



Former Konoe Residence and garden

Nishio City is called a Little 🍃 Kyoto filled with the aroma of matcha

“Nishio” is the home of matcha where a history dating back to the 1200s still remains.

During the Edo period, Nishio prospered as a castle town yielding 60,000 koku of rice.



Tea picking scenery (May)

Go Go!

Let's enjoy matcha at a teahouse!



Nishio is the home of matcha green tea. Why not sip a soothing cup of matcha or eat sweets with matcha ingredients in a teahouse where you can casually enjoy matcha? Matcha and products with matcha ingredients are the perfect souvenirs. You can also visit a matcha factory or experience a Japanese tea ceremony. (A 5 ~ 10 minute drive from Nishio Station)



SAIJOEN AIYA

A long-established matcha shop started in 1888. Various kinds of tea, tea ceremony utensils, sweets with matcha ingredients, etc., can be purchased. "Matcha Museum SAIJOEN Waku Waku," offers a range of matcha-related experiences. (P.8)

Address: 15 Yokomachiyashiki, Kami-machi, Nishio City
Tel: 0563-56-2233
Hours: 9:30~18:30 Last order 17:30
Closed: Every first Thursday of each month (except for May, July and December) and New Year holidays

Hands-on museum: Reservations required at 0563-77-6572
MAP P.11 Enlarged a <https://www.matcha.co.jp>



Shokakuen (Main Shop)

The menu offers more than 120 items using matcha including meals and sweets. A large selection of souvenirs including matcha sweets are available at the shop, such as Japanese tea, matcha, and tea ceremony utensils. Visitors are offered a range of experiences, too. (P.8)

Address: 50-2 Kami-machi Minamiarako, Nishio City
Tel: 0563-54-3360
Hours: 9:00~19:00 Matcha Café: 10:00~18:00 (Last order)
For factory tours and stone mill grinding experience,
please make a reservation at least one week in advance.
Closed: Wednesdays MAP P.11 Enlarged a
HP : <http://www.syoukakuen.com/>



Aoiseicha

A long-established matcha maker founded during the Taisho era. Enjoy matcha and sweets at the café on the second floor on Fridays, Saturdays and Sundays. At the shop on the first floor, matcha, Japanese tea, tea ceremony utensils, and matcha sweets are available. Take a tour of the matcha tea factory and enjoy a range of experiences. (P.8)

Address: 7 Kamiyashiki, Kami-machi, Nishio City
Tel: 0563-57-2570
Hours: SABO AOI (2F) 10:00~18:00 Last order 17:30
Shop (1F) 9:00~18:00
Closed: Thursdays and every fourth Sunday
Advanced reservations available
MAP P.11 Enlarged a
※ SABO AOI (2F) is open on Fridays, Saturdays and Sundays only.
HP : <http://www.aoiseicha.co.jp/>

High quality tea leaves grown thanks to a mild climate and mist from the Yahagi River

Nishio, blessed with a mild climate, rich soil carried by the Yahagi River and river mist, is one of Japan's largest matcha production centers, accounting for about 20% of domestic production. The history of tea in Nishio begins with the founder of Jissoji Temple planting tea seeds in the temple precincts when the temple was built in 1271. Later on, around 1872, the chief priest of Kojuin Temple, Adachi Jundo, introduced tea cultivation and tea-making techniques to Nishio, which led to Nishio's start in tea cultivation. In the latter half of the Taisho era, Nishio began mainly cultivating and producing tencha (raw material for matcha), and this has continued right up to today.

"Nishio Matcha" with a beautiful olive green color and mellow yet strong flavor

In Nishio City, more than 96% of tea produced is "tencha," which is the "raw material for matcha." The tea leaves grown in the shade increase in savoriness and sweetness, and become vivid green. Nishio is the only city in Japan that specializes in the production of matcha.

Tea plantations viewed from Inariyama Tea Park



Tea plantations covered with netting to block sunlight



Jissoji Temple

Founded in 1271. The beginning of Nishio as the home of matcha can be traced back to the planting of tea seeds by the founder of the temple, Shoichi Kokushi.

Address: 15 Shimoyashiki, Kami-machi, Nishio City
MAP P.11 Enlarged a



Kojuin Temple

The chief priest of the temple, Adachi Jundo, expanded tea production in Nishio. The temple is well-known for the popularization of tea.

Address: 83 Hamayashiki, Kami-machi, Nishio City
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Tidbits about Matcha

Nishio Matcha

"Nishio Matcha" Brandmark

The green tea color and cup and whisk, brings to mind the image of matcha. The wish is to extend the connection of Nishio Matcha and tea ceremony permanently.

How to produce matcha

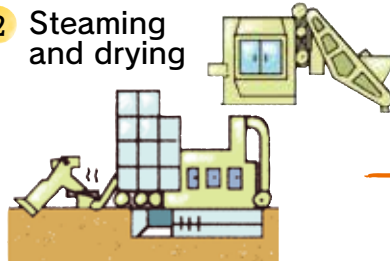
1. Production of tencha – raw material for matcha (primary processing)

1 Tea-picking



Tea plantations are covered from mid-April when buds begin to sprout. Soft new buds are carefully hand-picked in mid-May.

2 Steaming and drying



New buds are steamed and become vividly green steamed leaves. After draining and cooling, the steamed leaves go through a drying process to become tencha. Then tencha is thoroughly dried.

3 Packing in a tea box or tea bag and storing in a refrigerator



Tencha is packed in a tea box or tea bag and stored in a refrigerator at $-5^{\circ}\text{C} \sim -10^{\circ}\text{C}$ for maturing its flavor.

Dried aracha (unprocessed tea)

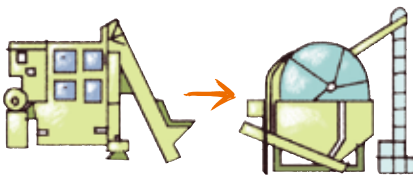


Matcha ground with a stone mill



2. Production of matcha (secondary processing)

1 Drying and blending of finished tea



Tea is further dried to create a special aroma and blended according to the taste of consumers.

2 Grinding with a stone mill



Tea leaves are ground to an ultra-fine powder of approximately $2 \sim 20 \mu$ at a rate of $40 \sim 60$ grams per hour under a constant environment where the ambient temperature and humidity are kept constant at 20°C and 40%.

How to store matcha



When the package has not been opened, store it in a refrigerator as is.



After the package has been opened, place tea in an airtight container and store it in a refrigerator.

※ When tea is still cold immediately after being taken out from the refrigerator or freezer, do not open the package. If the package is opened when it is cold, the tea will quickly get moist. Open the package only after gradually bringing it back to room temperature. The expiration date is about 2 months after the date of manufacture.

3 Quality inspection



The powdered tea is inspected for its special color, aroma and flavor.

4 Canning, packing and boxing



Tea is packed in a can or package by grams by tea distributors (wholesalers).

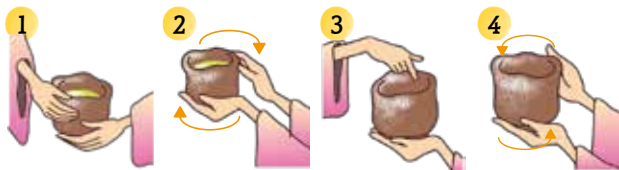
5 Tea shop (sales outlet)



Tea is displayed in a shop and brought into our homes.



How to drink matcha



1 Lift up the tea bowl (chawan) with your right hand and place it in the palm of your left hand.

2 In order to avoid the front side of the tea bowl (the side facing you is the front side), hold the other side of the tea bowl with your right hand, and gradually turn it clockwise 2 times (about 1/4 of the bowl).

3 Drink all the tea in 3 ~ 5 sips. After finishing the tea, wipe the part of the tea bowl touched by your mouth with your thumb and index finger, and wipe them with kaishi paper.

4 Turn the tea bowl back so that the front side will face you, and place it gently outside the edge of the tatami mat with your right hand.

Easy if you have a tea bowl, a tea whisk, and hot water!

Enjoy drinking matcha at home without the formalities. Place 2 grams of matcha in a tea bowl (2 ~ 3 bamboo tea spoonfuls) and pour about 50cc of hot water at about 80°C. Stir the tea as if you were writing the letter "m" with a tea whisk. When a soft froth is produced, the matcha is ready to drink. If you find lumps in your matcha powder when being placed in the tea bowl, break them in advance. In winter, warm up the tea bowl in advance. In summer, it is recommended to make iced tea using cold water



1 Place about 2 ~ 3 bamboo tea spoonfuls of matcha (chasyaku) in a tea bowl (chawan).



2 Stir the tea well by moving your wrist as if you were writing the letter "m" with a tea whisk (chasen).



3 When fine froth is produced, pull out the tea whisk swiftly without breaking the froth.



4 Enjoy a bowl of delicious Nishio Matcha!

How to prepare iced matcha using a shaker



1 Place 50cc of cold water, 2 ice cubes and 2 ~ 3 grams of matcha into a shaker.



2 Close the lid of the shaker, and shake it for about 30 seconds.



3 Pour the contents into a cool-looking glass. Now iced matcha is ready.

A cup of matcha is an excellent health drink

Health benefits of matcha

Excellent alkalinity and zero calories

Matcha contains many minerals (which prevent acidification of the body), and has excellent alkalinity.



A gold mine of vitamins

Matcha is effective in strengthening the immunity system against viral infection and preventing scurvy.



Relieves stress and improves concentration

Caffeine contained in matcha stimulates the brain, calms the mind and improves concentration.



Improves memory and capacity for judgement

Caffeine and theanine (which induces sweetness) contained in matcha gently stimulate and activate the brain and central nervous system. When you feel tired from studying for an examination, etc., a cup of matcha will sharpen your senses.



Anti-aging benefits

Matcha has drawn attention for its anti-aging benefits that suppresses the fatty acid peroxides in the body.



Recommended for pregnant women

Studies have shown that drinking matcha, which contains essential inorganic nutrients for pregnant women, helps protect against low-birth-weight babies.



Prevention against dental caries and mouth care etiquette

Matcha is good for mouth care etiquette as it contains a rich content of natural fluoride (which prevents dental caries) and chlorophyll (which has a strong deodorizing effect).



Prevention against lifestyle diseases

Ingredients contained in matcha are effective in facilitating cardiovascular circulation, removing blood clots and preventing bad cholesterol.



Delicious!

We Love Matcha Sweets ♡



Why not be sweet to yourself once in a while?

Now, matcha sweets have gained attention from all over the world!

If you walk along the streets of Nishio City, you will find matcha sweets here and there. Sweet and a bit bitter - it's an acquired taste. It will be difficult for you to make up your mind which one to choose.

Very popular!
Matcha sweets ♡



Shokakuen

【Matcha Parfait】

Address: 50-2 Minamiarako, Kami-machi, Nishio City
Tel: 0563-54-3360
Hours: Macha café: 10:00~19:00 (Last order 18:00)
Shop: 9:00~19:00
Closed: Wednesdays **Advanced reservations available**
MAP P.11 Enlarged a



SAIJOEN AIYA

【AIYA' s Special Matcha Parfait】

Address: 15 Yokomachiyashiki, Kami-machi, Nishio City
Tel: 0563-56-2233
Hours: 9:30~18:30 (Last order 17:30)
Closed: Every first Thursday of each month (except for May, July and December) and New Year holidays
MAP P.11 Enlarged a



Café Takean

【Matcha Roll Cak】

Address: 6 Honmachi, Nishio City Tel: 0563-56-2783
Hours: 9:00~18:00
Closed: Mondays and Tuesdays **MAP P.11 Enlarged b**



Katekindo

【Matcha Obanyaki】

Address: 4-11 Tsurugasaki-cho, Nishio City
Tel: 0563-77-2136 Hours: 10:00~18:00 (Last order 17:00)
Closed: Mondays, Tuesdays, Wednesdays, and Thursdays *Open on national holidays. **Advanced reservations available**
MAP P.11 Enlarged b



Kokaen matcha cafe

【Matcha Dorayaki Pancake Set (Dora-musuko)】

Address: 3-23-9 Takabata-cho, Nishio City (within Versa Walk)
Tel: 0563-56-8122
Hours: Café 9:00~19:00 (Last order 18:30)
Shop 9:00~21:30
Closed: Open throughout the year **MAP P.11 Enlarged b**



King Farm Cafe

【Farm Café & Baumkuchen Specialty Shop】

Address: 6-1 Sakashita, Nishiazai-cho Nishio City
Tel: 0563-65-2922
Hours: 10:30~18:30 (Last order 18:00)
Closed: Wednesdays **MAP P.11 Enlarged a**



Chacha-ya Nanzan-en

【Koimatcha Zeitaku Parfait】

Address: 3-23-9 Takabata-cho, Nishio City (within Versa Walk)
Tel: 0563-56-7300
Hours: Shop 9:00~21:00
Eating area 9:00~17:00 (Last order 16:30)
Closed: Open throughout the year
Advanced reservations available **MAP P.11 Enlarged b**



Aoiseicha "SABO AOI"

【Matcha Parfait】

Address: 7 Kamiyashiki, Kami-machi, Nishio City
 Tel: 0563-57-2570
 Hours: 10:00~18:00 (Last order 17:30)
 Closed: Thursdays and every fourth Sunday



Patisserie TSUTAYA

【Matcha Pudding】

Address: 3 Saiwai-cho, Nishio City
 Tel: 0563-57-2027
 Hours: 8:30~20:00
 Closed: Tuesdays [Advanced reservations available](#)



Japanese Confectionery Shop SEIGETSU-EN

【Chachamaru】

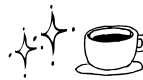
Address: 35 Yokomachiyashiki, Kami-machi, Nishio City
 Tel: 0563-57-3755
 Hours: 8:00~19:00
 Closed: Thursdays



Japanese Confectionery Shop HOZUMIDO

【Koicha Chabozu】

Address: 54-1 Tsurumai-cho, Nishio City
 Tel: 0563-57-2096 Hours: 9:00~18:30
 Closed: Tuesday
[Advanced reservations available](#)



tarte & cafe tatan

【Matcha Tart】

Address: 5-1 Ishibashi, Imagawa-cho, Nishio City
 Tel: 0563-53-3401
 Hours: 10:00~20:00
 Closed: Tuesdays
 *For a whole tarte (entire cake or pie), please make a reservation 3 days in advance.
[Advanced reservations available](#)



Happy Bakery TAKUTAKU

【Matcha Melon】

Address: 36-1 Minamiarako, Kami-machi, Nishio City
 Tel: 0563-54-9220
 Hours: 7:00~19:00
 Closed: Mondays, every second and fourth Tuesday
[Advanced reservations available](#)



Japanese restaurant Uotora

Chameshi-unagama (type of pilaf cooked with Nishio tencha, eel and vegetables) and other Japanese-style cuisine available.

Address: 1-10 Yakushimae, Kami-machi, Nishio City
 Tel: 0563-57-3044
 Hours: 10:00~14:00 (Last order 13:30)
 17:00~22:00 (Last order 20:30)
 Closed: Thursdays
[Advanced reservations available](#)



Aikei cafe

【Matcha Tiramisu Parfait】

Address: 20-2 Yakushimae, Kami-machi, Nishio City
 Tel: 0563-56-2022
 Hours: 9:00~17:00 (Last order 16:30)
 Closed: Thursdays and Sundays

Matcha Lab Nishio Denso Chaya

Nishio Matcha Parfait -WABI-

LOVE



Address: 122 Kinjo-cho, Nishio City
 Tel: 0563-56-0255
 Hours: 10:00~17:00 (Last order 16:30)
 Closed: Mondays *Open when Monday is a national holiday