

CATALOGUE

WHOLESALE PRICE LIST

1. PURE MATCHA POWDER SERIES

YURI Matcha
AJISAI Matcha
KIYONE Matcha
KIKU Matcha
REN Matcha

2. OTHER JAPANESE GREEN TEA

AKANE Houjicha
TSUBAKI Houjicha
MOKUREN Genmaicha
SUISEN Genmai
RIKKA Wakoucha Powder (Black Tea)

3. TEA BAG SERIES

NANTEN Genmaicha
ASEBI Fukamushicha
MITSU Kukicha
MOMIJI Houjicha

4. MATCHA BREWING TOOLS



NIKO
NEKO

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



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

TEA CULTIVAR

Yabukita

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

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



AKANE / HOJICHA POWDER RM 179 (500 G)



TYPE

Dark roasted green tea

TASTE PROFILE

Dark chocolate cacao notes

Intense roasted smokiness

ORIGIN

Kagoshima & Miyazaki prefectures

TEA CULTIVAR

Yabukita

BEST FOR

Tea

Latte

Mocktail

Desserts

Pastries

TSUBAKI / HOJICHA POWDER RM 179 (500 G)



TYPE

Medium roasted green tea

TASTE PROFILE

Medium hazelnut-like nuttiness

Medium smokey aroma

Mild seaweedy note

ORIGIN

Japan

BEST FOR

Tea

Latte

Mocktail

Desserts

Pastries

MOKUREN / GENMAICHA POWDER RM 179.00 (500G)



TYPE

Kabusecha (Shaded Green Tea)+

Roasted Brown Rice

TASTE PROFILE

Rice cracker-ish aroma Matcha
aftertaste

ORIGIN

Japan

BEST FOR

Tea

Latte

Mocktail

Desserts

Pastries

Other Japanese Green Tea

SUISEN / GENMAICHA POWDER RM 179.00 (500 G)



TYPE

Pure Roasted Brown Rice

TASTE PROFILE

High toastiness

Rice cracker-ish aroma

ORIGIN

Japan

BEST FOR

Tea

Latte

Mocktail

Desserts

Pastries

Japanese Black Tea

RIKKA / WAKOUCHA POWDER RM 199.00 (500 G)



TYPE

Artisan Japanese Black Tea Powder

TASTE PROFILE

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

ORIGIN

Mie, Japan

TEA CULTIVAR

Yabukita

BEST FOR

Tea

Latte

Ice Blended

Frappe

Cold Brew Tea

Mocktail

Desserts

Pastries

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 / HOIJICHA 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





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

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





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

SUMIRE / BAMBOO SCOOP

- || A traditional tool used in Japanese tea ceremony to scoop matcha powder

- || Scoop amount — approx. 0.5g

RM 29





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

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



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

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