



DAFTAR PUSTAKA

Buku

- Dietler, Michael. (2012). 'Consumption', in Dan Hicks, and Mary C. Beaudry (eds), *The Oxford Handbook of Material Culture Studies* (2010; online edn, Oxford Academic, 18 Sept. 2012), <https://doi.org/10.1093/oxfordhb/9780199218714.013.0008>, accessed 11 July 2023.
- Dougill, J. (2006). Kyoto: A Cultural History. Oxford University Press.
- Farris, W. W. (2019). *A Bowl for a Coin, A Commodity History of Japanese Tea*. Honolulu: University of Hawaii Press.
- Hellyer, R. (2021). *Green with Milk and Sugar: When Japan Filled America's Tea Cups*. Columbia University Press. <http://www.jstor.org/stable/10.7312/hell19910>.
- Iwasaki, K. dan Khaokhrueamuang, A. (2022). Marketing Green Tea Tourism Destination in Routledge Handbook of Tea Tourism (1st ed.). Routledge Publisher. <https://doi.org/10.4324/9781003197041>.
- Jolliffe, L. (2007). Tea and tourism: tourists, traditions and transformations. Channel View Publications.
- Kajiyama, S. (2013). Cool Japan: A Guide to Tokyo, Kyoto, Tohoku and Japanese Culture Past and Present (Museyon Guides). Museyon Inc
- Martin, L. C. (2011). *Tea: The Drink that Changed the World*. Tuttle Publishing.
- Oshikiri, T. (2018). *Gathering for Tea in Modern Japan: Class, Culture and Consumption in the Meiji Period* (SOAS Studies in Modern and Contemporary Japan, pp. 73–92). London: Bloomsbury Academic. Retrieved December 19, 2022, from <http://dx.doi.org/10.5040/9781350014046.ch-006>.
- Ruiz, P. G. dan Lluesma, C. R.. (2010). ‘Reflexive consumers’: a relational approach to consumption as a social practice’ in Conversations about Reflexivity. Routledge Publisher.
- Sadler, A. L. (2008). The Japanese Tea Ceremony: Cha-no-Yu and the Zen Art of Mindfulness. Tuttle Publishing.
- Sakashita, Mototaka. (2020). *Generation Z in Japan: Raised in Anxiety (in The New Generation Z in Asia: Dynamics, Differences, Digitalisation)*. Emerald Publishing Limited.
- Schatzki, T. (1996) *Social Practices: A Wittgensteinian approach to human activity and the social*. Cambridge: Cambridge University Press.
- Schatzki, T. H. (2001). ‘Introduction: practice theory’ in The Practice Turn in Contemporary Theory. Routledge Publisher.
- Shove, E., Pantzar, M., dan Watson, M. (2012). *The Dynamics of Social Practices: Everyday Life and How it Changes*. London: SAGE.
- Surak, Kristin. (2012). *Making Tea, Making Japan: Cultural Nationalism in*



Practice, Redwood City: Stanford University Press.
<https://doi.org/10.1515/9780804784795>. Diambil melalui
<https://www.degruyter.com/document/doi/10.1515/9780804784795/html>.

Jurnal

- Boutaud, J., Becuť, A.G., & Marinescu, A. (2016). Food and culture. Cultural patterns and practices related to food in everyday life. Introduction. *International Review of Social Research*, 6, 1 - 3.
- Dietz, C., Dekker, M., Piqueras-Fiszman, B. (2017). An intervention study on the effect of matcha tea, in drink and snack bar formats, on mood and cognitive performance. *Food Research International*, Volume 99, Part 1, Pages 72-83, ISSN 0963-9969, <https://doi.org/10.1016/j.foodres.2017.05.002>.
- Dreher, N. (2018). Food from Nowhere: Complicating Cultural Food Colonialism to Understand Matcha as Superfood. *Gradfoodstudies Article*, Vol. 5 No. 1. Diakses melalui <https://gradfoodstudies.org/2018/06/01/matcha-food-from-nowhere/>
- Evans, D.M. (2019) What is consumption, where has it been going, and does it still matter? *The Sociological Review*, 67 (3). pp. 499-517. ISSN 0038-0261 <https://doi.org/10.1177/0038026118764028>
- Hara, T. (2020). An Anthropological Approach to Consumption Practices in Contemporary Asia: Introduction. *JRCA Vol. 21, No. 1 (2020)*, pp.147-170
- Herminingrum, S. (2017). Transglobal Culture: Hybrid Food and Cultural Identity. *The IAFOR International Conference on Arts & Humanities – Hawaii 2017*
- Jakubczyk, K., Kochman, J., Kwiatkowska, A., Kałduńska, J., Dec, K., Kawczuga, D., & Janda, K. (2020). *Antioxidant Properties and Nutritional Composition of Matcha Green Tea*. *Foods*, 9(4), 483. doi:10.3390/foods9040483
- Kochman, J., Jakubczyk, K., Antoniewicz, J., Mruk, H., & Janda, K. (2020). Health Benefits and Chemical Composition of Matcha Green Tea: A Review. *Molecules (Basel, Switzerland)*, 26(1), 85. <https://doi.org/10.3390/molecules26010085>
- McCabe, M. & Denny, R. (2019). Anthropology in Consumer Research. *Anthropology Oxford Research Encyclopedias*. <https://doi.org/10.1093/acrefore/9780190854584.013.9>
- Moers, dkk. (no date). *The Way of Tea: A Journey through the Global Trail of Japanese Organic Tea*
- Nagawa, E. (2015). Exporting a National Identity: Green Tea's Entrance into the Global Food Network. *Senior Capstone Projects. Paper 457*
- Patelis, C. (2020). Consuming Identities: Cultural Hybridity and Foodways. *Southern Illinois University Carbondale, OpenSIUC, Research Papers Spring 5-2020*.
- Reckwitz, A. (2002) 'Toward a Theory of Social Practices: A Development in Culturalist Theorizing', *European Journal of Social Theory* 5(2): 243–63.



- Scheib, C. (2021). Cultures of the World - Perspectives on Culture. *HACC, Central Pennsylvania's Community College*
- Tokman, A.S. (2001). Negotiating tradition, modernity and identity in consumer space : a study of a shopping mall and revived coffeehouse.
- Tung, H. H. (2016). Tasting Matcha in Hong Kong: Cultural Dynamics behind a New Global Food Fashion. *Hongkong Anthropologist Archive, Current Series: Volume 8, 2016*
- Warde, A. (2005). Consumption and Theories of Practice. *Journal of Consumer Culture, 5(2)*, 131–153. <https://doi.org/10.1177/1469540505053090>

Artikel Internet

- Adludov, A. (2015, 6 Desember). The Globalisation of Japanese Tea Ceremony. Diakses melalui <https://think.iafor.org/listening-to-the-waves-chanoxy-outside-japan/> (pada 31 Agustus 2022).
- Eplett, L. (2015, 23 Juni). In The Japanese Tea Ceremony, Politics Are Served With Every Cup. Diakses melalui <https://www.npr.org/sections/thesalt/2015/06/23/414669081/in-the-japanese-tea-ceremony-politics-are-served-with-every-cup> (pada 28 November 2022).
- Global Japanese Tea Association. (2022, 31 Januari). Japanese Tea Report – January 2022. Diakses melalui <https://gjtea.org/japanese-tea-report-january-2022/> (pada 28 Februari 2023).
- Goodmacher, G. (2019, 25 November). Surprising Changes in Japanese Tea Culture & Business. Fresh Cup Magazine. Diakses melalui <https://www.freshcup.com/surprising-changes-in-japanese-tea-culture-business/> (pada 31 Agustus 2022).
- Hagriran, P. (2021, 29 November). Japan's New Consumer Groups Explained. Diakses melalui <https://tokyoesque.com/japanese-consumer-groups-explained/> (pada 28 April 2023).
- Hesser, A. (1988, 28 Oktober). *Temptation; For Purists, Green Tea Ice Cream With an Asian Aura.* Diakses melalui <https://www.nytimes.com/1998/10/28/dining/temptation-for-purists-green-tea-ice-cream-with-an-asian-aura.html> (pada 19 Maret 2023).
- Japanese Green Tea Co. (2022, 28 September). Vending Machine Culture and Green Tea Trend in Japan. Diakses melalui <https://www.japanesegreenteain.com/blogs/green-tea-and-health/vending-machine-culture-and-green-tea-trend-in-japan> (pada 28 Februari 2023).
- Kikkoman. (2015, Oktober). *Food Forum, Close-Up Japan: Matcha Green Tea Confectionary.* Diakses melalui <https://www.kikkoman.com/en/foodforum/close-up-japan/29-3.html> (pada 28 Februari 2023).
- Orihara, Eri. (2021, 15 September). FEATURE: "Matcha" popularity sees competition brewing among Japan producers. Diakses melalui <https://english.kyodonews.net/news/2021/09/a36cb41b95ea-feature->



[matcha-popularity-sees-competition-brewing-among-japanese-producers.html](http://www.matchapopularity.com/sees-competition-brewing-among-japanese-producers.html) (pada 31 Agustus 2022).

The Brainly Insight. (2022, September). Matcha Market Size by Grade Type (Classic, Café, Culinary and Ceremonial), Application (Regular Tea, Food Processing, Personal Care, Matcha Beverages, Food Services, Household, and Institutional), Distribution Channel, Regions, Global Industry Analysis, Share, Growth, Trends, and Forecast 2022 to 2030. Diakses melalui <https://www.thebrainlyinsights.com/report/matcha-market-12931> (pada 28 Februari 2023).

Booklet

Kyoto Tea Cooperative Association. (2009, 25 April). Diakses melalui <https://kyocha.or.jp/en/ayumi/> (pada 31 Agustus 2022)

Omotenashi Uji Nippon Kyoto Tourism Booklet. (no date).

We Love Uji Tea. Kyoto Prefecture Chamber of Tea Industry (Co.), Kyoto Prefecture Tea Manufacturing Conference Ujicha Cooperative. <https://kyocha.or.jp/en/booklet/>

Website Perusahaan

Ippodo Tea. Diakses melalui <https://ippodotea.com/> (pada 19 Maret 2023).

Itoh Kyuemon. Diakses melalui <https://www.itohkyuemon.co.jp/> (pada 19 Maret 2023).

Nakamura Tokichi. Diakses melalui <https://tokichi.jp/> (pada 19 Maret 2023). Tsuen. Diakses melalui <https://tsuentea.ca/> (pada 19 Maret 2023).