



DIVERSITY of JAPANESE TEAs



Reference MATCHA/Powdered HOJI-CHA 1 or 2g for 1 pc. of bagel/muffin/waffle.
MATCHA/Powdered HOJI-CHA 3g per Shake (300cc) (add milk, ice, sugar)

Marshmallow MATCHA/HOJI-CHA Latte



1. Mix 1 teaspoon of MATCHA/HOJI-CHA powder (2g) into 50cc of hot water. Add sugar if desired.
2. Add 150 cc of milk and 2 marshmallows and heat in microwave at 800 watts for 1 minute.
3. Remove from microwave and stir with a spoon.
4. Warm up again at 800 watts for 20 to 30 seconds.
Warning: If you heat in the microwave for 1.5 minutes continuously, the contents of the cup will overflow.
*Please use a heat-resistant cup. Be careful not to burn yourself.

1 teaspoon



HOJI-CHA 1g



Powdered HOJI-CHA 2g



MATCHA 2g



SENCHA/FUKAMUSHI-CHA 2 to 3g



GENMAI-CHA 2 to 3g

Brewing leaf tea method CHAMART's recommendation



1. Pour boiled water into a tea pot, then pour the water into a tea cup or mug (200 to 250cc) from the tea pot.
2. Use leaf tea (3 to 5g), and pour the water into the tea pot from the cup. Brew the tea for 3 to 5 minutes. Then, pour the tea into the cup.
Try several combinations to find your favorite strength.
You can brew more with the tea leaves as you like.



HOJI-CHAI

1. Pour 150cc of each water & milk and 3g of HOJI-CHA leaf tea into a small pan. Add sugar to taste.
2. Heat the pan over low or medium heat about 3 minutes to boiling.
3. Pour the tea into a cup with a strainer. Adding marshmallows, black pepper, cinnamon or ginger is also good.



HOJI-CHA Espresso Put 1g of powdered HOJI-CHA into an espresso cup, add water, then stir.



Scrambled egg with used tea leaves (SENCHA/FUKAMUSHI-CHA/ GENMAI-CHA) after brewing



HOJI-CHA/MATCHA ice cream

CHAMART introduces CHAGUSABA TEA Circular Agriculture

CHAGUSABA farming method in Shizuoka is certified as a Globally Important Agricultural Heritage System by the Food and Agriculture Organization of the United Nations(FAO). CHAGUSA is grass for tea fields and CHAGUSABA are semi-natural grasslands around the tea fields.



Cutting grasses around the tea field. Placing grass in furrows between tea bushes.



Turning grass into compost to stop soil flow & prevent growth of weeds



Cutting grass exposes small plants and animals to sunlight so they can continue to live.

ORGANIC JAS & CHAGUSABA TEA

JAPANESE TEA from SHIZUOKA



More Organic JAS JAPANESE TEAS are available on request

E-mail tea@chamart.jp
 Website chamart.jp/tradefair/
 location Shizuoka, Japan
 Tel +81-(0)90-4401-8774

Website



Drink LEAF TEA and Protect Nature

JAS: Japanese Agricultural Standards