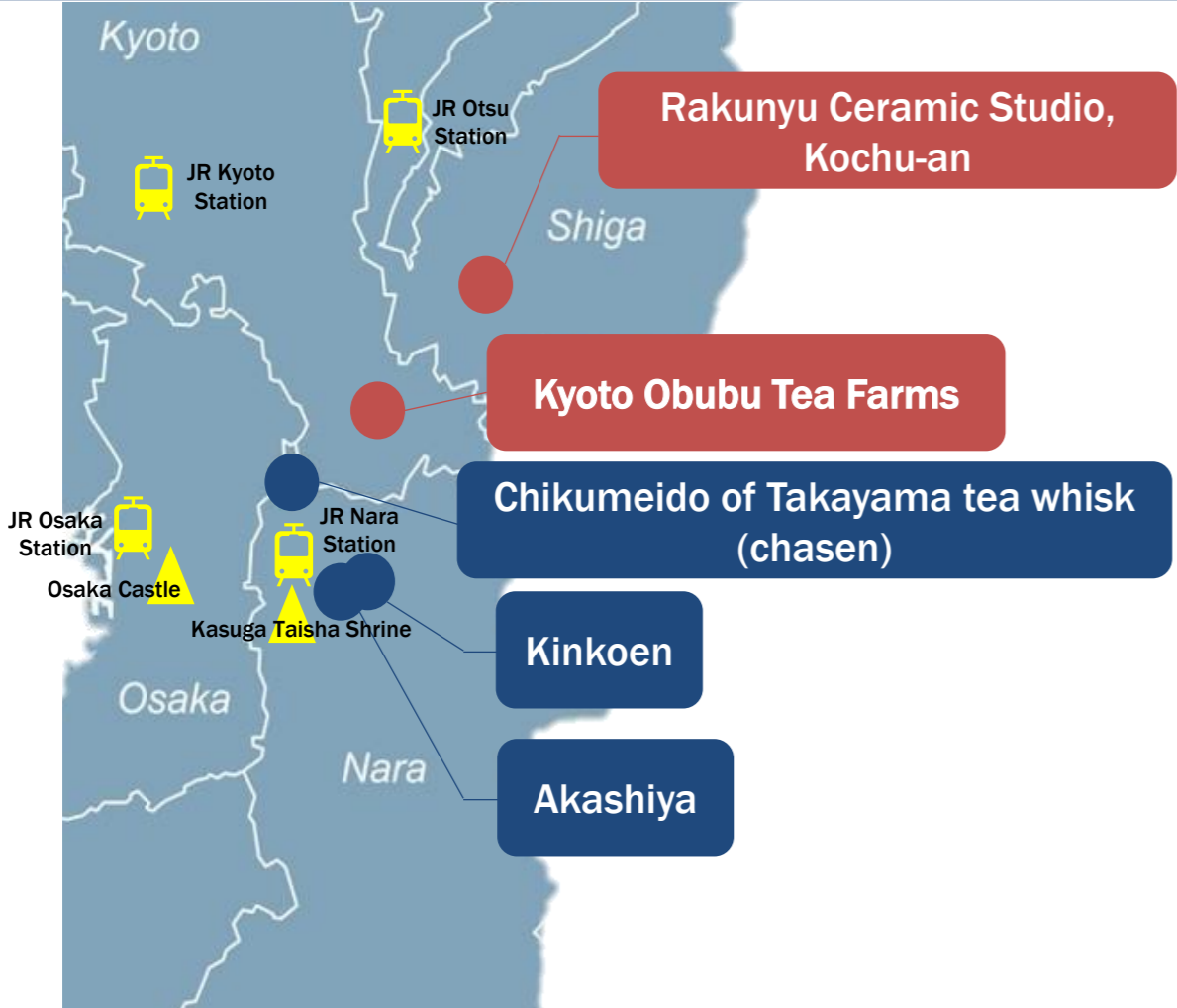


East area



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model course

Schedule 1	Model course (— train / . . . on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	JR Kyoto Station (8:00) === (8:45) Byodoin-Temple (10:15) === (11:00) Kyoto Obubu Tea Farms (15:30) = (17:00) Kyoto city (hotel stay) LUNCH
2nd DAY	JR Kyoto Station (8:30) ——— JR Otsu Station (9:00) === (10:00) Rakunyu Ceramic Studio, Kochu-an (15:00) === LUNCH (15:45) Ishiyama Temple (17:00) === (17:20) JR Otsu Station ——— JR Kyoto Station

Schedule 2	Model course (— train / . . . on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	Kintetsu Namba Station (9:00) ——— Kintetsu Ikoma Station (09:40) === (10:00) Chikumeido of Takayama tea whisk (chasen) (12:00) === (12:45) Strolling around Nara Park/Todaiji Temple (16:00) === (16:05) Nara city (hotel stay) LUNCH
2nd DAY	hotel (9:00) === (9:05) Kinkoen (10:30) === (10:45) Akashiya (12:00) === (12:15) Strolling around Nara Park/Kofukuji Temple (16:00) . . . LUNCH (16:05) Kintetsu Nara Station ——— (16:55) Kintetsu Namba Station



Akashiya



See and experience the 1,300-year-old tradition of making Nara brushes

Akashiya, an ink brush manufacturer founded more than 300 years ago in Nara, has opened a showroom adjacent to its head office in Nara. In addition to selling ink brushes, the showroom holds brush-making classes.

Nara is the birthplace of Japanese ink brushes, which have a history of 1,300 years. Ink brushes are essential tools for creating calligraphic works, water-color paintings, and Indian ink drawings. Nara's ink brushes are traditional craft items that are manually produced by artisans who have inherited time-honored techniques. The brushes enjoy high recognition from calligraphers and artists alike.

At Akashiya's showroom, you can observe the brush making process by certified traditional artisans and learn how to make ink brushes by yourself. In addition, a wide variety of brushes are available at the showroom, including brushes for calligraphy, painting, and makeup. You can try using any of them before buying one.

The Route

Model course (— train / • • • on foot / = = = car)
*Travel time may change depending on traffic conditions.

Kintetsu Nara Station (9:00) = = = (9:05) Kinkoen (10:30) = = =
(10:45) Akashiya (12:00) = = =
(12:15) Strolling around Nara Park/Todaiji Temple/Kofukuji Temple (16:00) = = =
(16:05) Kintetsu Nara Station

LUNCH

Information

Name of facility	Akashiya		
Address	78-1 Minamishincho, Nara City		
Business hours	10:00-17:00	Closed	Sundays, summer holidays, year-end and New Year holidays
Access	[by train] • From Kintetsu/JR Nara Station, take the Nara Kotsu Bus and get off at "Sanjooji 2-chome" and walk for 8 minutes [by car] • Get off at 2nd Hanna line/Horai IC (about 6 minutes) • Get off at Nishi-Meihan line/Koriyama IC (about 15 minutes)		
Parking	*Parking available (2 large buses, 20 regular cars) free		
Experience ①	[Showroom tour] Watch a video introducing Nara brushes Talk by a traditional craftsman Shopping	Capacity	Min 1 person Max 50 people
		Time required	60 minutes
		Price	330 yen (including tax) *include souvenir
Experience ②	[Showroom tour] Watch a video introducing Nara brushes Talk by a traditional craftsman Brush making experience Shopping	Capacity	Min 1 person Max 40 people
		Time required	60~90 minutes
		Price	2,200yen or 4,950 yen (including tax)
Reservation	Required	How to reservation	WEB Form http://www.akashiya-fude.co.jp/shoerom-contact/
WEB page	http://www.akashiya-fude.co.jp/ (Japanese, English, Chinese)	SNS	• Instagram https://www.instagram.com/akashiya_fude/ • Twitter https://twitter.com/AkashiyaFude



East area

Kinkoen



A traditional craft experience that can only be done in Nara, why not make your own Nara sumi ink?

Kinkoen, a producer of Nara inksticks, has a 150-year history. Inheriting time-honored production methods, its artisans manually produce high-quality inksticks one by one. Since Nara is the largest production center of these items in Japan, inksticks of Nara have a national market share of more than 90%. Characters written in this ink are jet black and feature excellent gloss and deep darkness.

At the workshop, you can learn how to produce gripped ink sticks, which are made by squeezing raw ink material by hand. The outcome is unique, the only inkstick in the world that features your handprints and fingerprints. In the studio that is full of ink's fragrance, you can feel the soft and warm texture of the raw ink material and sense its aroma from the moment you grip the material. A shop in the facility sells various kinds of inksticks, including aromatic items, which are perfect for souvenirs.


The Route

Model course (— train / • • • on foot / = = = car)
*Travel time may change depending on traffic conditions.

Kintetsu Nara Station (9:00) = = = (9:05) **Kinkoen** (10:30) = = =
(10:45) Akashiya (12:00) = = =
(12:15) Strolling around Nara Park/Todaiji Temple/Kofukuji Temple (16:00) = = =
(16:05) Kintetsu Nara Station

LUNCH

Information

Name of facility	Kinkoen		
Address	547 Sanjomachi, Nara City		
Business hours	Experience time : 9:00~19:00	Closed	Not fixed
Access	[by train] • Get off at JR Nara Station, walk for about 3 minutes • Get off at Kintetsu Nara Station, walk for about 10 minutes [by car] • Get off at 2nd Hanna/Horai IC (about 15 minutes)		
Parking	Please park in the nearest paid parking lot.		
Experience	[Gripped Sumi Experience] • History of Nara Sumi and the Present • Introduction of Materials and Actual Demonstration • Experience Gripping Nara Sumi • Take It Home in a Paulownia Wood Box	Capacity	Min 1 person Max 35 people
Price	2,200 yen per person (tax included) High school students and younger 1,650 yen (tax included) *This price includes the Paulownia wood box. *cash and credit cards. *Additional options available		
Time required	Time required from 30 to 40 minutes		
Reservation	Required *by 12:00 the before day	How to reservation	WEB Form https://kinkoen.jp/en/experience/
WEB page	https://kinkoen.jp/en/ (English)	SNS 	• Instagram https://www.instagram.com/kinkoenjp/ • YouTube https://www.youtube.com/watch?v=CbqzG4PFUoE

Craft Tradition

East area

Facility information is as of August 29, 2023. Please be sure to check with the facility.

Chikumeido of Takayama tea whisk (chasen)



Takayama tea whisk inheriting the tradition of 500 years

Chikumeido of Takayama Tea Whisk (*chasen*) produces tea whisks in Takayama, the birthplace of tea whisks. Takayama tea whisks were invented 500 years ago as a utensil to mix green tea powder with hot water in a tea bowl. The production techniques have been secretly passed on in Takayama, Nara prefecture, which is the only production center of tea whisks at present. In recognition of this exceptional technology, Takayama tea whisks have won various awards in Japan and have been displayed at various exhibitions around the world, including those held at the Louvre Museum in Paris and the Japan Exposition. At Chikumeido, you can observe the production process while hearing the story of the history of tea whisks and viewing a beautiful Japanese garden as a backdrop.

Moreover, you can create your own original tea whisk, make powdered green tea using your tea whisk, and taste the tea with a lovely Japanese sweet. You can also buy Takayama tea whisks and other special tea utensils, selecting your favorites from among more than 100 items. You can understand and fully appreciate their attractive features.

The Route

Model course (— train / • • • on foot / = = = car)
*Travel time may change depending on traffic conditions.

Kintetsu Nara Station (09:45) = = =

(10:00) Chikumeido of Takayama tea whisk (chasen) (12:00) = = =

(12:45) Strolling around Nara Park/Todaiji Temple/Kofukuji Temple (16:00) = = =

(16:05) Kintetsu Nara Station

LUNCH

Information

Name of facility	Chikumeido of Takayama tea whisk (chasen)		
Address	6439-3 Takayamacho, Ikoma City		
Business hours	Weekdays and Saturday : 09:30-15:00 *Available time for experience : 10:00~	Closed	Sunday and public holidays
Access	[by train] • Get off at Kintetsu Gakken Kita-Ikoma Station, take a taxi for about 10 minutes		
Parking	2 large buses can be parked		
Experience ①	Chasen making experience (with matcha and sweets) *If possible, bring an apron in advance	Capacity	Min 5 people, Max 20 people
		Price	4,000 yen per person (excluding tax)
		Time required	1.5 to 2 hours
Experience ②	Take a tea whisk tour (with matcha and sweets)	Capacity	Min 5 people, Max 40 people
		Price	1,000 yen per person (excluding tax)
		Time required	Approximately 1 hour
Reservation	Required *Reservations must be made... • Experience① : at least 1 week in advance • Experience② : 3 days in advance	How to reservation	Telephone, FAX, E-mail Please check the contact information from website. https://chikumeido.com/ If you make a reservation in advance by phone, we will accept sales, tours, experiences, etc. as much as possible.
WEB page	https://chikumeido.com/ (English, Japanese, etc.)		



Kyoto Obubu Tea Farms



Tea field tourism to introduce Japanese tea and Wazuka to the world

Wazuka town in Kyoto is the largest tea production center in Kyoto. Its tea fields have a history of more than 800 years.

Kyoto Obubu Tea Farms organizes tours of its tea fields and offers tea-making classes in English, where participants can learn how different ways of making tea affect its flavour. For visitors who are interested in tea, it is truly a delightful experience to have a relaxing teatime amid the tea fields in a mountainous area. The time and content of tours can be arranged in accordance with visitors' interests. Such special arrangements are particularly popular among well-to-do visitors.

Kyoto Obubu Tea Farms has in-depth knowledge of Japanese tea as it is engaged in tea production and sales, in addition to the tours of the tea fields which it began in order to promote Japanese green tea around the world. Since the company receives only visitors who make reservations in advance, its tour programs have been known to only a limited number of people.


The Route

Model course (— train / • • • on foot / = = = car)
*Travel time may change depending on traffic conditions.

JR Kyoto Station (8:00) = = = (8:45) Byodoin-Hooudo (10:15) = = =
(11:00) **Kyoto Obubu Tea Farms** (15:30) = = = (17:00) JR Kyoto Station

LUNCH

Information

Name of facility	Kyoto Obubu Tea Farms		
Address	Ootsuka 2, Sono, Wazuka, Soraku, Kyoto		
Access	[by train] • Get off at JR Kamo Station, take the bus and get off at Higashi Wazuka. [by car] • Wazuka town is located at the south of Kyoto Prefecture and is about 0.5h from Nara and about 1h from Kyoto.		
Experience	<p>[Tea Tours for Independent Travelers]</p> <p>*Please check the below website, if you are travelling for organized groups of min. 20 people. https://obubutea.com/group-tea-tour/</p>		
Tour Schedule	<p>Tour availability is showed in the calendar at the web page. https://obubutea.com/guided-tea-tour/ Approximate schedule depending on season and weather is below.</p> <p>11:00-11:30 Welcome tea and a brief introduction 11:30-13:00 Visit to some beautiful tea fields in the surrounding mountains with a brief stop at a tea processing factory 13:00-13:30 Traditional Tea Lunch (vegetarian and vegan option available) 13:30-14:30 Interactive tasting of traditional locally made Japanese teas 14:30-15:00 Q&A and farewell</p>		
Tour language	In English by our bilingual staff	Tour Price	<p>The tour is available for up to 18 people and is 14,000yen/person.</p> <p>The price includes:</p> <ul style="list-style-type: none"> • Guided visit to some beautiful tea fields and a real tea processing factory • Interactive tasting of 9 different kinds of locally made Japanese teas • Lunch • Japanese tea sweets
Booking	<p>Booking is required at least a week in advance to reserve your place on the tour. https://obubutea.com/guide-d-tea-tour/</p>		
WEB page	<p>https://obubutea.com/ (English)</p> 	SNS	<ul style="list-style-type: none"> • Facebook https://www.facebook.com/ObubuTea • Twitter https://twitter.com/obubutea

Facility information is as of August 29, 2023. Please be sure to check with the facility.

Rakunyu Ceramic Studio, Kochu-an



Learn about traditional Japanese culture through the experience of making tea using Shigaraki ware, one of the six ancient kilns.

Rakunyu Ceramic Studio, Kochu-an, is a pottery studio producing Shigaraki-ware, one of the six ancient ceramic wares.

Passing through a gate surrounded by rich greenery, you will find a traditional Japanese house and garden, with a tea ceremony house in the garden. Inside the house, is a parlor highlighted by several-centuries-old Shigaraki-ware, a salon displaying Shigaraki-ware items produced at Kochu-an, and a pottery studio located behind the salon.

You can enjoy a rich atmosphere of Japanese traditional culture. Here, you can join a tea ceremony, attend a pottery class in making Shigaraki-ware, and appreciate *chakaiseki*, a kind of dinner served at a tea ceremony. You can also stay overnight at this facility. The rooms decorated with tiles produced at this pottery studio envelop guests in a retro atmosphere of the Taisho period (1912–20). Here, visitors can relax, while appreciating the views of the landscaped garden, immersed in traditional Japanese culture. Shigaraki town, home to Kochu-an, is part of Koga city, which is well known as the home of *ninja*. Traveling time is one hour by car from Kyoto. The town has museums of antiques and ceramic arts, and is an ideal place to experience Japanese culture amid natural settings.

The Route

Model course (— train / • • • on foot / == = car)
*Travel time may change depending on traffic conditions.

JR Otsu Station (09:00) == =

(10:00) Rakunyu Ceramic Studio, Kochu-an (15:00) == =

LUNCH

(15:45) Ishiyama Temple (17:00) == = (17:20) JR Otsu Station

Information

Name of facility	Rakunyu Ceramic Studio, Kochu-an		
Address	703 Nagano, Shigarakicho, Koka City		
Business hours	Reservation reception hours : 10:00-17:00 Opening hours : Irregular (negotiable)	Closed	Irregular
Access	[by train] • Get off at Shigaraki Kogen Railway Shigaraki Station, about 5 minutes by taxi [by car] • Get off at Shigaraki IC/Shin-Meishin Expressway (about 10 minutes)		
Parking	*Parking lot for about 5 cars		
Experience ①	[Tea Kaiseki and Ceramics-Making Experience] <ul style="list-style-type: none">• Ceramics lessons• Mini-kaiseki meal• Enjoy a bowl of tea *The schedule for this course can be somewhat flexible, depending on whether you would like to spend more time in the ceramics studio or if you prefer to sit on a chair rather than on tatami mats for tea. Please let us know if you have a preference.	Capacity	<ul style="list-style-type: none">• Using the tearoom : Max 6 people• Using the hall : Max 20 people
		Time required	Approximately 5 hours (including making Shigaraki ceramic ware : approximately 2 hours)
		Price	15,000 yen per person (tax included)
Experience ②	[Stay with Special Ceramics-Making and Tea Ceremony Experience] <ul style="list-style-type: none">• Stay in new guest rooms• Ceramics lessons• Tea lessons *This experience is to enjoy the tea ceremony from late at night to early in the morning, and to spend more time ceramics-making than normally,,, you can be immersed in the tea-world more fully.	Price	50,000 yen per person (tax included) Depends on your requests, the price is changed.
Reservation	Required	How to reservation	Mail contact@kochu-an.com TEL 0748-82-1133
WEB page	http://www.kochu-an.com/ (English, Japanese)		

Facility information is as of August 29, 2023. Please be sure to check with the facility.