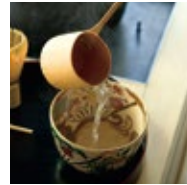


HOW TO BREW MATCHA



How To Brew Matcha



1. Warm a tea bowl with boiled water. To warm the tea whisk, stir the hot water in the bowl a few times, and then discard of the hot water.



2. Put one teaspoon of matcha into the bowl.



3. Boil water and let it slightly cool (80°C 170°F) and pour 60ml of this into the bowl.



4. Whisk briskly with one hand while holding the tea bowl in the other.



5. Continue to mix for about 15 seconds until a foam appears on the surface.



6. Place your left hand beneath the bowl and your right hand on the side of the bowl. Taste it!

Jugetsudo By Maruyama nori

MARUYAMA NORI Co., Ltd. Since 1854 Tokyo, JAPAN

Tsukiji 4-7-5 Tsukiji Chuo-ku Tokyo, Japan
www.maruyamanori.com

Ginza Kabukiza Tower 5F
4-12-15 Ginza Chuo-ku Tokyo, Japan

Paris 95 rue de Seine 75006 Paris, France
www.jugetsudo.fr



Matcha Cookies

Matcha Cookies

Buttery crisp cookies with intense matcha green tea flavor.

For 20 cookies

- Matcha Hatsumukashi 15g
- Unsalted butter 80g, room temperature
- Granulated sugar 40g
- Flour 120g
- Egg yolk 1

1. Sift the flour and matcha together.
2. Cream the butter in a bowl. Add the sugar and mix well. Mix in the egg yolk.
3. To the butter mixture, add the flour and matcha mixture, sifting once again. Mix until just combined. Using hands, knead the dough into a mound.
4. Sandwich the dough with two sheets of plastic wrap and roll it out with a rolling pin to a rectangle of 8 inches and 4 inches. Cool the dough in a refrigerator for 30 minutes.
5. Unwrap and cut the dough into thin rectangular pieces (4 inches by 1/2 inches). Place them on a cooking sheet and bake in a 340°F oven for 15 minutes.

Organic Genmaicha Cookies

Crunchy tea leaves and the nutty flavor of the roasted brown rice are hard to resist.

For 40 cookies

- Organic Genmaicha with Matcha 15g
- Unsalted butter 80g, room temperature
- Granulated sugar 40g
- Flour 120g
- Egg yolk 1

1. Sift the flour.
2. Cream the butter in a bowl. Add the sugar and mix well. Mix in the egg yolk.
3. To the butter mixture, add the flour, sifting once again. Mix until just combined. Add the genmai cha and knead the dough into a mound.
4. Divide the dough in half and form each into a log (3/5 inches diameter). Wrap the doughs individually with plastic wrap and chill in freezer for 30 minutes.
5. Unwrap and cut the doughs into 2/5-inch thick disks and place them on a cooking sheet. Bake them in a 340°F oven for 15 minutes. Remove from the oven and let cool. Sprinkle salt and tea leaves to taste.



Organic
Genmaicha
with Matcha

Matcha
Hatsumukashi

Japanese Tea Smoothie



Organic Matcha Green Smoothie

Plenty of organic matcha brightens up the greens of fruits and spinach. This is the ultimate energy drink to start a brand-new day.

For one

- Matcha Nature Bio 2 teaspoons
- Apple 1/2, cut into bite size pieces with peel
- Small pineapple 1/4, cut into bite size pieces
- Kiwi fruit 1/2, cut into bite size pieces with peel
- Spinach 4 strains, cut into 2 inches
- Water 4/5 cup (200cc)

In a blender, combine all the ingredients and blend until smooth.

Yuzu and Matcha Smoothie

Add the matcha to the green smoothie to make it a super energy drink. Enjoy refreshing citrusy yuzu flavor.

For one

- Yuzu Matcha 2 teaspoons
- Apple 1/2, cut into bite size pieces with peel
- Grapefruit 1/2, peeled and separated
- Kiwi fruit 1/2, cut into bite size pieces with peel
- Yuzu citrus juice (or lemon juice) 1teaspoon
- Komatsuna (or spinach) 4 strains, cut into 2 inches
- Water 4/5 cup (200cc)

In a blender, combine all the ingredients and blend until smooth.

Banana and Hojicha Smoothie

Hojicha's chocolate-like flavor and sweetness of banana go very well. A healthy, fruity and filling smoothie.

For one

- Powdered hojicha 2 teaspoons
- Spinach 4 strains, cut into 2 inches
- Apple 1/2, cut into bite size pieces with peel
- Kiwi fruit 1/2, cut into bite size pieces with peel
- Small pineapple 1/4, cut into bite size pieces
- Banana 1/2
- Coconut milk or water 4/5 cup (200cc)

In a blender, combine all the ingredients and blend until smooth.



Matcha Nature Bio
(Unsweetened)



Yuzu Matcha

Japanese Tea Cocktail



Gyokuro and Shochu Cocktail (Shochu is a Japanese clear distilled spirit similar to vodka)

This cocktail with intense green tea flavor and subtle sweetness of Gyokuro goes well with traditional dishes like sushi and sashimi.

For one

- Gyokuro Misho 2 teaspoons
- Boiling water 3 tablespoons
- Shochu 1 tablespoon (15cc) *you can substitute it with vodka
- Water 2/5 ~ 3/5 cup (100~150cc)
- Ice cubes

In a cup, mix the gyokuro well with boiling water to make strong gyokuro. Pour the gyokuro mixture in a glass. Add the shochu and water and stir gently. Put some ice cubes.

.....

Matcha Champagne

An aperitif to enjoy the combination of rich matcha and bubbly champagne.

For one

- Matcha Fuji no Haru 1 teaspoon
- Boiling water 2 tablespoons
- Champagne 1/2~3/5 cup (120~150cc)

Dissolve the matcha in boiling water. Add the half of champagne to the matcha and mix well. Pour it in a glass and add the rest of the champagne.



Matcha
Fuji no Haru



Gyokuro Misho



Super Healthy Muffins with Organic Matcha



Super Healthy Muffins with Organic Matcha

With each bite, the fresh green tea flavor spreads into your palate. These little muffins are super healthy with antioxidant matcha and tons of fiber from soy pulp!

For six muffins

● Matcha Nature Bio 15g ● Water 4 tablespoons ● Okara (soy pulp) 200g, room temperature ● Large eggs 2, room temperature ● Granulated sugar 60g ● Flour 120g ● Baking powder 1 tablespoon ● Vegetable oil 2 1/2 tablespoons ● Soy milk 1/3 cup (75cc)

Preparation

- Put the okara in a bowl. Crumble the okara lumps with fingers.
 - Sift the flour and baking powder together.
 - In a small cup, add water to matcha and mix well with a small whisk until no lumps.
 - Preheat the oven to 360°F and line the muffin tin with papers.
1. In a bowl, beat the eggs and sugar together with an electric mixer on high speed until light colored. Add the oil and mix well.
 2. Sift the flour and baking soda into the egg mixture and fold it in with a spatula.
 3. Fold in the soy milk. Fold in the half of the okara. When combined, add the rest of okara and fold it in with a spatula. Add the matcha water and fold.
 4. Spoon the batter into the muffin tins. Bake the muffins for about 20 minutes. Remove the muffins from the oven and after about 10 minutes transfer them to a rack to cool.

Add the tea leaves with icing and enjoy the great texture!

Decorate the muffins with tea flavored icings and top it with tea leaves for garnish. The icing helps the tea leaves to stay. It not just looks fancy, but tastes great!

How to make icing

Mix 1 tablespoon of confectioners' sugar and 1/4 teaspoon of matcha powder (or hojicha powder). Add small amount of water and whisk together until the mixture is a smooth consistency.



Matcha Nature Bio
(Unsweetened)

- ★ You can substitute the matcha with hojicha powder. Enjoy the nutty taste of hojicha.

Organic Matcha Milk Jelly



Organic Matcha Milk Jelly

Bright green jelly made with milk and matcha. Simple and yet authentic.

For one

● Matcha Doux Bio 20g ● Heavy cream 1/5 cup (50cc) ● Milk 3/5 cup (150cc)

1. Whisk together the heavy cream and milk in a small saucepan over medium heat until it is thickened and reduced to about half amount.
2. Remove from heat and stir in the matcha powder. Mix well with a whisk until matcha is dissolved and there are no lumps.
3. Cook over medium heat again. When it is about to come to a boil, remove from heat. Transfer it into another container and let it cool.



**You can enjoy the matcha jelly in various ways.
Put it over fruits or mix it with hot milk.**



Matcha Doux Bio
(Sweetened
with organic sugar)



Mariage Tea

Hojicha and Rose

Rose tea adds gorgeous flowery flavor to the nutty hojicha, the roasted green tea.

For one

- Organic Hojicha 1 1/2 teaspoons
- Rose tea 2 teaspoons ● Boiling water 1 cup

Put hojicha leaves and rose tea leaves in a tea pot and pour in boiling water. Let the tea stand for a minute for the tea to brew. Pour into a serving cup.

Genmaicha and Lemongrass

Perfect tea for the morning to brighten up the day. The exotic flavor of lemongrass gives the edge to soothing and mellow genmaicha.

For one

- Organic Genmaicha with Matcha 1 teaspoon
- Lemongrass tea 1 1/2 teaspoon
- Boiling water 1 tablespoon
- Cold water 1 cup

Put the lemongrass tea in a heat resistant cup, add boiling water and cover for about a minute. Add the genmaicha and pour in water. Let it stand overnight. Strain the tea into a serving cup.



Organic Hojicha



Organic Sencha Asa



Gyokuro Misho



Organic Genmaicha with Matcha

Sencha, Lemon and Mint

Sencha's subtle bitterness goes well with refreshing mint.

For one

- Organic Sencha Asa 1 teaspoon
- Mint leaves 4
- Lemon peel, 5 small slices
- Boiling water 1 cup

In a teapot, put the sencha, mint leaves and lemon peel. Pour in boiling water and let the tea stand for one minute. Pour into a serving cup.

Gyokuro, Sansho and Yuzu

Sansho (Sichuan pepper) is a spice with earthy and tangy flavor. Often it comes as powder or berry, but here young twigs with refreshing flavor are used. The green yuzu adds citrusy note to make this tea good for cleansing your palate.

For one

- Gyokuro Misho 1 teaspoon
- Kinome sansho (young twigs of sansho plant) 7-8 twigs
- Ao (green) yuzu peel, ten small slices
- Boiling water 1 tablespoon
- Cold water 1 cup

Put the sansho twigs and yuzu peel slices in a heat resistant cup, add boiling water and cover for about a minute. Add the gyokuro and pour in water. Let it stand overnight. Strain the tea into a serving cup.

Organic Matcha Latte



Organic Matcha Latte

Just add sweetened organic matcha powder to warm milk. Perfect for breakfast or tea time.

For one

- Matcha Doux Bio 1 tablespoon
- Milk 1/2cup

In a small pan, warm the milk. Add the Matcha Doux Bio and mix very well with a small whisk. Pour in a serving cup and sprinkle the extra matcha for garnish.

.....

Organic Matcha Toast Bites

Fun to eat toast bites with buttery richness and intense matcha.

For one

- Matcha Nature Bio 1/2 teaspoon
- Sandwich bread 1 slice
- Butter to taste

Cut the sandwich bread into thin pieces (about 1 inch width), place the butter on top and toast in an oven toaster. When golden brown, sprinkle the matcha powder on the half of the toast.



Matcha Nature Bio
(Unsweetened)



Matcha Doux Bio
(Sweetened
with organic sugar)