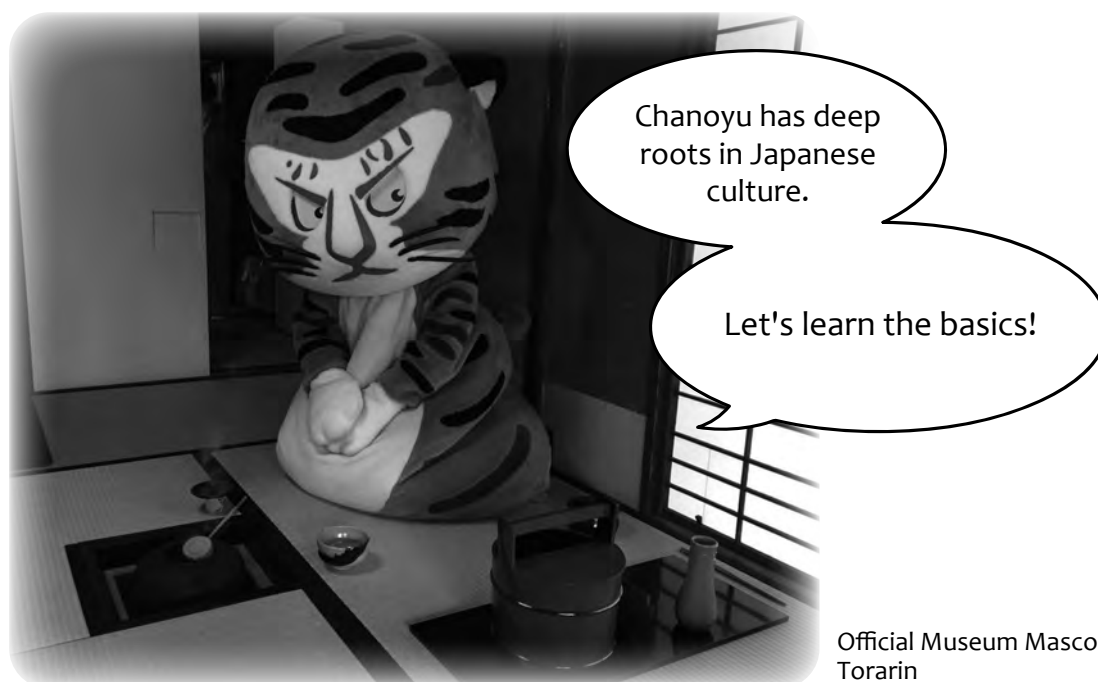


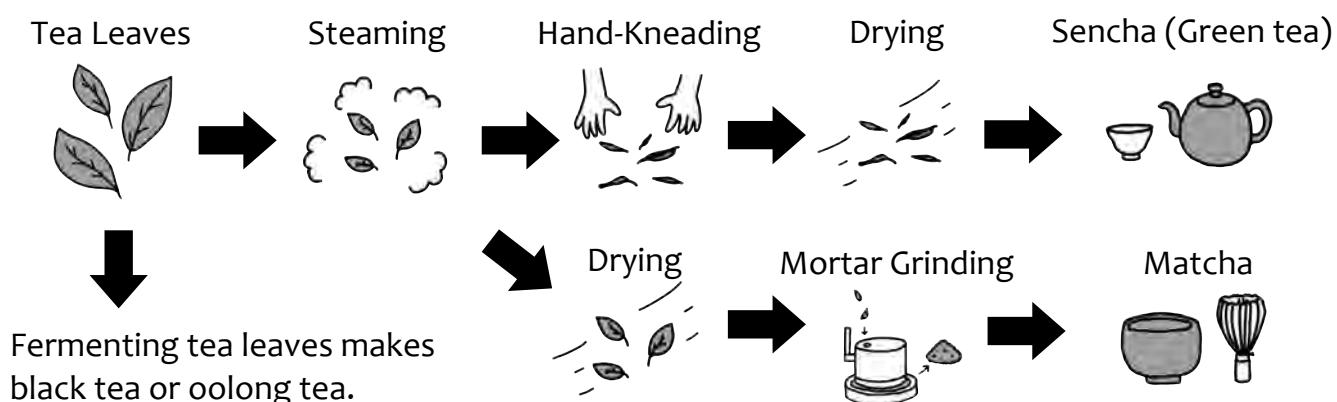
A Guide to the Exhibition

Chanoyu and Tea in Japan



What is Tea Anyway?

Tea, or “cha” in Japanese, is enjoyed in many varieties. These include powdered green tea (matcha), steeped green tea (sencha), black tea (kōcha), and oolong tea. In fact, these are all made from leaves of the same tea plant. The style of tea depends on how the leaves are processed.



The Tearoom and Tea Utensils

Various utensils are used when serving tea in a tearoom. Let's see how these are used.

The host of a tea gathering puts great thought into the theme that will shape his or her guests' experience of the event.

Alcove (*Tokonoma*)

The *tokonoma* is a slightly elevated alcove in which hanging scrolls, flowers, incense containers, and other implements are displayed.

Hanging Scroll (*Kakemono*)

Hanging scrolls are selected to match the theme of a particular tea gathering. Hosts may hang calligraphy or letters that relate to chanoyu, classical *waka* poetry, or paintings.



Important Cultural Property
Returning Sails off a Distant Shore
Attributed to Muqi (n.d.)
China, Southern Song dynasty, 13th century
Kyoto National Museum
On view Nov. 8–Dec. 4

The warlords Oda Nobunaga and Toyotomi Hideyoshi and other famous people once owned this!

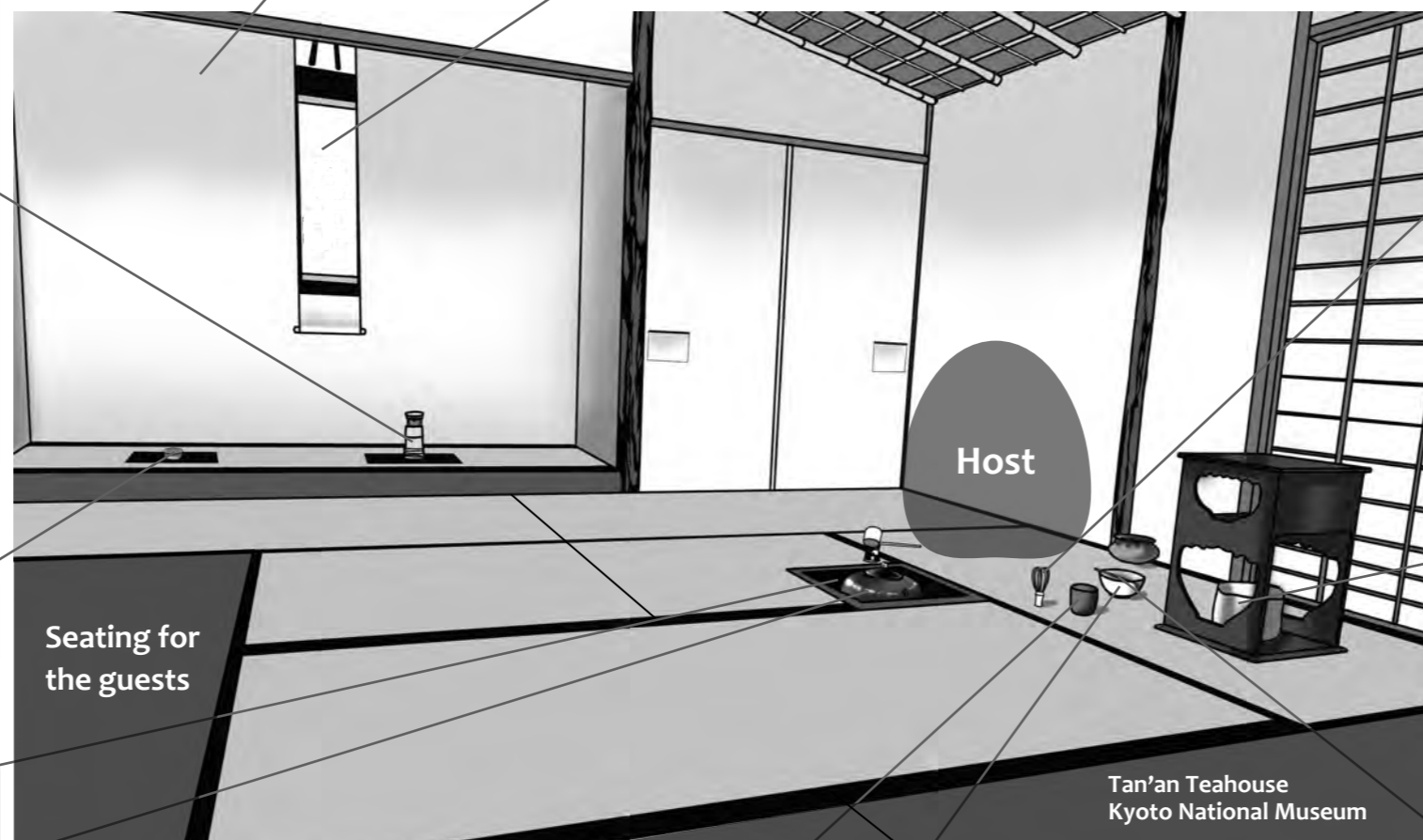
Flower Vase (*Hana ire*)

A vessel for displaying flowers in the alcove.



It seems Sen no Rikyū may have displayed this vase at a tea gathering!?

Important Cultural Property
Yellow Seto Type Hand Drum-Shaped Vase, Named "Tabimakura" (Travel Pillow)
Momoyama period, 16th century
Kubosō Memorial Museum of Arts, Izumi, Osaka
On view Nov. 8–Dec. 4



Tea Whisk (*Chasen*)

Used for whisking powdered matcha tea with hot water. These are made of bamboo.

Fresh Water Jar (*Mizusashi*)

Contains cold water used to replenish the kettle or to rinse tea bowls and whisks.



The bold patterns on this piece were shaped with a spatula.

Fresh Water Jar with Ear Lugs and Arrow Notch Mouth
Momoyama period, 16th century
Agency for Cultural Affairs
On view Oct. 8–Dec. 4

Incense Container (*Kōgō*)

A small, lidded container for incense.

Seating for the guests

Sunken Hearth (*Ro*)

A small hearth built into the floor of a tearoom. Charcoal is used to start a fire for boiling water in a kettle. In summer, the hearth is too hot, so a brazier (*furo*) is used instead and placed away from the guests.

Containers for Powdered Green Tea

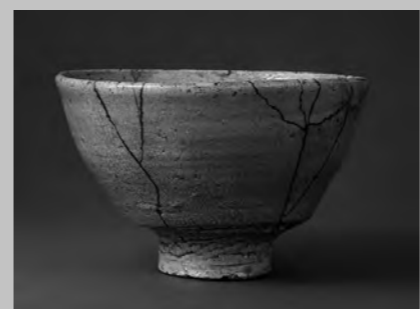
Tea containers (*chaire*, *natsume*, *chaki*, etc.) come in many styles and materials, and they often have unique names. Different types are used for serving "thick tea" (*koicha*) or "thin tea" (*usucha*).



Shouldered Tea Container, Named "Zangetsu" (Lingering Moon)
China, Southern Song–Yuan dynasty, 13th–14th century
Agency for Cultural Affairs
On view Oct. 8–Nov. 6

Tea Bowls (*Chawan*)

For drinking matcha. Not only those made in Japan, but also Chinese and Korean tea bowls are used in chanoyu.



This was one of Hideyoshi's favorites!

Important Cultural Property
Ōdo Type Tea Bowl, Named "Tsutsuizutsu" (The Well Curb)
Korea, Joseon dynasty, 16th century
On view Oct. 8–Dec. 4

Kettle (*Kama*)

Used for boiling water. These are usually made of iron.



Important Cultural Property
Shinnari Type Kettle with Pines at Seashore
Muromachi period, 15th century
Agency for Cultural Affairs
On view Oct. 8–Dec. 4

Tea Scoop (*Chashaku*)

For scooping powdered green tea into a tea bowl.

Sen no Rikyū made this and gifted it to a daimyo!



Tea Scoop, Known as "Tadaie-sama"
By Sen no Rikyū (1522–1591)
Momoyama period, 16th century
Kitamura Museum, Kyoto
On view Oct. 8–Nov. 6

Who Enjoyed Tea and Chanoyu?

Tea was first brought to Japan from China and used as medicine. How did it then become so popular?



Nara Period (710–794)

Tea is first introduced from China to Japan.



End of the Heian Period (794–1185)

People begin to drink tea by mixing ground, probably fermented tea leaves with hot water.

Kamakura Period (1185–1333)

Japanese Buddhist monks travel to China to study Zen (Ch: Chan). They bring back customs and utensils related to drinking powdered green tea (matcha).



This is part of a copy of the first book about tea written in Japan. The original was written by a Buddhist monk named Yōsai. One time when the shogun had a bad hangover, someone gave him some tea and a copy of this book!



Treatise on Drinking Tea for Good Health (*Kissa yōjō ki*), fragment
Nanbokuchō period, 14th century
Kennin-ji Temple, Kyoto
On view Oct. 8–Dec. 4

The oldest surviving copy!

Muromachi Period (1392–1573)

Warriors begin to enjoy chanoyu by collecting tea related utensils imported from China that they called *karamono* (lit. “Chinese things”).



Around this time, vendors began to sell tea at places where people gathered, so tea became popular even among urban townspeople.

Important Cultural Property
Tea Bowl, Named “*Bakōhan*” (Locust Clamps)
China, Southern Song dynasty, 13th century
Tokyo National Museum
On view Oct. 8–Dec. 4



Momoyama Period (1573–1615)

Sen no Rikyū is born into a merchant family in the port city of Sakai. He popularizes a style of tea preparation called *wabicha* that incorporates utensils from daily life.



Toyotomi Hideyoshi valued Sen no Rikyū's approach to tea.

Important Cultural Property
Black Raku Type Tea Bowl, Named “*Mukiguri*” (Shelled Chestnut)
By Chōjirō (?–1589)
Momoyama period, 16th century
Agency for Cultural Affairs
On view Oct. 8–Dec. 4



Edo Period (1615–1868)

As chanoyu expands in popularity, many kinds of people develop diverse ways of enjoying it.



Important Cultural Property
Tea Bowl with Waves and Triangular Scales
By Nonomura Ninsei (n.d.)
Edo period, 17th century
Kitamura Museum, Kyoto
On view Oct. 8–Dec. 4

Even today we have different ways of drinking and enjoying tea. What a long history we're a part of!

