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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.

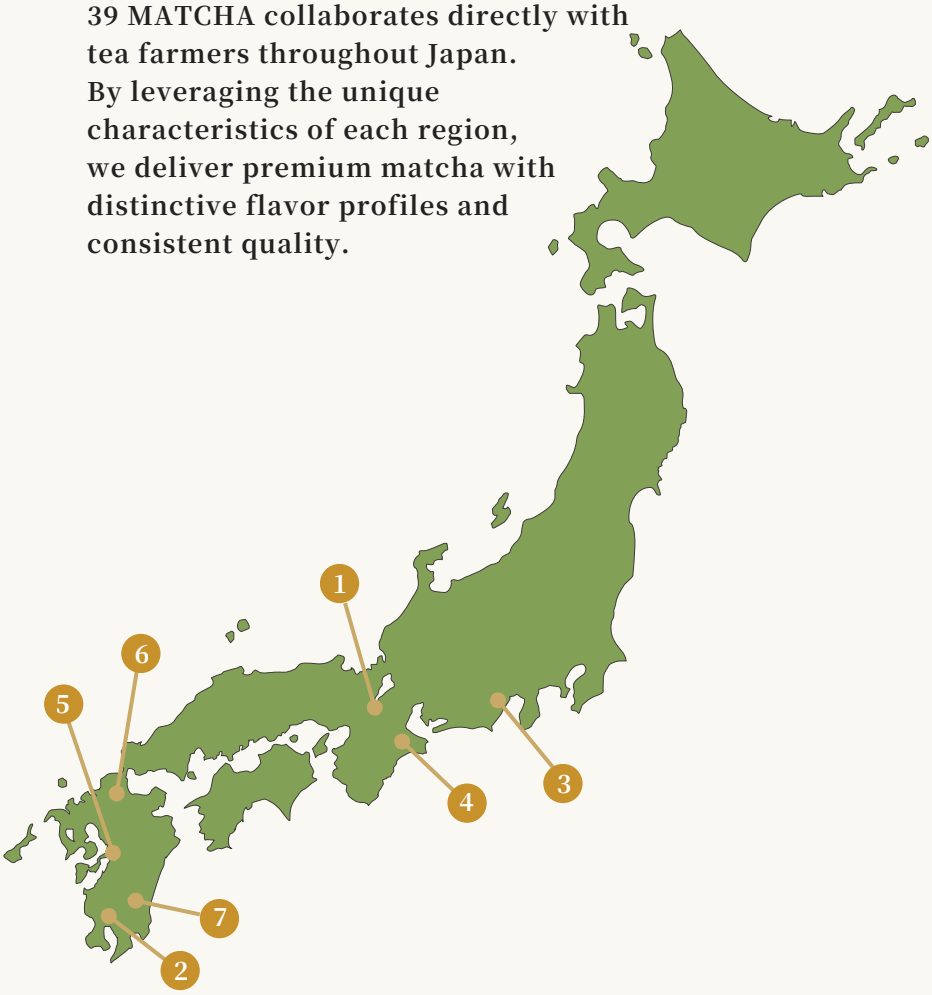
3 MULTIPLE GRADES FOR DIVERSE APPLICATIONS

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

Kyoto / Uji

Kagoshima

Shizuoka

Mie

Kumamoto

Fukuoka/Yame

Miyazaki

39MATCHA Quality Assurance

From tea fields to final processing, ensuring consistent premium quality.

Serving Customers Worldwide

Reliable quality. Flexible supply. Global partnerships.

Proudly bringing Japan's finest tea to the world.

THE PRODUCT

Kyoto Uji Matcha Lineup

Organic Uji Matcha

product#000001

Organic Uji Ceremonial Matcha

Taste: Deep umami, vibrant green, and refreshing sweetness.

Certifications: USDA Organic、JAS Organic Halal、Vegan、Gluten-Free ISO 22000

product#00000

Organic Uji Premium Matcha

Taste: Smooth umami, vibrant green, and gentle sweetness.

Certifications: USDA Organic、JAS Organic Halal、Vegan、Gluten-Free ISO 22000

product#00000

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#00000

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#000005

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#00000

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#000007

Uji Ceremonial Matcha

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

Certifications: Halal、Vegan、Gluten-Free ISO 22000

product#00000

Uji Premium Matcha

Taste: Smooth umami, vibrant green, and gentle sweetness.

Certifications: Halal、Vegan、Gluten-Free ISO 22000

product#00000

Uji Basic Matcha

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

Certifications: Halal、Vegan、Gluten-Free ISO 22000

product#000010

Uji Superior Culinary Matcha (Baking & Beverage Use)

Taste: A premium culinary matcha with mellow sweetness.

Certifications: Halal、Vegan、Gluten-Free ISO 22000

product#000011

Uji Culinary Matcha (Baking & Beverage Use)

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

Certifications: Halal、Vegan、Gluten-Free ISO 22000

product#000012

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#000201

Shizuoka Ceremonial Matcha

Origin Shizuoka

Taste Well-balanced umami and astringency.

Certifications Halal、Vegan
Gluten-Free、ISO 22000

product#00020

Shizuoka Premium Matcha

Origin Shizuoka

Taste Rich umami and balanced astringency.

Certifications Halal、Vegan
Gluten-Free、ISO 22000

product#000203

Shizuoka Basic Matcha

Origin Shizuoka

Taste Roasted aroma with gentle sweetness.

Certifications Halal、Vegan
Gluten-Free、ISO 22000

product#000204

Organic Shizuoka Matcha

Origin Shizuoka

Taste Smooth umami with rich body.

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

product#00030

Kagoshima Ceremonial Matcha

Origin Kagoshima

Taste Smooth umami with rich body.

Certifications Halal、Vegan
Gluten-Free、ISO 22000

product#000015

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

Organic Kagoshima Matcha

Origin Kagoshima

Taste A well-balanced flavor.

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

product#00040

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#00080

Premium Hojicha

Taste Roasted aroma with a clean finish.

Certifications Halal、Vegan
Gluten-Free、ISO 22000

product#000024

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.

Filling & Packing with Social Impact

Filling & Packing

Social Impact

At 39 MATCHA, small-batch filling and packing are carried out in partnership with a vocational support facility.
Each pouch is finished with care — protecting quality while helping create meaningful work in the local community.

OUR PROCESS

From Tea Leaf to Matcha　Traditional Kyoto Craftsmanship Behind Every Cup

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

1. 覆い下栽培 Shading
2. 茶摘み Harvesting
3. 蒸し Steaming
4. 乾燥 Drying
5. 選別 Sorting
6. 篩分・合組 Blending
7. 保管・熟成 Aging
8. 石臼挽き Stone Milling

★ 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
石白挽き / 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 partners.
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

39 Chuary Co., Ltd
1F, Yudesu Kohoku, 16-6 Chigasaki Chuo, Tsuzuki-ku,
Yokohama-shi, Kanagawa 224-0032, Japan

info@39matcha.com
www.39matcha.com
+81 45 594 9882