



Why ROKUSAI Matcha?

A smoother taste with deep umami from the historic Uji tea region in southern Kyoto.

We want people to taste matcha that is genuinely enjoyable: aromatic, rounded and rich in flavor, not just green, bitter or trendy.

ROKUSAI carefully selects matcha from Kyoto's Uji tea region for a softer profile: gentle bitterness, less sharp astringency and a long, savory finish. For newcomers and matcha lovers alike, our selection ranges from smooth matcha lattes to our most premium pure matcha experience.

Kyoto / Uji heritage

Uji and Ujitawara are part of Japan's historic green tea culture. Tea cultivation in Ujitawara goes back more than 700 years, and the area helped shape the development of Japanese green tea.

Terroir for shaded tea

Southern Kyoto's hills and valleys are known for tea gardens. Shaded teas, including tencha, the leaf used for matcha, are grown by controlling sunlight before harvest. This helps create vivid color, a smooth texture and deeper umami.



The tea master designs the taste.

茶師 Chashi: the tea master behind balance.



Behind ROKUSAI's matcha is Horii san, a chashi from a Kyoto tea producer with over 150 years of history. He carefully tastes, selects and blends tea leaves for ROKUSAI to create the right balance for each drink.

In the busy new tea season, a Kyoto chashi may evaluate as many as 1,000 tea samples in one day before choosing leaves for blending.

What is a Chashi?

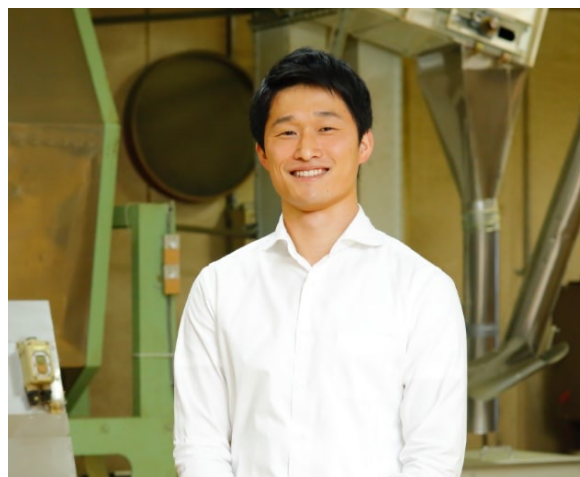
Tea master who judges aroma, color and taste.

Who is the ROKUSAI Chashi?

Horii san prepares our selection with 150 years of Kyoto tea expertise.

Our ROKUSAI Matcha Selection

Latte: gentle bitterness for milk.
Usucha: stronger umami for pure matcha.
Both use gogumi.



How matcha becomes matcha

Shade, steam, dry and grind: preserving umami.



The taste of matcha starts before harvest. Shade growing changes the leaf: it helps protect vivid color and the amino-acid-rich umami impression that makes good matcha feel round.

1. **Shade-grown leaves**

Tea for matcha is covered before harvest to reduce direct sunlight and encourage a deeper green, umami-rich leaf.

2. **Steaming**

Fresh leaves are steamed soon after harvest to stop oxidation and keep the green aroma.

3. **Tencha**

The leaves are dried without rolling. Stems and veins are separated, leaving tencha, the leaf base of matcha.

4. **Grinding**

Tencha is ground into fine powder. Fine milling helps create a smooth texture and clean mouthfeel.



TASTE AND BODY

A smooth balance of umami and bitterness.

Good matcha is not bitterness alone. Its character comes from the balance of amino acids, catechins, caffeine and how they are handled during cultivation, blending and preparation.

L-theanine → umami and calm impression

Theanine is a tea amino acid closely linked to the soft, savory, broth-like umami impression of shaded Japanese tea.

Catechins → refreshing bitterness and astringency

Catechins are natural tea polyphenols. They can give structure and freshness, but too much extraction can feel bitter or drying.

Caffeine → alertness over time

Caffeine is absorbed relatively quickly and can peak in the blood within about 1–2 hours, while remaining in the body for several hours. Sensitivity varies by person.

ROKUSAI Café Experience in Fukui

ROKUSAI operates a café in an over 100-year-old building beside Heisenji Hakusan Shrine (also called «Moss-Shrine») in Fukui, Japan bringing that quiet Japanese atmosphere into each matcha product.

