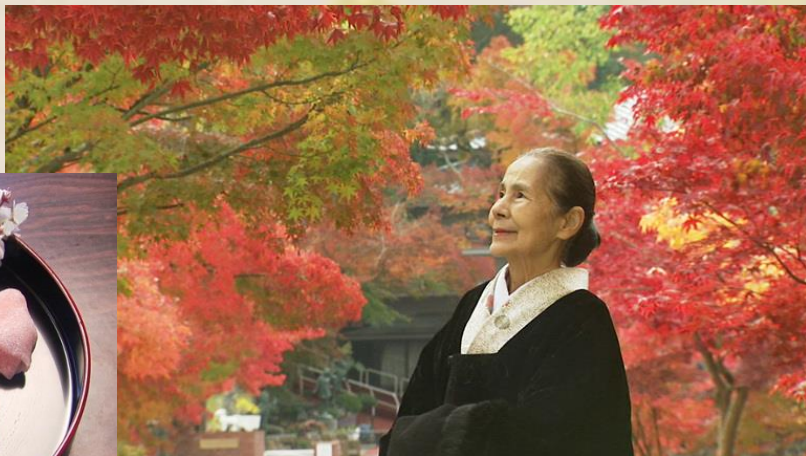


Japanese Hospitality and Tea

Thursday, January 24 at 6:30pm
Embassy of Japan (255 Sussex Drive, Ottawa)

Documentary Film Screening *Tsuruko's Tea Journey*



In one form of the Japanese tea ceremony, the host serves traditional kaiseki cuisine, sake and finally tea to the guests. The ritual, established as an art form more than four centuries ago, is believed to be the foundation of Japan's *omotenashi* hospitality. One woman has decided to embark on a unique nationwide pilgrimage to immerse herself in the art. At 70, Tsuruko loaded her pots, pans and tools for making tea onto a van and set off in her kimono, serving food using local ingredients and tea to the people she met along the way. (In Japanese and English with English subtitles, 50 minutes)

Japanese Tea Workshop by Daniel Tremblay, Owner of Cha Yi Teahouse

Tea is the most common beverage in Japan and an important part of Japanese food culture. More and more people have started enjoying green tea in Canada, too. In this workshop, you will get to discover the richness and variety of Japanese teas. You can learn characteristics and different flavor profiles based on types of cultivation, processing methods and regional origins, while Mr. Tremblay shares tips for making the perfect cup of tea at home.



Free admission, but reservation is required. Please RSVP at <https://japanese-hospitality-and-tea.eventbrite.ca>. For more inquiry, please visit: www.ca.emb-japan.go.jp or email: infocul@ot.mofa.go.jp



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