Business Insights Through Tea: Kaiseki Cuisine with Tea Pairing









Overview

Housed in a 250-year-old restored thatched-roof residence, Jyukouan provides a sophisticated Kaiseki dining experience expertly paired with teas by a skilled tea connoisseur.

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 can also be used for meetings or tea ceremonies.

Sales Points as a Unique Venue

The proprietress, a former director at a major Japanese television network, brings exceptional communication and hospitality skills, coupled with a deep understanding of tea culture. This expertise offers valuable insights for corporate training and leadership development, making the program an ideal choice for international businesses and groups seeking a unique cultural and professional enrichment experience.

General Information

 Contact: Kanagawa DMO Business hours: 9:00-17:0 Phone: 045-681-0007 Email: product@kanagawa 	
Tour type	Group/Corporate
Target	Active/local-interaction oriented Intellectual pursuit oriented
Sales price (Tax Inclusive)	Please inquire
Includes	Tea-pairing Kaiseki cuisine (2 hours)
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	Mon-Thu, Oct 1, 2024 – Apr 20, 2025 (Excludes Tuesdays)
Time required • Start time	2 hours \cdot Starts at 12:00 p.m. (Starting time adjustable upon request)
Group size	1 group, 6-10 pax (Contact us for group larger than 10)
Private	Private room available
Languages	□EN □CN □KR □Other:
Guide provided?	No