

Tea store BINTSUKEYA-chaho

# JAPANESE TEA "Maccha" Experience Activities



## Experience how to make delicious Japanese tea.

"BINTSUKEYA" is a long-established store in Karatsu, selling famous teas from Yame, Uji, and Karatsu to name just a few. Here you are welcomed to learn and experience how to make and drink matcha tea; a drink now popular with not only Japanese people but also people from all over the world. Please enjoy this valuable Japanese cultural experience.

Fee: 1000yen/person

Time: 30 minutes

Capacity: 1-4person

Event date: Year round (9:00-19:00)

Holiday: Obon, New years day

Reservation: Necessary (Please make a reservation one day in advance)

Sponsorship: Bintsukeya-chaho

Address: 1516 Katanamachi Karatsu

TEL: 0955-72-2671



### STEP 1

#### Choose your favorite matcha bowl

Choose your favorite Karatsu-ware matcha bowl.



### STEP 2

#### Sift the lumps from the matcha

Sift the lumps from the matcha with the sieve to form a fine powder.



### STEP 3

#### Pour hot water into the bowl

Put the sifted matcha powder into the bowl, and add hot water.



### STEP 4

#### Mix matcha and hot water with Chasen

After pouring the hot water into the tea bowl, mix it quickly with a chasen..



### STEP 5

#### Drinking etiquette: turning the matcha bowl

After mixing the matcha, turn the bowl according to the Japanese tea ceremony.



### STEP 6

#### Drink your matcha

Eat the prepared sweets, and enjoy drinking your matcha.



### STEP 7

#### Enjoy talking tea with shopkeepers

After enjoying drinking your matcha, please enjoy talking about it with the expert shopkeepers, hopefully you'll discover a new and deeper world of tea!



Tea store BINTSUKEYA-chaho

# JAPANESE TEA "Nihoncha" Experience Activities



## Experience how to make delicious Japanese tea.

"BINTSUKEYA" is a long-established store in Karatsu, selling famous teas from Yame, Uji, and Karatsu to name just a few. We would like you to learn and enjoy the charms of Japanese tea through this experience.

Fee:500yen/person(with souvenir 1000 yen)

Holiday:Obon,New years day

Time:30 minutes

Reservation: Necessary (Please make a reservation one day in advance)

Capacity:1-4person

Sponsorship:Bintsukeya-chaho

Event date: Year round (9:00-19:00)

Address:1516 Katanamachi Karatsu

TEL:0955-72-2671



### STEP1

#### Pour hot water into the cups

Pour hot water from the kettle into the teacups to warm them and cool the water.



### STEP2

#### Heat the teapot

Pour the hot water from the teacups into the teapot to warm it. After the teapot has warmed up, pour that water back into the teacups.



### STEP3

#### Add tea leaves

Add green tea leaves into the warmed teapot. As a guide, use one teaspoon per person.



### STEP4

#### Pour hot water into the teapot, and wait.

Pour the hot water from teacups back into the teapot, now containing the tea leaves. Put the lid on the teapot, and wait one minute for it to brew.



### STEP5

#### Pour tea into the tea cups

After it has brewed, pour the tea into the teacups little by little, equally into each cup to make the taste even. Pour it till the last drop, because umami is concentrated in the last drop.



### STEP6

#### Drink the first brew

At first just enjoy the fragrance of fresh green tea, and then begin drinking to enjoy the umami taste of green tea.



### STEP7

#### Drink the second and third brews

After you have drunk the first brew, please create a 'second brew' by topping up the teapot with fresh hot water. Drink and enjoy, noticing the differences in the taste and umami flavors between the first, second, and third brews.



### STEP8

#### Enjoy tea talks with the shopkeepers

After enjoying drinking our tea, please enjoy talking about it with us, hopefully you'll discover a new and deeper world of tea!