

PREMIUM JAPANESE GREEN TEA

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EXCLUSIVELY FROM KYUSHU



IKKYU

YOUR BEST CHOICE FOR GREEN TEA IN JAPAN

IKKYU G.K. / Noke 8-29-7 / Sawara-ku / Fukuoka city / Japan 814-0171

Kyushu

Land of Exceptional Green Teas

Our green tea comes exclusively from Kyushu, the south-western island of Japan, more than 1'000 km south of Tokyo. It is a lush and vibrant place, with a warm and humid climate.

IKKYU green tea is grown in six Kyushu prefectures: Fukuoka (Yame), Nagasaki (Higashi Sonogi), Saga (Ureshino) Kumamoto, Miyazaki and Kagoshima (Chiran).

Tea fields are nested in altitude between mountains, on lower plains or by the sea.

A wide range of soils and climate conditions gives birth to extraordinary and diverse green teas, using lesser known cultivars that yield a sweeter tea.



IKKYU

Tea Partners

IKKYU has built a strong network of small and medium-sized tea farmers who produce only premium green teas.

We collaborate closely to make them reach the overseas markets. Our teas are traceable and we are delighted to share the stories of the people behind them.

Their know-how and skills include traditional processing methods that make fragrant and delicious green teas, still unknown outside Japan.

The excellence of their hard work is celebrated on a regular basis by prestigious awards and grand prizes, at regional, national and international levels.

IKKYU is proud to help them share their wonderful creations with tea lovers all around the world.



Green Tea for All Tastes and Needs

Organic, EU-compliant, Halal-certified, rare and unique green teas, bulk, loose leaves or tea bags: IKKYU has it all.

We will be happy to meet any of your requests, thanks to our extensive network regarding quantities, quality, type of tea, certification, etc.

In addition to well-known green teas (gyokuro, kabusecha, sencha, matcha, genmaicha), our catalogue includes lesser known varieties, some specific to Kyushu.

They have distinct flavors enjoyed by newcomers and green tea specialists alike: kamaicha, tamaryokucha, shira ore.



KAMAIRICHA



TAMARYOKUCHA



SHIRAORE

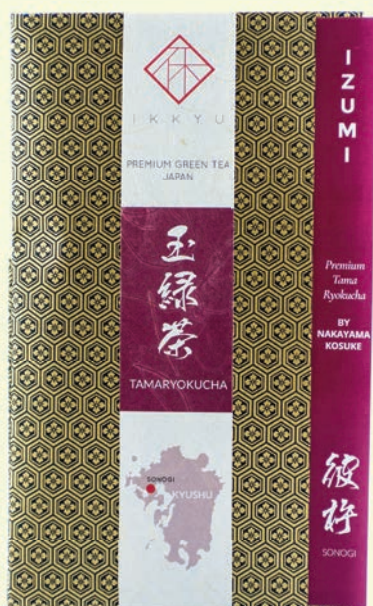
The IKKYU Experience

IKKYU green tea is available in bulk, but also wrapped with our signature design, in traditional washi paper. Each package becomes a truly Japanese experience.

Our IKKYU packaging includes a unique and precise information sheet in English (French and German available upon request).

It guarantees to the consumers an unforgettable green tea experience, regardless of their level of prior knowledge about green tea.

Taste, fragrance, specific brewing preparation: each tea comes with details provided by the tea farmers themselves.



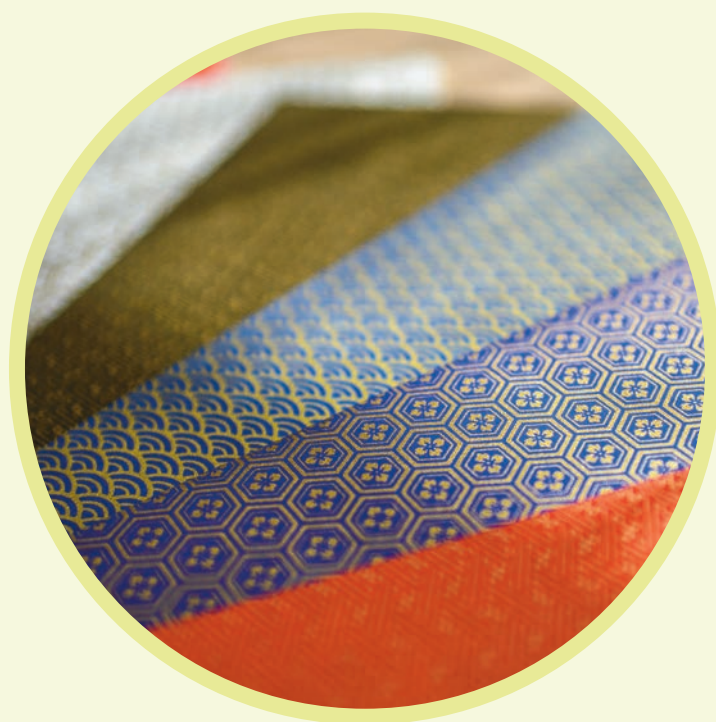
Corporate Gifts

Our corporate gifts are the perfect idea for a beautiful and memorable present for your clients, business partners or team members.

All our corporate gifts are tailor-made. Our staff will be delighted to help you identify an appropriate tea selection enhanced by beautiful wrapping (using original and authentic Japanese washi paper) that you can choose among our wide range.

Your corporate identity can of course be seamlessly integrated in the packaging by our design specialists.

If you wish to make an even more remarkable impression, why not also include some of our teaware or porcelain? All our products are made in Kyushu by craftsmen with an established reputation, often since generations !



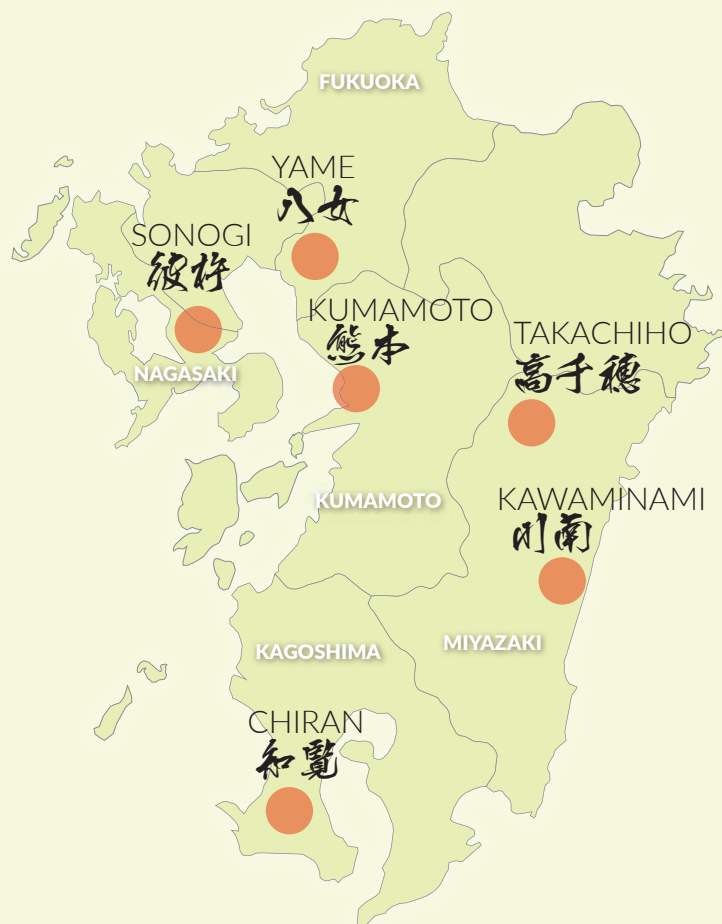
Why Work with IKKYU ?

IKKYU is your single point of entry and reference for everything related to tea in Kyushu.

A bridge between traditions and the latest global trends, our multilingual team of professionals has spent years working hard to establish a unique, reliable and strong network inside Kyushu.

We work with all the major tea actors of that area: tea farmers, tea associations, local governments, trading companies.

We take pride in our quick response time, reliability and flexibility.



Contact Us !

Our knowledge of premium green tea combined with our extensive network all throughout Kyushu will help you grow new opportunities and bring the best of Japanese green tea to the tables of consumers worldwide. Our multilingual team will be happy to reply to any inquiry (English, French, German, Italian, Japanese): ikkyu@ikkyu-tea.com

Find out more about IKKYU green tea on :

Web: <https://ikkyu-tea.com>

Facebook: <https://www.facebook.com/ikkyutea/>

Magazine: <https://ikkyu-tea.com/magazine>

Instagram: https://www.instagram.com/ikkyu_tea/



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