Welcome to Tea-topia WAZUKA

Wazuka-cho, which is located at the southern edge of Kyoto prefecture, famous as the hometown of Uji Tea, accounts for approximately half of the production from Kyoto prefecture. As the landscape in Wazuka-cho has been made over 800 years by tea-production and their scenic view is incomparably beautiful, it was designated and registered as the first of the Scenic Property of Kyoto Prefecture. It was also registered as one of the Japan Heritage in 2015.

Wazuka is a place where you can feel the beautiful nature as well as meet nice people.

We hope you can enjoy the tea fields Wazuka tea and food that you’ll never ever be able to see in other places.
Beautiful scenery & Highlights in WAZUKA
The most famous tea plantations in Wazuka are in Ishitera. It was designated and registered as the first of the Scenic Property of Kyoto Prefecture. This tea field photo is used in many different tea places as a promotion in Kyoto. It takes about 10~15 minutes to walk there from the nearest bus stop ‘Wazuka Takahashi’. Among the tea fields there are new houses and old houses where people. There are spots for cherry blossoms and tea fields which go through winter in spring.
The Royal tomb of Prince ASAKA.
Prince ASAKA is the fifth son of Emperor Shomu, who was dead at the age of 17. (the death reason might be illness or murder) Emperor Shomu moved the capital from Heijo-kyo to Kuni-kyo near Wazuka-cho for a while, and he built his detached palace called shigaraki-no-miya in Shigaraki. It’s said that Prince Asaka was buried in this tomb in Wazuka-cho because he loved the area along the trail connecting these three places and Wazuka-cho is located on the midway of the trail. It’s rare to find a tomb with an approach surrounded by tea fields at both sides.
From the tea plantations of Ishitera, along the royal tomb of prince Asaka, we can see the tea plantations in Shirasu and Erihara on the other side. Tea plantations in Wazuka stretched along the steep mountain up to the sky. The tea plantations declined like a patchwork, like the mountain fields. It can be seen from Shirasu (there is a marked sign). Along the tea plantations in Shirasu, we can see different views according to the change of season. Hiking is highly recommended.
The very rare tea field which is only can be seen in Wazukacho is the round tea plantations in Harayama (guide needed), the round tea field is one of them. You can feel both natural beauty as well as artificial beauty in this tea field. It’s hard to imagine how much effort the ancestors ‘ve put into the tea field when you see the scenery.

It takes about 30 mins to walk from the nearest bus stop ‘Harayama’. Although it’s hard to find the way and takes a lot of efforts to climb the mountain, If you overlook from the hill top, the scenery of green tea carpets and the bird’s eye view of Wazuka will make you forget all the fatigue.
This Kitayama cedar tree of 12.8 meters around and 31 meters high is believed to be more than 1300 years old. It’s said that, after the main trunk had fallen down in the past, eight saplings grew from the stump into one large tree. There is no other cedar tree in the town, and it is not known who planted it. It was designated as a prefectural natural treasure on April 4th 1984.
The standing image of Miroku-bosatsu, Myleya, in the cliff is looking down upon the Wazuka River. It was carved on a gigantic granite stone with the inscription of April, 1300.
Mountain Buddhism regarded high mountains as sacred and did their spiritual training deep in steep mountains. Kontaiji Temple was founded as one of such spiritual places, and it still has Gyoba, a site for spiritual practice. The area around gyoba in the mountain is designated as a historic natural conservation area of Kyoto Prefecture.
Shohoji Temple is known as a famous spot for red leaves in autumn in Wazuka. We can enjoy the tea field scenery behind the red leaves and ginkgo leaves. It's a temple which belongs to Eigen-ji Rinzai temple. It's said that It’s built to open the mountain behind the temple in order to pray for the peaceful repose of the soul of Prince Asaka. It’s said that in the very beginning of building it was a big temple but it was damaged in the wars of middle ages. After that, in Edo Era, it was relocated and rebuilt in the mountain and named Shohoji Temple. Shohoji is a temple where you can enjoy for the whole year, not only for the red leaves but also other flowers according to the change of seasons.
9. 祝橋の桜並木
Row of cherry blossom trees in IWAI Bridge

Speaking of spots for cherry blossom-viewing in Wazuka, it must be the row of cherry blossom trees in IWAI Bridge.

At the end of Kamakura Era, Emperor Go-Daigo defeat the Kamakura Shogunate passing the Todaiji and stayed in Wazuka on the way. It’s said that Iwashi Bridge was named by Emperor shortly after the local people in Wazuka built it over one night because the emperor hurried to go for Kasagi.

In spring it’s a good course to walk or ride a bicycle on the beautiful road with the row of cherry blossom trees.
Eat in WAZUKA
You can drink Wazuka Tea here which is 100% made in Kyoto. Wazuka–Cha Café is the direct sale place where local tea farmers gather their tea. It’s a tourist guidance spot that provides the service of reception of the sky teahouse and rental cycles and maps. There are 140 items for tea. You can buy these tea in a reasonable price strictly elected in Wazuka. There are also tea snacks and food like hojitea chocolate and Tea tsukutani made out of Wazuka tea. The Café menu like cake set is also fulfilling. There is also a guidance for the tourism spots and restaurants. The parking is available for 18 cars. (Tourism Bus Available)
If you want to have a taste of local food.

《left》 tea bento made by “koyicha group” which is set up by local housewives. Koicha Group is devoted to making souvenirs out of Wazuka tea and awarded for many times with the product like wazukacha tsukudani. The reservation is available with at least 5 people. The group guest can use Wazuka Terasu as dining hall by contaction in advance.

《right》 Tea House Takenoko provides tea noodles, tea chicken (tea-fed chicken) used tamago kakegohan, macha softcream is also available.
お茶の体験
Tea Activities
in WAZUKA
The hometown of Ujicha Wazuka taught by Japanese tea instructors how to brew the delicious tea. Usually we just brew tea without thinking. Nowadays more and more people tend to drink petbottle tea and forget how to brew tea in teapot. Please enjoy the delicious tea under the instruction of the Japanese tea instructors who knows a lot about tea. Tea classroom has become more and more popular, feedback like 「tea is such a delicious drink」「I wanna brew like this at home」 can be heard everywhere.
茶香服(茶歌舞伎)
Japanese Tea Fight
Tasting Game of 5 kinds of tea

現在茶香服は、ふつう玉露2種、煎茶3種を用い、それぞれの茶に花・鳥・風・月・客(和束町では、和・束・優・良・茶)の名前をつけて熱湯をさし、90秒たったもので飲み分けます。一回飲むごとに、自分の思った茶銘の札を札箱に入れます。そして一通り(5回)すめば札箱をあけて採点します。これを5回繰り返してその合計点で順位を決めるものです。

Chakabuki is a kind of tea tasting game similar to wine tasting. It's also called as Tocha. It's a kind of gambling game passed on from China in the middle age. It was popular among the intellectual in Kyoto where participants taste different kinds of tea to compete in discerning them, between Honcha and Hicha. The tea produced in the area Toganoo/Kyoto was particularly called Honcha (literally, “real tea”). Chakabuki nowadays usually uses Gyokuro(2) and Sencha(3) and named after 花・鳥・風・月・客 (in Wazuka version 和・束・優・良・茶). Brew the tea with hot water and 90 seconds later start tasting tea. Cast the tea card into box after each drink. After one round(5 drinks) we open the box and count the grades. After five rounds we add all the grades up to decide the ranking.
Tea Picking Experience is the most popular among all.

There are two seasons for tea picking separately in May–June and September–October. Tea is considered to be picked by hands but now in Japan cut by machine has become the main trend. The form of tea picking by hand is applied in the first grade Gyokuro Macha, tea contest, tea picking event and so on.

It’s available to have tea picking experience in Wazuka, but in the busy seasons tea farmers may not meet your requirements. We hope you can understand. According to the hope of tourists experience like tea girl cosplay, tea factory visiting can be arranged into the tour.
Other Experiences

- Tea dumpling making: Make tea dumplings under the instructions of bento made by “koicha group” which is set up by local housewives. Koicha Group is devoted to making souvenirs out of Wazuka tea.
- Fresh herb making: Use organic herbal tea planted in Wazuka Green Farm, fresh herb tea experience, handmade soap experience, handmade herb spray experience available.

Various of programs like Macha Art and wood craft experience are also available.
Experience tea plantation in Wazuka with tea farmers.

Tea work includes cutting tea, currying buds, work in factory, cutting grass, covering sheet, rolling tea and so on with machine like shavers.

Work contents will change according to different seasons.

In Wazuka you will be provided with tea work as well as accommodation for example farm guest house「chabatake nagomi」.
Wazuka is in the south-east of Kyoto. It takes about 30-40 mins to drive here from Nara, 1-1.5 hours from Osaka & Kyoto. You can experience the real tea production place along with the must-see spots in Kyoto and Nara.

**By public transportaion**
- From Nara (about 15 mins to Kamo)
  Nara Station — [about 15 mins Yamato Road Express] → Kamo
- From Kyoto (about 1 hour to Kamo)
  Kyoto Station — [about 35 mins by Miyako Road Express] → Kizu (transfer)
  — [about 6 mins by Yamato Road Express] → Kamo
- From Osaka (about 56 mins to Kamo)
  — ◎ By bus from Kamo (about 20 mins to arrive in Wazuka)
  From West exit of Kamo take the Nara Transportation Bus 「to Osugi」 about 20 mins to arrive at 「Wazuka Yama no ie」

**By car**
- From Nara
  R24 → Yamashiro → R163 → R5 → Wazuka (about 40 mins)
- From Kyoto
  R24 → Yamashiro → R163 → R5 → Wazuka (about 90 mins) ※60 mins with the use of Hanna Highway
- From Osaka
  Hanna Highway → R24 → Yamashiro → R163 → R5 → Wazuka (about 80 mins)
Nice Place Wazuka～Chagenkyo～

Check here for more details in Wazuka

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