



Instruction Manual

The essence of the tea ceremony—its graceful movements and mindful spirit—deepens when performed on tatami. Open the box, and a world of authentic Japanese culture unfolds before you, like a gateway to tradition.



Tea Box

A tea storage box for keeping utensils. After use, wipe each utensil thoroughly and store them in this box to keep them in good condition for a long time. This box is made entirely of paper, making it an environmentally friendly.



Tatami

Tatami is a traditional Japanese flooring material that has been used for centuries.

Instead of using rush grass, it is made with specially processed Japanese paper, giving it excellent water resistance.

A tool used to whisk matcha with hot water in a tea bowl. It is moved back and forth during use.



Tea Whisk

A Mino ware tea bowl crafted by Kiyohide Yokoi, the head of Ichii Kiln.

We have prepared a refined and elegant Mino ware tea bowl for you.



Tea Bowl



Matcha

This delicious matcha pairs perfectly not only with traditional Japanese sweets but also with Western confections. Please open the matcha pouch with scissors or a similar tool before use.



Tea Scoop

A tool for scooping matcha from its container into the tea bowl — we' ve included a bamboo tea scoop for this purpose.







6 Pour hot water

Use a kettle or similar tool to pour about 70ml of hot water at around 70° C (160°F)



7 Blend the matcha

Move the tea whisk back and forth to dissolve the matcha and create a frothy texture.



® Finish whisking gently

Raise the tea whisk slightly and blend it slowly.



9 Completion

Gather babbles in the center, and your matcha is ready.
Enjoy it at your own pace

"Itadakimasu"

A slight bow while saying "Itadakimasu" enhances the experience of tea ceremony etiquette. Enjoy it together with traditional Japanese sweets or Western desserts.





























1 Take out the utensils from the matcha box

Place the utensils on the tatami tray.

For a better taste, it is recommended to sift the matcha beforehand.



2 Warm and pulify the tea bowl

Pour hot water $(70-80^{\circ}\ \text{C}/158-176^{\circ}\ \text{F})$ into the tea bowl to pulify it.



③ "Chasen toshi" (preparing the tea whisk)

Perform "chasen toshi" (preparing the tea whisk).

Swirl the tea whisk in the hot water that was poured into the tea bowl to pulify it.



4 Drain the hot water

Pour out the hot water and wipe the tea bowl with a clean cloth.



(5) Add matcha

Use a chashaku (bamboo scoop) to add approximately two scoops (about 2g) of matcha.





Greetings

Thank you very much for purchasing the "Tatami de Chakai" tea gathering kit, which allows you to enjoy a tea ceremony anywhere.

Tea was introduced to Japan during the Heian period, and it was in our hometown of Sakai that Sen no Rikyū perfected it as the art of "Chanoyu" (the Way of Tea). For over 450 years, Chanoyu has had a profound influence on Japanese culture, bringing both spiritual richness and joy to people's lives. With the desire to pass on the beauty of this traditional culture to future generations and to share it with people around the world, we have created this tea gathering kit. We hope that by using this kit, you can easily experience the essence of the tea ceremony and the elegance of Japanese culture.

Storage Method

Storing the utensils in the tea box will help maintain their cleanliness and condition for a long time.

Care Instructions for Each Utensil

Tea scoop: Since it is made of bamboo and sensitive to moisture, wipe off any dirt with a soft cloth.

Tea whisk: Rinse it by swishing in warm water, then wipe off any moisture.

Tea bowl: Gently wash it with lukewarm water. Avoid using hard sponges or scrubbers.

Ingredients & Materials

tatami : (top) Japanese paper (border) Polypropylene, Polyester (core) Wood, Tea leaves

tea whisk: Bamboo tea scoop: Bamboo macha-case: Iron

match: Tea leaves tea bowl: Ceramic

Seller & Information

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