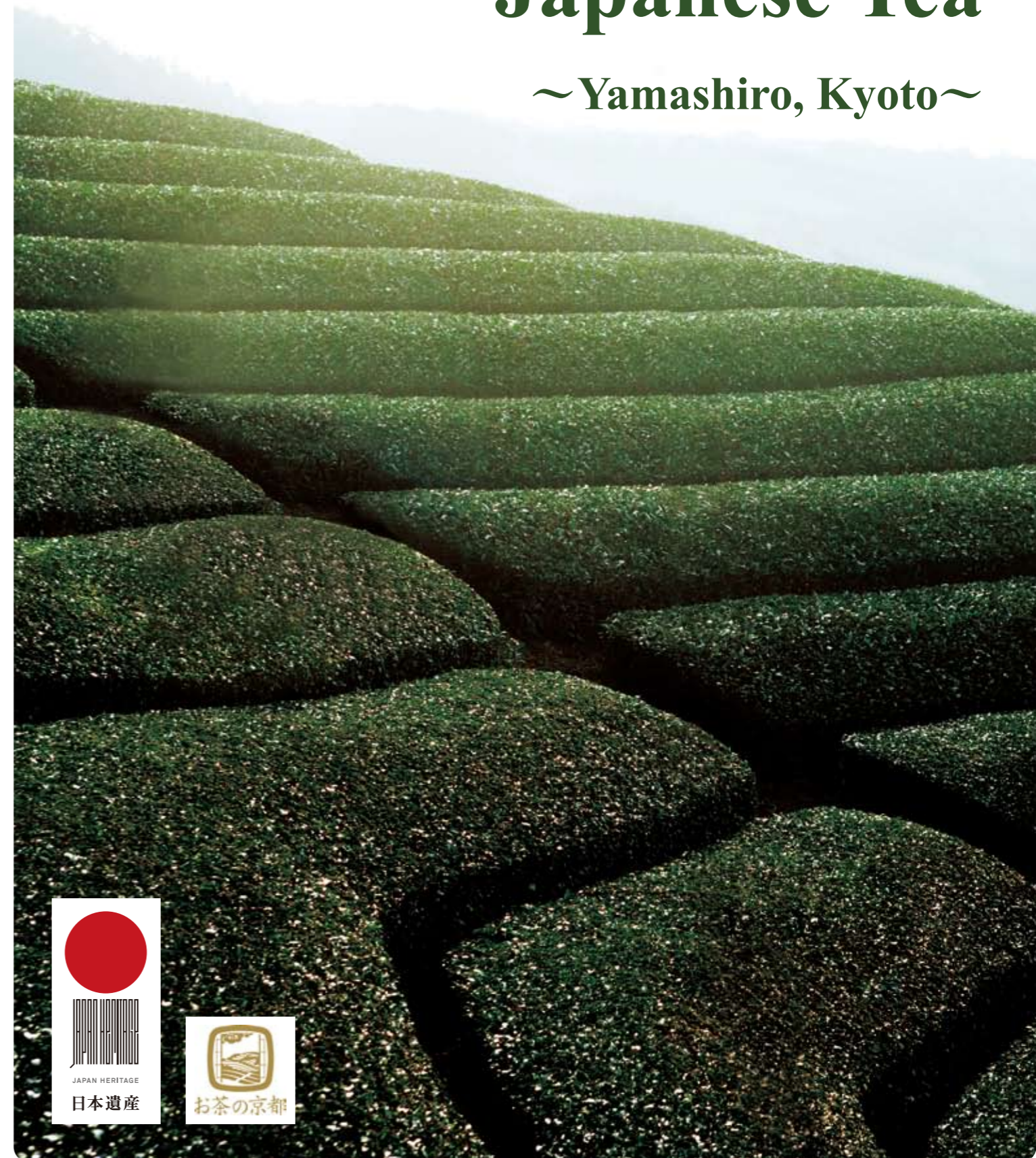


Event Calendar

January	8th	Obaku Hotei Festival (8th of every month, excluding February and August) [Obaku Manpuku-ji Temple]	Uji City
February	3rd	Setsubun (Traditional Beginning of Spring) Festival [Uji Shrine and other locations]	Various Places
	11th	Todaji Nigatsudo Take Okuri (Sending of Bamboo) [Omido Kannon-ji Temple]	Kyotanabe City
	End of February to End of March	Aodani Bairin Plum Blossom Festival	Joyo City
March	Mid-Month	Ikkyu-ji Temple Nehan-e (Memorial service for the anniversary of Buddha's attainment of nirvana) [Ikkyu-ji Temple]	Kyotanabe City
April	End of Month	Chasomyo Shrine Spring Festival [Chasomyo Shrine]	Ujitawara Town
	End of Month	Shincha (New Tea) Festival [City Senior Citizens' Welfare Center Tea Garden]	Kyotanabe City
May	2nd (1st during leap years)	New Uji Tea Harvest (88 days after the traditional beginning of spring) [Tea Industry Center Tea Garden and other locations]	Uji City
	Beginning of May to Beginning of June	Opportunities to Pick Tea	Various Places
	End of Month	National Senchado (Sencha Tea Ceremony) Event [Obaku Manpuku-ji Temple]	Uji City
	28th	Shunki Kencha (Spring Tea Offering) Festival [Iwashimizu Hachimangu Shrine]	Yawata City
July	Beginning of Month to End of September	Uji River Ukai (Fishing with Cormorants)	Uji City
	Mid-Month	Yawata Taiko (Drum) Festival	Yawata City
	Mid-Month	Jizo (Children's) Festival [Senkyo-ji and Horen-ji Temple]	Kizugawa City
August	Mid-Month	Kamikoma's Shorai Odori (Dance) [Kamikoma, Yamashiro Town]	Kizugawa City
	End of Month	Jizo-bon (Children's Festival) Torohari [Chofuku-ji Temple, Yuyadani Area]	Ujitawara Town
September	Beginning of Month	Tea Memorial Service Festival Saito Ogoma Kuyo (Fire Ceremony) [Jubuzan Kontai-ji Temple]	Wazuka Town
October	First Sunday	Uji-cha (Uji Tea) Festival	Uji City
	Third Sunday	Ujitawara Furusato Festival	Ujitawara Town
	Third Sunday	Joyo Tea Festival	Joyo City
	End of Month	Kyotanabe City Tea Festival	Kyotanabe City
	End of Month to Beginning of November	Goju-no-to (5-Story Pagoda: National Treasure) Unveiled and Special Exhibition of Designated Cultural Assets [Kaijyusenji Temple]	Kizugawa City
	End of Month to Beginning of November	Genji Adventure Uji Jujo Stamp Rally	Uji City
	27th	Shuki Kencha (Fall Tea Offering) Festival [Iwashimizu Hachimangu Shrine]	Yawata City
November	3rd	Tayama Hana Odori (Tayama Flower Dance) [Suwa Shrine, Tayama Area]	Minamiyamashiro Village
	5th	Kencha (Tea Offering) Festival [Agata Shrine]	Uji City
	Beginning of Month	Teatopia Festival [Wazuka Athletic Park]	Wazuka Town
	23rd (Once every two years)	Okinamai [Shinden-jinja Shrine]	Seika Town
	23rd	Village Iki Iki Festival [Minamiyamashiro Village Sports Grounds]	Minamiyamashiro Village
December	18th	Daikon Radish Event [Kaijyusenji Temple]	Kizugawa City

A Walk through the 800-year History of Japanese Tea ~ Yamashiro, Kyoto ~



The Agency for Cultural Affairs certifies stories as "Japan Heritage" that narrate the country's cultures and traditions using the histories and distinguishing characteristics of localities. The project aims to revitalize communities by having them play a leading role in maintaining and putting to use intangible and tangible cultural assets, as well as strategically share these stories with people both inside and outside of Japan. Kyoto Prefecture's "A Walk through the 800-year History of Japanese Tea" was designated as one of the first examples of Japan Heritage in April 2015.

Inquiries about this leaflet

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Foreigners Observe, Drink, and Relate

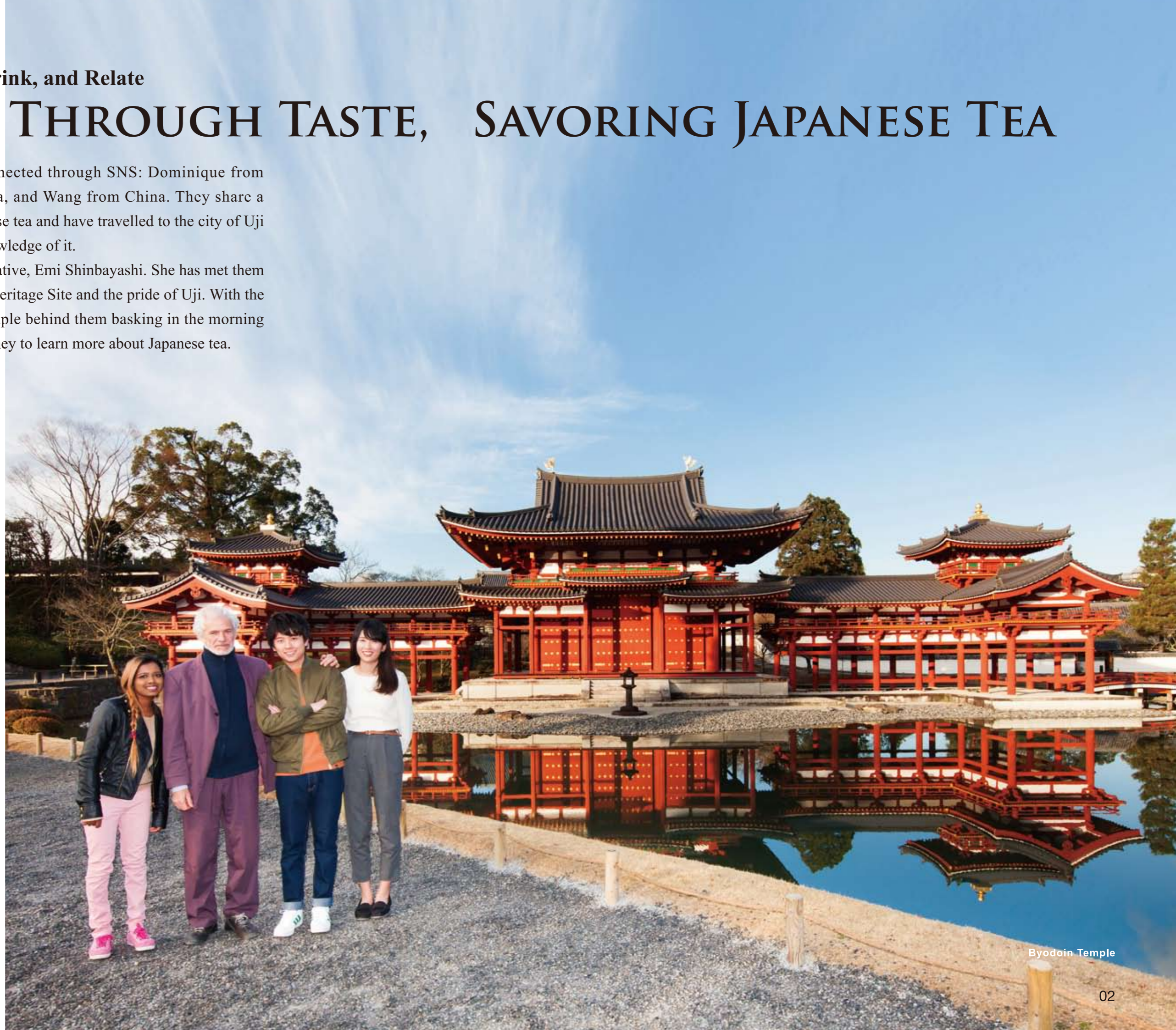
A TRAVEL THROUGH TASTE, SAVORING JAPANESE TEA

Meet three people who are connected through SNS: Dominique from France, Heshani from Sri Lanka, and Wang from China. They share a strong common interest in Japanese tea and have travelled to the city of Uji outside Kyoto to deepen their knowledge of it.

Acting as their guide is a Kyoto native, Emi Shinbayashi. She has met them at the Byodoin Temple, a World Heritage Site and the pride of Uji. With the beautiful Phoenix Hall of the temple behind them basking in the morning sunlight, they set off on their journey to learn more about Japanese tea.

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Byodoin Temple



Uji Shrine



Ujigami Shrine



The group makes its way to the destination of the Famous Water Drawing Ceremony, Kosho-ji Temple, to hear about tea from one of its monks, Yusei Suga. “This temple has an extremely deep connection with tea. At the Uji Tea Festival every October, the *Chatsubo Kuchikiri no Gi* (tea canister seal-breaking) ritual is held, where tea made with water from the Water Drawing Ceremony is presented to ancient tea masters. Also, Buddhist memorial services for used tea whisks are performed at the *Chasen-Zuka*, the tea whisk mound, which is located in front of the temple’s Mountain Gate. “Everyone is so respectful.” (Dominique) “This is a beautiful temple where the buildings are in harmony with nature.” (Heshani)



Ujigami Shrine

The four have arrived the Ujigami Shrine, which is purported to have spring water that makes exquisite tasting tea. After worshipping at the shrine, they take a commemorative photograph in front of the main building, the oldest shrine building existing today. Gazing at the Kirihara Springs, one of the Seven Great Springs of Uji, Dominique remarks, “This is probably water from long ago.”

“Since ancient times, the shrine and the nearby Uji Shrine were collectively considered to be a single shrine. Every year an event that starts from the Uji Shrine is held called the “Famous Water Drawing Ceremony” to draw and transport water from the Uji River,” Shinbayashi explains.



“Returning Rabbit” of Uji Shrine

“Uji has inherited a deep belief in and respect for Japanese tea.” (Heshani)



Kosho-ji Temple



Tsuen Chaya

At the Tsuen Chaya, Shinbayashi explains, “This is the oldest teahouse in Uji, dating back over 850 years. There is a program in *kyogen*, one of Japan’s traditional performing arts, where a tea ceremony master from Tsuen appears.” They listen in surprise as Yusuke Tsuen, the 24th head of the Tsuen clan, brews *matcha* for them. Dominique, “We have green tea in France. It is a very popular brand of Japanese tea called ‘Fujiyama.’ But *matcha* certainly has a unique flavor all of its own,” obviously liking the tea very much, “The local conditions around Uji nurture the tea, while Uji’s clear, clean water give the tea its wonderful taste,” mentions Tsuen to everyone’s agreement.



“Genuine *matcha* tea is creamy without even a hint of bitterness.” (Wang)

“A tea garden appreciated by the shogun family in the Muromachi Period is still here” – based on this tip, the four arrive the Okunoyama Chaen, which boasts a 650-year history. Hearing that the tea gardens grow *tencha* leaves used to make the highest quality *matcha*, Heshani studies the leaves, “So these are the raw materials for *matcha*...” Chotaro Horii, the sixth generation owner of the Horii Shichimeien, which took over the Okunoyama Chaen, allows the visitors to experience using a stone mortar. Dominique, “It’s like grinding coffee beans. It produces a wonderful smell.”



Okunoyama Chaen





Inooka Tea Field



Omotesando Shopping Area Near Byodoin Temple



The Townscape of Yuyadani



The Townscape of Kamikoma

“There is an aftertaste left in your mouth after drinking *gyokuro*, the highest grade tea.” (Wang)

The visitors then arrive at a tea plantation in Kyotanabe City, which is famous for its production of high-class *gyokuro* green tea. Hiroshi Kobayashi, who belongs to the Kyotanabe Tea Industry Youth Group explain, “The burgeons of tea plants to be made into *gyokuro* are hand-picked one by one.” “It is an extremely laborious task,” everyone is amazed.

In Kobayashi’s *chashitsu*, two kinds of *gyokuro* picked at different times are served. Kobayashi is the only person in the Uji tea world who is both an appraiser of Japanese tea and tea master holding a 10th-degree rank in Tea Evaluation Techniques. Drinking the tea he made for them, Heshani remarks in surprise, “One has a deep, rich taste and the other is refreshingly silky. So different.” “It has a delicious taste, completely different from the tea I usually drink,” observes Shinbayashi. Everyone is impressed with the outstanding flavor.



The Townscape of Nakauji (“central Uji”)





“They look just like the tea plantations in my country! What a spectacular view!” (Heshani)

Learning that they can see tea plantations that could reach up to heaven, the four have arrived in Wazuka Town. Upon seeing the well maintained tea plantations covering the mountain slopes, Dominique blurts out loudly, “It’s so beautiful, isn’t it?” As they climb the path up the fields, they come across Mamoru Kubomi, a tea grower, who tells them about the Wazuka tea plantations. “About 40% of Uji-cha is produced in this district. All of the growers here work very hard so everyone can enjoy delicious tea. They must work in the very harsh natural environment, including the lack of rain in summer and the intense cold in winter.”

Tea Plantations at Wazuka-cho



Intensely interested in the neatly trimmed tea plants, Dominique asks Kubomi the reason. “They are trimmed to the same height so that no old leaves or foreign matter will remain mixed in with the tea harvested in May. We are very careful as foreign matter in the tea can ruin it. As we must use a machine for it in pairs, we can’t be quarreling like a husband and wife,” was the answer he received. “Why does the soil feel so fluffy?” Wang asks. Kubomi replies, “To make delicious tea, we spread fertilizer and stir it until it is mixed into the soil thoroughly so that the roots of the tea plants can easily absorb the nutrients. We are always looking around the tea fields to make good tea.” Convinced with the reply, Wang says, “I understand; thoughtful growing makes for good tea.”





“After learning of Soen’s effort,
sencha tastes even more delicious.”
(Dominique)



Birthplace of Nagatani Soen

Learning that the birthplace of Nagatani Soen, said to be the creator of *sencha*, which is widely enjoyed, is in the area, they head to the house. As Wang mutters to himself, “Wonder why Soen is called the creator of *sencha*?” Minoru Tanimura, who volunteered to guide them, replies, “It’s because he is the one who established the production process for *sencha* as we know it today. Adding the process of rubbing by hand while drying the steamed tea buds on this drying plate called “*hoiro*” vastly improved the taste of *sencha*. As Soen had no reservations about teaching this Uji-cha production method of “*aosei sencha seiho*” (steam processing green tea leaves), people flocked to his house from all over the country to learn it.”



* Nagatani Soen’s birthplace is open to the public on Saturdays and Sundays.



Manpuku-ji Temple



Tanimura adds, “There was another man named Baisao who was the founder of the *Sencha-do*, the school of tea ceremony. He was so deeply moved by the taste of Soen’s tea that he talked with him about tea all day long. Why don’t you go to the Manpuku-ji Temple, which is considered the sacred ground for *Sencha-do*?” They all decide to take up his suggestion.

At Manpuku-ji Temple, whose impressive main building was constructed in Ming China’s architectural style, Priest Takayuki Hirose leads them into the Yuseiken tea ceremony room of *Sencha-do*.





“Seems everything is condensed into this cup.” (Dominique)

In the Yuseiken, fascinated by a woman brewing *sencha* in a slow and elegant manner, Dominique remarks, “Very beautiful figure.” Shinbayashi tells them, “In *Sencha-do*, people used to exchange knowledge through tea.”

When finished drinking their tea, they all expressed their great satisfaction.

“Her minute, delicate movements were wonderful.” (Wang)

“Awesome flavor. I felt her respect for us.” (Heshani)

“I learned that the slow movements in making tea makes you enjoy it with a relaxed feeling.” (Dominique)



You can see their journey in the video clip, too.



A Walk through the 800-year History of Japanese Tea

For as long as some 800 years, the Yamashiro region of Kyoto — often referred to as Japan’s “tea room” — has been known to produce the finest tea. This region has also greatly influenced the development of the tea ceremony and other aspects of Japan’s renowned tea culture.

These pages provide stories of “A Walk through the 800-year History of Japanese Tea” certified as an example of Japan Heritage.

- | | |
|---|---|
| A A national important cultural landscape | F A prefectural landscape asset |
| B A prefectural scenic spot | G A town cultural asset |
| C A municipal tangible cultural asset | H A prefectural historic site |
| D An environmental preservation area of a prefectural cultural asset | I A prefectural cultural landscape |
| E Important cultural properties | J A national treasure |



The history of Uji-cha from its emergence in the Kamakura Period to Developed during the Kamakura Period under Uji-cha won fame as the finest tea in Japan.

Monument to Komano Ashikage En

Monument to the birthplace of Uji-cha

The monk Myoe transplanted tea trees cultivated in Togano-o to Uji. The villagers of Uji, however, were unsure of the proper spacing when planting the tea trees they were given. Legend has it that Myoe appeared and rode into the fields on horseback, telling the villagers to plant the trees in the hoof marks left by his horse. *Togayama no onoe no chanoki wakeue te atozo ohubeshi komano ashikage* ("The master gave us tea trees to grow on the ridge of Mount Togayama, and told us to plant the tea trees in the hoof marks made by his horse").

Location : 34 Gokashou Sanbanwari, Uji, Kyoto (Manpuku-ji Temple)
Phone : 0774-32-3900



Okunoyama Chaen A

The only tea plantation still in existence of the Seven Famous Tea Gardens of Uji recognized by shogun Ashikaga Yoshimitsu

In the fifteenth century, Uji Tea was highly acclaimed by the Ashikaga shogunate, and thus became the top tea in Japan. While the shoguns Ashikaga Yoshimitsu and Ashikaga Yoshimasa designated at the time what are known as the "Seven Famous Tea Gardens of Uji," today only Okunoyama Chaen remains.

Location : Uji, Kyoto
Phone : 0774-22-3141 (Uji Commerce & Sightseeing Section)



A tea plantation in the Shirakawa region A

The expanse of shade-grown tea fields that established Uji-cha brand

In the 16th century, in response to the requests from Sen no Rikyu and other tea ceremony masters, the Uji region made *macha* using the method called *ooshita* ("shade-growing") for cultivating *tencha*, less astringent tea leaves. In the tea fields of the Shirakawa region, one can still see expanses of shade-growing tea fields using reed screens made of natural reeds or silk cheesecloth. The region also cultivates *gyokuro* tea leaves.

Location : Shirakawa, Uji, Kyoto
Phone : 0774-22-3141 (Uji History & Community Planning Section)

The Uji River and Uji Bridge

A E (Ujibashi danpi: ruins of a stone monument)

One of Japan's three oldest bridges, which even appeared in The Tale of Genji

Before the Nara Period, this stretch of the Uji River served as a key junction point for water and land transportation. It thus served as the stage for numerous historical events. Uji Bridge, constructed in central Uji in 646, is listed as one of Japan's three oldest bridges along with Seta no Kara Bridge and Yamasaki Bridge. It

appeared in *Collection of Ancient and Modern Japanese Poetry* and *The Tale of Genji* and is known for the legend of Hashihime (The Princess Bridge) as depicted in Noh theater.

Location : Uji city center



Koshō-ji Temple, Mt. Buttoku A B C D

Renowned for its Uji-cha Festival, this is the first temple of the Soto sect of Zen Buddhism.

Koshō-ji, the first Soto sect temple, was founded in 1233 in Fukakusa in Kyoto's Fushimi area by Dogen, who had recently returned from a study mission in Song Dynasty China. The temple was eventually lost to time, but it was rebuilt in 1649 on the site of Asahi Chaen, one of the Seven Famous Tea Gardens of Uji. Kotosaka, the approach to the temple, is famous for its beautifully colored autumn leaves. In the Uji-cha Festival in October every year, two rituals are commemorated — *Chatsubo Kuchikiri no Gi* (the tea canister seal-breaking ceremony) and *Chatsubo Kuchikiri no Gi* (a Buddhist rite for used tea whisks) in front of the tea whisk mound on the premises.

Location : 27-1 Ujijamada, Uji, Kyoto
Phone : 0774-21-2040

its establishment in the early Edo Period the wing of the shogunate,

The Townscape of Nakauji A

A street lined with the distinctive mansions of tea producers and tea wholesalers

On Ujibashi Street, the town's main thoroughfare, which used to be lined with the mansions of major tea producers / dealers from the Sengoku Period, a lot of the buildings of tea wholesalers and tea farmers still impress visitors with its charming landscape.

Location : Uji, Kyoto



Asahi Pottery A

Great pottery made for the pleasures of tea drinking

Set up in the land of the Asahi Tea Garden, one of the Seven Famous Tea Gardens in the Muromachi Period, the renowned Asahi Pottery received guidance of Kobori Enshu, an architect and great master of the tea ceremony, and was granted permission to use the "Asahi" mark about 400 years ago. Their teapots, which undergo a complex manufacturing process with as many as 20 steps, are designed with much creativity and innovation to fully extract the flavor of the tea in the hope that people will enjoy tea. The ceramic art school established on the premises offers a one-day course on how to make your own tea bowl.

Location : 11 Ujijamada, Uji, Kyoto
Phone : 0774-23-2511



Looking ahead to the future of Asahi Pottery

Distinct spots called *kase*, which resemble the spots on the back of a fawn, are seen on the ceramics made more than 100 years ago exclusively with this region's clay. We want to create a new tea bowl suited to the present day while preserving our traditions. We invite you to take one in your hand and experience it yourself.

Tsuen Chaya A

Japan's oldest tearoom, located at the foot of Uji Bridge

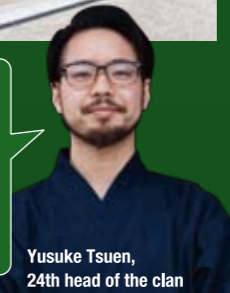
Japan's oldest tearoom, which was established in 1160 during the late Heian Period and even appeared in a traditional Kyogen play. The current shop, built in 1672, preserves the architectural style of a townhouse of the early Edo Period and was portrayed in *Miyako meisho zue* (a collection of pictures depicting famous places in Kyoto). Antique teapots, some hundreds of years old, are on display and a wooden figure of the first Tsuen, carved by the monk Ikkyu Zenji, is enshrined in the shop. Be sure to enjoy tea made by the 24th head of Tsuen clan.

Location : 1 Uji-Higashiuchi, Uji, Kyoto
Phone : 0774-21-2243



Experience this tearoom's passion for Uji-cha

Every tearoom in Uji takes pride in the Uji-cha it serves. All are invited to relax over a cup of tea. And whenever you make a cup of tea yourself, don't take the process too seriously; simply enjoy it any way you prefer.



Yusuke Tsuen, 24th head of the clan

The establishment of the Uji-cha brand as purveyors to shoguns

Tea was introduced to Japan in the early Heian Period from China's Tang Dynasty. During the Kamakura Period in the 13th century, the monk Myoe of Kosan-ji Temple in Togano-o taught Uji villagers how to cultivate tea. This started the village down the road to full-scale production of Uji-cha.

In the Muromachi Period in the 15th century, Uji-cha gained the attention of the Ashikaga shogun families, earning renown as the best tea in Japan. The shoguns and their deputies known as *kanrei* designated the seven special tea plantations in Uji as the Seven Famous Tea Gardens and had them produce the finest tea leaves. One of such gardens, Okunoyama Chaen, still produces tea leaves today.

The birth of matcha, an essential component of chano-yu culture

In the Sengoku Period in the 16th century, tea producers of the Uji region established the innovative cultivation method called *ooshita* (shade-growing) in response to the requests from Sen no Rikyu and other tea ceremony masters. They covered the tea plantation with shades of woven reeds grown in the Ogura Lake, which once lay midway between Uji and Kyoto. This technique for cultivating less astringent tea leaves, *tencha*, led to the creation of *matcha*, the vividly dark-green powdered tea with a flavor rich in *umami*, which is unique to Japan.

Uji-cha, which was nurtured under the patronage of the rulers of the time such as Oda Nobunaga, Toyotomi Hideyoshi, and the Tokugawa shogun families and accorded a special status among the tea-growing districts, became a product established as a brand.

In the central Uji ("Nakauji") area, a tea wholesale district was built including mansions of influential Uji tea makers (privileged tea producers/dealers in Uji) after it was designated as a territory of the shogunate during the Edo Period. The oldest tearoom in Japan, Tsuen Chaya, located at the foot of Uji Bridge, still relieves the tiredness of travelers today.

Chano-yu and Wabi-cha

During the Muromachi Period, the art of the tea ceremony known as *chano-yu* — the drinking of tea while enjoying delicacies and praising the ceremonial utensils — became widely popular among the warrior class, court nobles, and wealthy merchants. Their tea ceremonies used *matcha* from Uji exclusively. In the late 16th century, Sen no Rikyu developed *wabi-cha*, a style of tea ceremony that eliminated recreational factors from *chano-yu* in pursuit of a spiritual path.

From the early to late Edo Period

Unique Japanese production methods give birth to sencha and gyokuro teas.



Birthplace of Nagatani Soen F G

A rare traditional *hoiro* drying table, a device essential to Uji-cha production (*aosei sencha seiho*)

In 1738, Nagatani Soen, inspired by the *encha* method introduced by Ingen Zenji, invented the unique Uji-cha production method known as *aosei sencha seiho* in Yuyadani, Ujitawara Town. He steamed freshly picked tea leaves and hand-kneaded them over a *hoiro* drying table to dry the leaves. This process imbued *sencha* with excellent color, aroma, and flavor. In the birthplace of Soen, the father of Japanese *sencha*, a *hoiro* drying table has been preserved as it was during that era. Nearby, the Chasomyo Shrine was built in honor of Soen.

Location : Yuyadani, Ujitawara-cho, Tsuzuki-gun, Kyoto
Phone : 0774-88-6638 (Ujitawara Industry Promotion Department)

Enjoy the lingering aroma of the precursor to *sencha*.

After being long abandoned, this site was renovated in 2007 by enthusiastic locals who thought something should be done to preserve it for posterity. This place attracts tea dealers from across the country, and more recently visitors from outside Japan have been flocking here.

Minoru Tanimura,
President of Forum for
Planning Soen-san's Village in Yuyadani



A view of the tea fields, tea growers, and tea wholesalers of Yuyadani F (Part of the area)

A community formed by *sencha* growers and wholesalers

After *sencha* became very popular in the city of Edo during the mid-Edo Period, the tea related industry developed with increased demand. Though situated in a deep valley, this distinctive community was formed in Yuyadani where the homes of tea growers and tea wholesalers sit atop stone walls. Today, a wooden three-story tea production facility takes us back to the thriving days of yore.

Location : Yuyadani, Ujitawara-cho, Tsuzuki-gun, Kyoto



Takayuki Hirose,
Director,
the Most Holy
Governing Synod
of the Obaku Sect

There is a legend about the way of setting out tea trees remaining today.

Uji villagers first encountered difficulty when they did not know how to plant their tea trees. The monk Myoe entered the fields on horseback and told the villagers to plant the tea trees in the hoof prints left by his horse. A monument to this legend stands near the main gate.



Obaku-san Manpuku-ji Temple

E (daio houden and others) H (temple grounds)

Astonishing temple design that inherits the style of Ming Dynasty China

The head temple of Obaku sect, founded by Zen monk Ingen Zenji, who introduced the *encha* (tea preparation) method from Ming Dynasty China. Everything here from the styles of the buildings and Buddhist statues, rites and rituals to *shojin ryori* (Zen vegetarian cuisine), are in Chinese style, and the temple looks different from general Buddhist temples in Japan. In front of the San-mon triple gate, there is a stone tablet inscribed with the words of Tagami Kikusha, a haiku poet from the late Edo Period: "Sanmon wo izureba Nihon zo chatsumi uta" ("Upon leaving the main gate, I hear the tea pickers' song and am carried back to Japan").

Location : 34 Gokashou Sanbanwari, Uji, Kyoto
Phone : 0774-32-3900

Sencha tea from Uji's new landscape is the result of innovative production methods

During the early Edo Period in the mid-17th century, Ingen Zenji, the founder of Manpuku-ji Temple of the Obaku sect of Zen Buddhism, introduced the *encha* method, a process for brewing tea by pouring hot water on dried tea leaves. In 1738, Nagatani Soen invented *aosei sencha seiho* in the Yuyadani area of Ujitawara Town. Unique to Japan, this innovative tea production method required hand-kneading of steamed new shoots of tea over a hot *hoiro* drying table to dry the tea leaves. This gave rise to the excellent color, aroma, and flavor of *sencha*.

Once *sencha* became very popular in the Edo area, *sencha* growers and wholesalers started to form a community in Yuyadani, and in its neighborhood Gounokuchi, too, a key junction of water and overland transportation, streets lined with shops and houses of wholesalers of *sencha* were formed a new townscape. By the late 19th century, the new Uji-cha production method known as *aosei sencha seiho* spread throughout the country through the efforts of the tea producers of Ujitawara and Uji. This method eventually became the basic and mainstream *sencha* production method in wide use today.

Along with the booming popularity of *sencha*, tea plantations called *yamanari chaen* (tea plantations spread across a landscape of rolling hills) were formed on hilly land in the mountainous areas of Ujitawara Town and Wazuka Town, thus expanding the *sencha* production area.

The birth of *gyokuro*, the world's finest green tea

Uji's culture of innovation drove the pursuit of ever-higher quality teas. Through the combination of shade cultivation with the Uji-cha production method, *gyokuro* tea, with its characteristic sweet and rich flavors, came to be known as the world's finest green tea. In Inooka, a hilly area of the city of Kyotanabe near the Kizu River, one can enjoy viewing the characteristic landscape of *gyokuro* plantations that use the unique local topography effectively.



Yufune

Preserving the historical landscapes of traditional residences and tea factories

People in Yufune used to engage mostly in forestry, rice cultivation, or the tea industry. Here we can still see the landscape of the tea producing community as in those days with traditional farm residences and buildings of tea factories remaining.

Location : Yufune, Wazuka-cho, Soraku-gun, Kyoto

The remarkable *ocha tsubo dochu*, or "teapot procession"

In the Edo Period, when Uji-cha received the patronage of the Tokugawa shogunate, the *ocha tsubo dochu* ("teapot procession") institutionalized as an annual event to deliver the first tea from Uji to Edo for the shogun families. The Uji tea growers who produced and sold Uji-cha adopted a novel technique called *gougumi* by which they blended several kinds of tea leaves as a means of customizing their teas to suit the preferences of the tea masters.



Kontai-ji Temple on Mount Jubuzan

E (two-storied pagoda and others) **H** (temple grounds)

Kita-omine, a center of mountain worship since olden times

Kontai-ji Temple is located on the peak of Mount Jubuzan, the highest peak in the Minamiyamashiro region at 682 meters above sea level. This mountain was formed with gigantic, fantastically shaped rocks. As one of the Two Great Sacred Mountains along with Mount Omisan in the Yamato region, it was also called *Kita-omine* ("the north great mountain") and prospered as a sacred place of the mountain religion. Legend has it that En no Gyoja founded the temple at the end of 7th century and Emperor Shomu built a hall to guard the Heijokyo Palace quarters considered "unlucky" and made it a temple built by order of the Emperor. In the Harayama district you can see tea fields covering the sloping hillside at the foot of the mountain.

Location : Jubuzan, Harayama, Wazuka-cho, Soraku-gun, Kyoto



Junna Nakata,
Chief Priest of
Kontai-ji Temple

The Ocha Kuyo Festival upholds the tradition of expressing gratitude for tea.

In Wazuka, the land of tea, the commemorative festival known as the *Ocha Kuyo Matsuri* is held every September to express gratitude for tea, a blessing that has long been cherished by the people here. As a temple supported and nurtured by the people in this land, we wish to keep walking together with them.



Harayama tea field **D** **F**

The birthplace of tea cultivation in the Wazuka area

Harayama is a community with Mount Jubuzan (rising 682 meters above sea level) rising behind. It is said that during the Kamakura Period, this area became the first to cultivate tea in Wazuka thanks to monk Jishin, the second head monk of restored Kaijyusenji Temple, who brought the first tea seeds to this area. Cultivated land extends on rolling hills throughout the area, and tea factories can be seen in the community.

Location : Harayama, Wazuka-cho, Soraku-gun, Kyoto



Nagare Bridge and Hamacha

F (city of Yawata area) **F** (city of Jojo area)

Landscape of Hamacha fields of the *tencha* plantations extend along both banks of the Kizu River.

As this sandy soil is the most suitable for the cultivation of *tencha*, tea plantations extend along both banks of the Kizu River. The areas on either bank – the Yawata City (left) side and Jojo City (right) sides – of Nagare Bridge (currently, Kozuya Bridge), which is well known as a setting for samurai dramas, are both called "Kozuya," which used to form a community called Kozuya Village and work together on tea cultivation. They are linked by Nagare Bridge still now, maintaining a close relationship with each other.

Location : Kozuya Miyamae Kawabata, Yawata, Kyoto



Photo provided by Kaijyusenji Temple

Kaijyusenji Temple, Mt. Fudarakusan

E (Monjudo and others) **J** (five-story pagoda)

The historic temple associated with the monk Jishin, the man who introduced tea to Minamiyamashiro

Tea cultivation in Wazuka Town, the largest tea-producing region in the Minamiyamashiro area today, dates back to the Kamakura Period. According to legend, the high priest monk Jishin of Kaijyusenji Temple was given tea seeds by monk Myoe and started cultivation in a place known as "Harayama" at the foot of Mount Jubuzan. This ancient temple has a five-story pagoda designated as a national treasure and a number of important cultural properties including Monjudo and an 11-faced Kannon statue.

Location : Kamo-cho, Kizugawa, Kyoto
Phone : 0774-76-2256



Inooka tea field **F**

A stretch of the distinctive landscape of *gyokuro* plantations using the shade-growing method

The Inooka district in Kyotanabe City, located near the Kizu River, is a vertically designed hilly, pyramid-shaped area surrounded by paddy fields with rice straw for shade-growing, with shade-growing tea fields and bamboo groves used for composing shades for tea at its foot and tea farmers in the upper mountainside, where you can see the distinctive landscape of the *gyokuro* plantation.

Location : Inooka, Kyotanabe, Kyoto

The finest *gyokuro* brings joy through new flavors

The land here is very well suited to the production of *gyokuro* tea. Every year, we devote ourselves to producing tea of the highest quality. Try our fine quality *gyokuro*, and you will discover the true elegance, sweetness, and a new taste in this exceptional tea.



Hiroshi Kobayashi,
Kyotanabe Tea Industry Youth Group

A modern landscape from the Meiji Period

Uji-cha is established as a national brand that is popular even in markets abroad.



Kamikoma tea wholesale district

This tea wholesale district, which thrived as a result of the extensive water transportation system of the Kizu River, remains vibrant today.

The tea wholesale district emerged in the Kamikoma area thanks to its locational advantage as a transport node in the Kizu River water transportation system. The tea wholesalers constructed about 40 buildings from the end of the Edo Period through the Meiji, Taisho, and early Showa Periods. These structures still line the street, which has been dubbed "tea wholesalers street." In 2004, a monument to the Yamashiro tea business was built to commemorate the 120th anniversary of the founding of the Yamashiro Tea Business Union.

Location : Kamikoma, Yamashiro-cho, Kizugawa, Kyoto
Phone : 0774-73-8191 (Kizugawa Municipal Tourism Association)



Mamoru Kubomi
of Kubomi Seicha

The tea grows well here because the soil delights the tea trees.

Tea trees grow best in well-drained soil and thrive on sloping fields. People who tried Wazuka's tea are often surprised, saying, "It's smooth and so delicious!" This excellent flavor is cultivated by nature.

The tea fields of Ishitera, Shirasu, Erihara, and Kamatsuka

F I

Tea fields on rolling hills emerging right in front of the viewer present a spectacular vista

The tea fields of Ishitera and Erihara are located on both banks of the Wazuka River. They are hidden from the main road running along the valley floor, but as you travel upward through the community, the incredible and unimaginable landscape of tea plantations on rolling hills unfolds before your eyes. In Kamatsuka, you can see the unique landscape of tea fields spreading out right up to the summit of the steep mountain slope behind the community. Many tea growers have gathered at the foot of the mountain to form a community dotted with tea production factories.

Location : Wazuka-cho, Soraku-gun, Kyoto

The tea fields of Dosenbo, Takao, Tayama, and Imayama F I

The distinctive vertically ridged tea fields of Tayama and Takao

In the Minamiyamashiro region, exports of *sencha* increased from the end of Edo Period thanks to the benefits of the Kizu River water transportation system, which contributed to the growth of the region's tea fields. Dosenbo is a community reclaimed in the early Meiji Period on a plain sitting 500 meters up the mountain slope. The region has preserved its rustic landscape of rice paddies, which stand in contrast to the tea fields on the rolling hills. The Tayama and Takao regions maintain a distinct landscape typified by their vertically ridged tea fields that rise up the slopes. In Imayama, which was developed following the construction of the Takayama Dam in 1969, one can view the rare vista of an open-field tea plantation extending across flat land.

Location : Minamiyamashiro, Soraku-gun, Kyoto



The increasing mechanization of tea production

In the 20th century, production of tea leaves surged as a result of the expansion of the tea gardens and improved cultivation techniques. This led to increased mechanization of tea production processes, which had previously been done manually. Along with the growing automation of the tea mills that ground *tencha* into *matcha* and innovation in manufacturing of tea chests, the industry increasingly adopted collective tea gardens, shared tea-production facilities, and frost-resistance measures.

As exports have grown, tea fields have continued to spread throughout the Minamiyamashiro region.

When Japan opened its ports during the closing days of the Tokugawa shogunate, *sencha* became a major export along with raw silk. It was exported to the U.S.A. and other western markets from the Ports of Yokohama and Kobe, contributing to Japan's acquisition of foreign currency reserves. With exports of *sencha* surging at the beginning of the Meiji Period, tea fields were expanded into the mountainous areas of southern Kyoto. In the Dosenbo area of the village of Minamiyamashiro, settlements were formed at high altitudes, creating the distinctive landscape of tea fields on hillside slopes that contrast vividly with the rice paddies on the plain.

Tea leaves from various production areas were brought to Kamikoma in the city of Kizugawa, which was located at the important point of the Kizu River water transportation system, which flows to the Port of Kobe through the Kizu River, the Yodo River and Osaka Bay. As the tea wholesale district emerged, the region flourished and was dubbed "the Kobe of the East," or "the Kobe of the Day."

The distinctive landscape formed by tea fields rising to the heavens

At the dawn of the 20th century, demand for *sencha* from Uji grew among general Japanese households. To produce ever-larger tea harvests, the land was reclaimed on the rolling hills (*yamanari kaikon*), which expanded the tea fields not only on the mountainside around the tea growers' homes, but also further up to the slopes approaching the summit. The distinct vistas of the horizontally ridged tea fields stretching up to the heavens around the Ishitera, Erihara, and Kamatsuka areas of Wazuka-cho have a special appeal.

Also, due to the construction of the Takayama Dam in 1969, the Tayama and Takao areas of Minamiyamashiro village were chosen as places climatically suited for tea cultivation. In this area, to reduce frost damage, the tea fields are ridged vertically from the mountainside up to the summit. They appear as if they are flowing up to the heavens. It's a unique landscape!

Kumiyama Town



Former Residence of Yamada Family

A national tangible cultural asset

This was the residence of a village headman during the Edo Period who governed 13 Mimaki-go villages as the representative of fishermen around Ogura Lake. Its plot measuring 40 meters to east-west and 30 meters north-south, it was built on top of a stone wall, there to protect the area from water damage. The Nagaya Gate has a massive bearing like a samurai's residence, and the main building has a gabled, hipped roof. Still remaining is an elaborately-designed tatami room, with a transom above the sliding doors featuring wicker work and carp images and a fusuma with paintings of a flying dragon bearing inscriptions by Tansaku Tsurusawa, the third generation head of the *Kyogano Tsurusawa* school of painting.

Location : Higashi-Imoarai, Kumiyama-cho, Kuse-gun, Kyoto
Phone : 075-631-9980 (Kumiyama Town School Board)

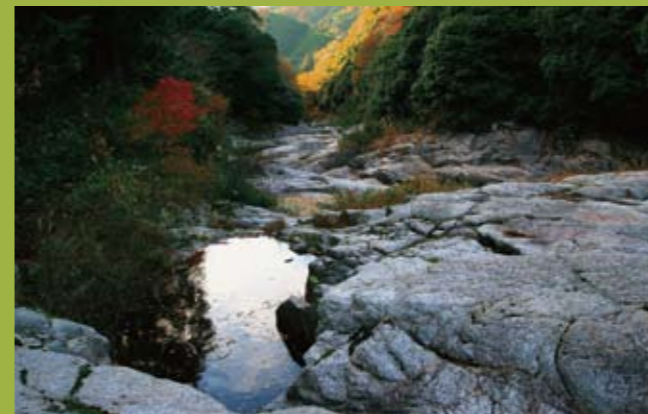
Cherry Trees on Maekawa Dike

Maekawa Dike is located in the former fishing village Higashi-Imoarai (Kumiyama-cho, Kuse-gun, Kyoto Prefecture), which is southeast of where Ogura Lake once stood. After the lake's land was reclaimed, over 300 Yoshino cherry trees were planted along the dike, which had been built on the drainage line used for reclamation. Today, when in full bloom, both banks of the dike are completely covered with beautiful cherry blossoms and the scenery was chosen as one of the "200 Selected Nature Sites of Kyoto."

Location : Higashi-Imoarai, Kumiyama-cho
Phone : 075-631-9964 (Industry Section, Kumiyama Town Office)



Kasagi Town



Potholes of Nunome River

In the vicinity of the confluence of the Nunome River flowing through the Mt. Kasagi and the Kizu River, several cylindrical potholes eroded by the river water can be seen. Potholes are created when whirlpools develop over depressions in the river bottom. Small stones fall into the depressions and are spun around by the whirlpool, chipping and shaving rocks deeply into holes. The riverbed in this area is made of extremely hard granite, and it is presumed that the potholes here took from several hundreds of thousands of years to several millions of years to form.

Location : Asukaji, Kasagi-cho, Soraku-gun, Kyoto
Phone : 0743-95-2301 (Kasagi Town Planning and Sightseeing Section)

Mt. Kasagi

Rising above the south bank of the Kizu River, Mt. Kasagi (elevation: 288m) has been known as a place for ascetic training and a mountain for worship. It is also famous for playing a part in Emperor Godaigo bringing down the Kamakura Shogunate, as depicted in the *Taiheiki* ("The Great Peace" historical epic). Many historical sites still remain, despite the fires caused by wars, and the mountain is a reminder of days of old. Around the summit of the mountain, on which the Kasagidera Temple with 1,300-year history is located, there are several strange stones and oddly-shaped rocks, presenting an exceptionally strange sight. It was designated as a National Site of Scenic Beauty, became a prefectural nature park in 1964, and has been chosen as one of the "100 Selected Japanese Cherry Blossom Sites" and "200 Selected Nature Sites of Kyoto."

Location : Kasagi-cho, Soraku-gun, Kyoto
Phone : 0743-95-2301 (Kasagi Town Planning and Sightseeing Section)



Nearby Sightseeing Spots

We introduce you to some of the sightseeing spots in the vicinity of the Japan Heritage Sites. There are a lot of great places to see in the Yamashiro Region of Kyoto Prefecture.

Ide Town



Mt. Mandoro (Omine) Observatory

Long ago, when residents burned the dead grass off of Mt. Omine as a way of offering prayers for rain, continuous rows of an uncountable number of lanterns lined the mountain, and the mountain became known as Mt. Mandoro, "Mountain of 10,000 Lanterns." At the observatory located on the summit (elevation of 300 meters), visitors can overlook a huge panoramic view featuring the Kizu River, stretching from the center of Kyoto to the direction of Nara. The night view is beautiful, and it is one of the off-the-beaten-paths for residents of Kyoto and Nara Prefectures.

Location : Koaza-Omine, Oaza-Taga, Ide-cho, Tsuzuki-gun, Kyoto
Phone : 0774-82-6168 (Ide Town Industry and Sightseeing Section)

Cherry Blossoms and Japanese Kerria of Tama River

The Tama River in the town of Ide is one of the six rivers in Japan all named Tama River. Approximately 500 cherry trees bloom on either side of its embankments, and it is one of the six most popular spots in Kyoto Prefecture to view cherry blossoms. In addition, it is also famous for its Japanese kerria bushes. It is said that the historical figure, Tachibana no Moroe, planted them on the embankments during the Tenpyo Period (729 to 749). Since then, it has been sung about in ancient songs. Every year, after the cherry blossom viewing season ends, about 5,000 Japanese kerria burst into bloom covering the entire embankments. It was chosen as one of the "100 Most Famous Waters of the Heisei Period" (Heisei being the current period, starting in 1989).

Location : Ide-cho, Tsuzuki-gun, Kyoto
Phone : 0774-82-6168 (Ide Town Industry and Sightseeing Section)



Seika Town



Shinden Shrine

Located in a hilly region to the north of the Yamada River, a tributary of the Kizu River, the locals affectionately called the shrine "Yamada no miya san (The shrine of Yamada)." The path approaching the shrine is lined with a thick growth of beech trees and evergreen oak, and this is probably why long ago it was named *Shokujin* Shrine (literally, the "Planted Tree Shrine"). It has been chosen as one of the 200 Selected Nature Sites of Kyoto. On the shrine grounds is a thirteen-story pagoda that is a designated Important Cultural Property. It is said that the tradition of dedicating a Noh musical drama to a shrine started here during the Kamakura Period. Since ancient times, parishioners of the shrine have maintained a deep relationship with the *okina* Noh play, forming a performing group called *okina-kou* and conducting Noh dance performances. They can be seen once every two years during the Niiname (Harvest) Festival in November.

Location : 3 Koaza-Ibuji, Oaza-Yamada, Seika-cho, Soraku-gun, Kyoto
Phone : 0774-72-1853

Keihanna Memorial Park

The guiding principle of the Keihanna Science City is "Harmony with Nature." This is the theme with which this expansive park of natural beauty in the undeveloped woodlands was opened in 1995. Its Shibafu Hiroba, a large open space with grass, reflects the natural characteristics and landscape of the Minamiyamashiro region. Here visitors can experience the original scenery of Japan. At the Suikei-en (Water Gardens), which incorporate traditional landscaping techniques of Kyoto, the changing of the color of the maple leaves in autumn can be observed. The area is filled with sights to enjoy through all four seasons.

Location : Seika-dai, Seika-cho, Soraku-gun, Kyoto
Phone : 0774-93-1200 (Keihanna Memorial Park Administration Office)
Admission (Suikei-en) : General admission: 200 yen, Junior high and elementary school students: 100 yen



Traditions and Festivals of Uji-cha Still Being Carried Out Today

Uji-cha Tea Festival, Held Every Year for Over 80 Years

Uji-cha Tea Festival (Entire banks of Uji River)

The only one of its kind in the world of tea, the Uji-cha Tea Festival has been held every year on the first Sunday in October since 1932. It takes place throughout the banks of the Uji River and lasts the entire day. The festival is a noteworthy event which involves expressions of gratitude to the three benefactors of the area: Yosai Zenji who first introduced tea to Japan from China, monk Myoe who opened the first tea gardens in Uji, and Sen no Rikyu, the founder of *sado* (tea ceremony). Dedications are made to memories of the people who rendered distinguished service to the tea world. Prayers are also offered for the continued prosperity of Uji-cha.

Uji Shrine (Uji City)

Enshrines the Main Guardian Deity Uji-no-waki-iratsuko-no-mikoto

The shusajin (main enshrined deity) is Uji-no-waki-iratsuko-no-mikoto, who is said to have killed himself to let his older step-brother Emperor Nintoku take the imperial throne. In the Uji-cha Tea Festival, the head priest of Uji Shrine performs the Famous Water Drawing Ceremony at the San-no-Ma of Uji Bridge. Its precincts include a stone tablet with a haiku poem engraved on it "*Kenjo no cha wo tsumu oi no chikara kana*" ("Pinching the tea presented by an effort of an old one"), written by Shushiki, a female haiku poet living in the middle of the Edo period.

Location : 1 Ujijamada, Uji, Kyoto
Phone : 0774-21-3041



Famous Water Drawing Ceremony [San-no-Ma, Uji Bridge]

It follows the tradition of the feudal lord Toyotomi Hideyoshi drawing water from the Uji River to start a tea ceremony. From the Uji Bridge (San-no-Ma), a bucket on a hemp rope is lowered to scoop up fresh water from the Uji River. The water is transferred to a bamboo water carrier, and participants wearing costumes of clothing thought to have been worn at that time form a procession and carry the water with great care to the Kosho-ji Temple on the right bank of the river. It is then used for brewing tea to be offered to the gods.



Chatsubo Kuchikiri no Gi [Tea canister seal-breaking ceremony held at the Main Hall of Kosho-ji Temple]

A tea canister containing new tea leaves, picked on the auspicious 88th night after the spring equinox, is sealed. Later it is offered to Buddha and its seal is ceremoniously broken. A stone mortar is used to produce *matcha* powders from the tea leaves, and then tea is brewed using clear water of Uji River drawn from the Famous Water Drawing Ceremony and offered to the ancestors of tea.



Chasen-zuka Kuyo [a Buddhist rite for used tea whiskes held at front of Main Gate, Kosho-ji Temple]

After the *Chatsubo Kuchikiri no Gi* seal-breaking ceremony, another Buddhist memorial service for used tea whiskes is held. This brings to the Uji-cha Tea Festival to a close.

This Is What's So Wonderful About Japanese Tea!

Tea can be classified into three varieties: green tea, oolong tea, and black tea. Japanese tea, which is a type of green tea, has evolved along its own independent path. As opposed to oolong tea and black tea which are naturally fermented (oxidized) immediately after the leaves are picked, Japanese tea is not fermented. In addition, Japanese tea is steamed, and not roasted, as is done with the leaves for Chinese tea. In this way, the unique flavor, astringent taste, and refreshing aroma can be savored in a well balanced manner.

Tencha / Matcha



The new tea leaf shoots are grown in a covered tea garden so they are not exposed to direct sunlight. Then they are steamed and allowed to dry without kneading. The leaves generate an abundant aroma and rich, mellow taste. *Matcha* is obtained by stone-grinding *tencha* to produce a powder.

Gyokuro



In the shaded tea gardens, fresh shoots are covered for 20 days or longer to nurture the growth of soft shoots with a deep green color. These shoots are then steamed, and then dried while being kneaded to produce the highest quality leaves for *gyokuro*.

Sencha



This is tea made using fresh shoots from an uncovered open-air tea garden, which are steamed and dried while being kneaded. Featuring a refreshing aroma and high-quality astringent taste, *sencha* is the tea enjoyed most by Japanese people.



Intrinsically Linked to the History of Tea, the Shrine is Said to be the Namesake of the Uji Area.

The name "Uji" originated with the main deity to which the shrine is dedicated. The Tea Festival that takes place here every year on October 1 is a religious event during which *sencha* is brewed using water from the Kirihara Springs inside the shrine, which is one of the "Seven Great Springs of Uji." Visitors here can enjoy an ancient festival and the home of Uji-cha which is full of natural abundance.

Yoshihisa Hanabusa, Head Priest, Uji Shrine

Ujikami Shrine (Uji City)

World Cultural Heritage Site (Ancient Kyoto Cultural Property)

The Ujikami Shrine was dedicated at the foot of Mt. Daikichi (or Mt. Buttoku) on the east bank of the Uji River. Its main building (a national treasure) is the oldest (latter Heian Period) example of shrine architecture in Japan. Registered as a World Cultural Heritage Site (Ancient Kyoto Cultural Property), the shrine and the adjacent Uji Shrine are collectively considered to be a single shrine. The natural springs that emerge within the precincts are called Kirihara Springs and are the only one of the "Seven Great Springs of Uji" existing today.

Location : 59 Ujijamada, Uji, Kyoto
Phone : 0774-21-4634



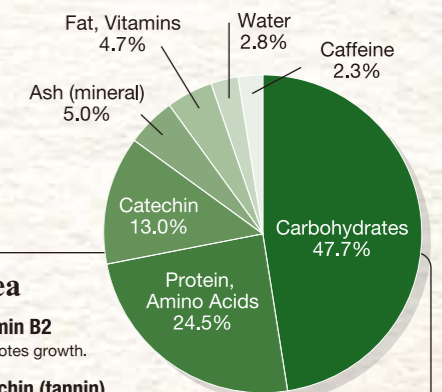
Kirihara Springs (one of the "Seven Great Springs of Uji")

During the Muromachi Period, "Seven Great Gardens of Uji" which symbolizes Uji-cha were built. Then, because water is so indispensable to tea, the "Seven Great Springs of Uji" were also created: the Kirihara Springs, Kumon Springs, Hokke Springs, Amida Springs, Momoyozuki Springs, Izumidono Springs, and Kojo Springs. Six of the seven springs have been lost. The Kirihara Springs are the only springs remaining today, and they still continue to produce fresh water with no end in sight.



It is Packed Full of Nutrients. Efficacy of Japanese Tea

Tea has been very useful as medicine since long ago. This is because it is packed full of nutrients that relieve physical fatigue and energize the body, reaching down to its innermost parts.



Nutrients Contained in Tea

- Protein, Amino Acids**
Umami components. Theanine stimulates the functioning of the cerebral nerves.
- Vitamin A (β-carotene)**
Moisturizes the skin and strengthens respirator and digestive organs.
- Vitamin C**
Alleviates fatigue and prevents colds.
- Vitamin E**
Prevents aging.
- Vitamin B1**
Converts sugar into energy.
- Vitamin B2**
Promotes growth.
- Catechin (tannin)**
Astringency components. Works to kill bacteria and regulate functioning of the intestines and is effective in preventing food poisoning and cancer and other lifestyle diseases.
- Caffeine**
Refreshes mood and is effective in producing a diuretic effect.
- Fluorine**
Prevents tooth decay.
- Flavonoids, Minerals (potassium, calcium, etc.)**
Flavonoids prevent bad breath, and minerals stimulate the metabolism.

Traditions and Festivals of Uji-cha Still Being Carried Out Today

Nagatani Soen's Innovative Techniques Still Used Today



Hand-Kneading Techniques for Producing Uji-cha

(Preservation Organization: Kyoto Prefectural Liaison Conference to Preserve Hand-Kneading Techniques for Producing Uji-cha)
* A prefectural intangible folk and cultural property

Tea production methods using hand-kneading were invented in 1738 by Nagatani Soen, who was a tea planter in Ujitaawara. They were developed as they proved to result in superior color, aroma, and flavor compared to that of conventional tea and spread throughout the country. The Uji-cha Production Methods and Techniques Preservation Society took over the task of protecting these valuable techniques as Uji City's intangible culture properties. In 2001, the Kyoto Prefectural Liaison Conference to Preserve Hand-Kneading Techniques for Producing Uji-cha was formed, and activities to inherit and preserve the Hand-Kneading Tea Production Techniques for Uji-cha rose to higher levels. These activities were recognized by the Kyoto Prefectural Board of Education and the Hand-Kneading Techniques for Producing Uji-cha were designated as a Kyoto Prefectural intangible folk and cultural property in 2009.

Processes

1 Steaming

Freshly-picked tea shoots are spread out on a bamboo steamer where they are thoroughly and uniformly steamed. Then, the mist of the steam is removed as the steamed shoots are cooled using hand fans.

2 Drying and Draining [approx. 25 min.]



A worker grabs an armful of steamed leaves weighting about three kilograms and brings them over top of a *hoiro* drying table. *Hoiro* is topped with a board called *jiotan*. Next, over and over again he raises them up while making sure they have no contact with the *jiotan* surface, and then carefully drops them from a height of 30cm to 40cm, as he continues shaking them. The work is conducted quickly so that the leaves are kept separate and do not pile up on each other.

3 Rolling (rotating) [approx. 1 hr. 30 min.]



The leaves are first lightly rolled over and over on the top of the whole surface of *jiotan*. As they dry, the worker exerts more pressure on them, and then for about the last 20 minutes, he rolls them with particular force, making sure that even force is applied to them. If proper attention is not paid to the surface drying during this process, the leaves do not form into the desired long, thin, and round shape. It is a step that requires great care.

4 Lump Loosening [approx. 5 min.]

This step loosens up any lumps made during the rolling step. Once the final strong rolling is completed, the worker decreases the pressure, and then quickly moves his hands from side to side, further eliminating lumps.

5 Untangling [approx. 10 min.]

The leaves are taken away from the *jiotan* and cooled, evening out moisture content. In the interim, any small tangles or lumps that remain are delicately worked out. Moisture content is reduced to about 50% of when the process started. The surface of the *jiotan* is carefully wiped clean of any dirt that has accumulated there.

6 Aligning (secondary rolling, *momikiri*) [approx. 30 min.]

Two types of kneading are performed alternatively, *momikiri* (kneading and draining) and *katatamakuri* (one-handed rolling). This latter is done while exerting sufficient force, with a single stroke of a rolling movement done over seven times. The leaves have now been formed into long thin rolls and they must be carefully aligned.

7 Pressing (*aisei*) [approx. 20 min.]



This step is performed in order to improve the shape, aroma, and flavor of the tea. While paying attention to the heat and surface drying of the leaves, both hands are used to knead sideways back and forth while lightly raising them into the air. To give the leaves more roundness, at first this is done lightly, and more force is applied as the leaves dry.

8 Rolling (*kamachi, finishing*) [approx. 50 min.]



This is a finishing process that is used only with the Uji-cha production method. While using both hands to align the leaves, they are rolled up and down on a wooden board. This shapes them into thin, round rolls to improve the complexion and aroma of the tea.

This is the finishing step where the greatest care must taken as the shape of the rolls of leaves must be properly aligned.

9 Drying [approx. 40 min.]

The fully-kneaded leaves are spread thinly on the *jiotan* to dry and rolled from time to time.

10 Final Finishing

Each roll of leaves created with this advanced hand-kneading production method turns out long and thin, with a glossy deep green color.

Total time required: approx. 4 hours (excluding drying)

Once these multiple steps are completed, a three kilograms armful of raw tea leaves is reduced to 600 grams.



A critical point in kneading the leaves is how they are properly shaped. The leaves are kneaded side to side, up and down, each time in precisely the same direction. Doing so, turns each roll into a needle-like shape, thin and perfectly straight. Today almost all tea production is done by machine and the hand-kneading production method is usually only performed for tea evaluation competitions and exhibitions. But the production is not fully automated. After finishing one process, the judgement to proceed to the next process can only be made by the sense and intuition of a human being. The sense of judgment and perception acquired through hand-kneading has taken on a great importance.

Pay Attention to the Water Temperature! Learn the Art of Brewing Delicious Tea



Easily brew great tasting tea right in your own home.

Matcha



Put two scoopsfuls (approx. 1.7g) of *matcha* leaves into a tea bowl.

Pour hot water, which has been heated to around 80°C, into the bowl so it is about one-third full. While supporting the bowl with your non-dominant hand, use the index finger, middle finger and thumb of your dominant hand to grasp the tea whisk.

Shake your wrist forward and backward to slowly stir the *matcha*, so the tea at the bottom of the bowl mixes with the water. As you finish stirring, angle the whisk so it aligns with the surface of the tea and then slowly take it away.

The brewing is finished when a delicate cream-like froth forms on the surface of the *matcha*.

Gyokuro



Cool hot water to between 60 to 70°C (a mug or something similar can be used), pour it into a small teapot and then pour that into the teacup. The water should cool to between 40 to 60°C.

Place two heaping scoopsfuls of the tea leaves into the teapot. As a guide, 10g will serve three people, while 5g would be for one person.

Now pour the cooled water in the teacup into the teapot. Without closing the lid, keep your eye on the movement of the tea leaves. As the tea absorbs the water, it changes to a pale green color. In about one to two minutes after the color changes, the *gyokuro* is about ready to be served.

Pour the tea in the teapot into the teacup while turning it around so that the tea has a uniform density. For the second infusion, raise the temperature of the hot water, but reduce the steeping time. You can still enjoy the flavor even for the third infusion.

Sencha



Fill three teacups with the water you have boiled, and then allow the water to cool to between 70 to 80°C (For 3 people). If you wish to cool the water even more, use a mug or something similar as was explained with *gyokuro* to cool it.

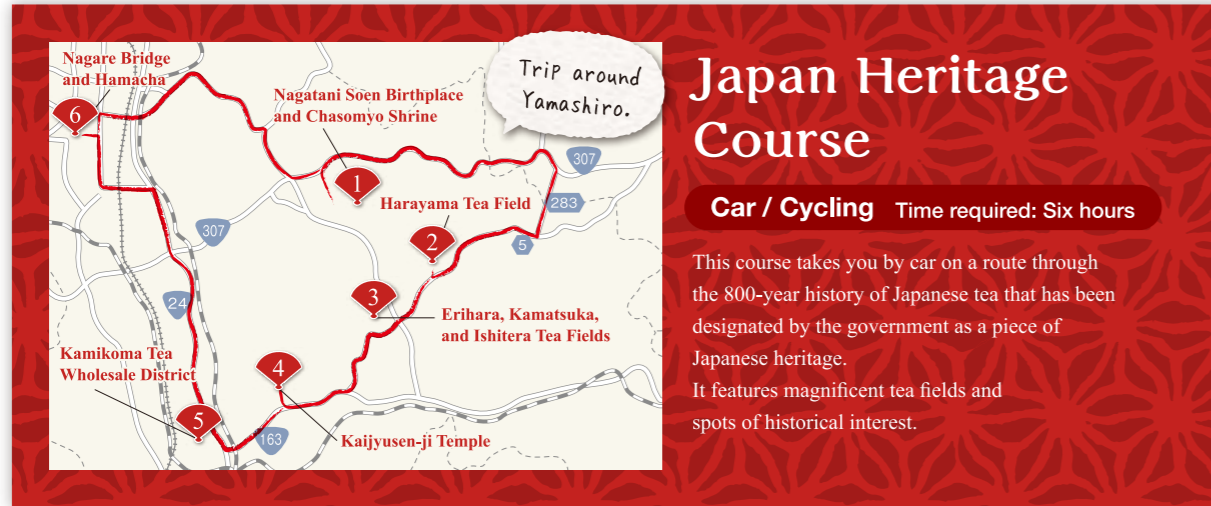
Put two heaping scoopsfuls of tea leaves into the teapot. The two scoopsfuls should equate to 10g and will serve three people, while 5g would be for one person.

Pour the cooled water in the teacups into the teapot, cover it, and let it steep for about 45 seconds to one minute. When the leaves turn a yellowish-green color, the *sencha* is ready to be served.

Pour the tea into the teacups while turning the teapot so that the tea has a uniform density. Be sure to pour it to the very last drop. For the second and subsequent infusions, raise the temperature of the water, but shorten the steeping time, and be sure to drain completely the teapot.

Important Points

- The lower the temperature of the hot water, the less astringent or bitter the taste of the tea will be. This also increases the amount of *umami* components (amino acids).
- Each person likes to use a different amount of tea leaves. We encourage you to experiment to find the amount that is just right for you.
- Allowing the boiled water to sit in a kettle for about 3 to 5 minutes will remove any odor of chlorine.



Japan Heritage Course

Car / Cycling Time required: Six hours

This course takes you by car on a route through the 800-year history of Japanese tea that has been designated by the government as a piece of Japanese heritage. It features magnificent tea fields and spots of historical interest.

Uji City Center

In addition to historical places such as Byodo-in Temple and Ujikami Shrine (both World Heritage Sites) one can find many restaurants and cafes offering Uji tea-related drinks and treats. Park your car and take a stroll around the area.

Nogatani Soen Birthplace and Chasomyo Shrine



The place where Nagatani Soen was born is a well-known building in Ujitawara, the birthplace of Japanese green tea. The neighboring Chasomyo Shrine is dedicated to his achievements. People involved in the tea industry come to pay their respects from all over Japan.

Erihara, Kamatsuka, Shirasu, and Ishitera Tea Fields



Wazuka's best-known tea fields along with Harayama. Their sloped design makes them look as if they lead to the heavens. They have been designated as a cultural landscape by Kyoto prefecture.

Harayama Tea Field



A tea plantation and a village surrounded by mountains. A sight to behold! Wazuka Town, where this Harayama tea field is located, produces the most tea in Kyoto prefecture.

Kaijusenji Temple



The temple's quiet grounds feature many attractions, such as a five-story pagoda (a designated national treasure), as well as the Monjudo Hall and Buddhist statues (both designated cultural assets).

Kamikoma Tea Wholesale District

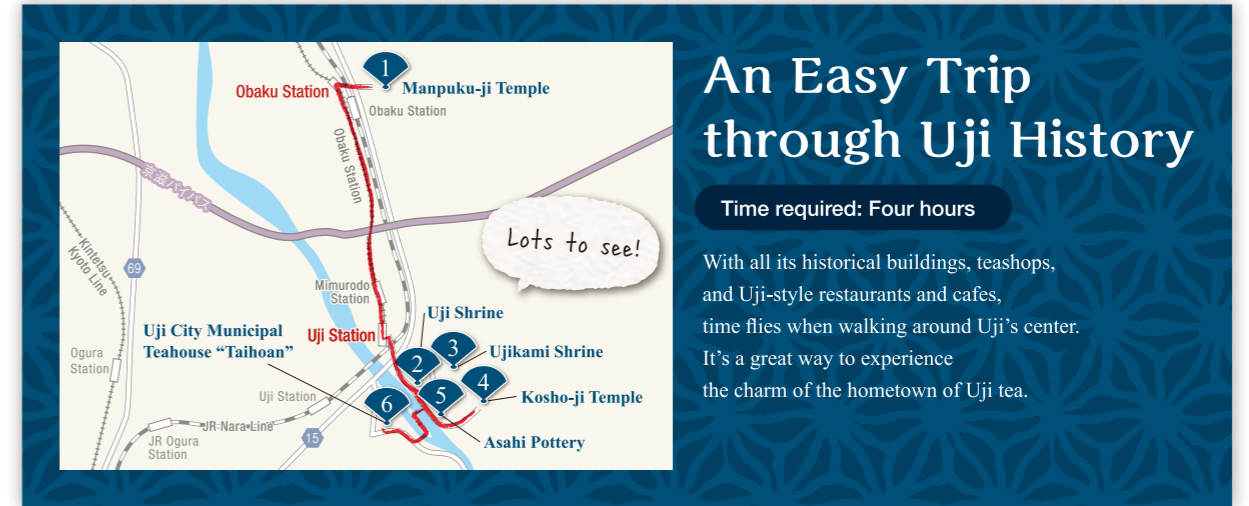


A major tea distribution hub from the end of the Edo Period through the Meiji Period. Today there are around forty tea wholesalers lining its quiet old-fashioned streets.

Nagare Bridge and Hamacha



Nagare Bridge is famous as a filming site for period dramas. On both sides one finds *hamacha* grown in *oishita* (shade-grown) tea fields.



An Easy Trip through Uji History

Time required: Four hours

With all its historical buildings, teashops, and Uji-style restaurants and cafes, time flies when walking around Uji's center. It's a great way to experience the charm of the hometown of Uji tea.

Manpuku-ji Temple [Keihan Obaku Station]



This temple's buildings are different from most others in Japan, having been built in a Chinese Ming-period style.

Uji Shrine [10 Minute Walk from Keihan Uji Station]



Enshrines the "Mikaeri Rabbit," a deity's servant that is said to lead people on the correct path.



Daruma fortunes

Koshi-ji Temple



The path to the temple (called *kotosaka*) is a hidden area great for seeing fall foliage. It's been enjoyed for ages as one of Uji's twelve scenic spots.

Ujikami Shrine



Come see Japan's oldest main shrine building, and be sure to check out the famous Kirihara Springs.



Rabbit fortune

Asahi Pottery



A pottery class is held daily at the Asahi Yaki Sakutokan, which is next to an ascending kiln. Why not make your own piece?

Uji City Municipal Teahouse "Taihoan"



An authentic teahouse made to promote and spread Uji tea. Beginners can enjoy making and serving tea in a relaxed atmosphere.



Wazuka Town Tea Fields Course

Cycling Time required: Three hours

Wazuka produces the most tea in Kyoto prefecture. On this course, you can enjoy its tea fields on a bicycle. Wazuka's beautiful scenery is like medicine for the mind and body.

From JR Kamo Station, take the bus to Wazuka Yama-no-ie.



Wazuka-cha Cafe
Rest at Wazuka-cha Cafe, rent a bike, and you're off!

Miroku Stone Buddha

A stone buddha statue said to be from the Kamakura Period. It's carved into a formidable rock surface.



Erihara Tea Fields



Ishitera Tea Fields

Slowly pedal through to enjoy the magnificent scenery.



Tenku Cafe

Relax and enjoy some tea while gazing out over Wazuka Town. Please stop first at Wazuka-cha Cafe, located at the base of the hill, to tell them that you'd like to go there.



Return to the Wazuka Yama-no-ie bus stop, and go to JR Kamo Station.



Tea Fields along the Kizu River

Walking Time required: Six hours

Enjoy the diverse scenery along the shimmering Kizu River. The Tayama tea fields come into view, a comforting glimpse into old times.

New tea season! Refreshing green fields await along the riverside

JR Kasagi Station



Giant's Kettles

Giant's kettles are potholes formed in rocks by water. Here you can see many of these mysterious creations of nature.

Walk



Koishidani Shrine and Koji Bridge

There was once a princess who yearned for Emperor Go-Daigo. Not wanting anyone else to suffer as much as herself, she committed suicide and became a guardian deity. This deity is fondly called *Koishidani-san* by locals. It is said that by crossing Koji Bridge on the way to the shrine, your wishes will be granted.

You might discover something new!



Okawara Power Station

Built in 1919, this retro brick building was chosen as one of the 2000 best buildings in Japan.

Walk



Tayama Tea Fields

These stunning tea fields refresh the mind and body.



Mugen Gorge

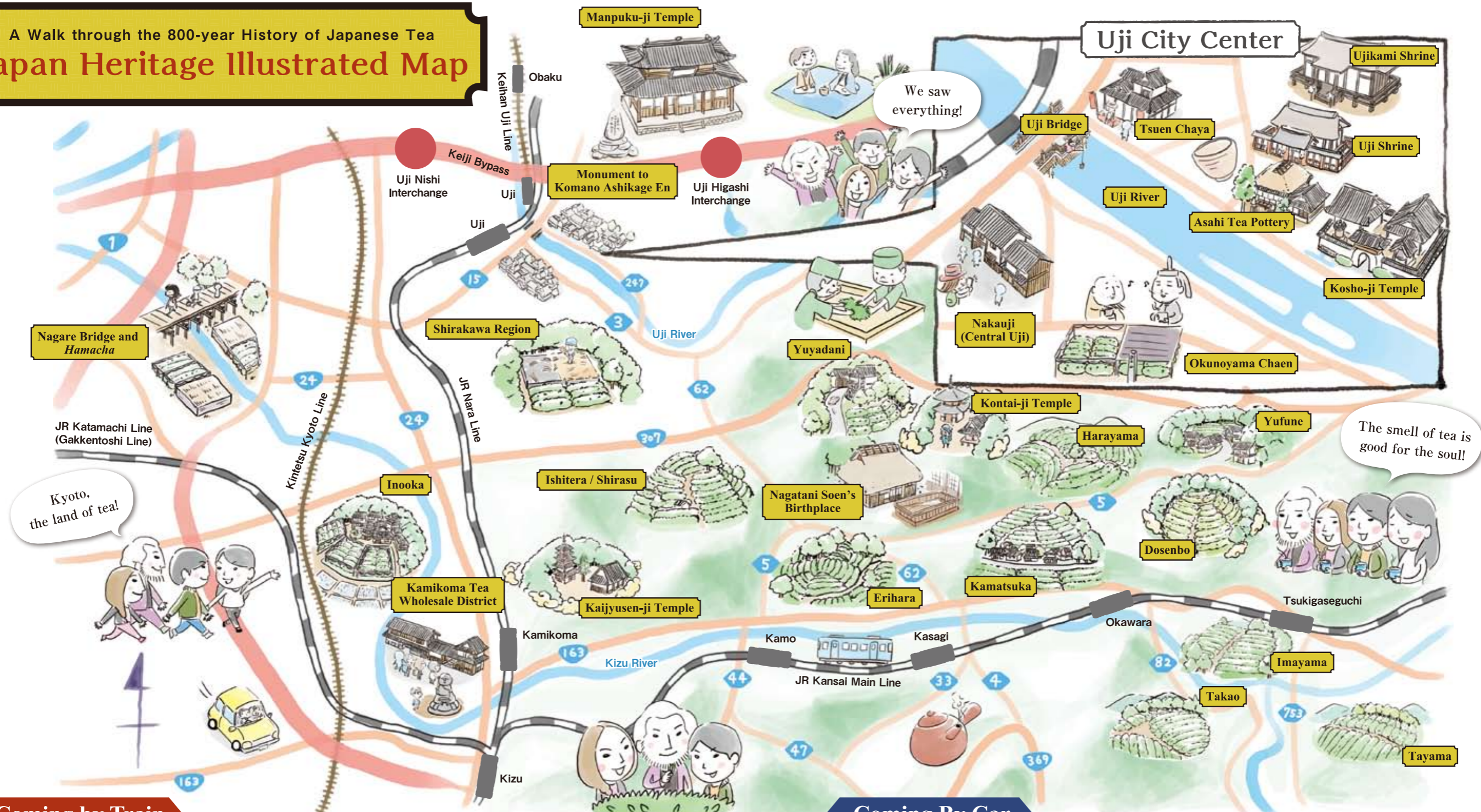
The Kizu River and Nabari River quietly flow together here. Come enjoy this scenic spot that is quiet and filled with greenery.

Walk

JR Tsukigaseguchi Station

A Walk through the 800-year History of Japanese Tea

Japan Heritage Illustrated Map



Coming by Train

Tokyo	Nozomi Shinkansen (Bullet Train): 2 hours and 15 minutes		
Osaka	JR Kyoto Line Special Rapid Service: 30 minutes		
Osaka International Airport	Airport Limousine (Bus): 1 hour	Kyoto	JR Nara Line Rapid Service: 17 minutes
Kansai International Airport	JR Haruka Train: 75 minutes		Uji
Kansai International Airport	Airport Limousine (Bus): 85 minutes		
Sanjo	Keihan Main Line Limited Express: 13 minutes	Chushojima	Keihan Uji Line Local Service: 15 minutes
Yodoyabashi	Keihan Main Line Limited Express: 40 minutes		Uji
Nara	JR Nara Line Rapid Service: 24 minutes		Uji

Coming By Car

From the Osaka Area			
Suita IC	Meishin Expressway	Oyamazaki JCT	Keiji Bypass
			Uji Nishi IC Exit
From the Nagoya Area			
Ritto IC	Meishin Expressway	Seta Higashi JCT	Keiji Bypass
			Uji Higashi IC Exit
Shigaraki IC	Shin-Meishin Expressway		
From the Nara Area			
Kizu IC	Keinawa Expressway	Joyo IC Exit	National Route 24 North
			Uji