultivation

WHOLESALE

USD 150 – 175

per kg · FOB Yaizu

相当：¥24,000 – ¥28,000/kg

The flagship selection — rare cultivar meets award-winning craftsmanship.

Specifications & Contact

共通仕様 および お問い合わせ

COMMON SPECIFICATIONS

Raw material: First-flush tencha, covered cultivation

Grinding: Ball mill

Pesticide: US compliant (all lots)

EU compliance: Okabe Yabukita only

Certificate of Analysis: Available on request

Minimum order: 10 kg per lot

Packaging: Nitrogen-flushed aluminum bags

Shipping: Air freight recommended

共通仕様：一番茶・覆下栽培碾茶、ボールミル挽き、米国農薬規格準拠（全品目）、EU規格対応は岡部産のみ、分析証明書要請次第提供、最低発注単位10kg、窒素充填アルミ包装、エアフレイト推奨

PRICING NOTES

All prices quoted in USD, FOB Yaizu.

Prices are indicative and subject to final negotiation based on order volume and shipping terms.

CIF Bangkok pricing available on request.

Payment terms: T/T advance or L/C at sight.

価格はUSD建てFOB焼津。数量・条件により最終価格は調整。CIFバンコク価格も応相談。決済条件：T/T前払またはL/C at sight。

CONTACT

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Nagamine Seicha · Since 1876

長峰製茶 明治九年創業

2026.04 · Prices subject to change