





From Mount Fuji Shizuoka Airport, it's a 15-minute drive."

新金谷駅

Approximately a 2-hour drive from the city centers of Tokyo and Nagoya

**茶の道**

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 Oi River in the central-western part of Shizuoka Prefecture is one of Japan's renowned tea-producing regions. It also preserves the tradition of the "Satoyama" farming method, recognized as a World Agricultural Heritage. Additionally, it retains a rich history along the old Tokaido route. This region is truly unique.

The 'tea-grass plantation method' is an agricultural technique that involves growing grass or bamboo leaves in tea fields to create a biodiverse environment. Tea produced using this method was recognized as a World Agricultural Heritage by the Food and Agriculture Organization of the United Nations in 2015."



When autumn arrives, this type of work comes to an end, and preparations for winter soil improvement begin. Since some areas are hilly, most of the weeding still needs to be done manually.



After the grass dries, it is spread again in the tea fields. SDGs (Sustainable Development Goals) are bringing attention to sustainable farming practices right now.

**茶の道**  
CHA NO MICHI LONG TRAIL

Tea grass can protect tea trees from cold weather and provide natural nutrients while serving as habitats for insects and grass flowers. This cultivation method not only produces delicious tea but also promotes biodiversity coexistence. You can also observe endangered flowers and insects in tea fields grown using this method. Tea produced in this way is gradually gaining attention and attracting more fans worldwide.

写真提供：奥平君

**茶の道**  
CHA NO MICHI LONG TRAIL

**茶の道**  
CHA NO MICHI LONG TRAIL

product list

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

**茶の道**  
CHA NO MICHI LONG TRAIL

product list

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



茶の道 ちのみち  
TEA ROAD

① Sky Tea Garden Restaurant, Estimated Time: 4 hours

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.

### schedule

Refer to the attachmen

### Unique Points

- 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.







Monitor Tour  
Video

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We look forward to welcoming everyone."

"Those who are interested, please inquire via email."



② "Premium Sencha Experience and Tea Gathering (Kakegawa Tea, Honkawane Tea, Shimada Tea)"

茶の道 チャノミチ

② 高級煎茶体験会, 所需時間: 3時間

1	Purpose	"Tea plantation and factory tours, premium sencha 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

1. 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.

## Kakegawa area.



- Geography: Kakegawa has a warm climate, moderate rainfall, and a mountainous terrain, making it ideal for tea cultivation. Taking advantage of these conditions, Kakegawa City has approximately 1,114 hectares of tea fields. Tea cultivation in Kakegawa is said to have begun about 400 years ago.
- Features: Renowned for steamed tea, local farmers and tea masters in Kakegawa have dedicated themselves to producing delicious tea. Their efforts have resulted in "deep-steamed tea," which is now widely known throughout Japan. Tea produced in Kakegawa enjoys a high reputation domestically, having won the prestigious "Production Area Award" at the most authoritative national tea evaluation competition for 10 consecutive years, a total of 24 times, showcasing the highest quality tea in Japan.
- Production Method: "Deep-steaming" is a tea-making method that involves steaming the tea leaves for a longer period than usual. By prolonging the steaming time, bitterness and astringency in the tea leaves are reduced while enhancing the aroma and flavor. The longer steaming time softens the tea leaves' structure, facilitating the extraction of more aroma and flavor components. Tea produced using the deep-steaming method typically has a smoother, less bitter taste. This tea-making method is mainly applied to Japanese green teas such as Sencha and Gyokuro, but some Taiwanese black teas also use this method.
- Farming Method: In the eastern part of Kakegawa City, tea is primarily cultivated using the unique traditional farming method called "Chagusaba farming." 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

## Awagatake Terrace

On May 30, 2019, a new summit resting area called the "Awagatake World Agricultural Heritage Tea Grass Field Platform (commonly known as Kapposhi Platform)" was opened at an altitude of 532 meters on the summit of Mount Awagatake. From this platform, visitors can admire the beautiful landscape woven by tea plantations cultivated using traditional agricultural methods at the foot of Mount Awagatake. They can also enjoy views of Mount Fuji, the airport, the Izu Peninsula, Suruga Bay, and the Southern Alps. This summit resting area is a precious place where people can appreciate the beauty of nature and the history of agriculture.



## TOUBUN

"Fujibumi" refers to the residence of Ito Bunshichi, the last head of the wholesale store in Nichibanka-juku. Bunshichi Ito began operating a post office at his home, Fujibumi, around the same time as the start of the Japanese postal system in Meiji 4 (1871). It is said to be one of the earliest post offices in Japan.



## KAWAZAKAYA

In the 2nd year of the Bunka era (1805), Ota Sushige, the lord of Kakegawa Castle, built this historic building in the city's Kyorakuen. Later, it was relocated to Kakegawa Castle and transferred to Kawazakaya in the first year of Meiji (1868). The walls of the tokonoma alcove are made of "kuzu" (arrowroot), a specialty of Kakegawa, and the pillars are made of the rare "utsubu" 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 sunlight, 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 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."



#### Tea Farm "Aitouen"

We have renovated an old traditional house into 'Kutourizato', where visitors are welcomed to taste our homemade Kawane tea. Here, you can forget about time and enjoy leisurely moments in Kawane. Starting from the summer of Reiwa 4, you can sit on the terrace of 'Kutourizato' and listen to the murmuring sound of the Oi River, greet the whistle of the passing SL steam train, and enjoy the chirping of birds while savoring our handcrafted teas."



#### 島田地区 (初倉・金谷)



#### • Shimada Area

- **Geography:** The main tea-producing areas in Shimada are divided into two regions. The first is the mountainous area located on the left bank of the middle reaches 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 watercolor, elegant aroma, and delicious flavor. The second area is located on the right bank of the lower reaches of the Oi River, where the tea leaves are bathed in abundant sunlight, resulting in rich flavors and deep watercolor.
- **Characteristics:** The river mist of the Oi River blocks the sunlight, giving Shimada tea its rich green color and deep beautiful watercolor, which is its charm. This tea is rich in original flavors and has a rich taste. Moreover, 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.

### Fujinokuni Tea Capital Museum

In this museum, we have reconstructed the tea room and garden built by the daimyo tea master Kobori Enshu (1579-1647) during the Edo period. The tea room, "Shomoku-no" is a restoration based on existing drawings and documents, partially recreating parts of the Takimoto-bo at the Iwadimizu Hachimangu Shrine in Kyoto and the Fushimi Bugyo-yashiki. Enshu blended the elegance of the imperial court with the world of waka poetry, creating his unique "kirei sabi" tea ceremony, based on the tradition of "wabi-cha" inherited from Shukoh, Takeno Shoho, Sen no Rikyu, and Furuta Oribe. In this tea room, you can get up close to appreciate Enshu's



### 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 (1900). This traditional townhouse features a prominent entrance hall leading to a roof that 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 methods, sturdy and durable, while the second floor is constructed in a delicate and serene Kyoto sukashiyama style, suitable for use as a tea room.



### Tea Farm Jimuraen

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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Video

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