



Company Profile

Company Name	Kyushu Mirai Creation Co., Ltd.
Established	April 3, 2023
Representative	Daizo Hagihara President & Representative Director
Capital	JPY 200 million
Shareholder	Kyushu Financial Group, Inc. (100%) (A publicly listed regional financial group in Japan)
Head Office	KFG Building 6F, 1-12-3 Kasuga, Nishi-ku, Kumamoto City, Japan
Number of Employees	15 (Group: approx. 4,500)

JAPAN MAP



Business Divisions

■ E-Commerce Business Division
Operation of B2C-oriented
e-commerce platforms

■ Overseas Business Support Division
Overseas sales and export
coordination for local producers

<https://www.yoka-mall.com/>

Our Sourcing Regions



Kyushu Mirai Creation

Our main suppliers are located in **Southern Kyushu**, one of Japan's leading agricultural regions.

We work closely with producers in **Kagoshima, Kumamoto, and Miyazaki**, each offering unique products and strengths based on their local climate and production traditions.

Kyushu Region MAP



Kagoshima Prefecture – Key Export-Oriented Products

- **Tea Products** (Matcha, Green Tea, Hojicha)
- **Sweet Potato-based Products** (Paste, Powder, Processed Ingredients)
- **Shochu (Japanese Distilled Spirits)**
- **Japanese Black Wagyu Beef** (Japan's leading production region)
- **Yellowtail & Amberjack** (Buri, Kampachi)

Kumamoto Prefecture – Key Export-Oriented Products

- **Sake (Japanese Rice Wine)**
- **Citrus Fruits / Melon**
- **Strawberries**
- **Akaushi Beef** (Japanese Brown Cattle)

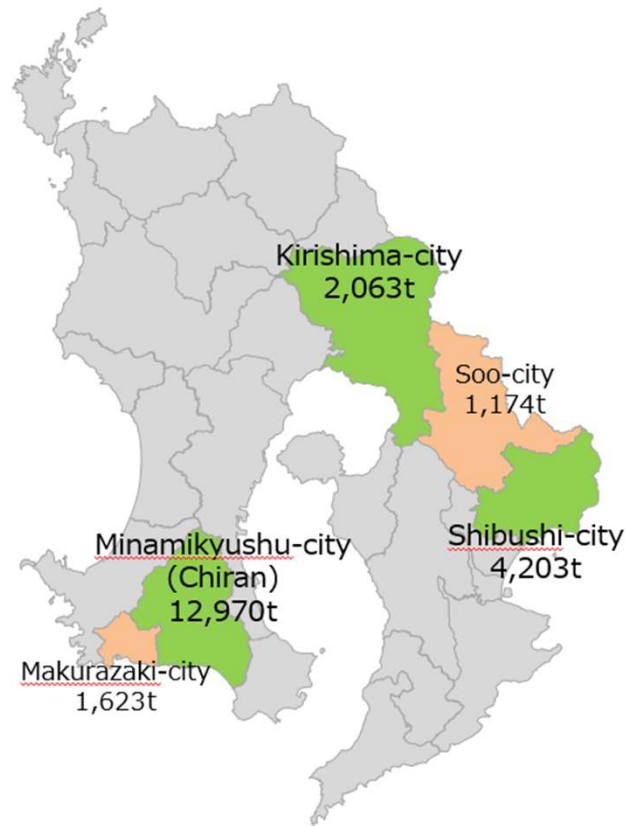
Miyazaki Prefecture – Key Export-Oriented Products

- **Miyazaki Beef**
- **Mango**
- **Kinkan** (Japanese Kumquat)

Product availability may vary by season and market requirements.

We supply Matcha from Kagoshima—Japan’s leading tea-producing region—including matcha as a key export item.

Kagoshima MAP (Main Aracha Production Areas)



Quantities are based on aracha production volume in 2024.
(Kagoshima: ~27,000 t / Japan total: ~73,900 t).

Tea Production Volume in Kagoshima Prefecture

In 2024, **Kagoshima held the largest share of Japan’s tencha** (the raw material for matcha) production—about **2,150 metric tons** (out of ~**5,336** nationwide).

Kagoshima also holds the largest share of Japan’s aracha(semi-finished) production, supporting stable and large-scale tea supply.

Reasons for High Production Volume

Kagoshima’s warm climate enables early harvesting and multiple harvests throughout the year, supporting consistent production volumes.

In addition, large-scale tea plantations developed mainly in flat areas allow for efficient mechanized cultivation and harvesting, contributing to stable and reliable output.

Our Tea Sourcing Structure (Focus: Matcha)

We are part of a **Southern Kyushu-based financial group**, including **Kagoshima Bank** (over 140 years of history).

This local foundation supports **stable sourcing and long-term partnerships**.

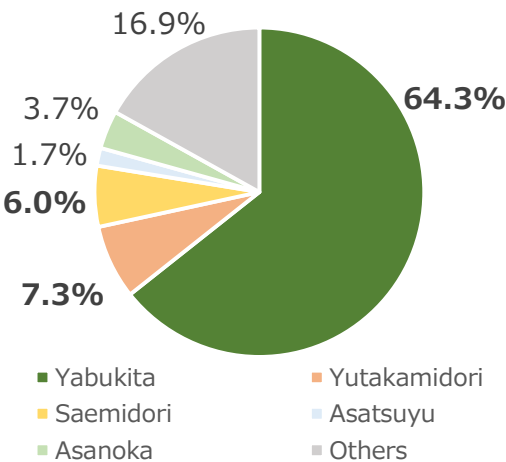
We work with tea processors and tea farmers in Kagoshima producing high-quality **matcha and sencha**.

Our partners craft finished tea products based on their expertise and production philosophy.

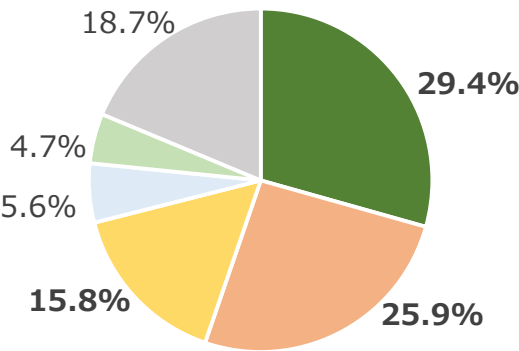
As a trading company, we source these finished products and supply them to overseas markets.

Kagoshima Prefecture cultivates a wide range of tea cultivars, from early- to late-harvest varieties, supported by its warm climate and long harvesting season. This diversity enables both stable supply and a broad range of flavor expressions.

National Cultivar Composition (Japan)



Cultivar Composition – Kagoshima Prefecture
More balanced than the national average



While Yabukita dominates nationwide, Kagoshima shows a well-balanced cultivar structure.

Major Tea Cultivars and Their Characteristics

Yabukita

Japan’s most widely grown tea cultivar. Well-balanced aroma and umami, suitable for a broad range of applications.

Yutakamidori

A representative early-harvest cultivar from Kagoshima. Known for its rich umami and full-bodied flavor.

Saemidori

Produces a vivid green color and gentle sweetness. Particularly well-suited to shaded cultivation.

Asatsuyu

Often referred to as a “natural gyokuro.” Shaded cultivation enhances its deep umami character.

Asanoka

Offers a clear flavor profile and distinctive aroma, making it suitable for expressing varietal character.

Value Created by Cultivar Diversity

Rather than relying on a single cultivar, Kagoshima’s tea industry utilizes multiple cultivars, each valued for its specific characteristics. This approach not only expands flavor possibilities but also allows greater resilience against annual climate variation and yield fluctuations, supporting consistent quality and supply.