

JAPANESE TEA CEREMONY



- The Japanese tea ceremony (called cha-no-yu, chado, or sado) is a special way of making green tea (matcha 抹茶). People who study the tea ceremony have to learn about different kinds of tea. They also have to learn about kimono (Japanese clothes), flowers, and many other things. It takes much practice to learn the tea ceremony.



History

- Tea came to Japan from China in about 900 CE. Tea became very popular in Japan, and Japanese people started to grow tea in Japan. In the 12th century, matcha (green tea powder), became popular. This tea comes from the same plant as black tea. By the 16th century, all people in Japan, rich people and poor people, liked drinking tea. A man called Sen no Rikyu started teaching the ceremony. Many years have passed, but people still make tea the same way that Sen no Rikyu taught.



Materials needed

- Tea bowl
- Tea scoop
- Whisk
- Tea caddy
- Napkin
- Ladle
- Water jar
- Waste-water container
- Iron pot
- Tea



Tea ceremony













A close-up photograph of a green ceramic cup filled with tea, resting on a matching saucer. The cup is filled with a golden-brown liquid. In the foreground, there are several dark, dried tea leaves scattered on the saucer and a wooden surface. A single fresh green tea leaf lies prominently in the center. To the left, a white paper tea bag is partially visible. The background is softly blurred, showing more of the tea set and a wooden surface.

Thanks for your
attention !