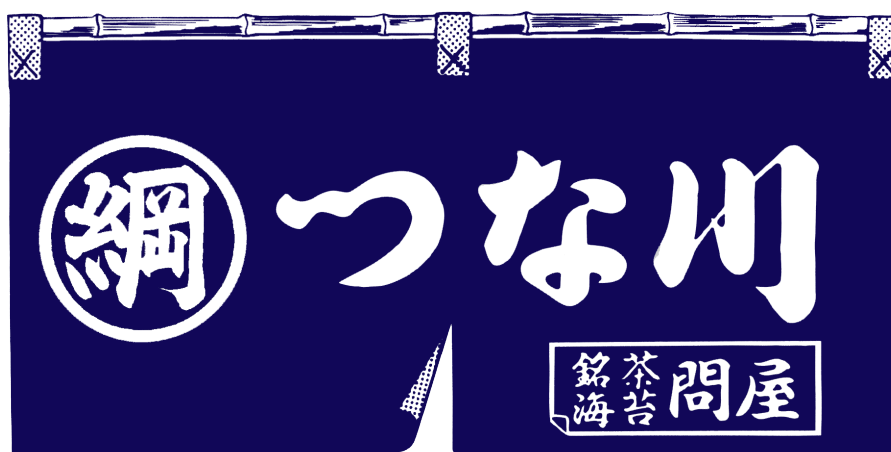


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THE GREEN
TSUNAKAWA CO.,LTD.



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“TSUNAKAWA”

煎茶

Sen Cha

Due to the unique manufacturing method of steaming tea leaves with the above, the outer shape is broken and powdery, but when hot water is added, the umami ingredients are surely drawn out and it becomes even more delicious. It has a refreshing sweetness rather than astringency, and its mellow and rich taste and light blue color are the characteristics of Tsunakawa special steamed tea.



Productname and standard	JAN CODE	BOX SIZE[mm]	GW[Kg]
煎茶 SENCHA STANDARD 100G/50PKG	4955085450133	220/290/250	6. 00
煎茶 SENCHA STANDARD 200G/30PKG	4955085140171	260/400/260	6. 70
煎茶 SENCHA STANDARD 500G/20PKG	4955085120135	300/440/250	11. 70
煎茶 SENCHA STANDARD 1KG/10PKG	4955085120043	320/420/280	11. 80
煎茶 SENCHA HIGH GRADE 100G/100PKG	4955085200516	320/420/280	11. 50
煎茶 SENCHA HIGH GRADE 200G/30PKG	4955085013055	260/400/260	6. 70
煎茶 SENCHA HIGH GRADE 500G/20PKG		300/440/250	11. 70
煎茶 SENCHA HIGH GRADE 1KG/10PKG	4955085120166	320/420/280	11. 80
抹茶入煎茶 SENCHA with MACCHA 200G/30PKG	4955085150323	260/400/260	6. 84

粉茶・芽茶

Kona Cha・Me Cha

Powdered tea used in sushi restaurants ... The fine parts that have been sieved in the process of finishing the tea are powdered tea. Put well-boiled water in the teapot.

Mecha, which has the same strength, sweetness and taste, is a tea in which the fine tips of the buds are selected during the finishing process. If you like, you may use a mixture of powdered tea and mecha.



Product name and standard	JAN CODE	BOX SIZE[mm]	GW[Kg]
粉茶 KONACHA STANDARD 1KG/10PKG	4955085120180	400/260/340	11.8
粉茶 KONACHA KITAYAMA 1KG/10PKG		400/260/340	11.8
粉茶 KONACHA HIGH GRADE 1KG/10PKG		400/260/340	11.8
粉茶 KONACHA KITAYAMA 500G/20PKG		300/440/250	11.7
粉茶 KONACHA HIGH GRADE 500G/20PKG		300/440/250	11.7
粉茶 KONACHA KITAYAMA 500G/20PKG		300/440/250	11.7
粉茶 KONACHA HIGH GRADE 500G/20PKG		300/440/250	11.7
芽茶 MECHA HIGH GRADE 500G/20PKG		300/440/250	11.7

くき茶・玄米茶

Kuki Cha・Genmai Cha

"Kukicha" is a tea made by extracting only the stems in the tea finishing process. It features a unique refreshing scent and sweetness. The stems of high-grade sencha are called "Karigane".

"Genmaicha" is a place where you can enjoy the aroma of roasted brown rice and the refreshing taste of bancha. Genmaicha with matcha blended with matcha is also popular as a refreshing product.



<商品イメージ>

Product name and standard	JAN CODE	BOX SIZE[mm]	GW[Kg]
くき茶 KUKICHA STANDARD 500G/20PKG		300/440/250	11.7
くき茶 KUKICHA HIGH GRADE 500G/20PKG		300/440/250	11.7
くき茶 KUKICHA STANDARE 200G/50PKG		300/440/250	11.7
くき茶 KUKICHA HIGH GRADE 200G/50PKG		300/440/250	11.7
玄米茶 GENMAICHA 1KG/10PKG		420/320/280	11.7
玄米茶 GENMAICHA 400G/25PKG		420/320/280	11.7
抹茶入玄米茶 GENMAICHACHA with MACCHA 200G/30PKG	4955085150316	260/400/260	6.84

ほうじ茶

Houji Cha

"Hojicha" is a tea made by roasting sencha, bancha, kukicha, etc. over high heat until it becomes golden brown to bring out the aroma. By roasting (hojicha), caffeine is blown off and the bitterness is reduced, so it does not affect children, the elderly, medicines, etc., so it is also used in hospitals. You can enjoy the aroma and the refreshing light taste.



Product name and standard	JAN CODE	BOX SIZE[mm]	GW[Kg]
ほうじ茶 HOJICHA 1KG/10PKG	4955085120227	470/335/395	11.8
ほうじ茶 HOJICHA 200G/30PKG	4955085451116	440/365/300	7.2

くき茶・玄米茶

Kuki Cha・Genmai Cha

"Kukicha" is a tea made by extracting only the stems in the tea finishing process. It features a unique refreshing scent and sweetness. The stems of high-grade sencha are called "Karigane".

"Genmaicha" is a place where you can enjoy the aroma of roasted brown rice and the refreshing taste of bancha. Genmaicha with matcha blended with matcha is also popular as a refreshing product.



<商品イメージ>

Product name and standard	JAN CODE	BOX SIZE[mm]	GW[Kg]
くき茶 KUKICHA STANDARD 500G/20PKG		300/440/250	11.7
くき茶 KUKICHA HIGH GRADE 500G/20PKG		300/440/250	11.7
くき茶 KUKICHA STANDARE 200G/50PKG		300/440/250	11.7
くき茶 KUKICHA HIGH GRADE 200G/50PKG		300/440/250	11.7
玄米茶 GENMAICHA 1KG/10PKG		420/320/280	11.7
玄米茶 GENMAICHA 400G/25PKG		420/320/280	11.7
抹茶入玄米茶 GENMAICHACHA with MACCHA 200G/30PKG	4955085150316	260/400/260	6.84

抹茶・緑茶パウダー・その他

Maccha・Powdered Tea・Etc.

"Matcha" has become indispensable for processing sweets.
We also handle brands such as Marukyu Koyamaen and Yamamasa Koyamaen in Kyoto.
"Green tea powder" that you can drink immediately by putting it in a teacup and pouring hot water
[Click here](#) for other teas such as convenient tea bags.



Product name and standard	JAN CODE	BOX SIZE[mm]	GW[Kg]
抹茶 MACCHA 1KG/10PKG	4955085120012	440/370/250	11.5
抹茶 MACCHA HIGHGRADE 1KG/10PKG		440/370/250	11.5
抹茶 MACCHA 400G/20PKG	4955085130073	440/370/250	9.5
抹茶 MACCHA HIGHGRADE 400G/20PKG		440/370/250	9.5
抹茶 MACCHA 30G/90CAN	4955085201063	455/350/240	7.3
緑茶パウダー GREENTEA POWDER 200G/25PKG			6.3
緑茶パウダー GREENTEA POWDER 40G/30PKG	4955085120074	425/240/100	1.7
玄米茶パウダー GENMAICHA POWDER 40G/30PKG	4955085120098	425/240/100	1.7
ほうじ茶パウダー HOJICHA POWDER 40G/30PKG	4955085120081	425/240/100	1.7
紅茶パウダー BLACKTEA POWDER 40G/30PKG	4955085120128	425/240/100	1.7
緑茶ティーバッグ SENCHA TEABAG 2G×24/30PKG	4955085150910	300/435/245	4.0
玄米茶ティーバッグ GENMAICHA TEABAG 2G×24/30PKG	4955085150927	300/435/245	4.0
ほうじ茶ティーバッグ HOJICHA TEABAG 2G×24/30PKG	4955085350248	300/435/245	4.0
緑茶ティーバッグ SENCHA TEABAG 2G×15/30PKG	4955085129015	300/435/245	4.0
玄米茶ティーバッグ GENMAICHA TEABAG 2G×15/30PKG	4955085129039	300/435/245	4.0
ほうじ茶ティーバッグ HOJICHA TEABAG 2G×15/30PKG	4955085129022	300/435/245	4.0

焼海苔・海藻類

Yakinori・Etc.

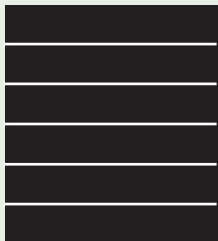
Demand for seaweed varies from authentic Edomae seaweed to ramen seaweed is not it. Recently, there is a general tendency for "soft" to be preferred. It seems to be in. At Tunakawa, we mainly produce products from Chiba in front of Edomae. We have a large selection of products from all over the country to suit your taste. increase. (From Setouchi, Ariake, etc.)



全型
(NO CUT)



2切200枚
(HALF CUT)



6切600枚
(GUNKAN)

The cutting method here is just one example. Please contact us for details.

Product name and standard	JAN CODE	BOX SIZE[mm]	GW[Kg]
きざみのり KIZAMINORI 1mm/100G			
きざみのり KIZAMINORI 2mm/100G			
焼海苔 YAKINORI 10PCS (NO CUT)			
焼海苔 YAKINORI 100PCS (NO CUT)			
焼海苔 YAKINORI 200PCS (HALF CUT)			
焼海苔 YAKINORI 400PCS (1/4 CUT FOR RAMEN)			
焼海苔 YAKINORI 600PCS (1/6 CUT FOR GUNKAN)			
味海苔 AJINORI (5PCS×100P) ×15PKG			
青海苔粉 AONORI POWDER 10G	4955085140102		1.2
青海苔粉 AONORI POWDER 100G/10PKG	4955085130103	330/400/240	1.5
カットワカメ CUT WAKAME 100G/20PKG	4955085140188	300/440/250	3.3