

Howdy  
Green  
Tea!  
*Ocha-Konchiwa*



Agricultural Policy Division of  
Shizuoka City Government

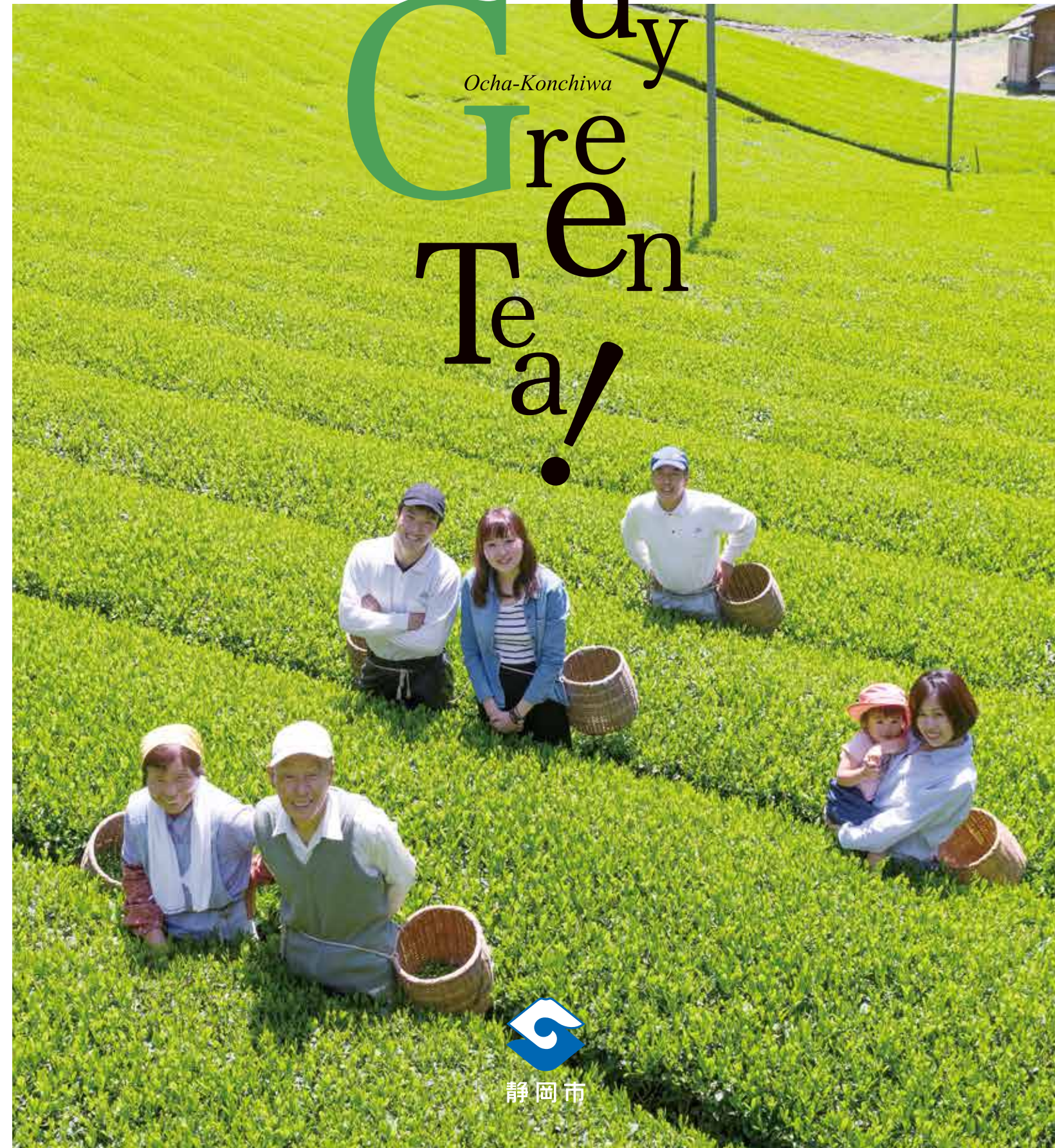
6-8 Asahi-cho, Shimizu-ku, Shizuoka

T E L +81-54-354-2089

F A X +81-54-354-2482

MAIL nougyouseisaku@city.shizuoka.lg.jp

W E B www.ochanomachi-shizuokashi.jp



Howdy  
Green  
Tea!  
*Ocha-Konchiwa*



静岡市



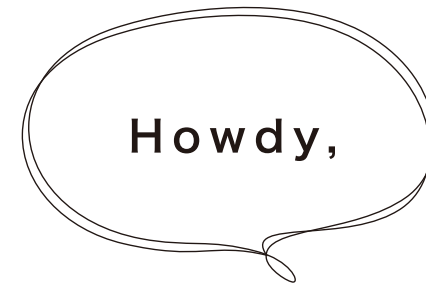


# A guide of authentic green tea experiences in Shizuoka City.

Believed to be the place where Shizuoka green tea originated, Shizuoka City is known as one of the biggest tea producers in Japan. It is also a green tea trading center where tea is brought from across the country and processed in a variety of ways. On top of that, it is the biggest tea consumer in the country.\* This guide gives answers to such questions as "Where can I drink authentic Shizuoka tea?" "Where can I try picking tea?" and "Where can I take my friends from outside the prefecture?" Shizuoka City, home to green tea, features many tea farms and traders where you can experience green tea in different ways and enjoy the scenery unique to tea production sites. Travel just a little bit away from the city center to discover the fascinating world of tea!

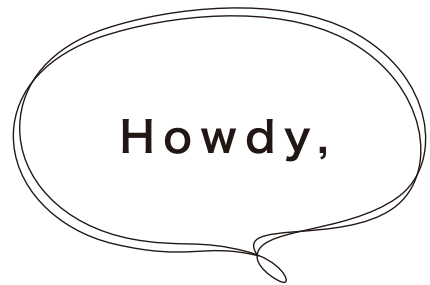
\*According to the household expenditure survey of Statistics Bureau, Ministry of Internal Affairs and Communications Japan, Shizuoka City was ranked number one in terms of green tea purchase in value and volume (average of 2014 to 2016) among prefectural capitals and government-designated cities.





# Tea traders!

Tea traders purchase and process tea grown by tea farmers with special care in a variety of ways to ship it out across the world. They not only distribute tea but promote “tea culture” to encourage people to enjoy green tea. Tea traders in Shizuoka City have long dealt with green tea from across the country in addition to locally grown varieties. Green tea masters concentrate in Shizuoka City. Visiting these experienced tea traders and their plants and tasting their tea, you may discover a new world of green tea.



# Tea farmers!

Shizuoka City stretches from the north to south and tea farmers are fully aware of the topographic and climatic characteristics of their land and grow tea in the way most suitable to them. The scenery of tea farms also differs with some on flat land and others on terraced fields on steep mountain slopes. When you visit them, you will surely have a good time relaxing and chatting with farmers while they may also talk about their own rules of tea production. They will offer you the tea they grow and a snack to go with it and you can try picking tea with local people or experience the way of living in the countryside.



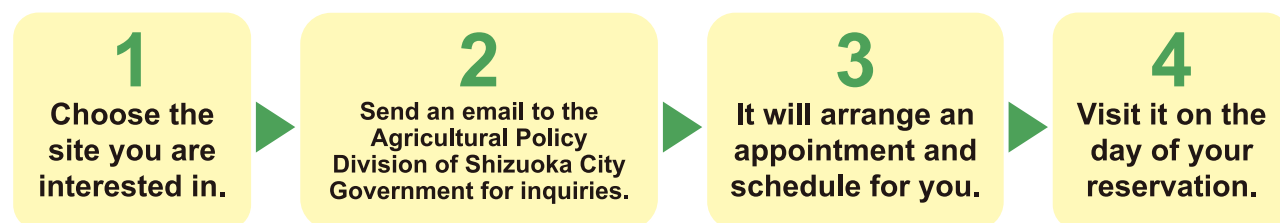


## List of Places to Visit



No.	Site Name	Type	Attractions	Available activities	Reservations	Page
1	Osawa Community Tea Promotion Association	Farmers	Farmers' garden café		Not required	P07
2	Clean Tea Matsuno Co.	Farmers	Farmers' communal plant tour		Required	P09
3	Ashikubo Yamabikokai	Farmers	Tour of birthplace of Shizuoka tea		Required	P11
4	Moriuchi Tea Farm	Farmers	Farmer's café		Required	P13
5	Marushiroen	Farmers	Tea processing tools and tea prepared in a mortar		Required	P15
6	Koganemidorichaen	Farmers	Golden tea farm		Required	P17
7	Sansuien	Farmers	Tea ceremony at farmer's home		Required	P19
8	Kikoen	Farmers	Tea picking in satoyama		Required	P21
9	Marusei Urushibata Seicha	Farmers	Tea picking with view of Mt. Fuji		Required	P23
10	Maruichi Mizuno Seicha	Farmers	Tea picking in traditional women's work outfits		Required	P25
11	Farmer's Inn Nukumorien Yururi	Farmers	Overnight stay at a farmer's inn		Required	P27
12	Houkouen	Farmers	Tea farm with sea of clouds and fascinating views		Required	P29
13	Seisyoyuen	Farmers	Hand-dyeing in green tea		Required	P31
14	GREEN ∞ CAFE	Farmers	Farmers' café		Required	P33
15	Okakae Chaen KANEBUN	Farmers	Tea room		Required	P35
16	Shizuoka Cha-no-Machi Concierge	Traders	Tour of tea traders		Required	P39
17	Oyaizu Seicha International Japanese Tea Co.,Ltd.	Traders	Green tea confectionery factory tour		Required	P43
18	Shizuoka City Taxi Council	Transportation	Tour of home to green tea		Required	P45

## How to arrange your visit when a reservation is required



※The sites may accept requests not included in the Guide. ※Inquire with the city government office about time required, fees and other details.







## Osawa Community Tea Promotion Association

Farmers



Drinking tea  
(All year around)



Eating sweets



Tea farm tour  
(All year around)



Picking tea



Tea plant tour  
(May)



Other activities  
(Contact required)



Contact person :

Mr.Uchino

Situated in a fog-shrouded mountainous area with beautiful tea farms spreading out around, this small Osawa community became famous for the farmers' cafés at their veranda-like porches which started in 2013. Visitors have tea and listen leisurely to the stories of elderly people and buy some fresh vegetables. It's also fun to stroll around the tea-farm community with a map in your hand. Some people repeatedly visit the community as if returning to their hometown.

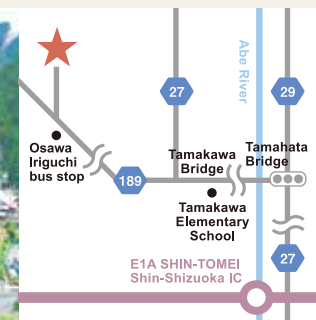


### Osawa farmers' garden cafés

Get a map distributed at the entrance of the Osawa community and visit the cafés of your choice. Pay 300 yen at each café that welcomes you with green tea they produce and a homemade seasonal snack that goes with it. This varies from traditional cooked food to sweets. If you gather the stamps of eight cafés and go to Mr. Uchino's house, he will give you some green tea as a gift.



※Visitors help themselves to tea and snacks.  
※Activities and menu differ for each café each day.



### Osawa Community Tea Promotion Association

Opening days :	2nd and 4th Sundays of each month all year round
Capacity :	1 to 200 persons
Reservation :	not required
Access :	40 min. by car from Shin-Shizuoka IC on E1A SHIN-TOMEI
Parking :	30 passenger cars
Languages :	Japanese only
Address :	276 Osawa, Aoi-ku, Shizuoka
Phone :	054-292-2656 (Uchino)
Email :	info@tsunagari-osawa.com
Website :	tsunagari-osawa.com

Send an email to the Agricultural Policy Division of Shizuoka City Government for inquiries.

[nougyouseisaku@city.shizuoka.lg.jp](mailto:nougyouseisaku@city.shizuoka.lg.jp)





Tea factory lined with modern processing machines



# Clean Tea Matsuno Co.

Farmers



Drinking tea  
(All year around)



Eating sweets



Tea farm tour  
(All year around)



Picking tea  
(May to Oct.)



Tea plant tour  
(All year around)



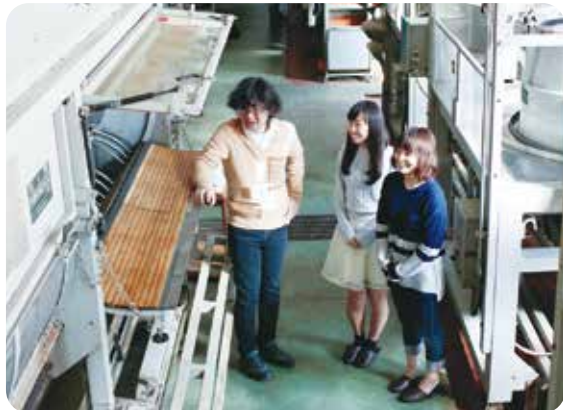
Other activities  
(Contact required)



Howdy!

Contact person :  
**Mr.Minowa**

This communal tea plant is shared by over 50 tea farmers in the Matsuno community located along the middle reaches of the Abe River. They produce deep-steamed vivid green tea from rather thick leaves. The spacious plant is lined with automated machines and accepts visitors individually or in groups. Mr. Minowa explains the processing process and diligently answers questions about tea.



## Tea picking experience

Even beginners including children can enjoy picking tea on the flat tea farms near the plant. You can try it even in light rain. Mr. Minowa advises visitors to carefully look at the leaves and pick the ones you want to put in your mouth. Visitors can eat tempura of tea leaves they pick on the site or take them home.



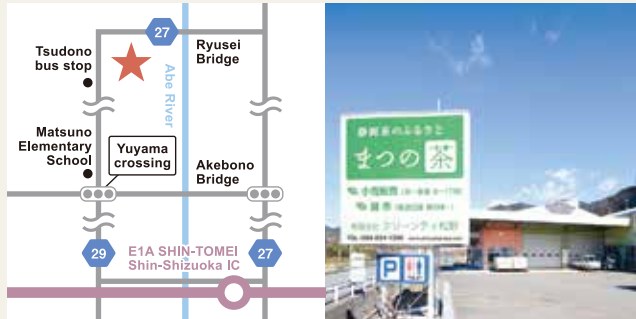
## Tea plant tour

The harvested fresh tea leaves are taken to the tea plant where visitors can observe an array of processing machines. You can also taste tea in different stages of production. Although they accept visitors all year round, it is recommended to visit from May to July when the first and second flush of tea leaves are harvested or when the Shuto bancha is produced in autumn around September to October.



### Clean Tea Matsuno Co.

Opening days :	All year around
Capacity :	1 to 80
Reservation :	Required (a day in advance)
Access :	15 min. by car from Shin-Shizuoka IC on E1A SHIN-TOMEI
Parking :	10 passenger cars and 3 large coaches
Languages :	Written materials available in Chinese, English and French
Address :	68 Tsudono, Aoi-ku, Shizuoka
Phone :	0120-135-009 (Minowa)
Email :	matsuno@shizuoka-tea.com
Website :	www.shizuoka-tea.com



Send an email to the Agricultural Policy Division of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)





# Ashikubo Yamabikokai

Farmers

- Drinking tea (July to Apr.)
- Eating sweets
- Tea farm tour (July to Apr.)
- Picking tea (April)
- Tea plant tour (July to Apr.)
- Other activities (Contact required)



Shizuoka tea originated in Ashikubo, which is known as a production site of premium sencha. The fresh green scenery of tea farms on the mountain slopes along the Ashikubo River is well worth a visit. The association members are tea farmers in the Kuchinagashima community. Mr. Takeda and other members calmly and carefully explain about green tea including its production methods and taste. When they have many visitors, local women may join them to host them.

## Tea-Brewing Experience

They teach an original way to brew tasty tea. Visitors use the tea set prepared for each to brew tea with water to make it sweet with a deep umami flavor, which is quite different from the tea you are familiar with. They may also advise you that you can cook tempura with the leaves after you enjoy tea!



## Satoyama walking

Visitors can discover the history of tea and enjoy the landscape in this walking event in early spring. Hilly tea farms with a superb view also offer scenes unique to a tea-producing community such as a chimney of tea plants. It's also fun to chat with local people while having a cup of tea.



Ashikubo Yamabikokai	
Opening days :	Saturdays and Sundays from July to April
Capacity :	1 to 40
Reservation :	Required (a day in advance)
Access :	20 min. by car from Shin-Shizuoka IC on E1A SHIN-TOMEI
Parking :	20 passenger cars and 2 large coaches
Languages :	Japanese only
Address :	3620 Ashikubo-Okugumi, Aoi-ku, Shizuoka
Phone :	054-296-3637 (Takeda)
Email :	miwaeino@shizuoka.ja-shizuoka.or.jp
Website :	-

Send an email to the Agricultural Policy Division of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)



It's a fun time.  
Enjoy tea at this farmer's  
house.



## Moriuchi Tea Farm

Farmers



Drinking tea  
(All year around)



Eating sweets



Tea farm tour  
(All year around)



Picking tea  
(Apr. to Sept.)



Tea plant tour  
(Jan. to Nov.)



Other activities  
(Contact required)



Howdy!

Contact persons :

Mr.&Ms.Moriuchi

Mr. and Ms. Moriuchi warmly welcome you to their 150-year-old traditional house. They produce a wide range of tea from green tea to fermented and black tea. As experienced tea instructors, they accommodate various requests that include tea farm tours and hand-kneading of tea leaves. They have over 200 visitors a year. Some are keen tea fans while others are more interested in their old traditional house. Visitors can also try picking tea with skilled workers in the first-flush harvesting season.



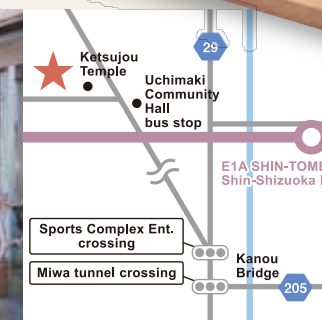
### Tasting various teas

Enjoy tasting different types of tea at the bar-counter-like table on the earthen floor. It will be fun to find your favorite one from over 10 varieties of tea processed in four or five different ways. Ms. Moriuchi teaches everything, even the processing method, saying "I have nothing to hide." Time flies by as you listen to her.



### Hand-kneading

Visitors can try hand-kneading frozen steamed tea leaves all year round. Mr. Moriuchi, who is a hand-kneading master, teaches how to knead tea leaves by hand in a special room in front of their old traditional house. If you spend a day to complete the entire process, you can take the tea home with you that day. You may taste different types of tea while waiting for the final drying.



### Moriuchi Tea Farm

Opening days :	All year round
Capacity :	1 to 20
Reservation :	Required (a day in advance)
Access :	15 min. by car from Shin-Shizuoka IC on E1A SHIN-TOMEI
Parking :	15 passenger cars and 2 large coaches (please inquire in advance.)
Languages :	Written materials available in English
Address :	705 Uchimaki, Aoi-ku, Shizuoka
Phone :	054-296-0120 (Moriuchi)
Email :	moriuchitea@nifty.com
Website :	www.moriuchitea.com

Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

nougouseisaku@city.shizuoka.lg.jp





Discover a new way of  
drinking tea.  
Tea prepared with a mortar.



# Marushiroen

Farmers



Drinking tea  
(All year around)



Eating sweets



Tea farm tour



Picking tea



Tea plant tour  
(All year around)



Other activities  
(Contact required)

Howdy!



Contact person :

Ms.Shiotsuka

Marushiro's tea plant is situated in Kagoue near Shizuoka Station and the city center. Mr. and Ms. Shiotsuka have processed tea grown at their farm in Uchimaki along the Abe River and distributed it mainly outside the prefecture for over 40 years. They hope that people will learn that tea is not limited to sencha and drink more tea in different ways. Visitors can have a close look at traditional tea processing tools which are rarely found today.



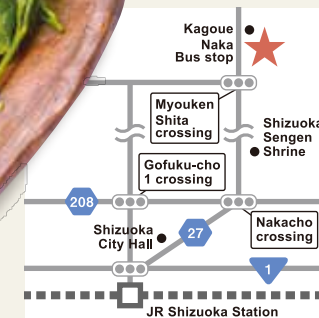
## Tea plant tour

Visitors can take a tour of their plant equipped with many traditional processing tools for finishing. They are rare and precious today. The factory is also equipped with large refrigerators for professional use to store tea leaves as well as an old iron pan for making pan-fried tea that survived a bombing attack in the Second World War.



## Preparing tea with a mortar

Ms. Shiotsuka shows how to prepare tea with a mortar, which is thick like matcha but tastes mellow. You grind wet sencha leaves to a pulp in the mortar, add lukewarm water and pour it through a strainer. She also teaches you ways to brew tea for different varieties of tea.



### Marushiroen

Opening days : All year round

Capacity : 1 to 12

Reservation : Required (3 days in advance)

Access : 10 min. by car from JR Shizuoka Station

Parking : 8 passenger cars

Languages : Japanese only

Address : 28-20 Kagoue, Aoi-ku, Shizuoka

Phone : 054-271-5321 (Shiotsuka)

Email : -

Website : -

Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)



Where am I?  
Golden tea farm  
on a hilltop



## Koganemidorichaen

Farmers



Drinking tea  
(All year around)



Eating sweets



Tea farm tour  
(All year around)



Picking tea  
(May to June)



Tea plant tour



Other activities  
(Contact required)



Howdy!

Contact person :

Mr.Sato

This tea farm features tea leaves that have turned golden due to a mutation. The color and tea production with a sense of fun attract visitors. Enjoy the visit as you like—just observe the farm, taste tea, or relax along the river. The friendly owner may be another reason people are attracted to this spot. They will do their best to accommodate different requests that include a farm tour or making black tea.



### Tea farm tour

A 30-minute-walk from the owner Sato's house takes you to the golden tea farm on a steep mountain slope. It is like a carpet of canola flowers in the first harvest season of the year. Many fans and photographers also come back to the farm to see the sunny yellow carpet under the blue sky. Visitors can pick tea in May and June. (Please inquire in advance.)



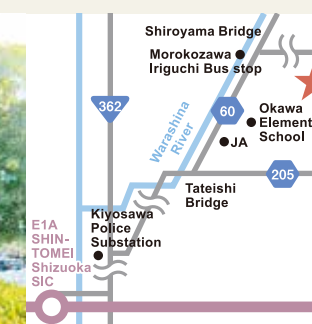
### Tasting different teas

Mr. Sato produces different types of fermented tea including oolong tea, white tea and black tea in addition to regular green tea. Time passes quickly as he recommends one type of tea after another while chatting, saying, "How about this if you like the taste of it?"



### Koganemidorichaen

Opening days :	All year round
Capacity :	1 to 10
Reservation :	Required (a day in advance)
Access :	40 min. by car from Shizuoka SIC on E1A SHIN-TOMEI
Parking :	5 passenger cars
Languages :	Japanese only
Address :	219 Morokozawa, Aoi-ku, Shizuoka
Phone :	054-291-2423 (Sato)
Email :	kogane-cha@pony.ocn.ne.jp
Website :	-



Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)





One of the oldest  
farmer's cafés  
with 30 years of history



# Sansuien

Farmers



Drinking tea  
( June to Apr. )



Eating sweets



Tea farm tour  
( June to Apr. )



Picking tea  
( June to Sept. )



Tea plant tour  
( June to Apr. )



Other activities  
( Contact required )



Howdy!

Contact person :  
**Mr.Uchino**

While producing quality green tea on his tea farm, Sansuien, in Tochizawa, Mr. Uchino has served tea in a formal fashion at his house since the 1980s to create fans of Tochizawa tea. A cup of tea at this traditional farmer's house or in their garden is something special. "I'll do anything to help, any time" says Mr. Uchino. It is also fun to listen to him explain about traditional customs and local history.



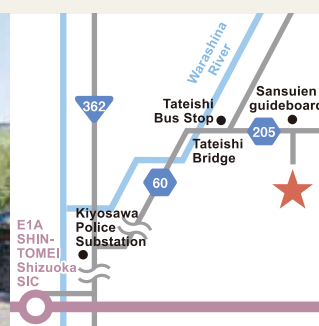
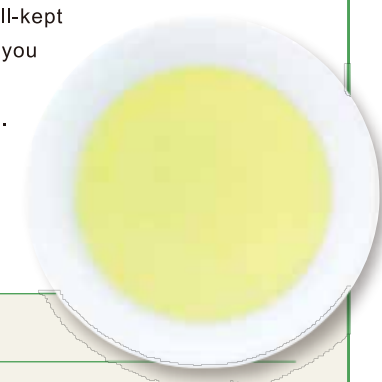
## Authentic tea drinking

Mr. Uchino holds a tea-savoring event in May and November each year. At the May event, Mr. Uchino personally brews the tea himself whereas, at the November event, visitors get to brew special tea, which was submitted to a tea fair, according to his instructions. Apart from these events, he is able to accommodate various requests, so why not give him a call?



## Tea farm tour

Behind his house is his well-kept tea farm. After having tea, you can stroll around it while listening to his explanation. You may try picking tea or processing tea in the harvest season.



## Sansuien

Opening days :	June to April
Capacity :	1 to 20
Reservation :	Required (a day in advance)
Access :	30 min. by car from Shizuoka SIC on E1A SHIN-TOMEI
Parking :	5 passenger cars
Languages :	Japanese only
Address :	421 Tochizawa, Aoi-ku, Shizuoka
Phone :	054-291-2219 (Uchino)
Email :	sansuien-kiyomi@hop.ocn.ne.jp
Website :	sansuientkiyomi.blog136.fc2.com

Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougyouseisaku@city.shizuoka.lg.jp](mailto:nougyouseisaku@city.shizuoka.lg.jp)





# Kikoen

Farmers

- Drinking tea (May)
- Eating sweets
- Tea farm tour (All year around)
- Picking tea (May)
- Tea plant tour (May)
- etc (Contact required)

Ohara, located along the middle reaches of the Warashina River, is another production site of Honyama tea. Beautiful tea farms spread out in the mountainous area in a great natural setting. Ms. Kajiya guides visitors around, hoping they can feel rejuvenated in the natural setting. How about visiting the farm to try picking tea when they harvest the first flush of the year? Enjoy spending time in the fresh air away from your everyday life or just stroll around and relax.



Contact person :  
**Ms.Kajiya**

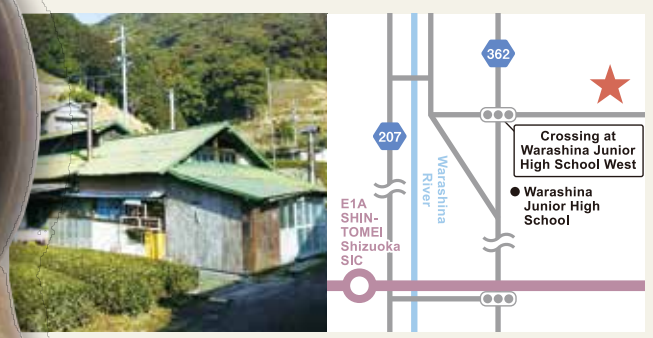
## Tea picking

Visitors can pick tea leaves on May 3, 4 and 5 in the tea harvest season. It is a two-hour program either in the morning or afternoon. As the farm is located on a gentle slope, children are also welcome. After picking tea, you can enjoy a small tea party with some sweets. Participants can also make tea from water and leaves they picked.



## Satoyama stroll

Stroll around tea farms in a great natural setting in this mountainous area. Why not have a relaxing time in the rich green landscape? A bit of a walk will take you to Dairabo and Mt. Takayama overlooking the city center and Mt. Fuji.



Kikoen	
Opening days :	May 3, 4 and 5 (morning or afternoon)
Capacity :	1 to 10 (each time)
Reservation :	Required (a day in advance)
Access :	10 min. by car from Shizuoka SIC on E1A SHIN-TOMEI
Parking :	10 passenger cars
Languages :	Japanese only
Address :	656 Ohara, Aoi-ku, Shizuoka
Phone :	054-279-0067 (Kajiya)
Email :	t51victry@jasnet21.com
Website :	-

Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)



Tea farm with  
superb views



## Marusei Urushibata Seicha

Farmers



Drinking tea  
(All year around)



Eating sweet



Tea farm tour  
(All year around)



Picking tea  
(Apr. to June)



Tea plant tour  
(All year around)



Other activities  
(Contact required)



Howdy!

Contact person :

Mr. Urushibata

Mr. Urushibata's tea farm and plant, situated on Nihondaira hill where Yabukita tea originated, offer superb views of the city center and of Mt. Fuji at times. Visitors can try picking tea and have a tour of the plant in the pleasant landscape. It is also near such tourist destinations as Kunozan Toshogu shrine and Toro Ruins and is a popular spot on the taxi tour (see page 46). Why not visit the farm along with such tourist destinations?



### Tea plant tour

You can have a look at the processing machines for the entire process from steaming to drying. Although they accept visitors all year round, a visit in the afternoon in the tea harvesting season (April to June) is recommended if you hope to observe its actual operation. You can taste tea outside the plant and learn how to brew tasty green tea from the tea instructor.



### Tea picking

You can harvest tea during the picking season for 15 minutes or for half a day, whichever you prefer. You may pick the leaves of tea plants different from those for machine harvest. You can take the leaves you pick home or have them delivered later after being processed at the plant.



#### Marusei Urushibata Seicha

Opening days : Mon. to Sat. / All year round

Capacity : 1 to 10

Reservation : Required (a day in advance)

Access : 15 min. by car from JR Shizuoka Station

Parking : 3 passenger cars

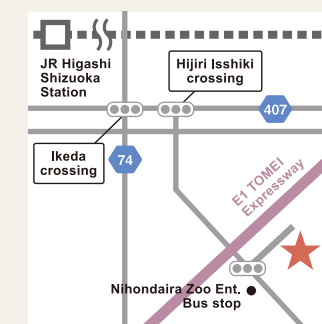
Languages : Japanese only

Address : 2170-1 Ikeda, Suruga-ku, Shizuoka

Phone : 054-261-6890 (Urushibata)

Email : ururu@ny.tokai.or.jp

Website : -



Send an email to the Agricultural Policy Division of Shizuoka City Government for inquiries.

nougouseisaku@city.shizuoka.lg.jp





Try on a traditional female tea farm costumes and feel like being a Japanese tea farm worker.



# Maruichi Mizuno Seicha

Farmers



Drinking tea  
(All year around)



Eating sweet



Tea farm tour  
(All year around)



Picking tea  
(May)



Tea plant tour  
(All year around)



Other activities  
(Contact required)



Howdy!

Contact person :  
**Mr. Mizuno**

Mr. Mizuno grows tea on his farm on the slope of Nihondaira hill overlooking Mt. Fuji. He grows such varieties as Saemidori, Benifuuki and Machiko as well as Yabukita, a strain that originated there. He has invited local primary school students and other people to try picking tea for over a decade. He also owns a shop where he sells his tea products and his farm is a spot to stop by on the taxi tour (see page 46).



## Tea picking

Visitors can try picking tea on the last day of the May holiday period free of charge. You can go with all your family members including young children and grandparents. As the farm also lends out traditional costumes, you can wear one and take photographs on the tea farm as a souvenir. Children's costumes are also available. The tea leaves you harvest are processed and sent to you later.

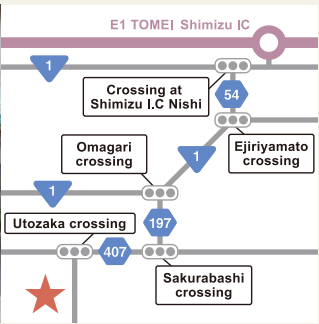
## Tasting tea

Visitors can try different types of tea harvested on the Nihondaira hill while listening to Mr. Mizuno explaining about tea production and processing. You can taste green tea brewed slowly in ice cubes and Japanese black tea. You may also observe the tea processing process at the plant adjacent to his shop in the tea harvesting season from late April to June.



### Maruichi Mizuno Seicha

Opening days :	All year round
Capacity :	1 to 6
Reservation :	Required (a day in advance)
Access :	15 min. by car from Shimizu IC on E1 TOMEI
Parking :	5 passenger cars
Languages :	Japanese only
Address :	362 Utozaka, Shimizu-ku, Shizuoka
Phone :	054-345-4662 (Mizuno)
Email :	info@mizunoseicha.net
Website :	mizunoseicha.net



Send an email to the Agricultural Policy Division of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)





## Farmer's Inn Nukumorien Yururi

Farmers



Drinking tea  
(All year around)



Eating sweet



Tea farm tour  
(All year around)



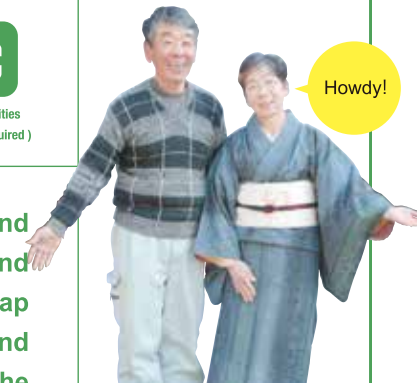
Picking tea  
(May)



Tea plant tour



Other activities  
(Contact required)



Howdy!

Contact persons :

Mr.&Ms.Nishiyama



### Tea picking

Mr. and Ms. Nishiyama grow JAS-certified organic green tea. They have opened their tea farm to the public on the 88th day of spring (May 1st or 2nd). Since opening their inn in 2015, they have also accepted visitors on other days. If you stay overnight, you can pick tea and hand-knead it and take it home.



### Matcha tea ceremony

Visitors can also try a matcha tea ceremony in the tea room in the detached house. Ms. Nishiyama, a tea master of the Omotesenke tea ceremony school, performs authentic tea ceremony. You may also enjoy matcha more casually on the veranda if you prefer. Such details as the columns and beams of their renovated century-old home are also worth viewing.

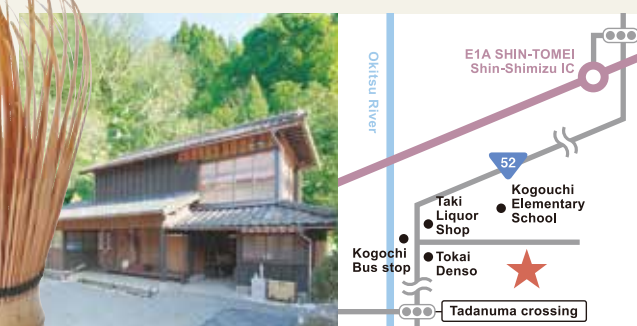


### Farmer's Inn Nukumorien Yururi

Opening days :	All year round
Capacity :	1 to 9
Reservation :	Required (a day in advance)
Access :	10 min. by car from Shin-Shimizu IC on E1A SHIN-TOMEI
Parking :	3 passenger cars
Languages :	Japanese only
Address :	2758 Kogouchi, Shimizu-ku, Shizuoka
Phone :	054-393-2326 (Nishiyama)
Email :	nukumorien@beach.ocn.ne.jp
Website :	nukumorien.i-ra.jp

Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)





Breathtaking scenery  
only on ideal days.



# Houkouen

Farmers



Drinking tea  
(June to Mar.)



Eating sweet



Tea farm tour  
(July to Aug., Nov. to Mar.)



Picking tea  
(May)



Tea plant tour  
(July to Aug., Nov. to Mar.)



Other activities  
(Contact required)

Ryogouchi is where tea farms concentrate along the upper reaches of the Okitsu River. Houkouen tea farm, on a steep slope 350 meters in elevation, not only yields quality tea but also offers superb views of Mt. Fuji and a sea of clouds. Owner Mr. Katahira started the tea farm tour to accommodate various requests ranging from seeing the sea of clouds to touring the tea farm and tasting tea. As he guides you around his farm, you'll surely have a luxurious time enjoying the scenery and seeing and feeling the world of tea.



Howdy!

Contact person :  
**Mr.Katahira**



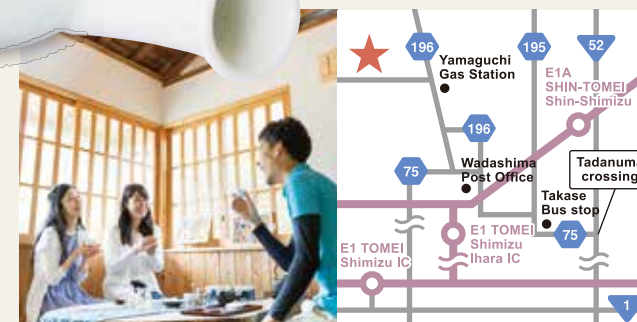
## Morning tour to view a sea of clouds

Houkouen offers a morning tour for people who hope to view the sea of clouds. Early spring, autumn and days following rain are recommended as the humidity is high. When all conditions are met, you can enjoy the fantastic scenery of a sea of clouds along with Mt. Fuji. However, this cannot be guaranteed as it all depends on the weather conditions.



## Tea farm tour

This 3-hour tour includes the tea farm and plant as well as tea drinking overlooking Mt. Fuji. You choose three out of 21 varieties they produce on the farm to drink while learning how to brew them. You can also taste their quality tea submitted to a fair. They also offer tea as a gift. Check their website for details.



## Houkouen

Opening days :	June to March
Capacity :	1 to 6
Reservation :	Required (a day in advance)
Access :	20 min. by car from Shin-Shimizu IC on E1A SHIN-TOMEI
Parking :	5 passenger cars
Languages :	Japanese only
Address :	270 Nunozawa, Shimizu-ku, Shizuoka
Phone :	054-396-3336 (Katahira)
Email :	houkouen@gmail.com
Website :	houkouen.org

Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougyouseisaku@city.shizuoka.lg.jp](mailto:nougyouseisaku@city.shizuoka.lg.jp)



Time for tea  
in a great natural setting



# Seisyouyuen

Farmers



Drinking tea  
(All year around)



Eating sweet  
(All year around)



Tea farm tour  
(All year around)



Picking tea  
(May to Oct.)



Tea plant tour



Other activities  
(Contact required)



Howdy!

Contact person :  
**Ms.Suzuki**

Ryogouchi is known as a place that produces flavory tasty tea grown in thick fog in the morning and evening and gentle sunlight. The farm owner produces matcha powdered tea from locally produced tea leaves. Matcha is rarely produced in Shizuoka. Ms. Suzuki welcomes visitors, hoping to make them happy through tea. You can enjoy matcha in their tea room, picking tea on the farm or dyeing fabric in tea in addition to drinking tea.



## Tea ceremony

Try authentic tea ceremony with locally produced matcha and seasonal sweets. Tea leaves are carefully stone-ground into mild and slightly sweet matcha. You may also try typical sensha, gyokuro, Japanese black tea or other types of tea.



## Hand-dyeing in tea

Visitors tie-dye their own original handkerchief, shawl or drawstring bag in tea! You can also pluck tea from the end of May to October. Pour boiling water over the leaves you just picked to enjoy the fresh flavor and taste.



### Seisyouyuen

Opening days :	All year round
Capacity :	2 to 30
Reservation :	Required (10 days in advance)
Access :	20 min. by car from Shin-Shimizu IC on E1A SHIN-TOMEI
Parking :	5 passenger cars (to be arranged in advance)
Languages :	English reservation by email
Address :	4209 Naka Gouchi, Shimizu-ku, Shizuoka
Phone :	090-3481-1828 (Suzuki)
Email :	seisyouyuenn@gmail.com
Website :	seisyouyuenn.jimdo.com



Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)



Explore Ryogouchi  
at this tea farmers' café.

## GREEN ∞ CAFE

Farmers



Howdy GreenTea!

14



Drinking tea  
(All year around)



Eating sweets



Tea farm tour  
(All year around)



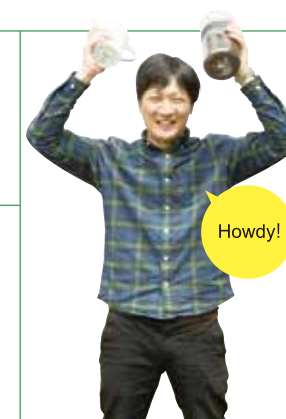
Picking tea  
(May to June)



Tea plant tour



Other activities  
(Contact required)



Howdy!

Contact person :

Mr.Hojo



### Farmers' café



This farmers' café opened in November 2015 adjacent to their tea processing plant in Wadashima in Shimizu to promote tea and Ryogouchi. Enjoy flavory green or black tea and chat with the manager in the woody warm atmosphere. Open 10am to 4pm and closed on Mondays.



### Tea farm tour

They offer a tour of Ryogouchi in collaboration with Okakae Chaen KANEBUN (see page 35) in Yoshiwara in the harvesting season of the first flush from late April to mid-May. Join this one-day tour and try picking tea, visiting the tea plant and tasting green and black tea as well as fresh tea leaf tempura while overlooking Mt. Fuji. Check their website for details.



### GREEN ∞ CAFE

Opening days : All year round, closed on Mondays

Capacity : 1 to 10

Reservation : Not required

Access : 10 min. by car from Shin-Shimizu IC on E1A SHIN-TOMEI

Parking : 5 passenger cars

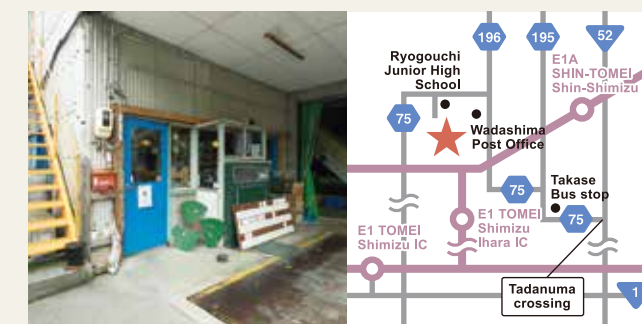
Languages : Japanese only

Address : 349-4 Wadashima, Shimizu-ku, Shizuoka

Phone : 054-395-2203 (Hojo)

Email : green8@dream.ocn.ne.jp

Website : www.green8.bz



Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

nougouseisaku@city.shizuoka.lg.jp



Enjoy tea and seasonal  
sweets  
with your eyes.

## Okakae Chaen KANEBUN

Farmers



Howdy GreenTea!

15



Drinking tea  
(All year around)



Eating sweet



Tea farm tour  
(All year around)



Picking tea  
(May)



Tea plant tour  
(All year around)



Other activities  
(Contact required)



Howdy!

Contact person :

Mr. Shiratori



### Kanebun tea room

This tea room offers hand-picked sweet tea with a deep umami flavor together with seasonal eye-catching sweets and a view of Mt. Fuji. You can also learn how to brew tea. Tea leaves after brewing can also be eaten with a pinch of salt and dried young sardines. Open all year round from 10am to 4pm.



### Mt. Fuji and a sea of clouds from the tea farm

You cannot miss the superb scenery from this tea farm on a slope 500 meters in elevation. It is also a popular spot among photographers. Mt. Fuji floating over the sea of clouds is breathtaking. Early morning in spring and autumn when the humidity is high is recommended to see the clouds.



### Okakae Chaen KANEBUN

Opening days : All year round

Capacity : 1 to 10

Reservation : Required (a day in advance)

Access : 10 min. by car from Shimizu-Ihara IC on E1A SHIN-TOMEI

Parking : 4 passenger cars

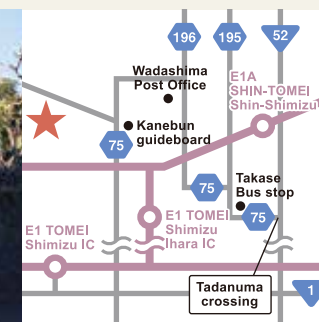
Languages : Written materials available in English

Address : 979 Yoshiwara, Shimizu-ku, Shizuoka

Phone : 054-368-1913 (Shiratori)

Email : okakae-chaen@indigo.plala.or.jp

Website : www.okakae-chaen.com



Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)









## Shizuoka Cha-no-Machi Concierge

- Drinking tea (All year around)
- Eating sweet (All year around)
- Tea farm tour
- Picking tea
- Tea plant tour (All year around)
- Other activities (Contact required)
- etc

### Traders



Contact person :  
**Mr.Maeda**

Tea traders gathered here in Shizuoka in the time of Tokugawa Ieyasu and many of them still conduct business around Chamachi street. This is where experienced “tea masters” concentrate. Tea from across Japan gathers at the tea auction market and is processed in a variety of ways to be distributed all over the world. The Cha-no-Machi Concierges formulated by nine tea traders, guide you around Cha-no-Machi and convey the tea culture.



### Stroll around the tea street

How about a stroll around this area where you can smell tea, visit the tea auction market and processing plants and drink tea here and there? Join the Chanomachi Walk organized by the concierge or walk around the area guided by a tea trader who provides detailed explanations upon request. A map is also available.

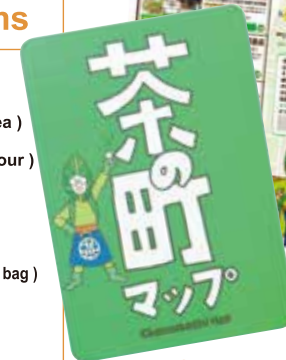
### Gogumi

Gogumi is the process of blending different varieties of tea from different sites and with different degrees of drying by tea traders. Visitors can have a close look at their craft and taste different teas. You may visit multiple tea traders as they are all different.



### Tea traders that offer tea-experience programs

- Chakukan ( Japanese green tea café )
- Yamaka Katsuyama shoten ( tasting of middle-steamed tea )
- Tea factory & wholesaler Yamanashi shoten( plant tour )
- Kojima Cha-ten ( tasting tea from different sites )
- Takezawa Seicha “Tea Salon” ( tasting 100 kinds of tea )
- Maruhide Iwazaki Seicha ( packing as much tea as you can in a bag )
- Yamahachi Maeda Kotaro shoten ( try blending tea )
- Cha-machi KINZABURO ( green tea sweets )
- Yamaroku sangyo ( tea tasting )



The Chanomachi Map covers attractive spots around the tea street. Containing information on programs at each tea trader and historical tea-related spots, it is a must for your stroll.

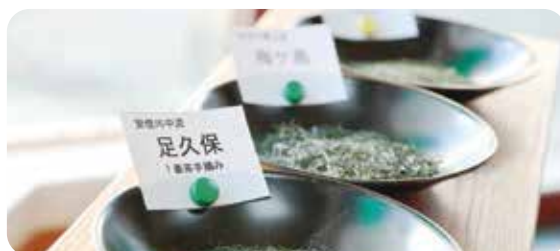




Japanese tea café where green tea fans gather

## Chakukan

A Japanese tea café that exclusively serves green tea from across Japan. There are many fans who visit it repeatedly to enjoy chatting about tea with the owner who is well versed in tea. He gives you advice on how to brew tasty tea. You can also enjoy a light snack and sweets that go well with tea.



Expert in tea from mountainous areas

## Kojima Cha-ten

A tea trader mainly handling tea grown in mountainous areas in Shizuoka Prefecture, including Honyama tea from around the Abe and Warashina river basins. The store offers an array of tea from various areas including Ashikubo, Umegashima, Warashina, Kawane, Hatsukura and Makinohara along with matured Honyama Tea, stored for maturation in a tea warehouse in Ikawa. Visitors can taste tea from different areas and observe hand-finishing of tea.

## Sweets made from different teas

### Cha-machi KINZABURO

This shop has gained popularity for green tea sweets made from matcha from different areas in the prefecture, carefully selected by the owner who became the champion tea expert in a TV program. You can tell the difference between teas, which is difficult when you just drink them. Kinzaburo offers over 10 kinds of tea for free on the second floor. You can try blind tasting or watch the tea being blended.



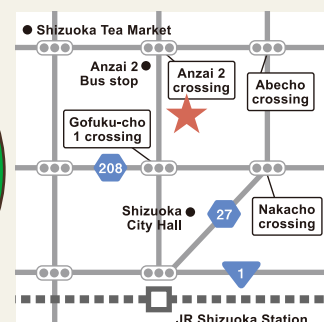
## Aroma of roasted tea spreads in the tea street

### Tea factory & wholesaler Yamanashi shoten

Yamanashi handles roasted hojicha, which is rare in Shizuoka, as well as sencha. The aroma of roasting spreads from their plant. Visitors can take a plant tour. The tea trader is also keenly working on the development of more flavorful tea such as pan-fried tea, oolong tea and other fermented tea as well as the promotion of tea culture.



Stroll around the tea traders' street for new discoveries!



## Shizuoka Cha-no-Machi Concierge

Opening days : All year round  
Capacity : 1 to 40  
Reservation : Required (a day in advance)  
Access : 5 min. by car from JR Shizuoka Station  
Parking : 5 passenger cars  
Languages : Written materials available in English  
Address : 27 Dodayu-cho, Aoi-ku, Shizuoka.  
Phone : 054-252-2476 (Maeda)  
Email : wbs07433@mail.wbs.ne.jp  
Website : chanomachi.jp

Send an email to the Agricultural Policy Division of Shizuoka City Government for inquiries.

[nougyouseisaku@city.shizuoka.lg.jp](mailto:nougyouseisaku@city.shizuoka.lg.jp)





Alluring scent of green tea  
from the confectionery factory!

## Oyaizu Seicha International Japanese Tea Co.,Ltd.

Traders

Howdy GreenTea!

17



Drinking tea  
(Jan. to Nov.)



Eating sweet  
(Jan. to Nov.)



Tea farm tour  
(Jan. to Nov.)



Picking tea  
(Apr. to June)



Tea plant tour  
(Jan. to Nov.)



Other activities  
(Contact required)



Howdy!

Contact person :

Mr. Yokoyama

This wholesaler that performs the finishing process for Honyama and Kawane tea as well as other tea grown in Shizuoka Prefecture now operates Gashoan café which is popular for matcha sweets and meals. They offer a tour of their confectionery factory and ultra-low-temperature freezer for storing tea. They are also planning another tea picking and tea plant tour. They accept visitors in big and small groups.



### Tea tasting

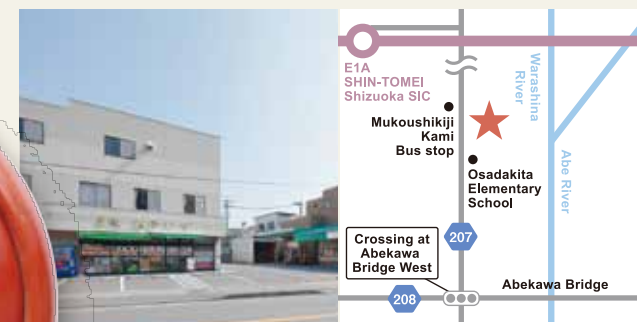
Visitors can try different tea including sencha, bocha, konacha and mecha finished at their plant. Compare differences of leaf shape and taste and find your favorite one. You may try packing as much tea as you can in a bag or enter their freezer, kept at 25 degrees Celsius below zero for keeping tea fresh, to feel the coldness.



### Tea confectionery factory tour

Join this matcha sweets production process tour including their popular Marifuku at their factory in Makigaya. Depending on the timing, you may taste fresh sweets. You can also observe the tea packaging process in the same building.

※Baumkuchen is baked at Gashoan's Chiyoda café.



### Oyaizu Seicha International Japanese Tea Co.,Ltd.

Opening days : January to November, closed on Sundays  
Capacity : 5 to 100  
Reservation : Required (10 days in advance)  
Access : 15 min. by car from Shizuoka SIC on E1A SHIN-TOMEI  
Parking : 10 passenger cars and 3 large coaches  
Languages : Japanese only  
Address : 1198-1 Mukoshikiji, Suruga-ku, Shizuoka  
Phone : 054-259-6775 (Yokoyama)  
Email : info@oyaizu.co.jp  
Website : www.oyaizu.co.jp

Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

nougyouseisaku@city.shizuoka.lg.jp



A short tea trip with a local taxi driver

## Shizuoka City Taxi Council

Transportation



Drinking tea  
(All year around)



Eating sweet  
(All year around)



Tea farm tour  
(All year around)



Picking tea  
(may to Oct.)



Tea plant tour  
(All year around)



Other activities  
(Contact required)



Howdy!

Contact person :

Mr.Kato



### Taxi tour

Taxi drivers with knowledge about tea guide visitors to tourist destinations and tea farmers for them to enjoy green tea on its production site. The tour course is arranged to suit various times and budgets. Getting information only local drivers can offer is also appealing.



### Shizuoka City Taxi Council

Opening days : All year round

Capacity : 1 to 4

Reservation : Required (a day in advance)

Access : Tour can start wherever the customer prefers.

Parking : -

Languages : Japanese and English

Address : 3-8-1 Higashi-Chiyoda, Aoi-ku, Shizuoka

Phone : 054-261-0360 (Chiyoda Taxi)

Email : unicab@chiyodataxi.com

Website : www.shizuoka-taxi.jp



Send an email to the Agricultural Policy Division  
of Shizuoka City Government for inquiries.

[nougouseisaku@city.shizuoka.lg.jp](mailto:nougouseisaku@city.shizuoka.lg.jp)