



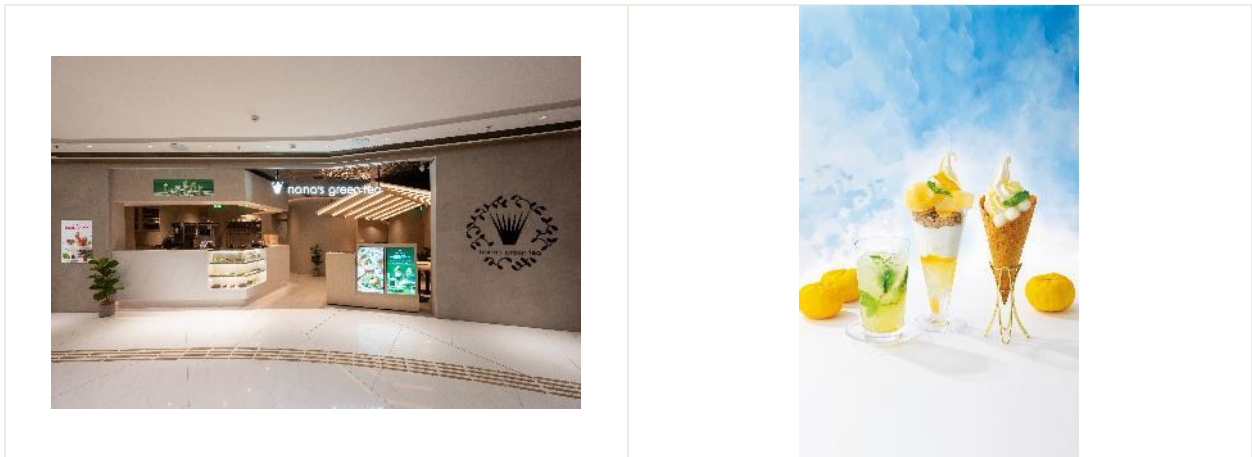
nana's green tea

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## 新聞稿

# 日本人氣茶室 nana's green tea 香港第二分店現登陸港島區 為嶄新休閒生活地標商場 THE SOUTHSIDE 注入和式茶道文化魅力

*全線分店限時呈獻仲夏柚香系列*



(更新——2024年7月9日·香港) 日本人氣茶室 **nana's green tea** 自去年於啟德發展區綜合地標 AIRSIDE 開設首家香港分店後，一直廣獲讚譽；品牌現更將引以為傲的和式茶道文化魅力延伸至港島南區，於休閒生活地標商場 THE SOUTHSIDE 開設香港第二分店。為慶祝新店開幕，**nana's green tea** 現由即日起於全線分店限時供應三款以柚子為主題的新品。

由本地多元化餐飲集團 Cafe Deco Group 引入香港，**nana's green tea** 是日本當地首屈一指的連鎖餐飲名店，至今於全日本共有 70 家分店，其店舖版圖更延伸至國際，於香港、台灣、新加坡、澳洲、美國及加拿大，共設有 13 家海外分店。

**nana's green tea** 創辦人朽網一人先生分享道：「我們熱切期待 **nana's green tea** 香港第二分店的開幕，向香港的美食愛好者展示熱情好客的東瀛待客之道，並透過融會現代元素的和風美點，與大家分享歷史悠久的和食文化，一起以茶會友，分享歡聚時刻。」

為隆重其事，將於 2024 年 7 月 1 日起於 **nana's green tea** 全線分店驚喜亮相的仲夏柚香系列，供應期至 8 月 31 日；三款季節限定新品包括「柚子蕨餅芭菲」（港幣 108 元），為店內的招牌芭菲系列注入活潑明亮氣息。團隊以自家製的柚子啫喱、柚子果醬、及柚子雪葩為基調，再層層疊上鮮忌廉、海綿蛋糕、玄米脆片、雲呢拿軟雪糕、及蕨餅，綴以嫩綠的薄荷葉，成就集視覺及味覺於一身的夏日打卡精品。

「柚子白玉軟雪糕」（港幣 45 元）將 **nana's green tea** 人氣的雲呢拿軟雪糕綴以酸甜平衡的柚子醬和軟糯的白玉，將夏日的悶熱氛圍一掃而空。同樣透心涼的「柚子薄荷梳打」（港幣 42 元）則混合柚子醬及梳打，配以輕輕搗碎的薄荷葉，讓其清爽風味與柚香交織成沁人心脾的特飲。

**nana's green tea** 的抹茶精選自與日本京都的百年茶農「山政小山園」（Yamamasa Koyamaen）合作調配的抹茶，茶味別具香醇特色，令品牌成功於市場上突圍而出。此歷史悠久的茶園聲名遠播，自江戶時代早期已鑽研茶葉培植之道，以代代相傳的傳統石磨製茶技藝成就細膩茶粉，既保留茶葉原有的醇厚，更能提升茶香及為其注入獨特的回甘餘韻，完美展示天然純正的抹茶魅力。

店內茶品選擇另有煎茶、焙茶及玄米茶，均精挑自位於京都的新晉茶葉專賣店「壳茶中村」（Baisa Nakamura）。該店擁有逾十款搜羅自日本各地，如京都及鹿兒島的優質茶園，每款茶葉均別具個人特色。店內的茶藝師更會親自辨別每款茶葉的特性，了解其栽種環境及過程，確保能精準調整製茶過程中的殺菁溫度及揉捻力道，令每片茶葉的個性得以完美展現。

餐廳的精品茶飲選擇多樣，當中的招牌推介有「抹茶牛奶」（港幣 45 元；熱 / 凍）、「焙茶牛奶」（港幣 45 元；熱 / 凍）、「紅豆牛奶」（港幣 45 元；熱 / 凍）、「黑芝麻牛奶」（港幣 45 元；熱 / 凍）、及「抹茶牛奶沙冰」（港幣 52 元）等。另有配以不同配料的茶飲，加入香甜綿密的十勝紅豆及軟韌白玉炮製而成的「抹茶牛奶白玉紅豆」（港幣 48 元；熱 / 凍）、甜美誘人的「焙茶牛奶黑蜜果凍」（港幣 52 元；熱 / 凍）、「抹茶牛奶雲呢拿軟雪糕朱古力脆脆」（港幣 52 元）、及「焙茶牛奶雲呢拿軟雪糕」（港幣 52 元）等。

包羅各式和式甜食的芭菲系列更是 **nana's green tea** 備受追捧的打卡精品，共八款精緻美食有必試的「抹茶生朱古力芭菲」（港幣 98 元）及「焙茶生朱古力芭菲」（港幣 98 元）——分別以抹茶及焙茶搭配手工製作的抹茶或焙茶啫喱、雲呢拿軟雪糕、紅豆或焙茶白豆沙及生朱古力，別具日式風情。「抹茶白玉芭菲」（港幣 88 元）及「焙茶白玉芭菲」（港幣 88 元）則混合白玉及軟雪

糕對比鮮明的口感；「抹茶蕨餅芭菲」（港幣 88 元）及「焙茶蕨餅芭菲」（港幣 88 元）更以茶香突出蕨餅的黃豆粉香，和風味濃。

夏日必備的軟雪糕亦是 **nana's green tea** 的誠意推介，鬆脆的雪糕筒內是香濃軟滑的抹茶軟雪糕（另設有雲呢拿選項），配上甜食配料更叫人愛不惜手；精選滋味有「抹茶軟雪糕白玉紅豆」（港幣 45 元）及「抹茶軟雪糕抹茶朱古力蛋糕」（港幣 45 元）等。店內另有日本店銷量冠軍的經典糕點如精挑澳洲優質忌廉芝士製作的「芝士蛋糕」，可選抹茶（港幣 48 元）、或柚子口味（港幣 52 元）；「忌廉蛋卷」（港幣 48 至 52 元）口味則有抹茶、焙茶及抹茶紅豆。

而「白玉紅豆湯」（港幣 58 元）、「抹茶白玉紅豆湯」（港幣 58 元）、「黃豆粉蕨餅」（港幣 58 元）及「抹茶蕨餅」（港幣 58 元）亦是大家的午後茶點必備；食客或可以口感柔軟順滑的「nana's 生朱古力禮盒」（港幣 168 元，16 粒），包括「焙茶生朱古力」及「抹茶生朱古力」兩款口味，犒賞自己或與親朋好友分享。

除了教人眼花撩亂的甜食選擇外，**nana's green tea** 同時備有精心量製的和風主食單點菜單（黃竹坑店於試業期間暫不設午市菜單），當中的輕食美饌包括「雞肉半熟玉子丼」（港幣 88 元）、「吞拿魚牛油果山芋丼」（港幣 148 元）、「豆乳擔擔烏冬」（港幣 108 元；熱/冷）、「柚子胡椒豚肉烏冬」（港幣 98 元）、及「海老蕃茄豆乳烏冬」（港幣 128 元）等。

佔地 1,400 平方呎，**nana's green tea 黃竹坑店**設有 50 個座位；於室內設計上致力維持品牌的一致性，以簡潔自然的木色系天花襯托店內平和的灰色調，突顯現代茶室的極致美學，讓食客可以在舒適愜意的用餐氛圍下，享受美食帶來的歡樂及幸福感。

品牌於 2001 年以 Green Tea Cafe 首度於日本東京面世，及後於 2006 年以創辦人女兒的名字 Nana，重新命名品牌為 **nana's green tea**，並採用七枝茶筍——日文中的 nana（なな）有數字七的意思——作為標誌；一直致力以日本承傳百年的款待哲學「おもてなし（omotenashi）」，為來自世界各地的美食愛好者送上真摯溫暖的用餐體驗。

如欲查詢更多資訊，歡迎瀏覽 [www.cafedecogroup.com/zh-hk/brand/nana's%20green%20tea/](http://www.cafedecogroup.com/zh-hk/brand/nana's%20green%20tea/)。

關注 **nana's green tea 香港店** 社交媒體：

Facebook — [www.facebook.com/nanasgreenteahongkong/](http://www.facebook.com/nanasgreenteahongkong/)

Instagram — [www.instagram.com/nanasgreenteahongkong/](http://www.instagram.com/nanasgreenteahongkong/)

**nana's green tea** 香港分店資訊：

<b><u>nana's green tea 啟德店</u></b> 地址：香港九龍啟德協調道 2 號 AIRSIDE B128 號舖 電話：( 852 ) 2117-1309 WhatsApp：( 852 ) 6507-9723 電郵： <a href="mailto:nanagtas@cafedecogroup.com">nanagtas@cafedecogroup.com</a> 營業時間：每日中午 12 時至晚上 9 時 30 分	<b><u>nana's green tea 黃竹坑店</u></b> 地址：香港黃竹坑香葉道 11 號 THE SOUTHSIDE 2 樓 206-207 號舖 電話：( 852 ) 2117-0639 WhatsApp：( 852 ) 9325-1385 電郵： <a href="mailto:nanagtss@cafedecogroup.com">nanagtss@cafedecogroup.com</a> 營業時間：每日上午 11 時 30 分至晚上 10 時
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**nana's green tea 簡介**

**nana's green tea** 於 2001 年以 Green Tea Cafe 首度於日本東京面世，及後於 2006 年以創辦人女兒的名字 Nana，重新命名品牌為 **nana's green tea**，並採用七枝茶筴——日文中的 nana ( なな ) 有數字七的意思——作為品牌標誌；甫登場已火速成為當地首屈一指的連鎖餐飲名店，至今於全日本共有 70 家分店，其店舖版圖更延伸至國際，於香港、台灣、新加坡、澳洲、美國及加拿大，共設有 13 家海外分店。

品牌自成立以來，一直堅持以優質食材製作的茶飲、甜點及和風料理，為大家帶來歡樂及幸福感；以細節出發，細意展現融會和式茶道文化的精緻用餐體驗。

於 2023 年 9 月首度進軍香港，**nana's green tea** 現於香港設有兩家分店，分別位於啟德發展區綜合地標 AIRSIDE，及港島南區休閒生活地標商場 THE SOUTHSIDE。

**Cafe Deco Group 簡介**

香港多元化餐飲集團 Cafe Deco Group 屹立香港多年，成功背後有賴其全面的餐飲體驗，包括優質食品、多樣化的菜式、友善且富效率的服務、餐廳內愉快且適合各種商務或休閒活動的氛圍。現時，Cafe Deco Group 在香港及澳洲悉尼管理超過 30 間餐廳及酒吧。

傳媒查詢，請聯絡：

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日本人氣茶室 nana's green tea 自去年於啟德發展區綜合地標 AIRSIDE 開設首家香港分店後，一直廣獲讚譽；品牌現將引以為傲的和式茶道文化魅力延伸至港島區，於休閒生活地標商場 THE SOUTHSIDE 開設香港第二分店



抹茶白玉芭菲



抹茶軟雪糕白玉紅豆



抹茶紅豆忌廉蛋卷



海老蕃茄豆乳烏冬



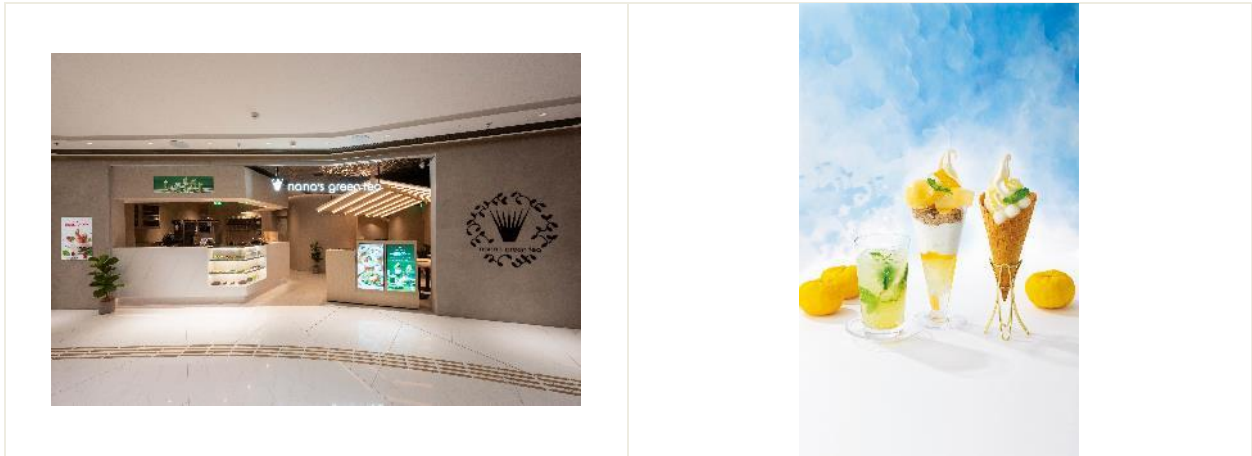
nana's green tea

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## Press Release

# Japan's Leading Matcha Café nana's green tea Celebrates Second Hong Kong Branch at THE SOUTHSIDE Extending Delightful Essence of Japanese Food Culture to Southern District

*Exciting new yuzu creations bring cooling fruity goodness in the heat of summer*



(UPDATED – 9 July 2024, Hong Kong) **nana's green tea**, the famous green tea and matcha café in Japan, unveils a second Hong Kong branch, located at THE SOUTHSIDE, the vibrant new shopping hub in happening Wong Chuk Hang. Showcasing the contemporary Japanese lifestyle and mindful hospitality spirit of omotenashi, the green tea specialist presents a charmingly sweet collection of Insta-worthy specialties, signature parfaits, soft serve ice cream, and other classic Japanese desserts and light savoury dishes. Exclusive summer sensations celebrate the opening – a trio of yuzu creations is available until 31 August 2024 only.

Brought to Hong Kong by Cafe Deco Group, **nana's green tea** is one of the largest matcha-branded café chains in Japan. The new Southern District outlet extends the total count to 83 branches – 70 across the homeland and a further 13 internationally, in Taiwan, Singapore, Australia, the United States and Canada, including the 2 in Hong Kong.

“We are delighted to expand our reach to Hong Kong Island with the opening of a second café and bring more smiles to the faces of our valued Hong Kong customers,” says **nana's green tea** founder Mr. Kazuto Kutami. “Through our delightful offerings and modern take on Japanese tradition and the tea ceremony, we are committed to expressing the true meaning of Japanese hospitality and food culture.”

Three new yuzu concoctions add to the seasonal fruity pleasures available until 31 August 2024. The aromatic, lemony-lime Japanese citrus balances floral sweetness with a hint of bitterness, making it a refreshing favourite in the heat of summer.

Yuzu jelly, jam and sorbet are all at the heart of *Yuzu Parfait* (HK\$108), Japan's classic dessert full of other indulgences – warabimochi, whipped cream, sponge cake, genmai cornflakes and vanilla soft serve, topped by fresh mint. *Yuzu Soft Serve* (HK\$45) is a must for lovers of Japan's characteristic soft and creamy ice cream. Presented in a sweet crispy cone, vanilla soft serve is smothered with yuzu sauce and enhanced by shiratama dango – glutinous-rice balls – and mint leaf decoration.

For the ultimate yuzu rush, the two seasonal delights can be enjoyed with sips of *Yuzu Mojito* (HK\$42), a thirst-quenching cooler blending mint, yuzu sauce, sugar syrup and soda water.

The glorious green colour, aroma and mellow mouthfeel of hand-ground matcha powder gives **nana's** the edge over other green-tea chains. The essential ingredient of many speciality drinks and desserts of the house, it is sourced from Yamamasa Koyamaen, an historic tea manufacturer in Kyoto Prefecture. In a technique perfected over 200 years, traditional grinding in stone mills maximises the matcha flavour while retaining its original essence. The characteristic melt-in-the-mouth feel has a refreshing bitterness as green aromas develop on the palate.

Besides matcha, other premium green-tea brews of sencha, genmaicha and hojicha (roasted in a porcelain pot over charcoal) are served. Using more than 10 types of tea leaves from Kyoto, Kagoshima and elsewhere, major supplier Baisa Nakamura carefully identifies the characteristics of each tea leaf, finely adjusts the temperature and rolling method, and brings out its full flavour.

Highlights of an expansive beverage list include *Matcha Latte* (HK\$45/Hot or Iced), *Hojicha Latte* (HK\$45/Hot or Iced), *Azuki Latte* (HK\$45/Hot or Iced), *Black Sesame Latte* (HK\$45/Hot or Iced) and *Matcha Frappe* (HK\$52). Rich and creamy *Matcha Azuki Shiratama Latte* (HK\$48/Hot or Iced) is a house signature made with premium azuki (red bean) sourced from Obihiro City in Hokkaido. *Hojicha Kuromitsu Jelly Latte* (HK\$52/Hot or Iced) is capped with whipped cream and kuromitsu (Japanese black sugar syrup).

*Matcha Soft Serve Latte with Chocolate Crunch* (HK\$52) combines matcha latte with vanilla-flavoured soft serve and chocolate crunch. Roasted tea aromas and creamy vanilla feature in *Hojicha Soft Serve Latte* (HK\$52).

Parfaits come in 8 luscious preparations, including *Matcha* or *Hojicha Nama Chocolate Parfait* (HK\$98) enriched with vanilla soft serve, azuki or hojicha white bean paste and silky nama chocolate, and *Matcha* or *Hojicha Shiratama Parfait* (HK\$88) with the glutinous-rice balls adding gooey contrast to the smooth ice cream. *Matcha* or *Hojicha Warabimochi Parfait* (HK\$88) finds the traditional chewy Japanese delicacy of warabimochi dusted with nutty kinako (roasted soybean flour), drizzled with kuromitsu, and topped by vanilla soft serve.

Crunchy wafer cones filled with Japanese soft serve offer a welcome chill in the height of summer. Additional sweet delicacies can be discovered inside the cone, as in *Matcha Soft Serve with Shiratama and Azuki Sauce* (HK\$45) and *Matcha Soft Serve with Matcha Chocolate Cake* (HK\$45).

Other favourite desserts are matcha or yuzu-flavoured *Cheese Cake* (HK\$48 and HK\$52 respectively) made with Australian cream cheese, and *Roll Cake* (HK\$48-HK\$52) with tea-flavoured cream. *Shiratama Zenzai* and *Matcha Shiratama Zenzai*, and *Kinako Warabimochi* and *Matcha Warabimochi* – all priced at HK\$58 – are also popular.

Headlining a curated selection of tempting savoury dishes are classic donburi and udon with a modern twist – starring *Chicken Soboro Onsen Egg Don* (HK\$88), *Marinated Tuna, Avocado with Grated Yam Don* (HK\$148), *Soy Milk Dandan Udon* (HK\$108/Hot or Cold), *Pork in Yuzu Pepper Udon* (HK\$98), and *Soy Milk Cream Prawn and Tomato Udon* (HK\$128).

The a la carte menu, available all day, will be supplemented by dedicated lunch sets at a later date. The new branch also offers **nana's** adorable chocolate gift boxes (HK\$168 for 16 pieces) enclosing smooth, creamy nama chocolate in flavours like matcha and hojicha.

Defying the conventions of a café chain, **nana's green tea** interiors express originality, playfulness and a unique sense of location. The Wong Chuk Hang branch spans 1,400 sq. ft, seating up to 50 people under a serene contemporary pergola made of light wood. Dappled patterning on the ceiling nods to nature's bright beauty.

**nana's green tea** debuted on the Tokyo dining scene in 2001, styled as a modern Japanese tea house offering exquisite matcha-flavoured drinks, desserts and savoury dishes in a blissful atmosphere. Originally called Green Tea Café, it adopted its more auspicious current name in 2006 in honour of founder Kazuto Kutami's daughter, Nana, and to highlight the auspicious connotation of the number seven in Japanese culture.

For more information, please visit [www.cafedecogroup.com/en-us/brand/nana's%20green%20tea/](http://www.cafedecogroup.com/en-us/brand/nana's%20green%20tea/).

**nana's green tea Hong Kong** locations and contacts:

<p><b><u>nana's green tea Kai Tak</u></b> Address: Shop B128, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon, Hong Kong Phone: (852) 2117-1309 WhatsApp: (852) 6507-9723 Email: <a href="mailto:nanagtas@cafedecogroup.com">nanagtas@cafedecogroup.com</a> Opening Hours: 12 noon to 9:30 pm daily</p>	<p><b><u>nana's green tea Wong Chuk Hang</u></b> Address: Shop 206-207, 2/F, THE SOUTHSIDE, 11 Heung Yip Road, Wong Chuk Hang, Hong Kong Phone: (852) 2117-0639 WhatsApp: (852) 9325-1385 Email: <a href="mailto:nanagtss@cafedecogroup.com">nanagtss@cafedecogroup.com</a> Opening Hours: 11:30 am to 10:00 pm daily</p>
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### **About nana's green tea**

**nana's green tea** is a popular Japanese matcha concept café with an international presence. It debuted in 2001 in Tokyo with a mission to spread casual contemporary Japanese café culture across the country and the world with signature green tea and matcha-infused beverages and desserts alongside udon, donburi, rice dishes and salads. It now stands as the largest and most celebrated matcha café chain in Japan with 70 outlets, as well as 13 international branches in Hong Kong, Taiwan, Singapore, Australia, the United States and Canada.

Its journey to Hong Kong began in September 2023 at AIRSIDE shopping mall in Kai Tak, East Kowloon. A second Hong Kong café opens in June 2024 at THE SOUTHSIDE in Wong Chuk Hang within Hong Kong Island's Southern District.



**About Cafe Deco Group**

Cafe Deco Group is one of the leading and most successful hospitality groups in Hong Kong. Its success lies in its full dining experience for all, including consistently high-quality food, a wide variety of cuisines, friendly and efficient service, as well as the appealing ambience of its outlets for any occasion, business or pleasure. The Group manages a diversified portfolio of more than 30 restaurants and bars in Hong Kong and Sydney.

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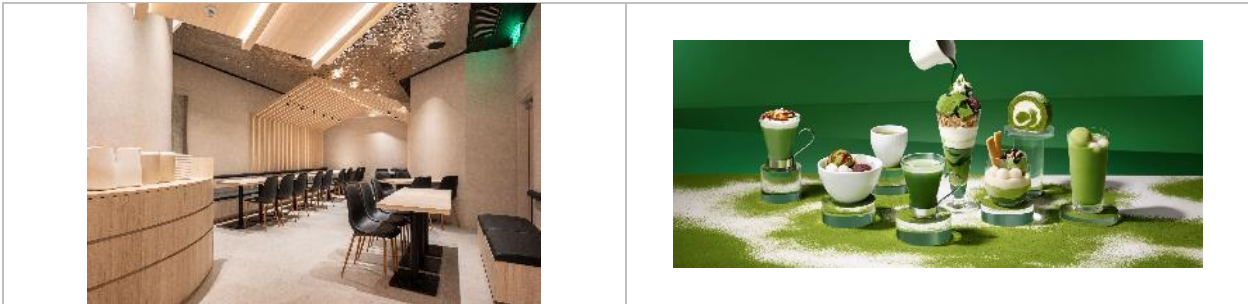
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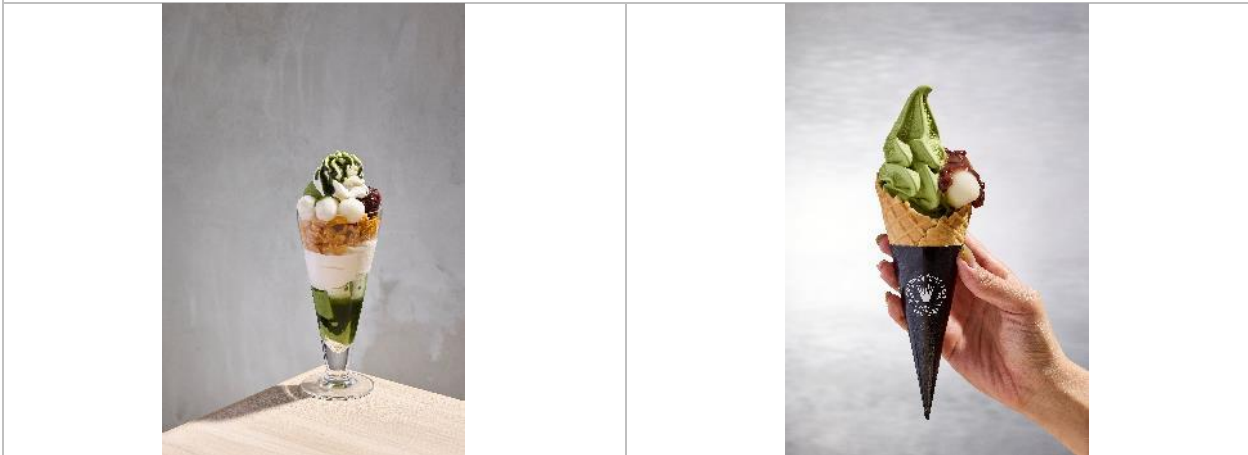
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nana's green tea, the famous green tea and matcha café in Japan, unveils a second Hong Kong branch, located at THE SOUTHSIDE, the vibrant new shopping hub in happening Wong Chuk Hang



Matcha Shiratama Parfait

Matcha Soft Serve with Shiratama and Azuki Sauce



Matcha Azuki Roll Cake



Soy Milk Cream Prawn and Tomato Udon