

黄檗

Where Chinese culture
remains deeply ingrained

Obaku

Uji City
KYOTO

Full of delicious restaurants
and experience information

Nakauji

中宇治

Do you know?

Why Manpuku-ji Temple became a National Treasure

In December 2024, three buildings of Manpuku-ji Temple in Uji, including the main worship hall Daio Huden, were designated as a National Treasure. We asked an expert about the temple's appeal and the background behind them getting designated as a National Treasure!

A two-tiered finial (sacred jewels) in the center

The view from the back...



黄檗

Beautiful Chinese architecture supported by Japanese craftsmanship

Manpuku-ji Temple was founded in Uji by the Chinese Zen Buddhist monk Ingen in the early Edo period (1603-1867). What makes the temple particularly interesting is the fact that, despite Japan's isolation from the rest of the world during the Edo period, it recreated and preserved late Ming Dynasty Zen architecture within Japan.

The spectacular temple complex consists of more than 20 buildings connected by a series of corridors, and three of these structures have been designated as a National Treasure. It has also become clear that they were built solely with locally sourced materials by Japanese craftsmen. Let's take a look at this amazing Chinese architecture, constructed by expert craftsmen using Japanese building techniques.

While it may look like a two-story building at first glance, it is actually a single-story construction with an open ceiling built in the Chinese Xieshan style, with a hip-and-gable roof and double eaves. The front of the building is Chinese-style, while the back has intricate Japanese-style lattice windows.



Daio Huden Main Worship Hall

The Main Hall of Manpuku-ji Temple. The largest and most impressive building in the temple complex, its main structure is made with teak wood imported from the Kingdom of Siam (modern-day Thailand). A number of Chinese-style designs can also be seen, such as the two circular windows that represent the sun and moon, and the doors with a peach engraved into them to ward off evil spirits. The sacred area called "Gettai", with white sand laid before the hall, is also a rare sight.

Buddha emerging from his abdomen!



Inside the hall is a statue of Arhat Rahula, one of the Eighteen Arhats, with his abdomen opened to show that the Buddha dwells within us all.

The expert we asked

Zentaro Yagasaki
Architectural Historian

Professor at Osaka Electro-Communication University. His areas of expertise include Japanese architectural history, garden history, and the surveying, research, and preservation of cultural property structures such as tearooms and Sukiya-style buildings.



Check this out!

The precious teak wood was donated by the Tokugawa shogunate. The "Peach Doors" at the front, with a large peach engraved into them, are said to ward off evil spirits by opening them with a loud bang every morning.



Tennoden

Hall of the Heavenly Kings

This building serves as the temple's entrance hall. From here, the corridor extends out into the distance like spreading wings. Enshrined at the front, welcoming visitors to the temple, is a statue of Hotei (Laughing Buddha), an incarnation of Maitreya Bodhisattva. The statues of Idaten (the deity Skanda) and the Four Heavenly Kings enshrined behind and to the sides are also quite impressive.

Check this out!

In Japanese Zen temples, the Buddha Hall is placed after the Sanmon Gate, but in Chinese temples, there is also a Hall of the Heavenly Kings. The open-air passageway conveys the expansive spirit of the Obaku Sect of Zen Buddhism.



The "Tasuki Koran" railings, which feature X-shaped Kumiko latticework, are also a design unique to China. The shape of the "soban" base stones, placed between the pillars and the foundation stones, differs from those typically seen in Japan and is more decorative.



Hatto

Dharma Hall

The oldest of the three National Treasure buildings, this hall is used for Zen Buddhist sermons. Its design highlights include the traditional Japanese Kokera-buki (wooden shingle roof), Chinese-style railings and round windows, and eaves with an accordion-style ceiling that forms a covered walkway. The approach, known as the "Sekijo", is comprised of flat stones laid in a diamond pattern to represent dragon scales.

A magnificent temple complex at the foot of a mountain

Manpuku-ji Temple

The headquarters of the Obaku Sect of Zen Buddhism, this temple was founded in 1661 by the Chinese monk Ingen. It has been run for 13 generations by monks who came from mainland China, passing down to the present day their unique monastic traditions, the Ming Dynasty-style temple complex layout, and the Chinese-style Buddhist vegetarian cuisine known as "Fucha Cuisine".

34 Sanbanwari, Gokasho, Uji City
☎ 0774-32-3900
9:00-16:30 (last admission)
Open year-round Admission fee: ¥500
🚫 Not accepted 📧 obakusan.or.jp



Beautiful wooden shingle roof!

Check this out!

This traditional Chinese-style pattern was reintroduced to Japan by Manpuku-ji Temple. The roof was recently restored during renovations, reverting it from a tiled roof to the original wooden shingle roof used at the time of its founding. This is one of the reasons it was designated as a National Treasure.

The accordion-style ceilings seen in the Hatto and Daio Huden are arched to resemble the belly of a dragon. The swirling "manji-kuzushi" patterned railings also add an exotic air.



Quiz

How many National Treasures are there in Uji?

The answer is... 10! As of December 2024, Uji City is home to a total of 10 National Treasures: the newly designated Manpuku-ji Temple, plus two buildings at Ujikami Shrine (the Main Hall and Worship Hall), as well as a total of seven structures, paintings, sculptures, and crafts at Byodoin Temple.



What is Manpuku-ji Temple's Fucha Cuisine?

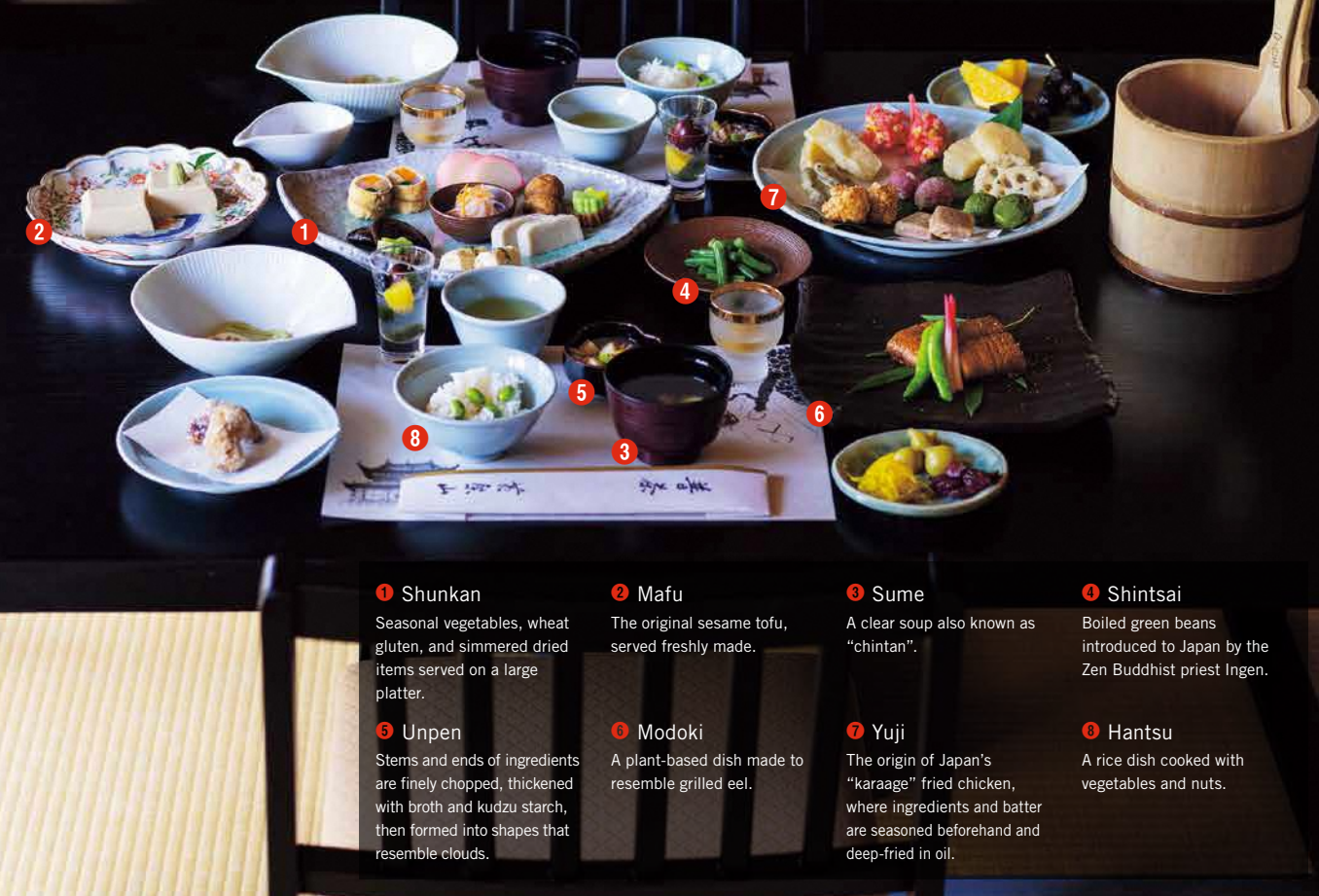
Fucha Cuisine originates from Chinese-style Buddhist vegetarian cuisine, and first began as a meal served following tea ceremonies held after memorial services. The basic practice is for four people to gather around one table and share dishes served on large platters. Only plant-based ingredients are used, and dishes include enjoyably unique offerings such as "modoki", mock meat that imitates the appearance of meat or fish.

Eat inside the temple!



Oryokaku

Inside Manpuku-ji Temple
☎ 0774-32-3900
11:30 - 14:30
Occasional closures
🍴 Accepted
Special Fucha Set: ¥9,900
(orders for parties of 2 or more; reservation required by noon, 3 days in advance)



1 Shunkan

Seasonal vegetables, wheat gluten, and simmered dried items served on a large platter.

2 Mafu

The original sesame tofu, served freshly made.

3 Sume

A clear soup also known as "chintan".

4 Shintsai

Boiled green beans introduced to Japan by the Zen Buddhist priest Ingen.

5 Unpen

Stems and ends of ingredients are finely chopped, thickened with broth and kudzu starch, then formed into shapes that resemble clouds.

6 Modoki

A plant-based dish made to resemble grilled eel.

7 Yuji

The origin of Japan's "karaage" fried chicken, where ingredients and batter are seasoned beforehand and deep-fried in oil.

8 Hantsu

A rice dish cooked with vegetables and nuts.

Enjoy traditional Fucha cuisine in front of the Manpuku-ji Temple gate

Hakuunan

Originally a sub-temple of Manpuku-ji Temple, this building is now used as a restaurant that serves Fucha cuisine. Meals of this Buddhist temple cuisine are centered around two soups and six dishes, such as sesame tofu and seasoned tempura. You can even order servings for one.

30 Nishiura, Gokasho, Uji City
☎ 0774-32-0700
11:00-14:00 (last order)
Closed Wed. & Thu.
🍴 Not accepted 🌐 hakuunan.com



Or in front of the gate!



Pair your visit to Manpuku-ji Temple with a delicious meal!

Obaku Gourmet Guide

The Obaku area is chock full of wonderful restaurants. It's a great place to check out before or after a visit to Manpuku-ji Temple.

Savor ramen in a majestic temple Hozoin Temple



The soup is made without any animal-based ingredients, resulting in a crystal-clear appearance.



In 1669, Zen master Tetsugen Doko was granted the grounds of Manpuku-ji Temple and established it as a printing house for Buddhist scriptures. While the temple is not normally open to the public, on weekends, a special vegan ramen called "Temple Soba" is available, limited to only 30 servings per day.

34-4 Sanbanwari, Gokasho, Uji City
☎ 0774-31-8026 11:00-14:00
(Temple Soba available on weekends only, reservation required, temple admission held 1-2 times per month *Normally not open to the public) Occasional closures
🍴 Not accepted 🌐 hozoin.net

Especially delicious with hot rice Hamburger Stew Restaurant Kazu

The sauce for the restaurant's specialty hamburger stew is a reproduction of a recipe passed down to the owner from his master during his apprenticeship. The hamburger steak is cooked for a long time to make it juicy. You can also mix some leftover rice into your stew!



Homemade hamburger stew made with Japanese Black Wagyu beef and Kagoshima pork.



Court Obaku 1F, 14-63 Shinkai, Gokasho, Uji City ☎ 0774-33-1040
11:00-14:00 (last order at 13:45)
Occasional closures
🍴 Not accepted
📱 @hanbagusityunoomisekazu

Authentic Bengali Curry Architects

The owner, who became fascinated with curry during a visit to Kolkata, India, opened a curry restaurant while working as an architect. A variety of Kolkata-style street food and other dishes appear on the menu on a weekly rotation, inspired by the light, simple curry eaten by the locals there.

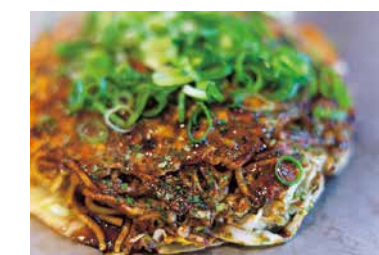
32-5 Nishiura, Gokasho, Uji City
☎ 0774-66-4186
11:00-14:30
(last order; closes once sold out)
Closed Sun.-Tue.
🍴 Accepted 🌐 curry-arch.com



The most popular choices are chicken curry and coconut curry made with freshwater prawns. Pictured is the Three-Flavor Spice Curry Assortment.



A peaceful teppanyaki restaurant popular with the locals Okonomiyaki Nakaba



The owner's recommendation: thin okonomiyaki topped with small intestine, tendon, a half-size serving of noodles, and egg.



This restaurant's homemade sauce, which is the heart and soul of okonomiyaki, is being continuously refined in pursuit of the perfect flavor. Select from a variety of ingredients, including small intestine, tendon, and squid.

57-24 Hirano, Gokasho, Uji City
☎ 0774-77-2216
11:30-14:00 (last order at 13:00),
17:00-22:00 (last order)
Occasional closures
🍴 Not accepted
📱 @nakaba_yellowamurcortree

Experience the charm of bergamot cafe connoisseur



Citrus and Brulee Cake with Bergamot Soda.



The owner, captivated by the deliciousness of bergamot grown in Hiroshima, opened this cafe in September 2022. Cakes here are made with a meticulous approach, prepared upon ordering to ensure that no flavors transfer.

12-63 Shinkai, Gokasho, Uji City
☎ 080-2880-2182
12:00-17:00
Closed Mon.-Fri.
🍴 Accepted
📱 @6110011cafe_connoisseur

A soothing cafe where you can also enjoy yoga cafe sô

This cafe was opened by the owner, who studied regional revitalization at university. With the aim of making it a comfortable place, its interior has a spacious feel, and the menu features meals and sweets made with organic vegetables. Yoga classes are also held here.

44-1 Fukuzumi, Gokasho, Uji City
☎ 080-3839-1513
11:00-18:00
Closed Tue. & Thu.
🍴 Accepted
📱 @so_cafe.official



Carrot Cake made with organic carrots and Sunset Lemonade.



Recommended eateries in Nakauji for breakfast, lunch, and dinner

What is Nakauji?
Nakauji is the area in the vicinity of the triangular zone created by Agata Street, Ujibashi Street, and Honmachi Street, which was once a highway. [see page 10]

Sweets & Souvenirs, too!

Breakfast

Brimming with the essence of Japanese, Western, and French cultures

Chop Chop Bánh Mi

The menu offers bánh mi sandwiches featuring ingredients prepared with culinary flair, including mackerel curry, ballottine, and Vietnamese-style fried spring rolls. They're delicious, both freshly made or if you save them for later.

41 Uji Myoraku, Uji City (inside Osakaya Market)
☎0774-34-1599
10:00–18:00 (closes once sold out)
Closed Mon. 🚫 Not accepted
📱 @chopchop_banhmi

Add coriander to your liking!



Original Bánh Mi with tender, lemongrass aroma-infused chicken ballottine.



The Breakfast Set features Jakoten, barley miso soup, rolled omelet, and a salad. You can also enjoy some sake with your breakfast.



A sake bar with breakfast on the weekends Mizoguchisanchi

A bar stocked with 30 varieties of sake, carefully selected by the owner. His wife handles the food, offering dishes such as the popular Jakoten, whitebait fish paste cakes that are a specialty of her hometown of Ehime Prefecture. Breakfast is available on weekends and holidays only.

41 Uji Myoraku, Uji City (inside Osakaya Market) ☎080-9120-5079
11:30–21:00 (open from 9:00 on weekends & holidays) Occasional closures
🍷 Accepted 📱 @mizoguchi_sake_bar



Their signature Cardamom Roll. Around 20 varieties of bread are available in this 100-year-old machiya townhouse.



A plethora of classic flavors you'll always want more of autumn the bakery

The owner, who trained at a popular bakery in Nasu, Tochigi Prefecture, bakes a variety of breads made with dough that undergoes approximately 20 hours of cold fermentation. All of the breads are made with domestic wheat flour and homemade yeast, and boast rich flavors.

6-10 Uji Myoraku, Uji City ☎ No phone
10:30–18:00 (closes once sold out) Closed Mon.–Wed., some temporary closures
🍷 Not accepted 📱 @autumn_thebakery



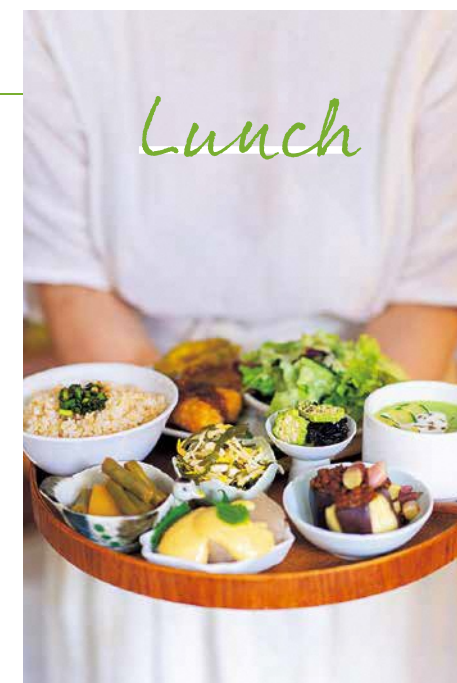
The Uji Matcha Tea Soba Set features chilled soba noodles with a subtle Uji Tea aroma, served with tempura and a small side dish.



Gaze upon the Uji River while savoring fragrant Uji Matcha Tea soba Sabo Kunugi

This soba noodle restaurant offers a lovely view overlooking the Uji River. Its name comes from a 300-year-old sawtooth oak ("kunugi") tree that once stood on the site of the restaurant. It is currently run by Masataka Ikemoto, the second-generation owner. Sweets are also available in addition to soba noodles.

66-4 Uji Mataburi, Uji City ☎0774-22-7140
11:00–15:00 (last order; closes once sold out)
Closed Tue. 🚫 Not accepted 📱 @kunugi_uji



Yamagoya Lunch, a delicious set featuring brown rice and seasonal plant-based ingredients.



The brown rice vegetarian lunch is sure to satisfy Shokudo Yamagoya

A cafeteria where you can enjoy vegan cuisine. The menu is wonderfully diverse, featuring Japanese, Chinese, and other international options. You can choose either a fried item or teriyaki as your main dish. After your meal, be sure to try the desserts and house-roasted organic coffee, too.

144 Uji Myoraku, Uji City ☎0774-25-6889
11:30–16:00 Closed Wed. & Thu.
🍷 Not accepted 📱 @oji_atsuko



The Bosco features five kinds of mushrooms and homemade mozzarella cheese, then is garnished after baking with guanciale and walnuts.



Authentic Neapolitan pizza baked in a wood-fired oven Antica Pizzeria L'ASINELLO

This restaurant's owner trained in Naples and boasts skills that have even won him a world championship. Choose from a lineup of more than 60 varieties, all baked in a wood-fired oven built by a craftsman in Naples. The dough is fermented overnight to give it a wonderfully chewy texture.

41 Uji Myoraku, Uji City (inside Osakaya Market)
☎0774-74-8358 11:30–14:30, 17:30–20:30 (last order at both closing times) Occasional closures
🍷 Accepted 📱 @antica_pizzeria_lasinello



The Special Pudding Parfait offers a variety of textures. Margherita Tartine is available as a set with Matcha Tea Latte.

Even the pudding is homemade!

A cafe in a mansion with a view of the river from the large windows Salon de Thé Consolateur

Take in the expansive scenery of the Uji River from this cafe's massive windows. All of the food and sweets offered here are made by hand whenever possible. Enjoy the signature tartines and seasonal parfaits in an elegant setting.

55-7 Uji Mataburi, Uji City
☎ No phone
11:30–15:00 (until 16:00 on weekends & holidays) Closed Mon.–Wed.
🍷 Not accepted 📱 @consola_uji





An easy way to enjoy Japanese ryotei cuisine

Wa-Shun Kien

A Japanese restaurant opened by an owner who honed his skills at traditional restaurants such as Kikunoi in Kyoto. They offer authentic Japanese cuisine made with select ingredients to ensure you enjoy Uji at night as well. A la carte dishes are also available. Savor the refined flavors at your own pace at the counter.

Nakauji yorin West Bldg. 1F,
32 Uji Myoraku, Uji City
☎ 0774-24-5030
11:30–13:30, 17:30–21:30 (last order at both closing times) Closed Sun. & Mon.
🍷 Accepted 📱 @wasyun.kien

Dinner



Kamo Eggplant Dengaku made with white miso. The grilled eel is first steamed, then slowly charcoal-grilled. Sake pairings that complement the dishes are also available.



A happy Japanese-style pub run by a friendly married couple

Choinomi Hawaii

A couple who ran a pub near Obaku Station reopened it in 2020. The sauce for the yakitori has the same recipe as was used at the previous location, and wonderfully complements the Tokushima brand Awaodori Chicken. The oden is also recommended during the cold winter season.

41 Uji Myoraku, Uji City (inside Osakaya Market)
☎ 0774-84-6383
17:00–23:00 (15:00–23:00 on weekends)
Closed Mon. & Tue.
🍷 Not accepted 📱 @choinomihiwai



Horse sashimi sourced from the owners' hometown of Kumamoto is also regularly available.



The soft, fluffy Baked Chifon Cake is available in a range of delicious flavors.

Fluffy chifon cake baked by a skilled pastry chef

Ameagari

Their signature chifon cake is prepared with a higher moisture content to give it a fine texture that results in a fluffy yet moist feel. Spend a moment of relaxation in this bakery located in a renovated traditional house.

144 Uji Myoraku, Uji City ☎ No phone
11:00–17:00 Closed Wed. & Thu.
🍷 Not accepted 📱 @ameagari_uji

Chifon cake is also available to take home with you. There are always five or six different flavors available.



A new type of sweets made with “roasted” Uji Matcha

MATCHA ROASTERY

A cafe specializing in “Roast Matcha” drinks and desserts opened on the premises of Showen Kumihimo, a maker and seller of traditional braided cords. Premium “tencha” tea leaves from Uji’s first-flush harvests are carefully selected, roasted, then stone ground to create richly aromatic Roast Matcha.

146 Uji Myoraku, Uji City ☎ 0774-34-1125
10:00–17:30 (last order at 17:00)
Occasional closures 🍷 Accepted
📱 matcharoastery.com



Roast Matcha powders can also be purchased for use at home. Available in light, medium, and dark roast varieties.



Roast Matcha Basque Cheesecake, the most popular dessert on the menu.



Lightly charcoal-grilled pike conger sashimi, served with sudachi citrus.



The Assortment of the Day offers 5 or 6 items, including pigs' feet terrine, carpaccio, pate, and more.



The Red Plate, yakitori generously topped with tempura crumbs, garlic, green onions, Korean chili pepper, and special sauce.



The signature yakitori can be ordered by the skewer, offering various ways to enjoy the exquisite natural flavor and aroma of locally sourced chicken.



Authentic bistro flavors tucked away in an alley

WITTE DE WITH

The owner, who trained in Europe and also ran a bistro in Tokyo, relocated here with the aim of creating a place where locals can relax and unwind. The fish used in the dishes is delivered fresh from the port of Kyoto, and the types available vary by season. In the evening, enjoy some wine with the a la carte menu.

Nakauji yorin 1F,
32 Uji Myoraku, Uji City
☎ 0774-25-6335
11:30–14:00, 18:00–21:00
(last order at both closing times)
Closed Wed., 1st & 3rd Thu.
of each month
🍷 Accepted
📱 @wittedewith_uji



Wines that pair perfectly with your meal!



Try the Grilled Beef Hanging Tender for your main dish. A wide variety of other meats is also available, including roast lamb and spare ribs.



Delicious free-range chicken served in creative dishes

Jidoriya Kokoro

A popular yakitori restaurant featuring free-range Kyo Akajidori chicken delivered fresh every morning, carefully prepared, and grilled over Binchotan charcoal. In addition to the grilled skewers, the menu offers various ways to enjoy the delicious flavor of local chicken, such as fried chicken and Chicken Nanban.

25 Uji Myoraku, Uji City
☎ 0774-22-5584
11:30–13:45, 17:00–22:00
(last order at both closing times)
Closed Sun. 🍷 Accepted
📱 jidoriya-kokoro.foodre.jp



Colorful braided cords that will warm your heart

Showen Kumihimo

This shop boasts more than 70 years of history of specializing in traditional “Kumihimo” braided cords. In addition to obijime cords for kimono, a variety of accessories and other products made with braided cords are available. Braiding workshops are available, and are fun and easy even for first-timers.

146-2 Uji Myoraku, Uji City ☎ 0774-66-3535
10:00–17:00 Open year-round
Workshop fee: ¥3,850 (reservation required)
🍷 Accepted 📱 showen.co.jp

Browse a wide variety of colorful items including Kagome knot charms, pure silk straps, and decorative monkey's fist knots.



Sweets & Souvenirs

Matcha-based cosmetics with amazing moisturizing power

Wamuu

This souvenir shop can be found on the approach to Byodoin Temple. It offers original products designed by the owner, along with an array of Japanese-style sundries. The Uji Matcha series of cosmetics, with their subtle tea aroma, is gentle on the skin and makes great souvenirs.

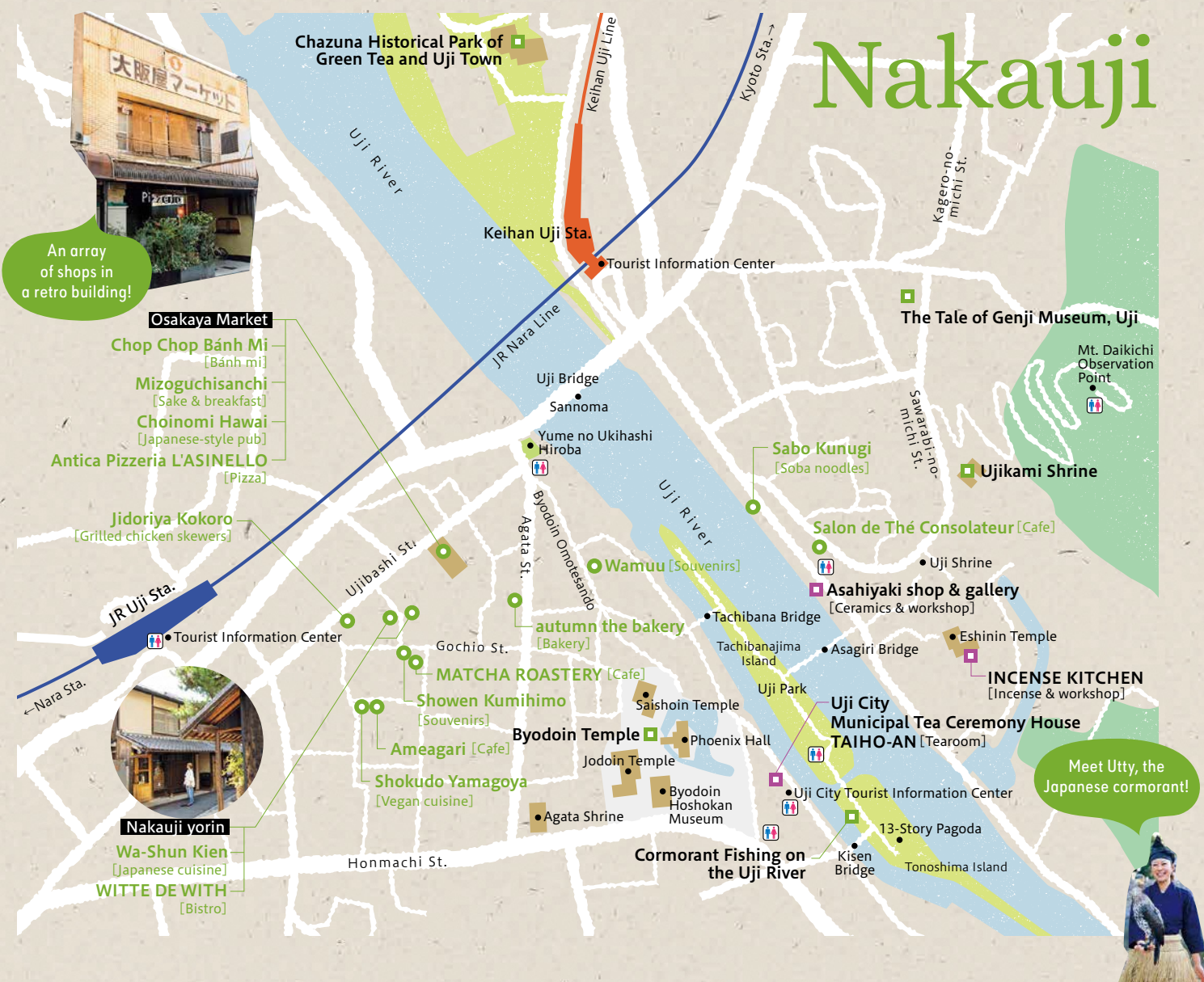
12 Uji Renge, Uji City
☎ 0774-23-8184
10:00–17:00
Occasional closures
🍷 Accepted
📱 @wazakka_wamuu

The Uji Matcha Cream and Uji Matcha Lotion are packed with moisturizing ingredients and also help prevent acne and wrinkles while beautifying your skin.



The matcha tea scent is so nice!





See the sights of **Nakauji** in the morning, daytime, and evening

Morning



World Heritage Site

Ujikami Shrine

This shrine's main hall, originally built in the late Heian period (794–1185), is the oldest existing shrine building in Japan. The current structure was built in the early Kamakura period (1185–1333), and has been designated as a National Treasure along with its elegant Shinden-style worship hall.

59 Uji Yamada, Uji City
☎ 0774-21-4634
9:00–16:00 (gate closes)
Unrestricted entry
ujikamijin.jp

Early morning is the best time for visiting shrines and temples!



©Byodoin Temple

World Heritage Site

Byodoin Temple

Founded in 1052 when court nobleman Fujiwara no Yoritomi converted his father's villa into a temple. Its famous Amida Hall, known as the "Phoenix Hall", which is depicted on the Japanese 10-yen coin, is a representation of the Pure Land in this world.

116 Uji Renge, Uji City
☎ 0774-21-2861
8:45–17:30 (admission until 17:15, Phoenix Hall admission hours: 9:30–16:10)
Admission fee: ¥700 (additional ¥300 to enter Phoenix Hall)
byodoin.or.jp

Daytime

Take your time



Chazuna Historical Park of Green Tea and Uji Town

Experience the charm of Uji Tea as well as its history and culture at this museum. It also hosts a range of experience programs, such as grinding your own matcha tea powder with a tea mortar and tea leaf picking (April–May).

203-1 Maruyama, Todo, Uji City
☎ 0774-24-2700
9:00–17:00 (admission until 16:30)
Open year-round
Museum admission fee: ¥600
uji-chazuna.kyoto



exploring these museums



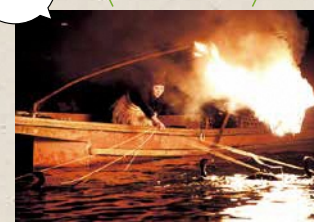
The Tale of Genji Museum, Uji

This museum offers a variety of fun ways to learn about the world of The Tale of Genji, including life-size ox carts, a restored model of Hikaru Genji's mansion, and glimpses into daily life.

45-26 Uji Higashiuchi, Uji City
☎ 0774-39-9300
9:00–17:00 (admission until 16:30)
Closed Mon. (closed the following day if Mon. is a holiday) and the year-end & New Year holiday period
Admission fee: ¥600
city.uji.kyoto.jp/site/genji/

Evening

A summer tradition



Cormorant Fishing on the Uji River

This traditional fishing method has a very long history. Set against a fantastical backdrop of bonfires, watching the cormorant masters skillfully control the cormorants with their reins is a truly magnificent sight.

2 Uji Togawa, Uji City
☎ 0774-23-3334
(Uji City Tourist Information Center)
Fishing period: Jul. 1–Sep. 30 (canceled in the event of inclement weather or high water levels) Closed Wed.
Boarding point: Kisen Bridge riverside
Boarding fee: ¥2,700 Not accepted
kyoto-uj-kankou.or.jp/ukai.html

Make and take home your own personalized souvenir

Experience Information

Asahiyaki shop & gallery

Asahiyaki ware has a history in Uji that goes back more than 400 years. The pottery studio adjacent to the kiln offers a variety of hands-on courses, including hand-shaping, pottery throwing with an electric wheel, and pottery painting.



67 Uji Mataburi, Uji City ☎ 0774-23-2511
10:00–17:00 *Reservation required for workshops
Closed Mon. (closed the following day if Mon. is a holiday) & the last Tue. of each month Workshop fee: Starting at ¥4,400
Accepted asahiyaki.com

INCENSE KITCHEN

Try your hand at incense making using Uji Matcha Tea recovered to prevent food loss at Eshinin Temple on the east bank of the Uji River. Choosing the shape of your incense from a number of adorable wooden molds also adds an extra touch of fun.



1-150 Uji Yamamoto, Uji City (workshop is at Eshinin Temple)
☎ 090-8753-1838
Occasional closures
Workshop fee: ¥6,600
Accepted incensekitchen.com

Uji City Municipal Tea Ceremony House TAIHO-AN

A city-operated tearoom where you can enjoy Uji's delicious matcha tea. Take part in a tea ceremony, which features seasonal Japanese sweets, led by an instructor who will teach you how to make your own tea.



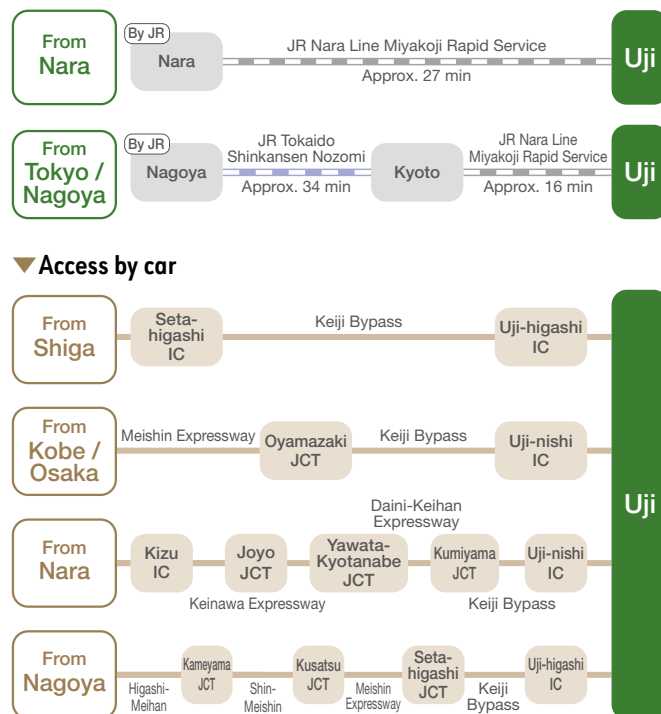
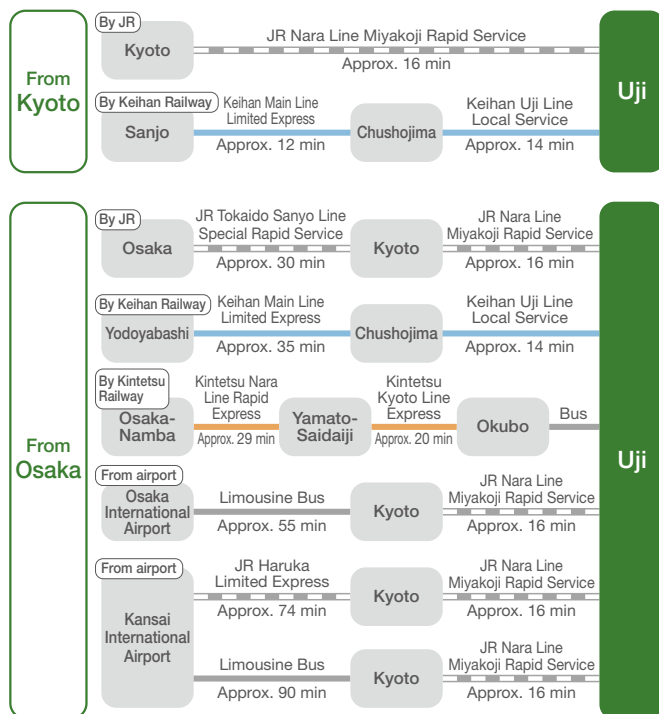
2 Uji Togawa, Uji City ☎ 0774-23-3334 (Uji City Tourist Information Center) 10:00–16:00
Closed on the last day of each month (open if the day is a weekend or holiday and closed on the last weekday of the month) & Dec. 21–Jan. 9
Accepted Workshop fee: ¥2,400 (reservation required at least 3 days in advance)
kyoto-uj-kankou.or.jp

The information provided is current as of September 2025. Business hours, regular closures, menu items, etc., are subject to change depending on the season or circumstances, such as peak periods or the year-end and New Year holidays. Unauthorized use of articles, photographs, or illustrations from this publication is prohibited.

Kyoto Uji Access Map



Access & Time to Uji



Published by:
Uji City Tourism Promotion Division
 1F Yumeria uji, 5-9 Uji Satojiri, Uji City
 kankoushinkouka@city.uji.kyoto.jp

Tourism Information:
Uji City Tourism Association
 info@kyoto-uji-kankou.or.jp
 www.kyoto-uji-kankou.or.jp/index-en.html

WEB

