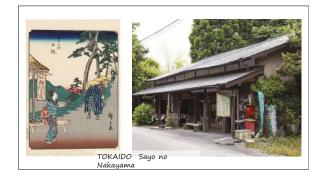


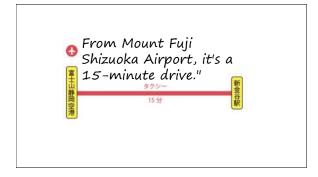


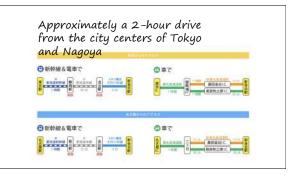
The Hourai Bridge (Hōraibashi) in Qiaawa











茶茶の道記れ

Our area is a place where you can learn about the history of the Tokaido and the sustainability of agriculture."

The area stretching from Shimada City to Kakegawa City along the O' River in the central-vestern part of Shizuka Prefecture is one of Japan's renowned tea-producing regions. It also preserves the tradition of the "Satogawa" farming method, recognized as World Agricultural Heritage. Additionally, it retains a rich history along the old Tokaido route. This region is truly unique.











茶茶の道読ん

product list

We hope everyone can enjoy such tea, so we have created products.

茶茶の道にな

<u>product list</u>

①The Sky Tea Garden Restaurant
②Premium Sencha Experience
Session"



茶	条の道	1 5 - A
1) Sky ⊺	^r ea Garden Restaurant, Estimated Time: 4 hou
1	Purpose	To learn about the tea-grass plantation method and enjoy a kaiseki meal prepared with seasonal ingredients.
2	Objective	MICE groups of 10 to 20 people
3	Capacity	Up to 30 people.
4	Price	Please inquire for details.

<u>schedul</u>

Refer to the attachmen

<u>Unique Points</u>

- Nearby Station: It's a 20-minute drive from JR Kakegawa Station.
- Tea harvesting is possible almost year-round.
- A short hike of about 30 minutes before meals leads to a mountain shrine visit.
- Enjoy magnificent views and indulge in kaiseki meals made with seasonal fresh ingredients and fruits.
- Experience hand-brewing and tasting of premium tea.

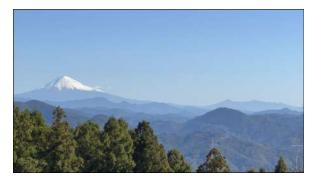


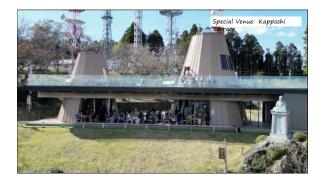


























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东	茶の道	₽.2.″ lyte
2	高級煎茶體	· 新蕾時間:3時間
1	Purpose	"Tes plantation and factory tours, premium senchs brewing experience, tea tasting, tea ceremonies, and other activities are available to understand the local green tea culture."
2	Objective	MICE
3	Capacity	Suitable for around 10 people.
4	Price	ASK

schedule

Refer to the attachmen

Unique Point

- You can choose from three areas and tea rooms (multiple selections allowed, arrangements possible):
- 2. Understanding the unique local tea culture (tea plantation visits, experiences).
- 3. Experience brewing and tasting award-winning premium green tea.
- 4. Enjoy tea drinking and cultural exchange.



- Geography: Kalegores has a wern direke, moderels validal, and a noncritance terrain, mailing i liked for test outhiston. Taking sharing of these conditions, "Kalegores (Cp has approximately 1.14 hectares of tes fields. Tes outhiston in Kalegores is said to have begun about 400 years ago." Features: Renomenant for Staemed Res. (Conditions) and the same is the same set for the terrain terrain producing delicious tes. Their directs have resulted in "deep-staemed test," which is now widely known throughout Jean. Tes produces in Kalegore enjoys in bit production directs of a the first house test of 24 times, shore-same test of the same set also constant test of the same set of 24 times, shore-same test first quality test in Jean.
- Troutisms when the set of the set
- Terming Method: the eastern part of Akagewa CIX, its is primarily cultivated using the unique traditional familing method called "Chagusaba familing." This method involves harvesting grasses such as reeds and rush around the tea fields (Chagusaba) and spreading them over the fields from autumn to winter. Tea produced using this method is highly praised for its excellent taste and aroma.
- SDGs: (Sustainable Development Goals) SDGs

<u>Awagatake</u> <u>Terrace</u>

May 30, 2019, a new summit resting called the "Awagatake World cultural Heritage Tea Grass Field form (commonly known as Kapposhi form)" was opened at an altitude of meters on the summit of Mount gatake. From this plattorm, visitors Agr neters on the summit of Mount take. From this platform, withors funire the beautiful landscape woren plantations cultivated using ornal agricultural methods at the for out Awagatake. They can also enjog of Mount Fuji, the airport, the Izu ula, Suruga Bay, and the Southern This summit resting area is a preciso where people can appreciate the of nature and the history of ture.



TOUBUN

"Fujibumi" refers to the residence of ito Bunshichi, the last head of the Wholesal estore in Nichibanka-juku. Bunshichi ito began operating a post office at his konee, Fujibumi, around the same time as the start of the Japanese, postal system in Kelji 4 (arliest post offices in Japan.



KAWAZAKAYA

In the 2nd year of the Bunka era (1805), Ota Sueshiga, the lord of Kakegawa Castle, built this historic building in the city's Kyorakuen. Later, it was relocated to Kakegawa Castle and transferred to Kakegawa Castle the first year of Heij (1868). The walls of the tokenowa alove are specialty of Kukegawa, and the pillars are made of the rare " utsuba" giant tree.





Honkawane Area

- Geography: Located in the mountainous area connecting the Akakama mountain range, tea fields are situated on steep slopes spanning the Oi River, in early spring, mist rises from the heated waters of the Oi River, covering the tea fields like a natural cold curtain. This softens the tea leaves, ultimately resulting in the cultivation of high-quality tea. Additionally, surrounded by mountains, although there is less sunight, this also helps to reduce the bitterness and astringency of the tea leaves.
 Characteristics: The main features of Kawane tea are its refreshing aroma and golden hue. The aroma is long-lasting and fresh, with a mild taste and no bitterness, providing a gentle mouthfeel.
 Production Method: Compared to warmer lowlands, mountainous areas
- Production Method: Compared to warmer lowlands, mountainous areas naturally have fewer pests and diseases. Therefore, fewer pesticides are used in these areas, resulting in lower pesticide residues and meeting export standards. Traditional light-steaming methods are also employed.

Chameikan

"The charming tones of the suikinkutsu and the red-haired carpet decorations in the tatami room create a rich Japanese atmosphere. You can experience the pleasure of brewing a delicious cup of tea in this space."



<u>Tea Farm</u> "Aitouen"

We have renovated an old traditional house into 'Kutourizato' where visitors are welcomed to taste our homemade Kawane tea. Here, you can lorget about time and enjoy lesurely moments in Kawane an organ stabut time and enjoy lesurely moments in Kawane A you can si to no the terrace of 'Kutourizato' and listen to the murmuring source of the disput steam train, and enjoy the chirping of birds while savoring are Mandrarited team.





• Shimada Area

- Geography: The main tea-producing areas in Shimada are divided into two regions. The first is the moluntainous area located on the left bank of the middle reactes of the OI River, where the morning and evening river mist shields the sunlight. As a result, the tea leaves here grow with a beautiful on the right back of the lower reaches of the OI River, where the tea leaves are bathed in abundant sunlight, resulting in rich flavors and deep watercolor. watercolor
- Gharacteristics: The river mist of the Qi River blocks the sunlight, giving Shimada ta its rich green color gad deep beautiful watercolor, which is its charm. This te is rich in orginal flavors gad has a rich taste. Moreover, upon tasting, you can teel the elegant and delicate aroma spreading out.
- upon tasting, you can feel the elegant and delicate aroma spreading out. In recent years, we have also started producing black tea, and have won many awards in Japanese black tea competitions. Production Method: We use original tea-making methods to match the characteristics of our vast tea fields and the transition from morning mist to deep fog.

<u>Fujinokuni Tea Capital</u> <u>Museum</u>

In this muscum, we have reconstructed the tes room and grarten built by the dainupge tes master Robori Ensku (1577-3-647) during the Edo princi. The tes noom, during the Edo princi. The tes noom, on existing drawings and documents, partially recreasing parts of the Takimoto-bo at the Iwashimiza. Reclaim: Baggarushiki. Ershu Binded the degance of the imperial court with the world of waka petry, creasing his unique "kini" tes "walt-her" interisted from Shucho, Takeno Shoko, Sen ne Rikya, and Faruta Orike. In this tes noom, gou can get up close to apprecime Ershurs



The branch of the Shimada City Museum, known as the "Former Sakurai Residence.

The Former Sakurai Residence, constructed in the 33rd year of the Meiji era (300). This traditional townhouse leatures a prominent townhouse leatures a prominent extends to the second floor. Covered with traditional tiles, showcasing the characteristic large roof of old houses. The first floor is built with traditional construction webbods, sturing and constructed in a delicate and serven kyoto sukashyama style, suitable for use as a tea room.



<u>Tea Farm limuraen</u>

In Kikugawa, Shimada City, Shizuoka Prefecture, located at the northern end of the Makinohara Plateau, there is a tea farm that has been in operation for over 150 years. Recently, we have started offering tasting services for black tea.











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