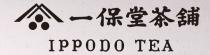
Item List





Matcha

Powdered green tea prepared with a bamboo whisk. Pairs nicely with sweets, at tea time.



Rich		Name	20 g size		Name	30 g size	40 g size
	1	Ummon- no-mukashi 雲門の昔	¥2,000	1	Ummon- no-mukashi 雲門の昔		¥4,000
	2	Shoin- no-mukashi 松韻の昔	¥1,500	2	Seiun 青雲		¥3,000
	3	Horai- no-mukashi 蓬莱の昔	¥1,200	3	Sayaka- no-mukashi 明昔		¥2,400
				4	Kan-no- shiro 関の白	¥1,350	
				5	Ikuyo- no-mukashi 幾世の昔	¥1,000	
				6	Wakaki- shiro 若き白		¥800 + tax
Light				7	Hatsu- mukashi 初昔		¥600 + tax

Matcha varieties with a different name (that cost the same per gram) are the same tea. The different names are for different schools of the tea ceremony (e.g. Shoin-no-mukashi for Omote-Senke, and Seiun for Ura-Senke).



玉霞

Gyokuro

Savored slowly in small quantities, as a special treat.



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Name	50g bag	Small Can	Medium Can
1 Tenka-ichi 天下一	¥5,000	¥10,000 90 g	
2 Ippoen 一保園	¥3,000	¥5,000 80 g	
3 Kanro 甘露	¥2,000	¥4,000 80 g	
4 Rimpo 麟鳳	¥1,500	¥3,000 80 g	¥6,000 180 g
5 Kakurei 鶴齢		¥2,500 80 g	
6 Tekiro 滴露	¥1,300	¥1,500 + tax 50 g	
7 Mantoku 萬徳	¥1,000		¥3,000 150g

Light

Small can designs differ depending on the product. 煎茶

Sencha

Popular Japanese green tea—enjoyed in the morning, after a meal, or for a break.



Sich

Name	Bag	Small Can	Medium Can
1 Kaboku 嘉木	¥2,500 80g	¥3,000 90g	¥5,000 155g
2 Kumpu 薫風	¥2,000 80g	¥2,500 90g	¥4,000 150g
3 Hosen 芳泉	¥1,500 80g	¥2,000 95g	¥3,000 150g
4 Shoike-no-o 正池の尾	¥1,200 80g	¥1,500 85 g	¥2,500 155g
5 Nichigetsu 日月	¥1,000 80g		¥2,000 160g
6 Unro 雲露	¥800 80g		
7 Matsu-no- midori 松の緑	¥1,000 120g		

Light

Kuki Sencha (Stems) 〈き煎茶 Sencha-ko (Flakes) 煎茶粉 80 g ¥900 + tax

Organic Sencha オーガニック煎茶

 $80 \, \text{g}$ \$700 + tax $50 \, \text{g}$ \$1,500 + tax

番茶

Bancha

Light teas for everyday use. A wide variety of pleasant aromas.



Name	100 g bag	200 g bag	Medium Paper Can	数 数 查 本 Extra-Large Can
Gokujo Hojicha (Roasted green tea) 極上ほうじ茶	¥600 + tax	¥1,200	¥600 + tax 60 g	¥3,200 + tax 200 g
Kuki Hojicha (Roasted stems) くきほうじ茶	¥600 + tax	¥1,200		
Gokujo Genmaicha (Green tea with roasted rice) 極上玄米茶	¥500 + tax	¥1,000	¥600 + tax 65 g	
Waka- Yanagi (Large-leaf green tea) 若柳	¥600 + tax	¥1,200		

200 g ¥350 + tax

50 g

Teabags

Enjoy the authentic flavour of Japanese tea anytime, anywhere, quickly and easily.



One-Cup Teabags



ags	12 bag box	25 bag box
Gyokuro E	¥750 + tax	¥1,500 + tax
Sencha 煎茶	¥600 + tax	¥1,200 + tax
Hojicha ほうじ茶	¥500 + tax	¥1,000 + tax

Teabag Sets As

Assortments of Gyokuro, Sencha, and Hojicha.





12 bag assortment

¥650 + tax



36 bag assortment





Assortment with three 25 bag boxes

¥3,700 + tax

Drip Tea Bags









Gyokuro	玉露	¥1,200 + tax
Sencha	煎茶	¥1,200 + tax
Hojicha	ほうじ茶	¥1,200 + tax

Drip Tea Bag Set



Assortment with two 6 drip tea bag boxes

¥2,700 + tax

One-Pot **Teabags**

Makes large quantities.



Gyokuro	玉露	6 bags	¥1,100 + tax
Kuki Sencha (Stems)	くき煎茶	9 bags	¥1,000 + tax
Kuki Hojicha (Roasted stems)	くきほうじ茶	9 bags	¥800 + tax
Genmaicha (Green tea with roasted rice)	玄米茶	9 bags	¥800 + tax
Mugicha (Barley Tea)	むぎ茶	18 bags	¥600 + tax



Uji-Shimizu

宇治清水

Sugar-sweetened Matcha



150g bag

¥300 + fax



Single-serving sticks



12 sticks

¥700 + tax





Mugicha むぎ茶 (Barley Tea)

400g bag

¥500 + tax

Caffeine free

Preparing Tea





There are many different ways of preparing Japanese green tea. Enrich your life by learning a few practical techniques, from the basic techniques for preparing teas to bring out their distinctive characteristics, to techniques for producing your preferred flavours and teas for specific purposes.

Teapots (Kyusu)





Holds 240 ml ¥15,000 + tax

Small White Porcelain Kyusu (Hasami-yaki)

白磁急須 · 小 (波佐見焼)

Holds 120 ml ¥12,000 + tax

Hasami-yaki Tea Set (One teapot and five cups) ¥20,000 + tax



Large White Porcelain Kyusu

(Kiyomizu-yaki)

白磁急須·大(清水焼) Holds 400 ml

¥12,000 + tax



(Hasami-yaki)

白磁ティーポット (波佐見焼)

Holds 300 ml

¥7,000 + tax



Glass Teapot

ティーポット

Holds 720 ml ¥3,000 + tax

Large heat-resistant glass teapot for all types of tea.

^{*} Depending on supplies, it may take some time to deliver utensils.

Utensils for Matcha



Tea Bowl with Serving Spout (Black or White)

-片くち(抹茶 Q's?) 黒/自

¥15,000 + tax

Matcha Starter Kit

はじめの一保堂

¥7,000 + tax









Chasen (Bamboo whisk)

高山茶筌

100-tip Chasen \(\frac{1}{2}\)5,000 + tax

80-tip Chasen \(\frac{4}{800}\) + tax

Chasen-tate (Whisk stand)

茶筌立て

¥800 + tax



Original Ippodo Tea Strainer

特製茶漉し

¥2,200 + tax



(Chasen)

樹脂製茶签(茶签立て付)

¥3,000 + tax



Chashaku (Bamboo tea ladle)

茶杓

¥800 + tax



Matcha Sieve 抹茶篩 ¥1,500+tax



Kaishi Paper 懷紙 ¥200 + tax



Chakin (Tea cloth) 茶巾 ¥700+tax

Tea Canisters

Tea canister engraved with Ippodo seal (Copper or Tin) 銅製茶筒 / 緘力製茶筒 (開化堂製)

Medium ¥16,000 + tax





Made by the Kaikado artisans of Kyoto

Utensils for tea













* Glass Type A and Glass Type T will no longer be available once stocks run out.

Japanese Green Tea



Shade-grown teas

覆下陽

Soothing aroma and sweet, *umami* flavor.

Matcha 抹茶





Powdered green tea. Sweet aroma and rich umami.

Gyokuro 玉露





Deep aroma. Thick, mellow sweetness and *umami*.



Open-sky teas

露天園

Refreshingly aromatic and sharp.

Sencha 煎茶





Bright aroma. Balanced flavor with sharpness, sweetness, and *umami*.

Bancha 番茶



Yanagi 柳

Large leaf green tea. Sharp aroma and light aftertaste.



Hojicha ほうじ茶 Aromatic fully roasted yanagi.



Genmaicha 玄米茶 Aromatic blend of yanagi

Aromatic blend of yanagi and roasted rice.

Founded in Kyoto in 1717, Ippodo Tea Co. is a purveyor of high quality Japanese tea.



Main store in Kyoto

Teramachi-dori Nijo, Nakagyo-ku, Kyoto 604-0915, Japan



Tokyo Marunouchi Store

Kokusai Bldg. 1F, 3-1-1 Marunouchi, Chiyoda-ku, Tokyo 100-0005, Japan

Website / Online Shop

global.ippodo-tea.co.jp (Ships Worldwide)

グローバルサイト (海外配送)

Our Global Online Shop ships products directly from Kyoto to locations outside Japan.



ippodotea.com (USA and Canada)

米国サイト (アメリカ・カナダ配送)

Our USA & Canada Online Shop ships products from a base in North America, making it convenient for customers in the United States or Canada.





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