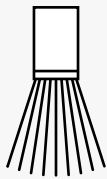


MATCHA MADE EASY



DRINK IT COLD

Prepare a simple, delicious cup of Matcha in seconds. Open the MatchaStick, pour out or sip a small amount of water from a 16 oz water bottle, add the powdered green tea into the bottle, close the bottle, and shake.



DRINK IT HOT

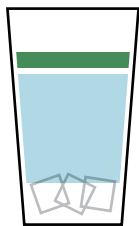
Empty the contents of the pre-measured packet into a Matcha bowl, add 8 oz of hot water and whisk to create a frothy cup of hot Matcha.



MAKE A CONCENTRATE

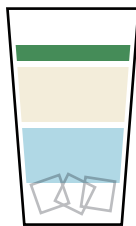
Make a Matcha concentrate for better iced and hot lattes by whisking the contents of the pre-measured packet with 2 oz of hot water. Use your concentrate hot, or chill it for icy Matcha drinks.

Use your chilled Matcha concentrate to make these drinks your guests will love!



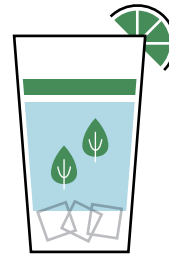
Art of Iced Matcha

For the easiest iced Matcha, combine your Matcha concentrate with 8 oz of cold water. Serve over ice.



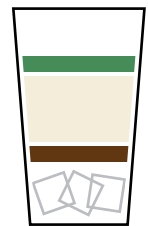
Art of Iced Matcha Milk Latte

Combine Matcha concentrate with 4 oz of cold water and 4 oz of frothy milk or milk alternative. Serve over ice.



Art of Mint Matcha Iced Tea

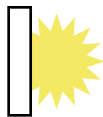
Combine Matcha concentrate with 8 oz of cold water, a squeeze of lime juice, and a few mint leaves. Serve over ice.



Iced Green Eye

Pour a shot of espresso over ice. Add 4 oz of the milk of your choice. Top with a layer of your Matcha concentrate.

NOT YOUR AVERAGE MATCHA



This Matcha is grown, ground, and packed into light-resistant packets at origin. It's fresh when it gets to you, and stays fresh for 18 months!



The pre-measured packets take the guesswork out of preparing Matcha.



A blend of three Organic Japanese green tea varieties gives MatchaSticks a complex and superior flavor.