



TEKUNO is a female-founded, San Francisco-based tea company focused on the quiet, expansive breadth of Japanese teas & the exquisite rituals inspired by traditional tea ceremony.

We source uniquely expressive and rare teas discovered through direct relationships with small-scale Japanese producers — working to represent the nuances of single origin tea while inviting all to cultivate meaningful practices around its preparation, ritual, and enjoyment.

We are a curatorial collective devoted to the art of Japanese tea. Founded by Catherine Jue in 2019, we are a community guided by curiosity and connection, inspired by the time-honored lineage, distinct expertise, and beautiful complexity held in a single cup. To us, tea is a medium for a bigger message: a daily reminder that life expands when we slow down, let our senses lead, and take time to connect.





A green tea made from tea leaf stems from our producer's family-owned garden. Tenderly sweet at different temperatures and low in caffeine, we prefer to brew it in a large pot and sip throughout the day.

Tasting notes Candied cucumber, edamame

Contains 12 tea sachets

Price \$31





GENMAICHA, MATCHA

A convivial mix of sencha, popped rice and matcha dust from our renowned Fukuoka-based tea producer. Our producer's full-bodied matcha powder adds texture and earthiness to the otherwise fragrant flavors of green tea.

Tasting notes Korean scorched rice,

portobello mushrooms

Contains 12 tea sachets

Price \$34







An enchanting roasted green tea that offers a refined florality and body. Our producer specializes in a proprietary two-step roasting process that balances a delicate roast profile with verdant green undercurrents. Contains minimal caffeine.

Tasting notes Cinnamon, golden delicious

apple

Contains 12 tea sachets

Price \$35



HATOMUGICHA

A soothing herbal tea crafted from lightly roasted job's tears. Quiet yet arrestingly nuanced, our producer's careful roasting method offers a clean body and refreshing finish. Our producer crushes the grains slightly after roast to ensure a fully extracted brew. Contains no caffeine.

Tasting notes Rice paper, kumquat peel

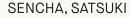
Contains 12 tea sachets

Price \$35

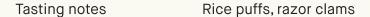








A deeply green tea reminiscent of summer adventures by the lake. This is our producer's most beloved sencha, with an savory profile characteristic of its famed growing region. Its silken texture makes this tea an elegant brew for Japanese tea connoisseurs.



Contains 12 tea sachets

Price \$35



ACCOUTREMENT PAIRINGS

Hand-Lacquered Tea Canister (100g) A hand-lacquered tin canister from Japanese tin maker, Kotodo Takahashi. The quintessential feature of the canister, namely the inner lid and the deep overlap between the body and the outer lid, were designed to protect delicate tea leaves from humid and moist environments.

\$22

Tasting Teapot

A glass teapot holding just 180ml of water, this compact style is designed for those interested in brewing using traditional methods, where one steeps the tea leaves in a small amount of water multiple times. This style offers different flavor profiles from one brew to the next.





ESSENTIAL TEA SUBSCRIPTION - 3 OR 5 MONTHS

A refined take on the classic tea subscription, the Tekuno Essential Subscription offers an immersive, three-or-five month tasting flight into the vast universe of Japanese tea. A perfect gift to suit both the curious tea novice or seasoned connoisseur, subscribers receive monthly parcels of specifically selected tea sachets alongside a printed folio shared exclusively with subscribers, containing an ephemeral study in context, tasting notes, education, and surprise.

3 month: \$116

5 month: \$185

ACCOUTREMENT PAIRINGS

Jumping Teapot for Two

For sipping big pots of tea throughout the day (or sharing a cup with a friend), this teapot allows the tea leaves to fully expand, extracting a more flavorful brew.

\$53



Hand-Lacquered Tea Canister (200g) A hand-lacquered tin canister from Japanese tin maker, Kotodo Takahashi. The quintessential feature of the canister, namely the inner lid and the deep overlap between the body and the outer lid, were designed to protect delicate tea leaves from humid and moist environments.





LATTE MATCHA

A matcha powder specifically selected for yielding some of the most delicious, highest quality matcha lattes we've ever tasted. (After tasting this refined rendition, you may never look at a coffee shop matcha latte the same again...) One part marshmallow cream, one part subtle earthiness, our directly sourced matcha is crafted from first harvest leaves, ground by stone to yield a perfectly balanced, smooth profile sans bitterness that works beautifully served hot or over ice.

\$55

ACCOUTREMENT PAIRINGS

Matcha Sifter

Sifting matcha is a critical step to a smooth, creamy bowl of ceremonial matcha as well as a clump-free matcha latte. Crafted by a 100 year old Japanese tinmaker, this recyclable tin is the matcha aficionado's essential companion.



\$38

Matcha Whisk

Hand-carved by 24th generation Japanese bamboo craftsman Kubo Sabun, this matcha whisk produces a smooth matcha every time. Its flexible yet strong tines can be used for years before needing replacement.



To order, email: gifts@teawithtekuno.com

Please provide: Recipient address

Items to gift

Gift message

Shipping Complimentary shipping on all orders

Bulk orders 10% off orders with 10+ units

Kindly note that we may not be able to service orders > 100 units due to the handmade nature of our offerings.

