

# 上林春松本店 Kanbayashi Shunsho Honten 日本茶 Japanese tea

老舗  
CIRCA  
1558-  
1569

Delicious to the last drop, high-quality tea with a rich flavor appreciated even by rulers of Japan.

Although there are many tea-producing areas around Japan, Uji, in the southern part of Kyoto Prefecture, is a specially protected area because Uji tea's taste was liked by rulers of Japan. Up to this day, Uji continues to provide high quality tea to all of Japan and abroad.

Kanbayashi Shunsho Honten is a five-minute walk from JR Uji Station, and has continued in Uji for fourteen generations. The shop's ancestor was a member of a group called "Gomotsu Ochashi", who were "ochashi" (tea masters) of high standing, involved with the production and distribution of Uji tea. The Uji Kanbayashi Kinenkan Memorial Hall is next door, where you can learn about the history of the Kanbayashi family and Uji tea, as well as see exhibits such as documents written by military leader Toyotomi Hideyoshi in the 16th century. Please observe the Nagayamon gate that used to act as the storefront of the tea shop. The shop is arranged with an elegant garden, and inside is a display of various teas sold including matcha, gyokuro, sencha and karigane. One section of the store offers matcha green tea and sweets, so you can enjoy the unique deep flavor of matcha to your heart's content. Japanese tea is made with a Japanese teapot called a "kyusu". Using the right amount of tea leaves and hot water and having the right temperature of hot water, will bring out the delicious taste of the tea. In order to have as many people as possible drink delicious tea, Hidetoshi Kanbayashi has started giving video lectures on how to make tea aimed at foreigners. Please take a look at these easy-to-understand videos so you can make delicious tea with any tea you buy as gifts.



↑Hidetoshi Kanbayashi of Kanbayashi Shunsho Honten looks at the color of the tea leaves and creates flavors of teas with rich aromas. He offers online video lectures on how to make tea using a Japanese kyusu teapot.



↑From left: Babamukashi matcha 40g, ¥4,000; Zuigyoku gyokuro 100g, ¥3,000; Tsurezure sencha 100g, ¥1,200; Shirataka karigane 100g, ¥1,000. \*All prices exclude tax.

↓Hidetoshi Kanbayashi checks the quality of the tea delivered from tea farmers in a special inspection room known as the "Haikenba", where only natural light is used, and is where the flavors are created.



創業四百五拾年

久 上林春松本店

上林春松本店 Kanbayashi Shunsho Honten  
宇治市宇治妙楽38番地  
38 Uji Myoraku, Uji-shi, Kyoto Prefecture  
TEL: 0774-22-2509 OPEN: 9:00 to sunset  
Access: 20-30 min. from Kyoto Station by taxi

高島屋京都店 地下1階 味百選売場  
Kyoto Takashimaya Dept. Store Shop  
B1 Ajihyakusen Section  
OPEN: 10:00 to 20:00

ジェイアール京都伊勢丹店  
地下1階 老舗名店の味売場  
JR Kyoto Isetan Dept. Store Shop  
B1 Famous Established Shops Section  
OPEN: 10:00 to 20:00  
URL: <https://www.shunsho.co.jp>

MAP 14



Google MAP

MAP 15



Google MAP

MAP 16



Google MAP

### Enjoy Kyusu Time!

Use the QR code link for videos of enjoying tea made with a Japanese tea pot called a kyusu, together with people from all over the world.



←The Nagayamon gate still remains and is where the Uji Kanbayashi Kinenkan Memorial Hall is housed, next to the retail shop.