

King and Queen

Gyokuro and Maccha green tea discovery

Tea plantations spread out on the tops of mountains that are linked to the Southern Alps national park. Suruga Bay spreads out below, and gyokuro and matcha teas are grown in a place surrounded by the rich nature of Shizuoka. The Okabe area has been a tea production area for a long time, and tea was already cultivated in the Muromachi period (14th to 16th c), and in 1681, the shogunate received an annual tribute for tea. The tea leaves grown on both banks of the clear Asahina River are bathed in the morning dew that rises from the river.

The Yabusaki family's tea garden also has a long history, and although there have been many changes since the midEdo period, it is currently run by the thirteenth generation of the family. They has also been the head of the community for generations. Visit this tea garden and learn about gyokuro, matcha, and the Japanese countryside. Outsiders are not allowed in, and it is not a tourist area, so the environment is always quiet

Period

Jan. 01, 2023 to Dec. 30, 2023 (Reservation required)

Place: Fujieda city, Shizuoka Prefecture

Language: Japanese

Access : 20-30min car ride from JR Shizuoka Station

(1 hour Shinkansen, bullet train ride from JR Tokyo Station)

Minimum number of participant 2 persons

Available all the year (tea pick up season: Spring to September)

Time required : half day

Price : 40,000- / person

[Not Included in the price]

Transportation, interpreter

[High lights]

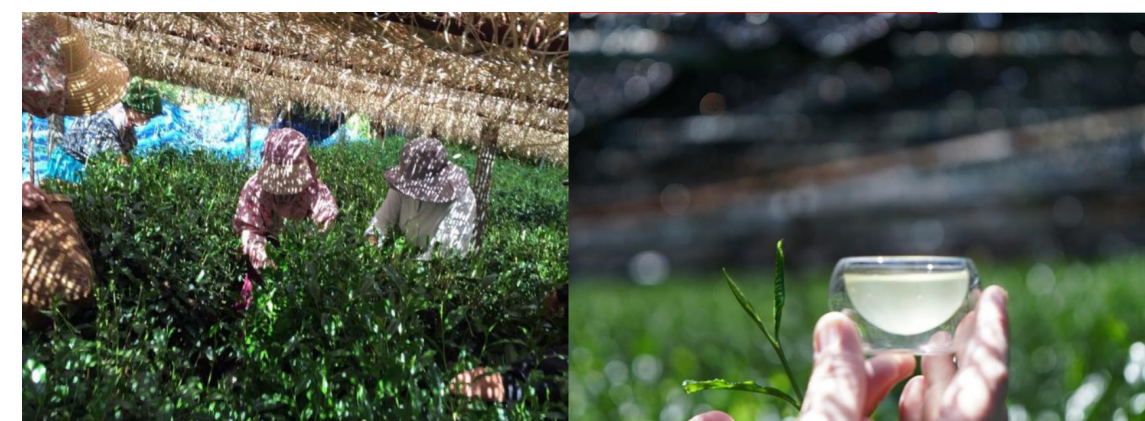
- Learn about and taste the world of gyokuro and matcha
- Learn about the real, non-touristy Japanese countryside

[basic plan]

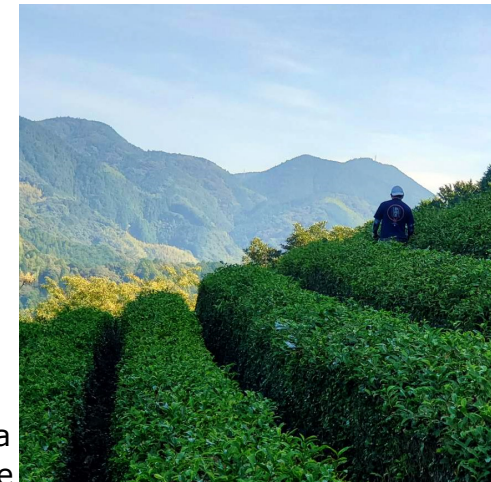
1. Pick up from JR Shizuoka Station (by Car)
2. Welcome Gyokuro tea
3. Walk through their farms
4. tea picking up (Available pick up Season)
5. Visit the factory to learn how to make tea.
5. Green tea tasting and lecture hosted by the specialist
6. Back to JR Shizuoka Station (by Car)



the area of Okabe, especially an area on the banks of the Asahina River produces almost exclusively shaded teas, kabuse-cha of course, but also and especially the famous Asahina Gyokuro.



Among the 80,000 t of green tea, a meager value of less than 300 t constitutes the precious king of teas, Gyokuro. Gyokuro is a shade-grown tea, a cultivation technique which produces large amounts of theanine, a type of amino acid. The taste features a mellow sweetness and a savory umami you can feel on your tongue. What is more, there are those who exclaim in surprise, "It has an aroma just like nori, seaweeds. It is just like dashi!" From cheese to chocolate, come enjoy the many playful food pairings that Gyokuro.



In the end of the 19th century that the production of gyokuro in Okabe began. However Yabusaki Family as one of local tea producers was recorded in 17th century.



A variety of Japanese teas are available for tasting, including organic gyokuro, matcha, aged gyokuro not for sale, and matcha lattes. The highlight was the gyokuro served in a wine glass in the tatami room of a Japanese style house. By the way, there are no water pipes in this area, and drinking water is well water.