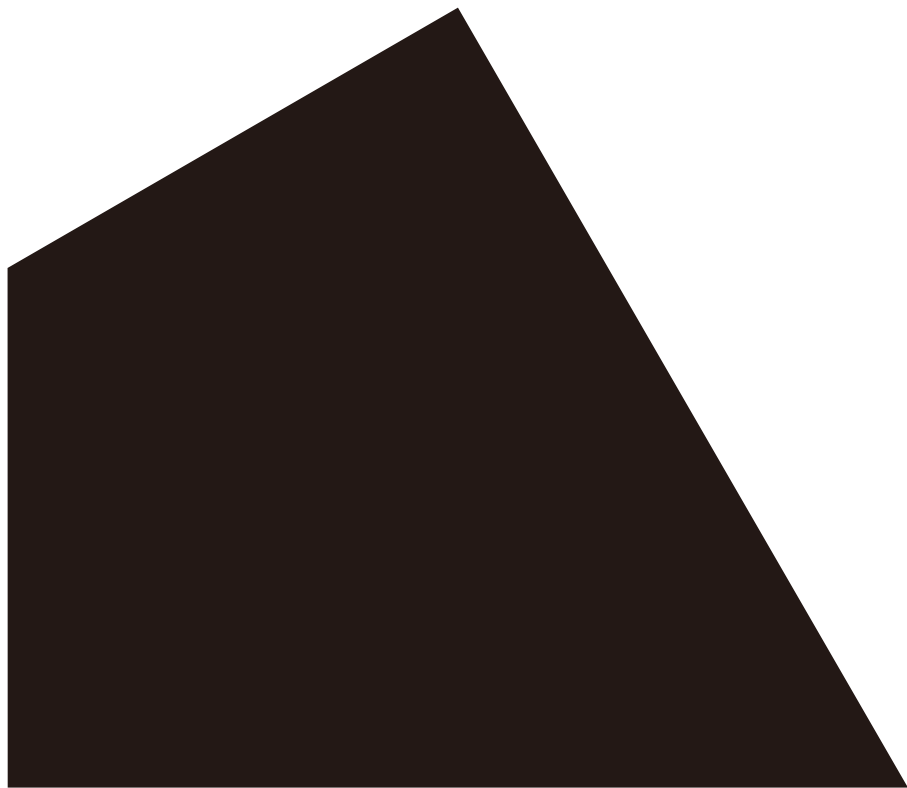


食

Food





Food

お茶と、お茶で、つながる時間

身近なようで、意外と知らないお茶のこと。

日本茶のふるさと、京都・山城エリアで育まれる多様な茶種と創意工夫に触れて、お茶や産地との新たなつながりを見つけてください。

Tea and the Connections It Forms

Tea is an integral part of our lives, but many of us know surprisingly little about it. Explore the diverse range of tea varieties and the creative ingenuity behind their cultivation in Kyoto's Yamashiro region, the birthplace of Japanese tea, to discover new connections—both with tea and its place of origin.

1 宇治田原町
Ujitawara Town

2 和束町
WAZUKA TOWN

3 京田辺市
Kyotanabe City

4 宇治市
Uji City

5 お茶と宇治のまち歴史公園茶づな
Historical Park of Tea & Uji Land "CHAZUNA"

6 公益社団法人京都府茶業会議所
Chamber Of Kyoto Prefecture Tea Public Interest Incorporated Association

宇治市歴史資料館
Uji City Historical Archives

1

Sencha from Ujitawara Town, the Birthplace of Japanese Green Tea

Japan's Iconic Green Tea Originated in Ujitawara Town

Green tea, a daily staple throughout Japan, originated in Ujitawara Town. In the Edo period, a man named Soen Nagatani, who ran a tea business in the Yuya Valley region of Ujitawara, spent 15 years researching tea production methods. As a result of his efforts, he perfected the method of making steamed green tea in 1738, which is now the mainstream method and produces tea with excellent color, taste, and aroma.

Enjoy the Beauty of the Sprawling Tea Fields

Ujitawara Town is located in the southern part of Kyoto Prefecture. The restored home where Nagatani Soen was born stands in the town and has been recognized as a Japan Heritage Site. Ujitawara Town remains surrounded by sprawling tea fields to this day, offering visitors the chance to enjoy both the scenic landscape and the local tea.



Ujitawara Town

18-1 Tachikawa Sakaguchi, Ujitawara-cho, Tsuzuki-gun

2

Wazuka Tea — Supporting Kyoto's Traditional Industry from the Ground Up

The Rich History and Scenic Beauty of Tea Production

Wazuka Town is a town rich in nature, with the Wazuka River flowing through its center. Wazuka tea, which has a history of 800 years, has been cultivated in hillside tea fields developed by hand with hoes. This beautiful landscape is registered as the first Kyoto Prefecture Scenery Asset under the name "Uji Tea's Hometown, Wazuka's Tea Fields."

Wazuka Tea

The thick fog that forms from the temperature difference between day and night shields the tea leaves from harsh sunlight, enhancing the distinctive umami flavor and fragrance that are essential elements in producing premium sencha. Another hallmark of Wazuka tea is its shimmering golden hue. With the growing popularity of matcha, farms are also actively producing the tencha leaves needed to make it.



WAZUKA TOWN

14-2 Shozu, Kamatsuka, Wazuka-cho, Soraku-gun

3

Kyotanabe City, the Heart of the Minamiyamashiro Region

Development as a Key Transportation Hub

Kyotanabe City is surrounded by abundant natural beauty, with the Kizu River to the east and Mt. Kannabi—part of the Ikoma Mountain Range—to the west. Since ancient times, it has flourished as a key transportation hub and has grown into the administrative, economic, and cultural center of the Minamiyamashiro region.

Five Towns and Villages Merged to form Kyotanabe City

Tanabe Village became Tanabe Town amid sweeping municipal reorganization to form towns in 1906. Later, in 1951, it incorporated the neighboring villages of Osumi, Miyamaki, Kusauchi, and Fugenji, forming the present-day city boundaries. On April 1, 1997, it became Kyotanabe City accompanying further municipal reorganization to form cities.

Creating a Vibrant and Lively City

Since the 1960s, large-scale housing developments, transportation network improvements, and the construction of a science city have steadily fueled population growth. In addition to being a famous producer of high-quality gyokuro green tea, which has won numerous awards at national tea competitions, this town is making steady progress in creating a vibrant community.



Kyotanabe City
80 Tanabe, Kyotanabe-City

3

One of Japan's Premier Gyokuro Tea-Producing Regions

Recipient of the Area Award at the National Tea Competition

Kyotanabe City is one of Japan's leading producers of gyokuro tea. In addition to receiving the Area Award—presented to outstanding tea-producing areas at the National Tea Competition—producers in Kyotanabe City have repeatedly won first place (the Minister of Agriculture, Forestry and Fisheries Award) in the gyokuro category.

Meticulous Tea Garden Management and Exceptional Tea Processing Techniques

Gyokuro producers in Kyotanabe City meticulously manage their tea gardens, including soil cultivation using primarily organic fertilizers, and make use of exceptional tea processing techniques.

Shaded from Sunlight to Enhance Sweetness and Umami

In spring, as new buds begin to sprout, the tea gardens are covered to block sunlight, allowing the rich nutrients in the soil to fully infuse the leaves over a period of roughly 40 days. This process yields high-quality gyokuro with lower tannin content for reduced astringency and elevated levels of theanine for enhanced sweetness and umami.



Kyotanabe City
80 Tanabe, Kyotanabe-City

4

Uji Tea Soothes the Heart – A Cup of Bliss from the Birthplace of Uji Tea

In Uji City, the main types of tea produced are Tencha and Gyokuro

Uji City is known as a leading producer of Japanese tea, with gyokuro and tencha as its main products. A traditional cultivation method involves covering the entire tea plantation during the budding season to block sunlight, resulting in tea leaves rich in umami components. Gyokuro is a high-grade tea made from the hand-picked new shoots, known for its deep richness and sweetness. Tencha is made by steaming and drying the picked new shoots, and when it is ground into a powder, it becomes matcha.

The Tradition of Hand-Picking Lives On

In Uji City, the time-honored practice of carefully hand-picking each tender new leaf—one by one—continues to this day. The process of hand-picking is key to producing high-quality tea, and Uji tea owes its excellence to the skilled hands of its tea pickers.

A Commitment to Using Only the Tender First Tea Leaves of the Harvest

The fresh buds that emerge first in spring are considered to be the highest grade, and producers in Uji City harvest only these prized first leaves, which are only available once a year.



Uji City
33 Uji Biwa, Uji-City

5

Historical Park of Tea & Uji Land “CHAZUNA”

Grind Leaves Yourself to Make Matcha

Grinding tencha leaves turns them into matcha powder. Feel the weight as you spin the grinder counterclockwise.

Learn about Uji Tea through Hands-on Experiences

The matcha-making activity, where you grind the tea leaves yourself, is especially popular! Other programs are also available on a rotating basis, including tea canister crafting and Uji tea aromatherapy sessions. Reservations can be made through the official website.

An Uji Tea Theme Park in Uji, Kyoto

This hands-on facility, located just in front of Uji Station, features tea fields, a lush green park, a museum where you can see, learn about, and explore the world of Uji tea, hands-on programs, and a restaurant where you can enjoy a delightful meal.



Historical Park of Tea & Uji Land “CHAZUNA”
203-1 Maruyama, Todo, Uji-City

6-1

Illustrations of Tea Production – Four Panels

Depicting the Traditional Tea-Making Process

This work illustrates each step of the traditional tea-making process, from cultivating the tea plants through to producing the final tea product. The hairstyles, clothing, and completely unmechanized work practices of the people suggest that this piece of art was created in the late 1800s or early 1900s. It portrays traditional tea-making methods passed down from the Edo period, illustrating the full process from producing dried tea leaves through to packaging and shipping for both tencha and gyokuro.

*Raw tea, known as "aracha," is tea that has been harvested and then undergone an initial processing step. The finished tea products we commonly see are made from this aracha, which serves as the raw material.

*In the collection of the Kyoto Prefecture Tea Industry Council



Chamber Of Kyoto Prefecture Tea Public Interest Incorporated Association
25-2 Ujiorii, Uji-City

6-2

Scenes of Tea Fields in Uji, Yamashiro Province

Depictions of Tea Picking in Uji by Utagawa Kunisada II

The title of the work, Shokoku Meisho Teinai (“Famous Spots in the Provinces”), reflects how Uji was already widely recognized as a prominent tea-producing region.

*Courtesy of the Uji City Historical Archives

Renowned Since Ancient Times for Matcha Production

Sencha, made using matcha production techniques refined in Uji, is said to have been developed in 1738 by Nagatani Soshichiro (Soen). Sencha produced using the Uji method is light green in color and has a pleasant aroma. It gained great popularity in Edo before eventually spreading throughout Japan.

The Birth of Gyokuro

Tea producing regions began to expand with the launch of Japanese tea exports in 1859. In Uji, tea producers experimented with using the Uji method to make sencha from fresh leaves harvested from covered tea fields, and this innovation led to the birth of gyokuro.



Uji City Historical Archives
1-1 Oriidai, Uji-City (1F Uji City Cultural Center)

6-3

16mm Short Film “Spring in Uji”

A Valuable Record of Tea Picking and Production Circa 1951

The film documents the entire process, from covering tea fields with reed screens and straw mats in early spring and tea picking in May through to steaming, drying, sorting, and shipping. It concludes with scenes of fragrant new Uji tea being sold in local shops.

Sights No Longer Available Today

It features notable sightseeing spots in Uji as they appeared around 1951. Alongside iconic Uji sights such as Byodo-in Temple, Uji Bridge, and Manpuku-ji Temple, the film also captures lively scenes of tourists enjoying now-lost attractions—such as the Uji River Line Exploration Bus on the upper reaches of the Uji River, fairy tale-themed trains, and motorboat rides—all of which disappeared with the construction of the dam.

*Produced in 1951 by the Kyoto Prefecture Tea Industry Association in collaboration with the Uji Tourism Association

(In the collection of the Kyoto Prefecture Tea Industry Council / Courtesy of the Uji City Historical Archives)



Uji City Historical Archives

1-1 Oriidai, Uji-City (1F Uji City Cultural Center)

16mm Short Film “Spring in Uji”
Jointly produced by the Kyoto Prefecture Tea Industry Association and the Uji Tourism Association
In the collection of the Kyoto Prefecture Tea Industry Council / Courtesy of the Uji City Historical Archives

A Spatial Design Covered in Kyo-Kawara “Kimono Tiles” & Featuring Non-Verbal Expression through Images and Music

This experience enables visitors to deeply engage with Kyoto’s future and past through a minimalist and serene environment unified by original Kyo-Kawara “Kimono Tiles.”

Non-verbal images and audio are also integrated in harmony with the environment, expressing its multifaceted appeal.



Video introduction



Harayama Tea Farm

Location: Harayama Tea Farm
(Circular Tea Fields) (Wazuka-cho)



Ishidera Tea Farm

Location: Ishidera Tea Farm (Wazuka-cho)



Kyoto Vegetable Fields

Location: Katamoto Organic Farm
(Kameoka-City)
Cooperator: Katamoto Organic Farm



Kyoto Chicken

Location: Okamoto Farm (Fukuchiyama-City)
Cooperator: Okamoto Farm Co., Ltd.



Shrimp-Shaped Taro

Location: Studio (Kameoka-City, etc.)



Handmade Bread

Location: Yasakagama (Kyotango-City)
Cooperator: Yasakagama



Kyoto Vegetable Fields

Location: Katamoto Organic Farm (Kameoka-City)
Cooperator: Katamoto Organic Farm



Kyoto Vegetable Fields

Location: Katamoto Organic Farm (Kameoka-City)
Cooperator: Katamoto Organic Farm



Shogoin Radishes

Location: Studio



Mackerel Sushi

Location: Studio (Kyoto-City)

Video introduction



Soup

Location: So Kawahigashi
(Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Sake

Location: Studio (Fushimi-ku, Kyoto-City)



Knife Skills

Location: So Kawahigashi
(Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Light Soy Sauce

Location: Matsuno Soy Sauce (Kita-ku, Kyoto-City)
Cooperator: Matsuno Soy Sauce



Oyster

Location: Studio (Maizuru-City)



Chestnut Rice Made Using Tamba Chestnuts

Location: Studio (Kyotanba-City)



Fishing Boats off the Coast of Kyoto

Location: Kyotango (Kyotango-City)



Syphon Coffee

Location: Hanafusa Coffee East Shop (Sakyo-ku, Kyoto-City)
Cooperator: Hanafusa Coffee East Shop



The Process of Making Kyoto Tofu

Location: Iriyama Tofu
(Kamigyo-ku, Kyoto-City)
Cooperator: Iriyama Tofu



Yasakagama

Location: Yasakagama (Kyotango-City)
Cooperator: Yasakagama

Video introduction



The Process of Making Kyoto Tofu (Grilled Tofu)

Location: Iriyama Tofu
(Kamigyo-ku, Kyoto-City)
Cooperator: Iriyama Tofu



People Enjoying a Meal Together

Location: So Kawahigashi (Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Syphon Coffee

Location: Hanafusa Coffee East Shop
(Sakyo-ku, Kyoto-City)
Cooperator: Hanafusa Coffee East Shop



Pouring Sencha Tea

Location: Studio (Uji-City)



The Process of Making Japanese Sweets

Location: Kyogashitsukasa Suetomi
(Shimogyo-ku, Kyoto-City)
Cooperator: Kyogashitsukasa Suetomi



Soup

Location: So Kawahigashi
(Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Selections from Miyako Meisho Zue ("Pictorial Guide to Scenic Spots in Kyoto")

Cooperator: 「Shuui Miyakomeishozue」
Kyoto Institute, Library and Archives

The Concept of Jun'on Haikai

Jun'on Haikai is a collection of the sounds of present-day Kyoto Prefecture, in combination with sounds documented in historical records and other sources, that has been enhanced with other compositions to create a unique soundscape.

In 1996, the Ministry of the Environment (known as the Environment Agency at the time) designated the “100 Soundscapes of Japan”—a collection of sounds recognized for their particular significance in maintaining Japan’s unique acoustic environment. The Ministry accepted submissions of a broad range of environments (soundscapes) featuring sounds that communities across the country cherish as local symbols and wish to preserve for future generations. Nearly 30 years have passed since then, and it is time to revisit the sounds of Kyoto Prefecture. Today, we are witnessing the acceleration of global warming and the seasons are gradually blending together. Under these circumstances, mountains, forests, and other elements of nature are becoming more important and precious than ever. Kyoto Prefecture is blessed with a rich natural environment, where beautiful sounds can still be found. Field recordings have been made to preserve them, with the hope that no more of the environment will be lost. This collection also contains newly recorded sounds beyond those already recognized in the previously mentioned “100 Soundscapes of Japan.”

Works of literature also contain many descriptions of sounds. Before the invention of recording technology, people had been preserving sounds through verbal descriptions since ancient times. Preserving sounds through language in this way is also a form of field recording.

Field Recording List

Part-1 Rurikei stream (Nantan City) Wharf (Ine Town) Maizuru Port (Maizuru City) Miyazu Bay (Miyazu City) Iwashimizu Hachimangu Shrine (Yawata City)

Part-2 Kyoto Imperial Palace gravel (Kyoto City) Kiyomizu Temple (Kyoto City) Deer (Kyoto City) Mount Oe (Fukuchiyama City) Chirimen Kaido Tenmangu Shrine (Yosano Town)

Part-3 Kotohiki Beach (Kyotango City) Kototaki Falls (Kyotamba Town) Uji River (Uji City) Shinpukuji Temple water harp (Kameoka City) Myoshinji Temple (Taizo-in) water harp (Kyoto City)

Part-4 Ayabe-Ohashi Bridge, Yura River (Ayabe City) Minoyama Bamboo Grove (Yawata City) Koshoji Temple (Uji City) Kosei Water Park (Kameoka City) Shisendo Temple Deer Dance (Kyoto City) Gokonomiya Shrine (Kyoto City) Thunderstorm (Kyoto City)

Written Description Field Recordings List

Ohara, The Tale of the Heike: The sounds of bells, deer, and insects

Nonomiya, The Tale of Genji: The sounds of insects, wind through the pine trees, and court music instruments

Uji, Man' yoshu, two poems (1699 and 1700) composed on the Uji River: the sounds of geese and the river

Hojoji Temple, Eiga Monogatari, Vol. 17, Omugaku: Court music performances

Tango, Tango no Kuni Fudoki: Voices lamenting lost works and singing

Fukuchiyama, Oeyama Ekotoba: The sounds of thunder and ritual music

Iwashimizu Hachimangu Shrine, Noh Playwright Zeami, Yumiyawata &

Hojogawa: Mysterious music and the sounds of nighttime ritual music

Hoshoji Temple, Ben no Naishi Nikki: The sounds of sarugaku theater performances in the back of the temple and bells

Junichiro Tanizaki, Senkantei, Yume no Ukihashi: The sounds of bamboo tubes filling with water and clacking against stone

Kotohiki Beach, Kiuchi Sekitei, Unkonshi: The sounds of the sandy beach

Kagero Nikki: The sounds of carts

Rakuyo Dengakuki: The sounds of a grand ritual music performance held in the Eicho era

Composition & Arrangement: Marihiko Hara

Guitar: PolarM

Field Recording Assistance: Masumi Muranaka

Research Assistance: Rurihiko Hara

Sound Design: Raku Nakahara (KARABINERinc.)

/ Ohshiro Sound Office Inc.

Production: MHStudioInc. / TSUYURI

空間デザイン協力	Space design cooperation
Sandwich	Sandwich
京瓦タイル「キモノタイル」製作協力	Kyoto tile "Kimono tile" production cooperation
株式会社京瓦 浅田製瓦工場	ASADA KAWARA FACTORY
テーマ映像制作	Theme video production
株式会社 青空	AOZORA,LTD
テーマ音楽制作	Theme music production
原 摩利彦	Marihiko Hara

大阪・関西万博きょうと推進委員会