

漆芸舎 平安堂

Kyoto Lacquer Art Workshop Heiando

Located in front of Daitokuji Temple's east gate, workshops for repairs using gold powder (Kintsugi).



One Day Experience: history and demonstration of Kintsugi

Learn about the history of Urushi (Japanese natural lacquer), and watch a short demonstration of Kintsugi.

Fee: ¥15,000 / Days: Mon, Tue, Thu, Fri and Sat
Times: 10:00-12:00, 13:00-15:00, 16:00-18:00

By the end of the workshop, you will repair a small item with gold lacquer to take home as a souvenir, but as the gold usually takes a day to set, you would normally return at another time for pickup. If that is difficult, please discuss an arrangement with Heiando.

Reservations by email by 18:00 the day before or by telephone on the day. All prices exclude tax.

Regular Kintsugi Workshop

Restore cracked and chipped ceramics, glasses and porcelains with Urushi and create a new appearance with gold powder.

Days: Fri and Sat / Times: 10:00-11:30, 13:00-14:30, 15:00-16:30

Registration Fee: ¥15,000

Monthly Tuition Fee: ¥16,500* (3 sessions)

*Includes the cost of materials.

*Gold powder, platinum and gold leaf require additional charges.



京都市北区紫野門前町14 大徳寺東門前
Daitokuji Higashimon-mae, 14 Murasakino
Monzen-cho, Kita-ku, Kyoto
TEL: 075-334-5012
OPEN: 10:00 to 18:00 (Closed Wed.)
Email: info@urushi-artisan.jp
https://shitsugeisya.jimdo.com/



おちゃのこさいさい Ochanokosaisai

Shichimi is a hot spice that Japan prides itself on. Make your own original blend!



Shichimi (seven flavor chili pepper) is a seasoning unique to Japan made with the main ingredient of cayenne pepper and six other spices. In Japanese cuisine, it is sprinkled on udon or soba noodles, but also goes well with other dishes such as pastas and soups, changing the taste to one with a sharp bite.

Custom blend of shichimi

(10g) ¥540. *¥648 in a can.

Look forward to how it tastes!

*You can also make your own original blend at the Nishiki Food Market branch.

おちゃのこさいさい産寧坂本店
Ochanokosaisai Sannenzaka Main Shop
京都市東山区清水三丁目316-4
316-4 Kiyomizu 3 Chome, Higashiyama-ku, Kyoto
Freedial: 0120-831-314
OPEN: 9:00 to 18:00
http://www.ochanokosaisai.com



丸久小山園 西洞院店・茶房「元庵」 Marukyu Koyamaen Nishinotoin Shop/Motoan Tea House

Learn how to prepare Matcha tea



1 hour course:
10:00 to 11:00
From 2 to 4 people
Weekdays only
Please send an email to make a reservation.
Email address:
info@marukyu-koyamaen.co.jp
¥1,500 per person (sweet included).



京都市中京区西洞院通御池下
Nishinotoin-dori, Oike-sagaru, Nakagyo-ku, Kyoto
TEL: 075-223-0909 (Japanese only)
OPEN: 9:30 to 18:00 (Shop), 10:30 to 17:00 (Tea House)
(Closed Wed. Open on national holidays.)
Booking email: englishinfo@marukyu-koyamaen.co.jp
https://www.marukyu-koyamaen.co.jp/english/motoan.html



丸久小山園 榎島工場 Marukyu Koyamaen Makishima Matcha Factory Tour

Tour the Matcha Factory in Uji, Mon - Fri, online reservation required 4 days in advance

Start times: 10:00, 13:30, 15:00
Tour length: about 90 minutes
For min. 2 to max. 40 people

Admission: ¥500, with a ¥500 yen coupon off in-store purchases on the day. (Free for children under 15.)



Watch an introductory video, view the Matcha processing facilities, visit a tea tasting room, visit a traditional tea house, and learn how to prepare and enjoy Matcha.

After the tour, you can visit the shop with many varieties of fresh Ujicha teas such as Matcha and Hojicha, along with Matcha sweets, perfect for souvenirs.

京都府宇治市榎島町中川原172-4
174-2 Nakagawara, Makishima-cho, Uji-shi, Kyoto Prefecture
TEL 0774-20-0909 (Japanese only)
(Closed Sat., Sun. and national holidays.)
Reservation Required: Minimum 4 days in advance
Tour Languages: Japanese/English/Chinese (Mandarin)
Booking Website:
https://www.marukyu-koyamaen.co.jp/english/factory.html

