

For use only in the seminar room

## caution

- Photography is allowed, but be cautious not to take photos of other people around you.
- Taking video and recording is not allowed.
- Use utensils carefully.
- Be careful of the hot water in the thermos kettle.
- Check the ingredients of the confectionery for allergens : yam, soy, etc.

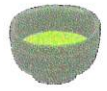


## Make your own bowl of matcha

~ basic matcha experience ~



お〜いお茶 ミュージアム  
Oi Ocha Museum



## 2, The meaning of “matcha”

### ① matcha (powder)



### ② matcha usucha (weak infusion )



## Preparation : making matcha (weak infusion)

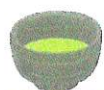
1、soak the tea whisk  
(chasen) into the water  
in the tea bowl.



2、sift the matcha powder.

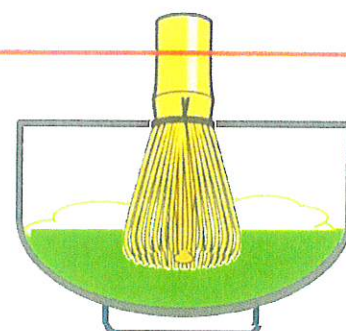
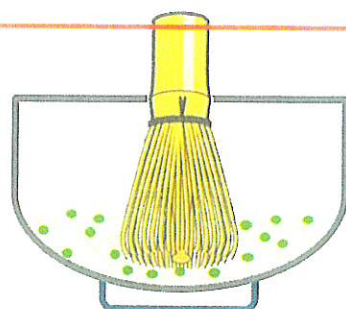
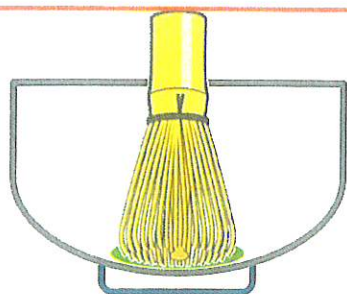






## The position of the tea whisk (chasen)

The height of the tea whisk changes throughout the making process.



① blend in the matcha powder at the bottom.

② stir at the middle.

③ adjust the foam at the top.

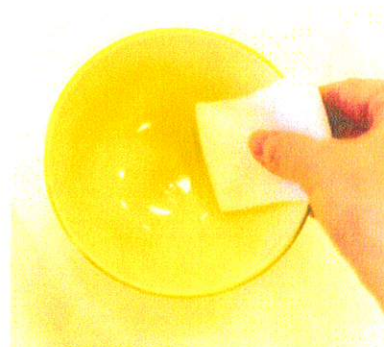


## Let's make a bowl of matcha

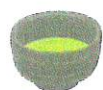
1、pour hot water from the thermos kettle, and soak the tea whisk.



2、pour the remaining water into the water waste bucket and wipe off any remaining water with a cloth.



Place the bowl so that the picture on the bowl faces you.

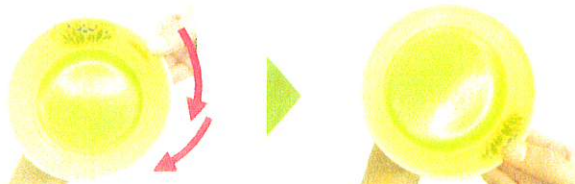


## How to drink matcha (usucha : weak infusion)



1、bow your head slightly to show gratitude for the tea.

place the tea bowl in your left palm, and turn it around twice clockwise.



2、avoid the front of the tea bowl by turning.



3、drink and finish the tea in about 3 sips.



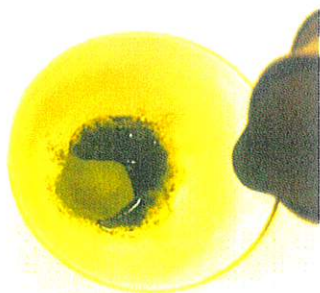
4、after finishing, turn the tea bowl counterclockwise to place the tea bowl front in front of you again.

※varies by school.  
we refer to the urasenke school.

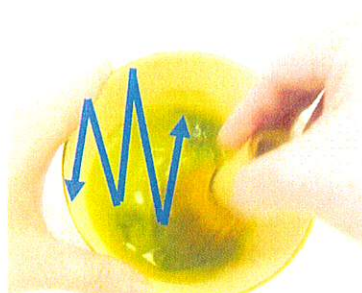


## Let's make a bowl of matcha

5、pour 70mL hot water into the tea bowl.

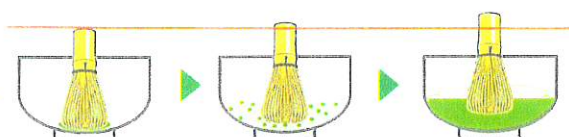


6、stir.



① move your wrist forward and back quickly, writing number "1".

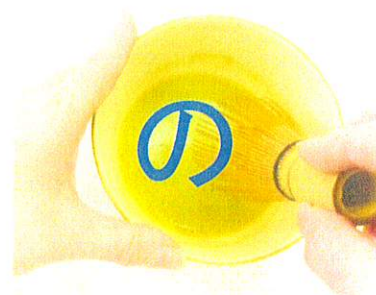
② adjust the foam on the surface.



1. blend in the matcha powder at the bottom

2. stir at the middle

3. adjust the foam at the top



③ draw a circle with the tea whisk, and take it out.





## 2、What is matcha (抹茶) ?

t e n c h a

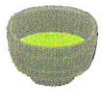
# 碾茶



covered cultivation



no rolling process



## How tencha is cultivated

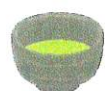
covered cultivation



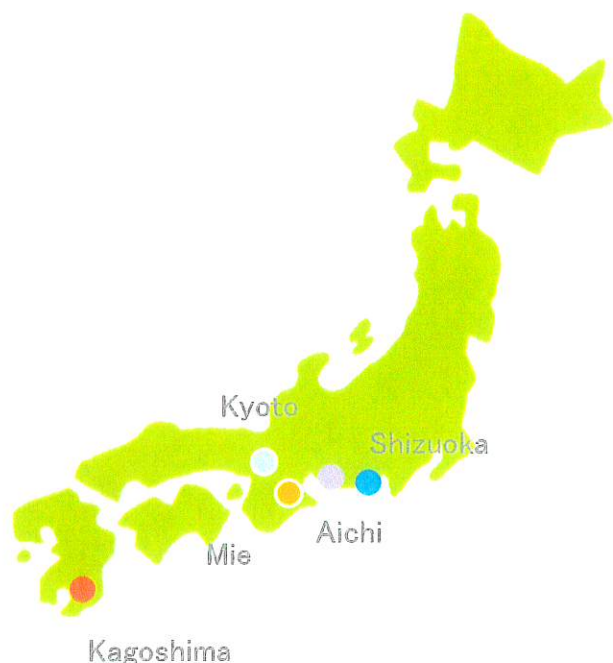
outdoor cultivation



" high grade tencha" is  
cultivated under a covered roof.



## Production volume of tencha



1. Kagoshima	1,585 t
2. Kyoto	970 t
3. Shizuoka	505 t
4. Aichi	365 t
5. Mie	314 t
:	
total	4,176 t

Reference : data from Ministry of Agriculture, Forestry and Fisheries / 2023



## How to store matcha

### enemies of tea

- ① oxygen
- ② moisture (humidity)
- ③ light
- ④ temperature (high)
- ⑤ lingering scent



store matcha in an opaque, airtight container in a cool, dark place.

- ✂ consume as soon as possible after opening.
- ✂ If stored in the refrigerator, please allow the package to return to room temperature before using it.