



誰でもカンタン! 抹茶ミニシェイカーで
SUPER EASY MATCHA! With MATCHA MINI SHAKER!

本格抹茶が11秒!

Authentic Matcha green tea in 11 seconds!

～初心者でも失敗しない! 自宅で手軽に「結構なお点前」をたのしめる～
Even beginner never fail! The tea utensil that you can easily enjoy authentic matcha green tea at home.

使い方 How to Use

抹茶を入れて、振るだけ!!
Just by putting matcha powder and shaking!!

材料: 抹茶 2g + お水 20cc
Ingredients: Matcha powder 2g + Water 20ml



自分好みの
抹茶ラテを作ろう!

Let's make
your favorite taste of
Matcha latte!



抹茶ラテ
Matcha Latte



無糖や豆乳で自分好みのラテに抹茶の割合を変えて好きな味をみつけよう
Let's make matcha green latte without sugar, or with soy milk, as you like. Find your favorite taste by changing the percentage of matcha!

抹茶のたのしみ方いろいろ! Various Ways to Enjoy Matcha!



お湯を80～100cc加えて、お抹茶で!
お水や氷を加えて、冷やし抹茶でも◎

Add hot water 80-100ml, and enjoy matcha green tea!
Add water and ice. Iced matcha green tea is also good!!



ソーダ水やビールで割ってもよし!
炭酸水とレモンでスカッシュにも

It's good, with soda or beer!
Mix with soda and lemon, and enjoy matcha lemon squash.



ガムシロップと
あわせて、王道・かき氷!

With syrup, the classic "Shaved ice"!



バニラアイスクリームに抹茶をたっぷり

Put extra matcha sauce on vanilla ice cream.



チョコレートソースともあう!

It goes well with chocolate sauce!



抹茶ソースに抹茶パウダーをかけて

With matcha sauce and matcha powder.

抹茶をソースとして活用! どれも本当においしい!
Use as a sauce! Everything is really delicious!