



matchaya

Wholesale Catalogue

Artisanal Matcha & Tea

Be #friendsofmatchaya



matchaya



Why Choose Us?

ABOUT MATCHAYA

We are the way of tea — the way to the source and providing tea for every occasion. Always seeking to open the doors to the world of tea, Matchaya is a progressive tea bar that prides itself on artisanal and innovative products.

Come join us on a tea adventure.



Tea Powder

Progressive Tea Bar

Uji Matcha

- Details 14 Days Shaded Green Tea
- Origin Kyoto, Uji
- Harvest Ichibancha (1st Flush)
- Sauce 4th Generation Tea Farmers
- Tasting Note Bittersweet, Umami and notes of White Flower
- Weight 1.00 kg per packet
- Packging Vacuum-packedwith aluminium foil packaging
- Storage Room temperature under cool and dry conditions (w/o direct sunlight)
- Shelf-Life Approximately 9 - 11 months



Uji Houjicha

- Details Roasted Green Tea
- Origin Kyoto, Uji
- Harvest Nibancha (2nd Flush)
- Sauce 4th Generation Tea Farmers
- Tasting Note Roasty, Nutty and notes of Coffee
- Weight 1.00 kg per packet
- Packging Vacuum-packedwith aluminium foil packaging
- Storage Room temperature under cool and dry conditions (w/o direct sunlight)
- Shelf-Life Approximately 9 - 11 months



Shizuoka Genmaicha

- Details Matcha Iri Genmaicha (Shaded Green Tea with Roasted Brown Rice)
- Origin Shizuoka
- Harvest Nibancha (2nd Flush)
- Sauce 5th Generation Tea Master and Level 9 Tea Appraisal
- Tasting Note Mellow, Toasty and Vegetal
- Weight 1.00 kg per packet
- Packging Vacuum-packedwith aluminium foil packaging
- Storage Room temperature under cool and dry conditions (w/o direct sunlight)
- Shelf-Life Approximately 9 - 11 months





Tea Latte Powder

Progressive Tea Bar

Matcha Milk

- Details Matcha Milk
- Origin Kyoto, Uji
- Harvest 1st Flush (Spring)
- Sauce 4th Generation Tea Farmers
- Tasting Note Bittersweet and Umami
- Weight 1.00 kg per packet
- Packaging Vacuum-packed with aluminium foil packaging
- Storage Room temperature under cool and dry conditions (w/o direct sunlight)
- Shelf-Life Approximately 9 - 11 months



Houjicha Milk

- Details Houjicha Milk
- Origin Kyoto, Uji
- Harvest 2nd Flush
- Sauce 4th Generation Tea Farmers
- Tasting Note Roasted and Nutty
- Weight 1.00 kg per packet
- Packaging Vacuum-packed with aluminium foil packaging
- Storage Room temperature under cool and dry conditions (w/o direct sunlight)
- Shelf-Life Approximately 9 - 11 months



Royal Milk Tea

- Details Royal Milk Tea
- Origin Hyogo
- Harvest 2nd Flush
- Sauce 3rd Generation Tea Farmers
- Tasting Note Floral and Light
- Weight 1.00 kg per packet
- Packaging Vacuum-packed with aluminium foil packaging
- Storage Room temperature under cool and dry conditions (w/o direct sunlight)
- Shelf-Life Approximately 9 - 11 months





Artisanal Tea Blend

Progressive Tea Bar



Sencha Yuzu

Details Green Tea, Yuzu

Origin Kyoto, Uji

Tasting Note Fresh, umami with a tinge of zestiness

Weight 1.00 kg per packet

Packaging Vacuum-packed with aluminium foil packaging

Storage Room temperature under cool and dry conditions (w/o direct sunlight)

Shelf-Life Approximately 9 - 11 months

Brewing 70-75 temperature

Brewing Time 2 - 3 mins



Momo Sencha

Details Green Tea, White Peach

Origin Kyoto, Uji

Tasting Note Fruity, sweet with round finish

Weight 1.00 kg per packet

Packaging Vacuum-packed with aluminium foil packaging

Storage Room temperature under cool and dry conditions (w/o direct sunlight)

Shelf-Life Approximately 9 - 11 months

Brewing 70-75 temperature

Brewing Time 2 - 3 mins



Artisanal Tea Blend

Progressive Tea Bar

Lavender Yuzu Houjicha

Details Roasted Green Tea, Yuzu, Lavender

Origin Kyoto, Uji

Tasting Note Delicate balance of roastiness, zestiness with floral finish

Weight 1.00 kg per packet

Packaging Vacuum-packed with aluminium foil packaging

Storage Room temperature under cool and dry conditions (w/o direct sunlight)

Shelf-Life Approximately 9 - 11 months

Brewing 70-75 temperature

Brewing Time 2 - 3 mins



Sakura Spring

Details Green Tea, Sakura, Rose

Origin Kyoto, Uji

Tasting Note Light-bodied, sweet floral fragrance and aftertaste, clean finish

Weight 1.00 kg per packet

Packaging Vacuum-packed with aluminium foil packaging

Storage Room temperature under cool and dry conditions (w/o direct sunlight)

Shelf-Life Approximately 9 - 11 months

Brewing 70-75 temperature

Brewing Time 2 - 3 mins





Straight Tea Leaves

Progressive Tea Bar

Uji Sencha

Details	Sencha (Japanese Green Tea)
Origin	Kyoto, Uji
Harvest	Nibancha (2nd Flush)
Sauce	4th Generation Tea Farmers
Tasting Note	Bittersweet, Umami and Soothing
Weight	1.00 kg per packet
Packging	Vacuum-packedwith aluminium foil packaging
Storage	Room temperature under cool and dry conditions (w/o direct sunlight)
Shelf-Life	Approximately 9 - 11 months



Uji Houjicha

Details	Houjicha (Roasted Green Tea)
Origin	Kyoto, Uji
Harvest	Sanbancha (3rd Flush)
Sauce	4th Generation Tea Farmers
Tasting Note	Roasty, Nutty and notes of Coffee
Weight	1.00 kg per packet
Packging	Vacuum-packedwith aluminium foil packaging
Storage	Room temperature under cool and dry conditions (w/o direct sunlight)
Shelf-Life	Approximately 9 - 11 months



Shizuoka Genmaicha

Details	Genmaicha (Green Tea with Roasted Brown Rice)
Origin	Shizuoka
Harvest	Sanbancha (3rd Flush)
Sauce	5th Generation Tea Master and Level 9 Tea Appraisal
Tasting Note	Mellow, Toasty and Vegetal
Weight	1.00 kg per packet
Packging	Vacuum-packedwith aluminium foil packaging
Storage	Room temperature under cool and dry conditions (w/o direct sunlight)
Shelf-Life	Approximately 9 - 11 months





Ceremonial Tea

Progressive Tea Bar

Ceremonial Okumidori Matcha Powder

Details	Okumidori Matcha Powder
Origin	Kyoto, Uji
Harvest	1st Flush Handpick (Spring)
Source	4th Generation Tea Farmers
Tasting Note	Robust, Well-Bodied and Extreme Umami
Weight	1.00 kg per packet
Packaging	Vacuum-packed with aluminium foil packaging
Storage	Room temperature under cool and dry conditions (w/o direct sunlight)
Shelf-Life	Approximately 9 - 11 months



Uji Kabusencha

Details	Kabusencha
Origin	Kyoto, Uji
Harvest	Ichibanacha (1st Flush)
Source	4th Generation Tea Farmers
Tasting Note	Rich, rounded and Umami
Weight	1.00 kg per packet
Packaging	Vacuum-packed with aluminium foil packaging
Storage	Room temperature under cool and dry conditions (w/o direct sunlight)
Shelf-Life	Approximately 9 - 11 months



Uji Gyokuro

Details	Gyokuro
Origin	Kyoto, Uji
Harvest	Ichibanacha (1st Flush)
Source	4th Generation Tea Farmers
Tasting Note	Sweet, full-boiled and Umami
Weight	1.00 kg per packet
Packaging	Vacuum-packed with aluminium foil packaging
Storage	Room temperature under cool and dry conditions (w/o direct sunlight)
Shelf-Life	Approximately 9 - 11 months





Matchaya Soft Serve Mix

Progressive Tea Bar



Hokkaido Milk Soft Serve Powder Mix

Details	3 in 1 Soft Serve Mix
Origin	Singapore
Tasting Note	Creamy, milky and vanilla-esque
Weight	1.50 kg per packet
Packging	Vacuum-packed with aluminium foil packaging
Storage	Room temperature under cool and dry conditions (w/o direct sunlight)
Shelf-Life	Approximately 9 - 11 months



Current Clientele

Progressive Tea Bar



- Singapore
- Malaysia
- Indonesia
- Brunei
- Vietnam
- Myanmar
- Middle East



Singapore Clients

Progressive Tea Bar

- 2Six
- 11 Hamilton
- Abbie's Coffeehouse
- Acoustic Cafe
- Ajumma's Korean Restaurant
- Alfero Artisan Gelato
- Antoinette
- Apollo Coffee Bar
- Aqua S
- A Spoonful of Sugar
- Atlas Coffeehouse
- Bake A Joy
- Baker's Brew
- Benjamin Barker Cafe
- Binchotan
- Birds of Paradise Gelato
- Birdy's All Day
- Bloomsbury Bakers
- Breadyard
- Brotherbird Bakehouse
- Builders at Sims
- Butterfools
- Butterknife Folk
- Cafe de Nicole's Flowers
- Cake Inspiration

- Cheeky
- Club 1880
- Columbus Coffeehouse Co.
- Crème Maison Group
- Curious Palette
- Dohkie
- Doughnut Shack
- Drips Bakery & Cafe
- Dutch Colony Coffee Co
- Earlybird
- Edith Patisserie
- Flagwhite
- Flaircakes
- Fluff Stack
- Foodedge Gourmet
- Foodfresh
- Fortune Food
- Galettes
- Grain Traders
- Haritts Donut & Coffee
- Hei Kim Cafe
- Hipster Bakes
- HonestBee
- Hic'Juice
- In the Brickyard
- Kafve Coffee
- Kakuida
- Koji Sushi Bar
- Kotobuki Coffee
- Kura
- L'atelier Tiramisu
- Lewin Terrace
- Lee's Confectionery
- Little House of Dreams
- Lobsters & Ice Cream
- Lowercase
- Lunar Coffee Brewers
- Mahota



Singapore Clients

Progressive Tea Bar

- Mango Mango
- Merely Ice Cream
- Mo Cha Cha
- Nami Cafe
- nomVnom
- Nuevo Cafe
- Oasis Skin
- Oishi International
- Park Bench Deli
- Percolate Coffee
- Power Coffeehouse
- Prive
- Salted Caramel
- Renga-Ya
- Seed and Soil
- Smooy
- Souperstar
- Staple Food
- Strangers' Reunion
- Sugar Thieves
- Teabrick
- Teapasar
- Tea Pulse
- The Assembly Ground
- The Breadshop
- The Cookie Museum
- The Daily Cut
- The Dark Gallery
- The Edible Co
- The Flourist
- The Forage Cafe
- The Green Ducklings
- The Ice Cream and Cookie Co
- The LoKal
- The Masses
- The Populus Coffee & Food Co
- Three Cups Coffee Co
- To-gather Cafe
- Udders
- Tom's Palette
- United Bakery Supplies
- Wakey Wakey
- Whiskit Bakery & Cafe
- Yole
- Zee n Elle

Check out our awesome list of [#friendsofmatchaya](#)



Matchaya Tea Journey

Progressive Tea Bar

TEA DEMONSTRATION SESSION

Are you a F&B business owner that is looking for tea ingredients and products that can add value to your brand and customers?

Enjoy the first-hand experience at our whisking counter, a sensory overload for freshly whisked and dripped tea, and even desserts that will change the world you look at tea.



**BOOK AN APPOINTMENT WITH US
FOR TEA DEMONSTRATION**



Who We Are

Progressive Tea Bar



We get asked a lot of times what are we? Are we a tea company? Are we a beverage company? Or are you guys a pastry or dessert company? One thing never change, we are focused.

WE ARE A TEA COMPANY THAT INNOVATES TEA PRODUCTS SO THAT MORE PEOPLE CAN ENJOY TEA.

From the start and at the very core, we focus on great tasting products while redefining flavor and textures that everyone will enjoy. As a responsible company, we maintain our principles of sourcing for small-batch, artisanal tea grown by passionate tea farmers that eat, drink and sleep tea, no less. Our only core value is people and its derivatives - craftsmanship, passion and connections. The next time you experience Matchaya, regardless of product or service, be glad to know that you are championing a great cause - to make this world a better place by drinking tea, one cup at a time.

START YOUR TEA JOURNEY AFRESH WITH US