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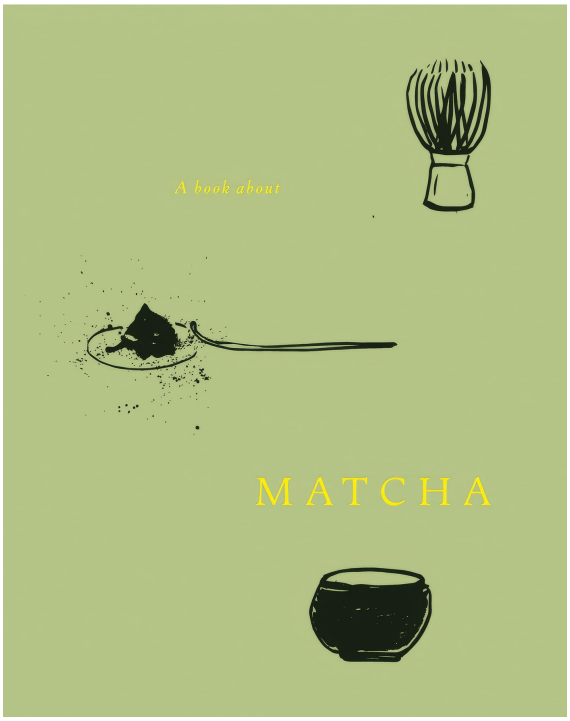


Matcha

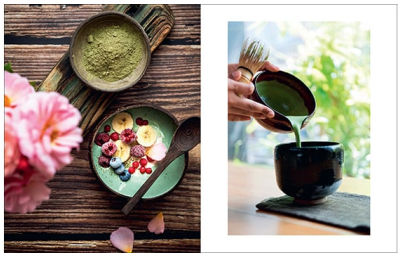
Azra Hodza

ISBN	9788785374561
Publisher	Helmin Publishing
Binding	Hardback
Territory	USA & Canada
Size	7.48 in x 9.45 in
Pages	176 Pages
Name of series	A Book About
Price	$45.00

- Discover the fascinating world of matcha, from centuries-old Japanese traditions to today's most inspiring cafés around the globe
- Featuring stunning photography of tea houses, cafés, landscapes, ceremonies, and beautifully crafted matcha creations
- Explore the history, culture, craftsmanship, and rituals behind one of Japan's most celebrated traditions
- Visit exceptional matcha destinations in Japan and around the world through inspiring stories and carefully curated recommendations
- A beautifully designed coffee table book for tea lovers, travelers, food enthusiasts, and admirers of Japanese culture
- Luxurious hardback cover that's silk-screen printed, bound in fine linen

More than a drink, matcha is a ritual. Rooted in centuries of Japanese tradition yet embraced by a new generation around the world, it represents mindfulness, craftsmanship, and a slower, more intentional way of living. From tranquil tea houses in Kyoto to contemporary cafés in Tokyo, Copenhagen, London, New York, and beyond, matcha has become a global symbol of taste, wellness, and refined simplicity. ***Matcha*** is a beautifully curated journey into the world of finely ground green tea. Through stunning photography, inspiring stories, and visits to remarkable cafés, tea houses, and artisans, the book explores the history, culture, preparation, and modern evolution of one of Japan's most treasured traditions. Whether enjoyed in its purest ceremonial form or reimagined by today's most creative cafés, matcha continues to captivate with its unmistakable color, delicate flavor, and timeless appeal.***Matcha*** is an invitation to discover a world where tradition and contemporary culture meet in every carefully prepared bowl.







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