

# International Order Service

We are able to deliver coffee internationally. Here is how to place an order :

- 1 Read our terms and conditions below.
- 2 Check our latest coffee line-ups (page 3) to see which coffee you would like to order.  
\*We renew our coffee line-ups on the 1st and 15th of every month.
- 3 E-mail us with the following required information upon your agreement of the terms and conditions.

**E-mail** [internationalsales@maruyamacoffee.com](mailto:internationalsales@maruyamacoffee.com)

## What We Need for Your Order

- 1 Full Name (Mr./Ms.)
- 2 E-mail
- 3 Address and Postal Code
- 4 Tel. Number
- 5 Item information that you would like to order
  - Item name
  - Package size (g.)
  - Quantity

- \* Only roasted coffees are available for international order.
- \* Items listed might not be available in case of sell-out.
- \* Feel free to ask us if you have any requests (gift-wrapping / delivery to hotel in Japan etc....)

## Terms and Conditions / Shipping Rate

For international orders, followings are the terms and conditions.

### International Order Policy

- 1 International order can be accepted only for a personal use but not for any re-sale or commercial use.
- 2 We only sell roasted whole beans for international order .
- 3 For all the international orders, **JPY1,000** of international order handling charge will be invoiced each time.
- 4 Customers are responsible to research and abide by their local regulations and policies to be sure the local customs permits to import roasted coffee processed in Nagano Prefecture, JAPAN, to their country.
- 5 We are currently not able to offer the special services for Maruyama Coffee Club Member when you shop with the international order service.
- 6 We only use personal information for fulfilling order and keep personal information we collected safe.

### Payment Policy

- 1 Payment currency is Japanese Yen.
- 2 Payment term is 100% advanced payment.
- 3 Payment can be made by credit card only.
- 4 Customers will be invoiced for the products, freight, EMS cargo insurance, and the international order handling charge.
- 5 Customers shall pay invoiced amount within 3 days after receipt of invoice.
- 6 Order will be cancelled automatically if payment is not completed by payment due date.

### Shipping Policy

- 1 We will arrange shipment upon the confirmation of payment.
- 2 Shipment will be arranged by EMS only.
- 3 Except the busy seasons or irregular occasions, normally ordered items will be dispatched from our factory within 3-5 business days after the payment receipt confirmation.
- 4 Customers are responsible for import duties, taxes, or any other obligations that may be incurred for the import of our coffee.
- 5 We will not refund for order if shipment is lost, abandoned, or refused by customer or customs due to the local customs regulation.
- 6 EMS Shipping Rate  
Reference:  
Japan Post Co., Ltd. , Website : [http://www.post.japanpost.jp/index\\_en.html](http://www.post.japanpost.jp/index_en.html)  
EMS rate schedule: [http://www.post.japanpost.jp/int/charge/list/ems\\_all\\_en.html](http://www.post.japanpost.jp/int/charge/list/ems_all_en.html)

| Gross Weight | Area1:<br>Asia | Area2:<br>Oceania/ North America/<br>Central America/<br>Middle East | Area3:<br>Europe | Area4:<br>South<br>America/Africa | Order Example:<br>100g Roasted<br>Beans | Order Example:<br>200g Roasted Beans |
|--------------|----------------|--|------------------|-----------------------------------|---|--------------------------------------|
| Up to 500g   | 1,400 yen      | 2,000 yen  | 2,200 yen        | 2,400 yen                         | 1 pk                                    | 1 pk                                 |
| Up to 600g   | 1,540 yen      | 2,180 yen  | 2,400 yen        | 2,740 yen                         | 2 pk - 3 pk                             | —                                    |
| Up to 700g   | 1,680 yen      | 2,360 yen  | 2,600 yen        | 3,080 yen                         | 4 pk                                    | 2 pk                                 |
| Up to 800g   | 1,820 yen      | 2,540 yen  | 2,800 yen        | 3,420 yen                         | 5 pk                                    | —                                    |
| Up to 900g   | 1,960 yen      | 2,720 yen  | 3,000 yen        | 3,760 yen                         | —                                       | 3 pk                                 |
| Up to 1.0kg  | 2,100 yen      | 2,900 yen  | 3,200 yen        | 4,100 yen                         | 6 pk                                    | —                                    |
| Up to 1.25kg | 2,400 yen      | 3,300 yen  | 3,650 yen        | 4,900 yen                         | 7 pk - 8 pk                             | 4 pk                                 |
| Up to 1.5kg  | 2,700 yen      | 3,700 yen  | 4,100 yen        | 5,700 yen                         | 9 pk -11 pk                             | 5 pk                                 |
| Up to 1.75kg | 3,000 yen      | 4,100 yen  | 4,550 yen        | 6,500 yen                         | 12 pk - 13 pk                           | 6 pk                                 |
| Up to 2.0kg  | 3,300 yen      | 4,500 yen  | 5,000 yen        | 7,300 yen                         | 14 pk - 15 pk                           | 7 pk - 8 pk                          |
| Up to 2.5kg  | 3,800 yen      | 5,200 yen  | 5,800 yen        | 8,800 yen                         | 16 pk - 19 pk                           | 9 pk - 10 pk                         |
| Up to 3.0kg  | 4,300 yen      | 5,900 yen  | 6,600 yen        | 10,300 yen                        | 20 pk - 24 pk                           | 11 pk - 12 pk                        |
| Up to 3.5kg  | 4,800 yen      | 6,600 yen  | 7,400 yen        | 11,800 yen                        | 25 pk - 28 pk                           | 13 pk - 14 pk                        |
| Up to 4.0kg  | 5,300 yen      | 7,300 yen  | 8,200 yen        | 13,300 yen                        | 29 pk - 32 pk                           | 15 pk - 17 pk                        |
| Up to 4.5kg  | 5,800 yen      | 8,000 yen  | 9,000 yen        | 14,800 yen                        | 33 pk - 37 pk                           | 18 pk - 19 pk                        |
| Up to 5.0kg  | 6,300 yen      | 8,700 yen  | 9,800 yen        | 16,300 yen                        | 38 pk - 41 pk                           | 20 pk                                |

## ○ Cup of Excellence

|            |   |                                   |   |                            |
|------------|---|-----------------------------------|---|----------------------------|
| <b>NEW</b> | Ricardo Tavares<br>2018 Brazil Pulped Natural COE | Primavera Farm<br>Brazil          | Chamomile, Pineapple, Cacao Nibs.<br>Very sweet and complex taste.                  | 80g: ¥8,100                |
| <b>NEW</b> | José Renato<br>2018 Brazil Pulped Natural COE     | Vista Alegre Farm<br>Brazil       | Raisin, Brown Sugar. Long lasting sweetness.  | 100g: ¥810<br>200g: ¥1,620 |
|            | Andrade Brothers<br>2018 Brazil Natural COE #1    | Fazenda Paraíso<br>Brazil         | Fig, Raisin, Floral, Cacao Nib.<br>Velvety mouthfeel. Sweet finish. Complex tastes. | 80g: ¥3,564                |
|            | Kagoma 2018 Burundi COE #18                       | Kagoma Washing Station<br>Burundi | Peach, Maple Syrup. Juicy.  | 100g: ¥988<br>200g: ¥1,976 |
|            | Andres Londoño Montoya<br>2018 Colombia COE #1    | Cumalar Farm<br>Colombia          | Bergamot, Lychee, Pear, Honey<br>Refined mouthfeel.                                 | 80g: ¥3,888                |
|            | Dwight Aguilar<br>2018 Peru COE#1                 | Nueva Alianza Farm<br>Peru        | Muscat, Raspberry, Jasmine.<br>Lingering sweetness. Bright taste.                   | 80g: ¥3,456                |
|            | Federico Barrueta<br>2018 Mexico COE#2            | Finca La Ilusión<br>Mexico        | Apple, Grape, Black Tea.<br>Silky mouthfeel. Well-balanced taste.                   | 80g: ¥2,376                |

## ○ Bolivia Exotic Lot

|            |   |                              |  |                              |
|------------|---|------------------------------|--|------------------------------|
| <b>NEW</b> | Pedro Rodríguez Pacamara<br>Floripondio | Floripondio Farm<br>Bolivia  | Apple, Grape. Syrupy mouthfeel.                        | 100g: ¥1,296<br>200g: ¥2,592 |
| <b>NEW</b> | Pedro Rodríguez SL28<br>Floripondio     | Floripondio Farm<br>Bolivia  | Grape, Cherry, Brown Sugar Syrup.<br>Syrupy mouthfeel. | 100g: ¥1,620<br>200g: ¥3,240 |
|            | Pedro Rodríguez Geisha<br>Las Alasitas  | Las Alasitas Farm<br>Bolivia | Jasmine, Passion Fruit, Raspberry. Elegant taste.      | 100g: ¥2,376<br>200g: ¥4,752 |

## ○ Grand Cru Series

|            |  |                                   |   |                              |
|------------|--|-----------------------------------|---|------------------------------|
| <b>NEW</b> | Julio Melendez Geisha                            | El Zapote Farm<br>Guatemala       | Jasmine, Muscat, Peach, Honey.<br>Velvety mouthfeel. Bright taste.            | 100g: ¥2,376<br>200g: ¥4,752 |
| <b>NEW</b> | Nyangwe Natural                                  | Mpanga Washing Station<br>Burundi | Grape, Navel Orange. Syrupy mouthfeel.  | 100g: ¥988<br>200g: ¥1,976   |
| <b>NEW</b> | Luiz Paulo Filho Geisha Natural<br>Santuário Sul | Santuário Sul Farm<br>Brazil      | Apple, Cashew Nuts. Well-balanced taste.                                      | 100g: ¥988<br>200g: ¥1,976   |
|            | João Newton Icatú Natural                        | Pinhal Farm<br>Brazil             | Raisin, Rum. Creamy mouthfeel.  | 100g: ¥988<br>200g: ¥1,976   |
|            | Carlos Iturralde Geisha                          | Agro Takesi Farm<br>Bolivia       | Various Flowers, Peach, Muscat.<br>Very sweet and complex tastes.             | 100g: ¥3,564<br>200g: ¥7,128 |
|            | Carlos Iturralde Typica Dark Roast               | Agro Takesi Farm<br>Bolivia       | Dark Chocolate, Dark Cherry, Raisin.<br>Velvety mouthfeel. Dimensional taste. | 100g: ¥1,512<br>200g: ¥3,024 |
|            | Carlos Iturralde Typica                          | Agro Takesi Farm<br>Bolivia       | Peach, Raspberry, Floral.<br>Sweet and smooth mouthfeel.                      | 100g: ¥1,512<br>200g: ¥3,024 |

## ○ Seasonal Single Coffee

|            |                               |                                   |   |                            |
|------------|-------------------------------|-----------------------------------|---|----------------------------|
| <b>NEW</b> | Javier Claros Dark Roast      | El Cerrito Farm<br>Colombia       | Dark Chocolate, Dark Cherry. Smooth mouthfeel.  | 100g: ¥788<br>200g: ¥1,577 |
| <b>NEW</b> | Luis Urrutia Dark Roast       | Cielito Lindo Farm<br>El Salvador | Dark Chocolate, Cigar.                          | 100g: ¥730<br>200g: ¥1,460 |
| <b>NEW</b> | Óscar Hernández               | Los Nogales Farm<br>Colombia      | Green Apple, Almond.                            | 100g: ¥788<br>200g: ¥1,577 |
| <b>NEW</b> | Miguel Clovis Bourbon Natural | São Carlos<br>Brazil              | Orange, Almond. Creamy mouthfeel.               | 100g: ¥788<br>200g: ¥1,577 |
| <b>NEW</b> | Mpanga Dark Roast             | Mpanga Washing Station<br>Burundi | Black Cherry, Dark Chocolate. Creamy mouthfeel. | 100g: ¥788<br>200g: ¥1,577 |
|            | Taypiplaya Dark Roast         | Taypiplaya<br>Bolivia             | Dark Chocolate, Dark Cherry.                    | 100g: ¥788<br>200g: ¥1,577 |

## ○ Certified Coffee

|            |                           |                   |  |                            |
|------------|---------------------------|-------------------|--|----------------------------|
| <b>NEW</b> | JAS Organic Coffee Llusta | Llusta<br>Bolivia | Apple, Brown Sugar. Well-balanced taste. | 100g: ¥821<br>200g: ¥1,642 |
|------------|---------------------------|-------------------|--|----------------------------|

## ○ Decaffeinated Coffee

|            |                                |                                 |  |                            |
|------------|--------------------------------|---------------------------------|--|----------------------------|
| <b>NEW</b> | Decaf Fernando Lima Dark Roast | Santa Elena Farm<br>El Salvador | Dark Chocolate, Almond.  | 100g: ¥788<br>200g: ¥1,577 |
|            | Decaf Blend Dark Roast         |                                 | Chocolate, Almond.<br>Creamy mouthfeel with a well-balanced taste. | 100g: ¥730<br>200g: ¥1,460 |

○ Special Blend / Seasonal Blend (Autumn)

|     |                                    |   |                            |
|-----|------------------------------------|---|----------------------------|
| NEW | Owl Blend                          | Dark Chocolate, Bitter Caramel.<br>Sweet and round mouthfeel.                 | 100g: ¥864<br>200g: ¥1,728 |
|     | Wagner Blend - The Flying Dutchman | Dark Chocolate, Almond, Black Berry.<br>Dimensional taste with a long finish. | 100g: ¥900<br>200g: ¥1,799 |
| NEW | Sinfonia                           | Apricot, Honey.   | 100g: ¥648<br>200g: ¥1,296 |
| NEW | Noche                              | Dark chocolate. Creamy mouthfeel.   | 100g: ¥648<br>200g: ¥1,296 |
| NEW | Autumn Special Blend               | Peach, Raspberry, Floral.   | 100g: ¥900<br>200g: ¥1,799 |

○ Exclusive Blend of the Store

|  |  |  |                            |
|--|--|--|----------------------------|
|  | Matsumoto Alps Blend<br>【Matsumoto Store】          | Dark Chocolate, Brown Sugar, A Hint of Fruits.<br>Clean and dimensional taste. | 100g: ¥734<br>200g: ¥1,469 |
|  | Kamakura Blend<br>【Kamakura Store】                 | Caramel, Dark Chocolate.<br>Pleasant mouthfeel with a bright finish.           | 100g: ¥734<br>200g: ¥1,469 |
|  | White Birch Blend<br>【MIDORI Nagano Store】         | Sweet Chocolate, Caramel.<br>Creamy mouthfeel and sweet aftertaste.            | 100g: ¥734<br>200g: ¥1,469 |
|  | Classic Blend 1991<br>【Karuizawa Main Store】       | Bitter Chocolate, Caramel.<br>Spicy Aftertaste, Rich Body.                     | 100g: ¥900<br>200g: ¥1,799 |
|  | Harunire Terrace Blend<br>【Harunire Terrace Store】 | Orange, Nuts, Caramel.<br>Long Sweet Aftertaste.                               | 100g: ¥734<br>200g: ¥1,469 |
|  | Komoro Blend<br>【Komoro Store】                     | Milk Chocolate, Orange, Caramel.   | 100g: ¥648<br>200g: ¥1,296 |
|  | Yatsugatake Blend<br>【Risonare Store】              | Chocolate, Orange, Cherry.<br>Sweet and Round.                                 | 100g: ¥734<br>200g: ¥1,469 |
|  | Risonare Original Mild Blend<br>【Risonare Store】   | Orange, Chocolate, A Hint of Floral.   | 100g: ¥648<br>200g: ¥1,296 |
|  | Nishiazabu Original Blend<br>【Nishiazabu Store】    | Chocolate and orange.<br>Vibrance and fine elegance come forward as it cools   | 100g: ¥734<br>200g: ¥1,469 |
|  | Oyamadai Original Blend<br>【Oyamadai Store】        | Rich Chocolate.<br>Mild and Smooth.  | 100g: ¥734<br>200g: ¥1,469 |

○ Standard Blend

|  |                       |  |                            |
|--|-----------------------|--|----------------------------|
|  | Iced Coffee           | Refreshing and invigorating blend with chocolate<br>and rich body.   | 100g: ¥648<br>200g: ¥1,296 |
|  | Akane Violet          | Floral, Cherry, Lemon.<br>Syrupy mouthfeel with pleasant afternotes. | 100g: ¥648<br>200g: ¥1,296 |
|  | Maruyama Coffee Blend | Rich aroma and structure. Notes of Chocolate.                        | 100g: ¥648<br>200g: ¥1,296 |

○ Daily Specialty

|     |                        |                           |  |              |
|-----|------------------------|---------------------------|--|--------------|
| NEW | Oliveira Ildfonso      | Agua Limpa Farm<br>Brazil | Apple, Hazelnuts. Smooth mouthfeel.                                    | 500g: ¥2,376 |
| NEW | Joel Quispe Dark Roast | Cerro Negro Farm<br>Peru  | Dark Chocolate, Herb.  | 500g: ¥2,376 |
|     | Dulce                  |                           | Vibrant and sweet.   | 500g: ¥2,160 |
|     | Zero                   |                           | Pleasant mouthfeel with a well-balanced refreshing<br>and sweet taste. | 500g: ¥1,998 |
|     | Cremoso                |                           | Creamy mouthfeel with chocolate and caramel<br>notes.                  | 500g: ¥1,998 |
|     | Caramelo Dark Roast    |                           | Dark Chocolate, Bitter Caramel. Mellow and<br>structured.              | 500g: ¥1,998 |

**Contact Us**

Maruyama Coffee is happy to help your customer service needs, questions, or concerns.  
Please contact us at any time:

E-mail: [internationalsales@maruyamacoffee.com](mailto:internationalsales@maruyamacoffee.com)

Address: 1152-1 Hirahara, Komoro-shi, Nagano, 384-0092 JAPAN

Telephone: +81-267-26-5556

Office Hours: Monday - Friday JST AM9:00 - 16:00

(Our office will be closed on Saturdays, Sundays, National Holidays, Summer and Winter Holidays.)