

Matsushima Tea gathering(Ochakai)

The gentleness of Matsushima is well reflected by the kimono dressers (Japanese traditional garment worn by women, men and children), and* Sado(Way of tea) which is one of the most respected traditional Japanese cultural activities. Both can be observed during the Matsushima Tea gathering held every Oct.(First Sun) Since this ceremony is held outdoors(*Nodate), anyone and everyone from the first-time participants to the avid fan of Macha can enjoy it in a relaxed atmosphere. Water for making the tea served at our ceremony is *the spring water of Zuiganji, and this is part of the reason why we believe that this is a special tea ceremony that only Matsushima can offer.



*Chado(Sado) Tea ceremony

Tea ceremony is a transformative practice and evolved its own aesthetic, in particular that of wabi and Sabi. Wabi, a frame of mind in which spiritual richness can be found in the simple and tranquil and Sabi, a poetic ideal fostered by Basho in haiku in which profound meaning can be found in the detached and dispassionate, later became the base of Wabicha, well-established by Sen no Rikyu. The custom of drinking tea was brought to Japan from China, and it was Sen no Rikyu, perhaps the most well-known figure in tea ceremony who made it an art in the sixteenth century. Chadogu(Tea equipment) such as Chawan(Tea bowl) or a Zengo(hanging scroll) are considered essential elements of Chaji(full course of ceremony)rather than art objects themselves, and the overall hours of ceremony that includes the service of confections can be admired as a work of art

*Nodate

Almost any place where implements for the making and serving of the tea can be set out, and where the host can make the tea in the presence of the seated guest(s), can be used as a venue for tea. For instance, a tea gathering can be held outdoors, in the open air. This is known as *Nodate*.

While tea ceremony held at indoor tea room usually follows technical detailed manners, outdoor-held ceremony is generally more simplified and performed in a relaxed manner that anyone can enjoy.

*Spring water of Zuiganji

Zuiganji, originally built by Jikaku Taishi in 828 is a national treasure, and has more than 1100years of history.

A list of drinks served at tea ceremony (as an example from the past)

Matcha(finely-milled Japanese green tea)

Sencha(Japanese green tea made without grinding the tea leaves)

Tea

Sake

Matsushima tea gathering

Date/Time : First Sun of Oct 10:10~15:00

Location : Matsushimakaigan green park (near JR Matsushimakaigan Sta)

Ticket : one ticket for 1000yen (available for two cups of tea.)



How to drink Matcha tea(varied in school differences)

- 1) Bows are exchanged between the host and the guest receiving the tea to express your thanks. Lift the chawan with the right hand and place it on the left palm.
- 2) When the tea is served , The front of Chawan in which it's design is decorated is facing directly toward you. Look intently at it's front on the left palm.
- 3) Rotate the chawan clockwise two times at an angle of two to five o'clock. (about 90 degrees)
- 4) Drink the tea quietly. (Takes a few sips)
- 5) After taking a few sips, the guest wipes clean the rim of the chawan with the right hand using the thumb and the index finger and uses the pocket paper to clean the fingers.
- 6) Rotate the chawan counterclockwise and place it on the right palm.
- 7) Bow to express your thanks or say "Kekko na otemae deshita (It was a good tea.)"