



The Experience

This original on-site ume syrup-making workshop is offered by CHOYA. Participants compare three varieties of ume (Japanese plums) and three types of sugar before creating their own ume syrup using premium Nanko ume. The finished syrup can be taken home and enjoyed after about one week. As this is an alcohol-free experience, it is suitable for non-drinkers and participants under 20, making it an enjoyable introduction to Japanese food culture.

Sales Points

Experience Japanese Culture

Discover Japan's ume culture, which has been enjoyed for over **1,000 years**, while creating your own original ume syrup.

Ideal for Groups & Corporate Events

As an on-site workshop, this program is ideal for **corporate training, incentive tours, conferences, and other group events**.

Suitable for Everyone

Because no alcohol is used, this workshop can be enjoyed by participants of **all ages and nationalities**, offering an authentic Japanese food culture experience.

General Information

- Contact: Kanagawa DMO
- Business Hours: 9:00 AM – 5:00 PM
- Website : <https://www.kanagawa-kankou.or.jp/>
- Phone : 045-681-0007
- Email : product@kanagawa-kankou.or.jp

Tour types	FIT / Group Tours / Corporate Training
Target	FIT, Corporate Groups (Incentive Tours & Team Building), School Excursions
Prices	Please contact us for pricing.
Includes	Green plum syrup-making kit (including bottle and cap), tasting, and one finished bottle of plum syrup (<i>Fresh plums are not included.</i>)
Meeting point	Venue arrangements are not included.
Directions	Depends on the venue.
Reservation deadline	Reservations accepted from 6 months to 2 months before the event date.
Reservation period	Available except December 30 – January 3 . Please make your reservation in advance. <i>Availability may vary depending on the calendar. Please contact us for details.</i>
Start time & duration	Approximately 60 minutes (10:00 AM–6:00 PM)
Group size	10–30 participants (negotiable)
Private	Private only
Languages	Language Limited English Brochure EN / CN / JP
Guide provided	Interpreter-guide services available at an additional charge.