

# CATALOGUE

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Niko Neko Matcha is a contemporary artisan matcha brand that focuses on premium-quality matcha, showcased with our very own aesthetic touch of modern minimalist concept, which describes the state-of-the-art lifestyle, whilst preserving the vital traditional elements of matcha nature.

PURE MATCHA  
POWDER SERIES



Pure Matcha Powder Series

## YURI / MATCHA POWDER RM 179 (500 G)



### TASTE PROFILE

Medium grassy note Mild  
umami savoriness Mild  
bitterness

ORIGIN  
Japan

### BEST FOR

Tea  
Latte  
Mocktails  
Desserts  
Pastries

## AJISAI / MATCHA POWDER RM 279 (500 G)

Ceremonial Matcha



### TASTE PROFILE

High soybean-like note  
High pistachio-ish nuttiness  
Medium umami savoriness  
Hint of lingering bitterness

### ORIGIN

Mie, Japan

### BEST FOR

Tea  
Latte  
Mocktails  
Desserts  
Pastries  
Baking

## KIYONE / MATCHA POWDER RM 299 (200 G) | 500 G (COMING SOON)

Ceremonial Matcha



### TASTE PROFILE

High vegetal umami  
Medium macadamia nuttiness  
Bright soothing bitterness  
Medium creaminess

### ORIGIN

Kagoshima, Japan

### BEST FOR

Tea  
Latte  
Mocktails  
Desserts

### TEA CULTIVAR

Okumidori, Saemidori,  
Asanoka & Yabukita

Pure Matcha Powder Series

## KIKU / MATCHA POWDER RM 269 (200 G)

Ceremonial Matcha



### TASTE PROFILE

High umami savoriness  
Medium pistachio-ish  
nuttiness  
Clean aftertaste

### BEST FOR

Tea  
Latte  
Mocktails

### ORIGIN

Japan

## REN / MATCHA POWDER RM 569 (200 G)

Ceremonial Matcha



### TASTE PROFILE

Super high umami savoriness  
High pistachio-ish nuttiness  
High creaminess  
Clean aftertaste

### BEST FOR

Tea  
Latte

### ORIGIN

Japan

# OTHER JAPANESE GREEN TEA



Other Japanese Green Tea

## AKANE / HOJICHA POWDER RM 179 (500 G)



### TYPE

Dark roasted green tea

### BEST FOR

Tea

Latte

Mocktail

Desserts

Pastries

### TASTE PROFILE

Dark chocolate cacao notes

Intense roasted smokiness

### ORIGIN

Kagoshima & Miyazaki prefectures

### TEA CULTIVAR

Yabukita

## TSUBAKI / HOJICHA POWDER RM 179 (500 G)



### TYPE

Medium roasted green tea

### BEST FOR

Tea

Latte

Mocktail

Desserts

Pastries

### TASTE PROFILE

Medium hazelnut-like nuttiness

Medium smokey aroma

Mild seaweed note

### ORIGIN

Japan

## MOKUREN / GENMAICHA POWDER RM 179.00 (500G)



### TYPE

Kabusecha (Shaded Green Tea)+

Roasted Brown Rice

### BEST FOR

Tea

Latte

Mocktail

Desserts

Pastries

### TASTE PROFILE

Rice cracker-ish aroma Matcha

aftertaste

### ORIGIN

Japan

Other Japanese Green Tea

## SUISEN / GENMAICHA POWDER RM 179.00 (500 G)



### TYPE

Pure Roasted Brown Rice

### BEST FOR

Tea  
Latte  
Mocktail  
Desserts  
Pastries

### TASTE PROFILE

High toastiness  
Rice cracker-ish aroma

### ORIGIN

Japan

Japanese Black Tea

## RIKKA / WAKOUCHA POWDER RM 199.00 (500 G)



### TYPE

Artisan Japanese Black Tea Powder

### BEST FOR

Tea  
Latte  
Ice Blended  
Frappe  
Cold Brew Tea  
Mocktail  
Desserts  
Pastries

### TASTE PROFILE

Toasted black sesame aroma Creamy  
milk chocolate flavor Rosy, floral  
fragrance.

### ORIGIN

Mie, Japan

### TEA CULTIVAR

Yabukita

## TEA BAG SERIES



Tea Bag Series

## NANTEN / GENMAICHA RM 39.00 (20 PCS)

( NYLON PYRAMID TEA BAG )



### TYPE

Kabusecha (Shaded Green Tea) +  
Roasted Brown Rice

### BEST FOR

Warm Tea  
Cold Brew

### TASTE PROFILE

High in rice cracker-ish aroma  
Kombu broth-ish  
Medium vegetal notes

## ASEBI / FUKAMUSHICHA RM 80.00 (50 PCS)

( NYLON PYRAMID TEA BAG )



### TYPE

Deep Steamed Green Tea

### BEST FOR

Warm Tea  
Cold Brew

### TASTE PROFILE

Vegetative  
Slight grassiness  
Low in Bitterness

Tea Bag Series

## MITSU / KUKICHA RM 39.00 (20 PCS)

( NYLON PYRAMID TEA BAG )



**TYPE**

Stem Tea (Consists of leaves, stems, veins)

**BEST FOR**

Warm Tea  
Cold Brew

**TASTE PROFILE**

Floral  
Nectarous sweetness Minty  
finish

## MOMIJI / HOJICHA RM 39.00 (20 PCS)

( NYLON PYRAMID TEA BAG )



**TYPE**

Roasted Green Tea

**BEST FOR**

Warm Tea  
Cold Brew

**TASTE PROFILE**

Nutty  
Smokey  
Roasty  
Caramelly

# MATCHA BREWING TOOLS



## Matcha Brewing Tools

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### ASAGAO / EXOTIC CHASEN BAMBOO WHISK

|| The most important tool in brewing matcha drinks

|| Prevents formation of powder clumps or powdery sensation in drinks

|| Creates a fluffy top foam and enhances creaminess of drink

RM 89

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### TSUBOMI / CHASEN HOLDER

|| Retains the original shape of your chasen bamboo whisk

|| Avoids mold growth on your chasen bamboo whisk

|| Extends the lifespan of your chasen bamboo whisk

RM 39



Matcha Brewing Tools

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## YUKIWA / MATCHA HAND MIXER

- || Mixes matcha in 5 seconds
- || Creates a super fluffy texture
- || Prevents formation of powder clumps or powdery sensation in drinks

RM 89

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## SUMIRE / BAMBOO SCOOP



- || A traditional tool used in Japanese tea ceremony to scoop matcha powder
- || Scoop amount — approx. 0.5g

RM 29

## Matcha Brewing Tools

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## WHISKING / MEASURING CUP

|| The perfect cup to whisk and mix matcha drinks

|| Comes with ml and ounce scales for easy and accurate measurements

RM 25

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## HASU TITANIUM MATCHA SIEVE

|| An essential for a velvety smooth Matcha latte

|| This durable stainless-steel sieve infiltrates large lumps into the refined and delicate Matcha powder that it is.

RM 39



## Matcha Brewing Tools

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### KIGIKU / METAL SCOOP 2 GM



|| **KIGIKU** is engineered to dispense approximately 2g of Matcha and tea powder, providing precise and consistent measurements for the perfect brew

|| Crafted from non-toxic, food-grade matte white coated stainless steel, it combines unparalleled durability with sophisticated aesthetic, elevating the brewing experience to new heights of refinement.

RM 35

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### RINE MATCHA POWDER CANISTER



|| Echoing Niko Neko's aesthetics and philosophy, the white-tinted steel vacuum Matcha canister promises to keep your artisanal umami-fuelled Matcha powder at its prime. Designed with a smooth pull top and guarded by inner lid made from tin plate to preserve the natural freshness of your precious Matcha or tea powder.

RM 99