

17. Kaiseki Cuisine and Tea Pairing at Jyukouan

Kanagawa/Sagamihara



The Experience

Jyukouan, a restaurant housed in a restored 250-year-old thatched-roof residence constructed during the Edo period, offers a unique Kaiseki dining experience paired with teas crafted by the proprietress, who possesses a profound and refined understanding of tea.

Immerse yourself in the art of tea preparation, enhanced by detailed explanations and warm hospitality.

The second-floor attic showcases the traditional craftsmanship of the thatched roof and provides an optional tea ceremony experience.

Sales Points

- The proprietress, a former director at a major Japanese television network, is known for her refined communication skills and extensive knowledge of Japanese tea culture.
- Receive a special souvenir set of tea, harvested exclusively from this region.
- The optional tea ceremony offers an authentic experience embracing Japan's traditional culture.
- **Vegetarian options are also available.**

General Information

- Contact: Kanagawa DMO
- Business hours: 9:00-17:00
- Website: <https://www.kanagawa-kankou.or.jp/>
- Phone: 045-681-0007
- Email: product@kanagawa-kankou.or.jp

Tour types	Individual • group
Target	Active/local interaction oriented Intellectual pursuit oriented
Prices	Please inquire
Includes	Tea-pairing, Kaiseki cuisine, tea souvenir
Meeting point	533 Chigira, Midori-ku, Sagamihara City, Kanagawa Prefecture
Directions	3.1 km from JR Chuo Line Sagamiko Station
Reservation deadline	Reservations accepted from 6 months to 1 month prior to the event date
Reservation period	Reservations accepted every day except Tuesday
Start time & duration	Starts at 12:00 p.m. (flexible start time available upon request), 2-hour duration
Group size	4-10 persons per group (contact us for groups larger than 10)
Private?	Private room available
Languages	<input type="checkbox"/> EN <input type="checkbox"/> CN <input type="checkbox"/> KR <input type="checkbox"/> Other:
Guide provided?	No