What is Matcha? ( https://chachamatcha.com/pages/what-is-matcha )

Matcha, at its simplest, is *finely milled Japanese green tea leaves*, traditionally prepped with hot water into a frothy, whipped beverage. This ancient Japanese drink has over 100-times the antioxidants of regular brewed tea and is naturally one of the most antioxidant-dense foods on the planet. It's a lot more than an ancient green powder.

So what does that mean and why do we care? Because antioxidants are the body's foot soldiers—fighting inflammation, tissue damage, high cholesterol and elevated blood sugar. Matcha is also jacked with amino acids like L-Theanine—the yin to caffeine’s yang. While caffeine stimulates the nervous system, L-Theanine simultaneously *calms and focuses* the brain. The perfect one-two punch.

The best part? You can infuse Matcha into just about anything—pastries, candy, hot beverages, even cocktails.

Product details:

**30g Tin Artisan Grade**

A stronger umami flavor, grassy and pleasantly herbal.

This is a great daily cup of matcha. Mixes well with almond, coconut, cow or hemp milk to make a delightful latte. This grade is also the best bang for the buck balancing flavor against cost. A great starter blend for those just beginning their Zen Matcha journey, and a daily staple for the Zen Matcha aficionado.

Price: **$23.50**

# 30g Tin Premium Grade

A wonderful blend of the finest topmost leaves.

From our grower in Nishio, Aichi Prefecture. Aptly named. For those who like a bit more umami, this blend works best mixed with water (no hotter than 140°F). The softer, more subtle flavors make for a sweet latte without adding any sweeteners.

Price: **$34.50**

# 30g Tin Shogun Grade

Our highest and best grade. An organic from Kyoto.

Subtle and sweet, with just the right balance of umami(^). Mix with water (no hotter than 140°F) to awaken the flavor, delight the palate, and warm the soul.

Price: **$39.95**