

**Rose Bakery**  
**Celebrating the new era Reiwa**  
**with "Matcha Shortbread"**  
**< April 22 (Mon) ~ May 31(Fri)>**

**Rose Bakery offers a new "Matcha" shortbread  
to commemorate the change of an era to Reiwa.**



Matcha shortbread



Package

## Signature shortbread in matcha flavor to cerebleate a new era!

Shortbread is one of our signature items with a rich flavor of flour and butter. On this special occasion, we offer the Matcha shortbread in a crysanthemum shape - a symbolic seal of the Japanese imperial family. The finishing touch with Amami islands' Sudaki sugar enriches the product with a bittersweet taste.

As if you were invited to a Japanese tea ceremony, this matcha shortbread will give you a traditional Japanese experience.

\*Sudaki sugar is made of sugar cane produced in the Amami islands. Minerals and flavors of the raw sugar cane are conversed through a diligent baking process giving its milder taste than regular brown sugar.

### ■ Name : Matcha shortbread (6 pieces)

<b>●Shops</b>	Rose Bakery Ginza	Ginza Komatsu West 7F 6-9-5 Ginza Chuoku Tokyo
	Rose Bakery Marunouchi	Meiji Yasuda Life Insurance Building 1F 2-1-1 Marunouchi Chiyoda Tokyo
	Rose Bakery Isetan Shinjuku	Honkan 3F Isetan Chinjuku 3-14-1 Shinjuku Shinjuku Tokyo
	Rose Bakery Isetan Haneda	Departure Gate Lounge Haneda First Terminal 3-3-2 Haneda Airport Ota Tokyo

Rose Carrarini and Jean-Charles started Rose Bakery in Paris, 2002. The brand is known for its hand-made food and sweets with simplicity and natural taste. The simple and natural food philosophy is gaining popularity all over the world, and today Rose Bakery is in 5 countries and has 4 shops in Japan.  
[rosebakery.jp](http://rosebakery.jp)