



Overview

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

Guests can immerse themselves 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 deep knowledge of Japanese tea culture.
- Guests receive a special souvenir set of tea, exclusively harvested from this region.
- The optional tea ceremony offers an authentic experience of Japan's traditional culture.

General Information

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

Tour type

Individual · Group

Target

Active/local-interaction oriented
Intellectual pursuit oriented

Sales price

Please inquire

Includes

Tea-pairing Kaiseki cuisine, tea souvenir

Meeting point

533 Chigira, Midori-ku, Sagamihara-shi, Kanagawa-ken

Directions

3.1 km from JR Chuo Line Sagamiko Station

Reservation deadline

Available from 6 months to 1 month prior to the event date

Reservation period

Available every day except Tuesday

Time required · Start time

2 hours · Starts at 12:00 p.m. (Starting time adjustable upon request)

Group size

1 group, 4-10 pax (Contact us for groups larger than 10)

Private

Private room available

Languages

EN CN KR Other:

Guide provided?

No