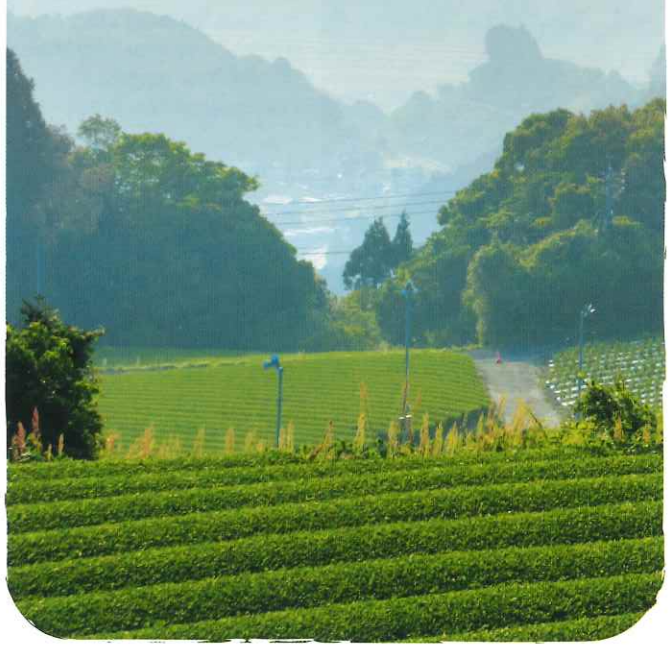
Ureshino, famous producer of Japanese tea.

Ureshino city of Saga prefecture located in Kyushu is one of the leading tea producers in Japan. Ureshino, which is in a basin surrounded by foggy mountains, is ideally suited to growing tea with its clear air and fresh water. Experience the history and beauty of Ureshino tea, with its rich flavor continued over hundreds of years of its history, with "Chaoshiru".





Address
2707-1 Iwayagawachi Otsu, Ureshinomachi, Ureshino-shi, Saga Prefecture 843-0304 (next to Kinsaran-kan)

Contact
Tel: 0954-43-1991
Fax: 0954-43-1992
info@chaoshiru.com

Opening hours:
9:00-17:00 (Regular)
9:00-15:00 (2nd and 4th Monday of every month)
*If Monday is a public holiday, open next business day.

Closed Tuesday
*If Tuesday is a public holiday, closed next business day.

Inquiries during closure
HUTECH Ltd.
1100-8 Osaki, Kitagata-cho, Takeo City 849-2204
Tel: 0954-36-2386
(Weekdays, 9:00 - 17:00)

【Website】 【Instagram】

Approx. access times (using a car,Shinkansen)



嬉野市

うれしの茶交流館

チャオシル

English

Learning About What It Takes to Grow Tea



This exhibition room shows you the entire process of making tea from preparing the plantation to cultivation and picking the tea, to the final finished product. Old tools that were actually used are on display too.

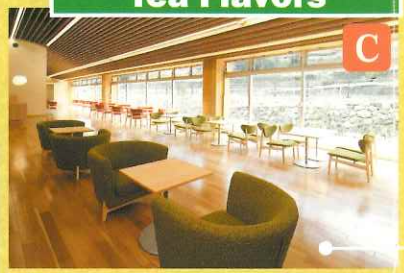


Exhibition room where you can learn about the roots of Japanese tea and the history of Ureshino tea. Shows you the rich history of tea, from the birth of Ureshino tea after the introduction of tea to Japan, to present day advancements.



Learn about the rich history of Ureshino tea from its origins to its ongoing advancements.

Learning About Tea Flavors



Sweets and other refreshments are also provided.

This area lets you taste the flavors of tea in glorious sunshine. Sit back and enjoy tea while looking over a tea plantation.





Experience tea dyeing at Ureshino onsen

Not only can you drink tea, you can also make you own original handkerchief dyed from tea!
(¥1,500 per person, reservation required)





Tea brewing room

Learn how much difference the way of brewing changes the flavor of tea!
(¥1,000 per person)





Learning About the History of Tea

Experience tea picking

Enjoy the fragrance and feel of tea leaves in nature!
(¥1,000 per person, reservation required)





Tea roasting experience

Get to know about tea making from picking the fresh tea to roasting tea!
(¥1,500 per person, reservation required)

"Great value for money! Have more fun by experiencing tea picking and roasting at the same time!(¥2,400 per person)"

(Ureshino city's "Chaoshiru") Ureshino tea exchange hall

This hall is the only one of its type in the prefecture, and is considered a valuable resource center in Japan. It is composed of a training room for staff, a participation room for trying tea rolling and dyeing, an exhibition room that shows the history and manufacturing process of "Ureshino tea" through displays of old tea related objects and farming tools, and other spaces.
You can also experience tea picking in the tea plantation located in the rear of the building.

Factory tours

Learn about the processing and machines used for the Mushi-seigyo-ryokucha and Kamairi-cha teas!
(Reservation required)

