



Simple Hands-on Introductory Workshop

CHANOYU EXPERIENCE

How to Prepare, Serve, and Drinking *Matcha* tea

Would you like to experience and learn the traditional *chanoyu* at Higashi Azabu, Tokyo?

The workshop mainly involves preparing and drinking *usucha*, whisked *matcha* tea of relatively thin whipped tea in the style of *chanoyu* called *ryurei* which employs table and chairs. The workshop also includes learning brief concept and history of *chanoyu*. The instructors fully provide explanations in English. All *usucha* can be served with traditional Japanese sweets. Beginners and first times visitors in Japan are greatly welcome.

Overview

Date : Tuesday, May 21st, 2019

Time : 10:00 ~ 11:30 (90 mins)

Capacity : Up to 6 people

Fee : 5,000 yen (+ tax)

Profile

Soe Matsushita

Soe had been sent to Dubai Japanese School in UAE by government of Japan to promote cultural exchange, also coordinated some workshops related to Japanese culture at Zayed University in Dubai.

Sokei Kaneko

With the experience of a major general trading company, Sokei exerted beneficial impact on Urasenke of Brazil by providing some workshops related to *chanoyu* in Sao Paulo, Brazil.

Entry

- 1 Read the QR code at the bottom-right corner and reserve "CHANOYU Experience."
- 2 Access to <https://coubic.com/freeda/234315> and reserve.

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