



Curated Single Origin Japanese Matcha

Uncompromising terroir selections crafted for premium cafés, foodservice, and wellness brands who refuse to compromise on origin.

Sourced through direct partnerships with JA (Japan Agricultural Cooperatives) and independent tea estates — for a stable, fully traceable supply, farm to tin.



Contact
Email: info@iroace.com



Beyond Commoditized Bulk Matcha

THE MARKET BOTTLENECK

Generic Wholesale Weakness

Most commercial matcha in the US is bulk-imported without origin specificity. This results in oxidized, yellowish powders that require artificial sweeteners and syrups to mask excessive bitterness.

THE IROACE PARADIGM

Active Terroir Sourcing

We reject "one-size-fits-all" sourcing. As a specialty trade partner, we identify and secure specific regional crops, matching the chemical and visual profile of each harvest to western café workflows.

FARM-LEVEL TRACEABILITY

Backed by Our JA Network

Through longstanding relationships with JA Hainan (Japan Agricultural Cooperatives) alongside independent tea estates, IROACE secures stable harvest volumes with full lot-level traceability from farm to processing facility — protecting both consistent quality and long-term supply continuity for our partners.

Fuji-Helitage Collection

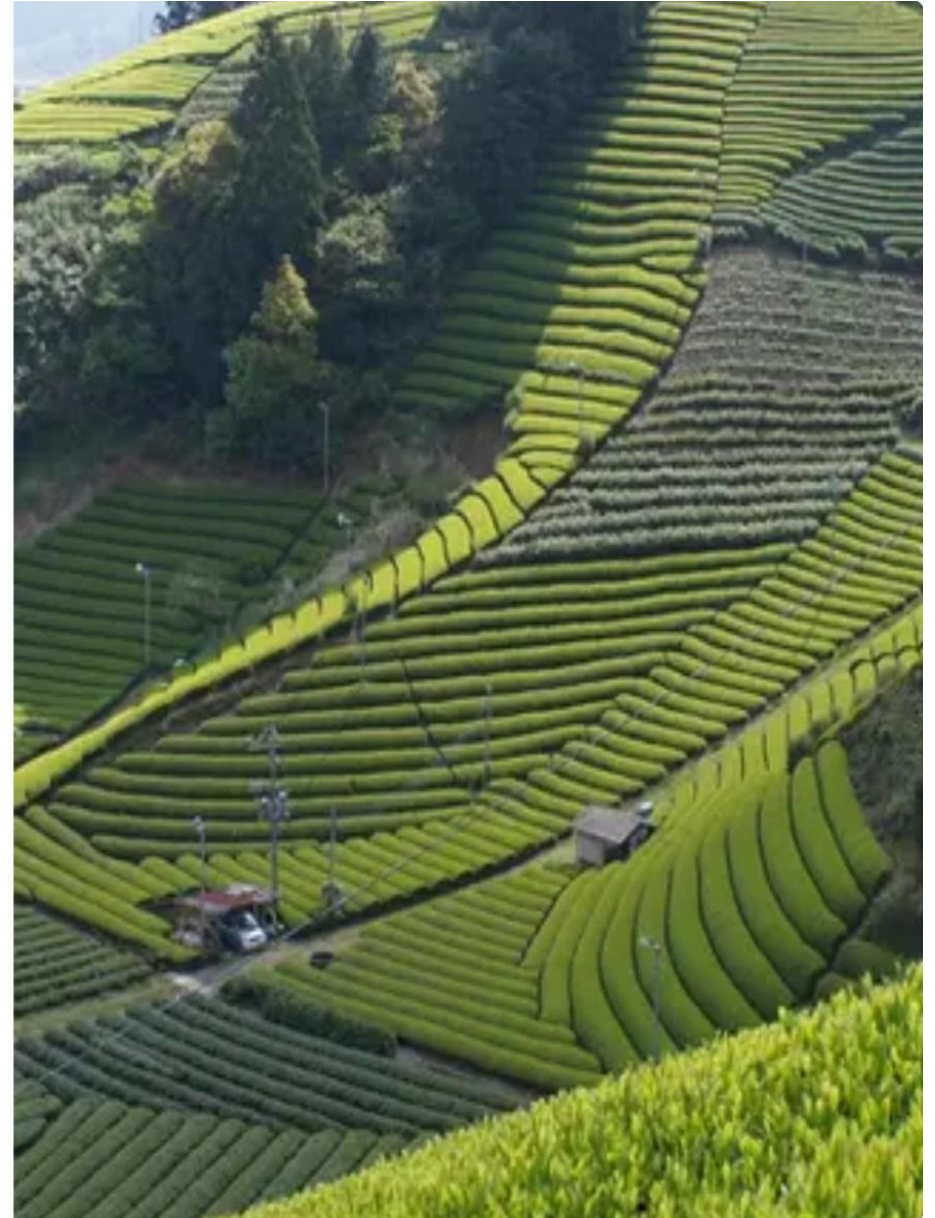
~ made in Shizuoka ~

Terroir: Cultivated in the mineral-rich, volcanic slopes of Shizuoka's historic mountain tea estates, under the protective morning mists of Mt. Fuji.

Process: Crafted from premium hand-picked tea leaves nurtured by Mt. Fuji's fertile soils and fresh sea breezes, slowly ground to achieve its signature vibrant green profile.

The Character: Classic Traditional Umami

Designed for bold, deeply robust profiles. Fuji-Helitage delivers an intense, vibrant emerald color with a distinct, grounding tea flavor that punches perfectly through milks.



ORIGIN SERIES II

Kirishima-Specialty

~ made in Kagoshima ~

Terroir: Sourced from remote, pristine micro-lots in Kagoshima, southern Japan. Nurtured in pure mountain air and nutrient-rich volcanic soils.

Process: Modern agricultural techniques focusing on plant health and natural sugars.

The Character: Pristine Silky Sweetness

Characterized by a naturally sweet, mellow profile and exceptionally low astringency. Kirishima-Organic is highly coveted for premium pure iced whisked teas and clean wellness shots.



Kyoto-Legacy Collection

~ made in Kyoto ~

Terroir: Grown in Kyoto — a city where centuries of traditional culture still breathe in daily life — this tencha is cultivated in the quiet, mist-shaded fields long favored by Japan's tea masters.

Process: Faithful to time-honored cultivation and shading methods, yet refined with modern equipment tuned to today's needs — a true balance of "onko-chishin": learning from the old to shape the new.

The Character: Refined Elegance & Depth

A graceful, layered umami with a lingering, delicate sweetness. Kyoto-Legacy Collection carries the poise of centuries-old tradition — ideal for a signature ceremonial pour or an elevated café centerpiece.



Branded Matcha Portfolio Grid

Grade Class	Fuji Heritage (Shizuoka)	Kyoto-Legacy (Kyoto)	Kirishima Specialty (Kagoshima)	Primary Application
Ceremonial	"Fuji Imperial" CLASSIC DEEP UMAMI Rich depth, pronounced traditional bold body.	"Kyoto Serenity" REFINED ELEGANT DEPTH Graceful, layered umami with a lingering delicate sweetness.	"Kirishima Pure" ORGANIC DELICATE SWEETNESS Silky smooth, incredibly low astringency; select lots USDA Organic.	Traditional matcha whisking, premium iced pure teas, high-end wellness menus.
Premium Barista	"Fuji Craft" HIGH-INTENSITY BOLD Aromatic & punchy flavor profile to stand out in milk.	"Kyoto Craft" BALANCED HERITAGE SMOOTHNESS Silky body with subtle floral notes; blends seamlessly into milk.	"Kirishima Velvet" BALANCED LATTE BASE Ultra-smooth, creamy texture with vibrant green color.	Signature matcha lattes, oat/almond milk beverages, craft cold-brews.
Culinary	"Fuji Artisan" HEAVY BAKED STRENGTH Intense aroma and color that withstands baking heat.	"Kyoto Artisan" REFINED BAKING STRENGTH Balanced intensity and color retention for delicate, tradition-inspired bakes.	"Kirishima Bloom" PASTRY CHOICE A vibrant green alternative for natural bakeries; select lots organic-certified.	Specialty baking, premium cafés, pastries, gourmet syrups, and ice cream base.

Engineered for Café Performance

DISSOLUTION

Zero-Clump Micro-Milling

Our leaves are micro-pulverized using advanced slow-rotation mills. This results in uniform particle sizing that dissolves instantly, preventing barista bottlenecks and ensuring a smooth drink profile down to the final sip.

MILK HARMONY

Vibrant Color Under Fats

Specifically engineered to retain its striking neon-green tint and rich taste when combined with alternative plant milks (oat, almond, soy). Zero muddy coloration or flavor dilution.

Secured Supply & Import Trust

Certified Select Lines

Our Organic Ceremonial series and select Kirishima lots carry JAS and/or USDA Organic certification, verified at the source. Certification scope varies by SKU — full documentation is available on request for compliance-focused buyers.

Lab Screening On Request

For specific lots, we arrange multi-panel testing for heavy metals and pesticide residue ahead of US customs arrival. Testing is not automatic across every lot by default, but can be scheduled to match your import and compliance requirements.

Logistics for Small Quantity

10 - 20kg MOQs is available. We dispatch these quantity by courier service, and handle import compliance.

Experience the Terroir Difference

Evaluate our branded collections side-by-side with your house milk options entirely risk-free.

Request Sample

Receive approximately 50g tins of several grades of sample.

Wholesale Consultation

Schedule a virtual call with our B2B team to review your menu needs, volume, and a tailored pricing proposal.

IROACE INC. B2B Team | wholesale@iroace.com | www.iroace.com