



## 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](mailto: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

☐EN ☐CN ☐KR ☐Other:

## Guide provided?

No