



お茶に親しむ

Enjoying Green Tea

Green tea offers a lot to enjoy - beautiful color and delicate aroma and flavor. Being a major green tea production site, Shimada provides visitors with chances to enjoy tea with their five senses: looking at the blanket of tea fields, tasting the different types of local tea and enjoying tea-flavored sweets and dishes.



Tea from Shimada, Kanaya and Kawane

There are three green tea production sites in Shimada: Shimada, Kanaya and Kawane. Green tea from mountainous areas is regular sencha and that from Makinohara Heights is deeply steamed sencha. Each offers a distinctive aroma and flavor. Try and enjoy the variety of fine local green tea.

For inquiries, call Tea Promotion Section, Shimada City Government (0547-46-5623.)



Green Tea Plantations in Makinohara Heights MAP 3-1

A vast carpet of green tea fields covers the soil of Makinohara Heights on the western side of the Oi River. Following the fall of the Shogunate government in the 1860s, this land was developed by former Tokugawa followers and Oi river crossing coolies into Japan's biggest tea plantation area. The gorgeous view of Mt. Fuji from the plateau is one of the most popular scenes in Shizuoka Prefecture.



Makinohara Park MAP 3-2

This park offers views of the towns of Kanaya and Shimada and the Oi River as well as Mt. Fuji, Suruga Bay, Izu Peninsula and Japan's Southern Alps in the distance. Growing in clusters on the slope of the park are fawn lilies which are designated as a protected species of the city. They are best from late March to early April.



Ocha-no-Sato MAP 3-3

This green tea museum in Makinohara Heights introduces the history, culture and drinking customs of tea not only in Japan but across the world. Visitors can take in the sight of Mt. Fuji from the restaurant and buy some souvenirs while there. You're sure to enjoy having some matcha tea and traditional sweets in the adjacent restored traditional tea house and garden (done in the Enshu-style of tea ceremony).

For inquiries, call 0547-46-5588.
Open from 9 am to 5 pm for museum, 9:30 am to 4 pm for tea house.



Shitoro-yaki Pottery

Believed to be established by potters from Seto and Mino in the late 16th century. Featuring dark and subdued colors, it was favored by Kobori Enshu and Tokugawa Ieyasu and is one of the seven potteries in Enshu. Tea ware and tea cups are particularly popular.



Green Tea-Flavored Food

This goes well with green tea. Try green tea sweets and other food Shimada offers with confidence!

Sweets

Matcha-flavored taiyaki



Kawane daifuku



Cha yokan



Shimada's Famous Sweets



Komanju/Kuroyakko

Dishes



Special soba noodle course