

Organized by:

The 9th World O-CHA(Tea) Festival Executive Committee

#### Contact Us

The 9th World O-CHA(Tea) Festival Executive Committee Office 3F, Mizunomori Building 14-1 Minamicho, Suruga Ward Shizuoka City, 422-8067 Tel:054-202-1488

Mail: wof@pref.shizuoka.lg.jp

URL: https://www.ocha-festival.jp/2025/

#### Sponsorship Program

Date of Event	イベント名	Venue
October 23-25	Tea Voyage Shizuoka	Steak & European Cuisine Le Monde Fujigaya(Shizuoka City)
October25	Kawane Tea Festival	Fouré Nakakawan Cha Meikan (Kawane honcho)
	Terada Fair 2025	Terada Manufacturing Co., Ltd. Headquarters Special Venue (Shimada City)
November 7-8	Customer Appreciation Festival 2025	Ochiai Blade Industry Co., Ltd. (Kikugawa City)
	Miyamura Iron Works Co., Ltd. [Machinery Exhibition]	Miyamura Iron Works Co., Ltd. Headquarters Site(Shimada City)
	Festa kawasaki 2025	Harada Sogo Seicha Special



秋の祭典 Autumn Festival



Bright and brilliant!
#My Tea World 2025



10:00 AM to 4:00 PM (On the 23rd only: 12:00 PM to 4:00 PM) Shizuoka Convention & Arts Center [GRANSHIP] Shizuoka City











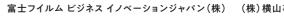
















## World O-CHA Market

Main Hall: OCEAN Online Catalog Now Available: Wednesday, September 24th to Thursday, November 27th

A comprehensive trade fair for exhibiting, selling, and conducting business negotiations regarding tea and tea-related products. This time, you can purchase Exhibition products and conduct business negotiations online as well.





A-01 Mochizuki-chaame-honpo Co.,LTD A-14 Chazakka(Yoshimura Co.) Export permitted Tea-infused foods, tea candy, yokan, tea leaf cookies, A-15 Tea Ceremony Experience, Merchandise

Tokoname-yaki Tea Set A-03 Association for Promotion of "Fuji Green Tea"

A-17 HAMAMATSUSHI CHA SHINKOU KYOUGIKAI

A-21 noubunkyo

B-01 T:HOO Export permitted

Japanese tea

Tea. sundries

B-04 1899

Tea

A-04 Tea tastings and informational panel displays A-18 浜松茶·天竜茶·春野茶·秋葉山熟成茶の試飲、販売

A-05 Taiwan Oolong Tea TEAGRAPHY Export permitte Selling Taiwanese Oolong Tea "Tanji," for which our A-19 Shinkoujun Export permitted company serves as the Japanese distributor

A-06 bodhi tea&culture LLC Export permitted Tasting and sales of sparkling tea made from lactic acid fermented tea and lactic acid fermented tea produced using a patented method

A-07 Nagamine seicha Export permitted Takakusa Mountain's Replanted Tea Garden: Tea Dveing and Japanese Black Tea

A-08 Mori Town tea industry promotion council B-02 Aozuru-chaho Thés-Du-Japan Tasting, sampling, and sales of Mori Export permitte Town's tea and chestnut steamed yokan

A-09 Kanehachichaen Co.,Ltd. Export permitted B-03 Treen Wares Sonobe Export permit Green tea (including samples)

A-10 Fuji Tea Agricultural Cooperatives Export permitted Exhibition and sales of sencha, black tea, etc.

A-11 Agricultural Cooperative Association for Shizuoka ShiageCha JA Shizuoka Tea: Various Types

A-12 ITOEN, Ltd.

A-13 Conducted a workshop using tea

B-08 OKABE chasyo kumiai Export permitted A-02 Tokoname LEFTY co.ltd Export permitted A-16 JUKRO TEA Export permitted

Chinese tea, Taiwanese oolong tea, tea ware, etc.

Books on Agriculture, Community Development, and Cooking

Korean Tea (Green Tea, Fermented Tea)

Wooden tableware and tea ceremony

B-05 KAKEGAWA-CHA Promotional Association

B-06 "Tea and Living" PR Display, Tea Sales and Tasting

B-07 Tea Industry Chamber of Kagoshima

Deep-Steamed Kakegawa Tea, Kakegawa Matcha

B-09 Kaneroku Matsumoto-en / L'echelle Japanese Tea and Taiwanese/Vietnamese Tea Korean Tea (Green Tea, Fermented Tea)

> **B-10** MARUTAMAEN **B-11** Our own tea and sweets

B-12 ASAHARA Co., Ltd. Export permitted Tea Pen (Chacky) · Seesaw Cup Slitter

Tea tasting and sales of tea and tea products from

**B-13** Makinohara Tea Promotion Council We sell sencha tea. Export permitted

**B-14** CHINESETEA HAOCHAKOBO We sell Chinese tea.

**B-15** Kikugawa Green Tea Association Deep-Steamed Kikugawa Tea Export permitted

1F Entrance Stage [Schedule]

Thursday. the 23rd

1:30 PM to 2:00 PM

SweeTEA Pairing

Contest Awards

Ceremony

2:30 PM to 3:15 PM

Spectacular Scenery

Photo Contest

Awards Ceremony

the 25th Live Commerce

2 hours

Saturday.

①1:00 PM~ @6:30 PM~ Each session lasts

2:15 PM to 2:45 PM World Green Tea Contest 2025 Award Ceremony

2:50 PM to 3:00 PM Cha-1グランプリ 表彰式

Sunday.

the 26th

1:00 AM to 1:40 PM

NIHONCHA

**RREWERS** 

Second Round

B-16 GAMRO TEA Export permitted Korean Tea (Green Tea, Fermented Tea)

**B-17** Shizuoka Cha Miryokuhasshin Project

B-18 Sale of tea and related products, exhibition of our project initiatives

B-19 Omaezaki City Tea Industry Promotion Council D-03 IWASHIYA Export permitted

B-20 Complimentary servings of sencha tea and sweets, plus product sales

C-01 NELSONS TEA Export permitted Ceylon Tea from Sri Lanka, Herbal Tea, Organically Grown Spices, MCT Oil

C-02 KAKUJI CO.,LTD Export permitted Teapots, tea sets, tea utensils

C-03 ChapTea Co., Ltd. Export permitte Chinese tea

C-04 Senrei Inc Export permitted Sencha, Hojicha, Japanese Black Tea, Flavored Tea

C-05 Hokkaido Vegetable Tea Fu-Ka Vegetable Tea (corn, burdock Export permit root adzuki beans etc.)

C-06 SHIZENTAI Export permitted Tea seed accessories, edible tea leaves

C-07 NAMIKO IKEDA Photographic Exhibition on Tea Cultivation and Consumption Near the China-Thailand Border

C-08 MASUI Ethical Organic Tea Farm Organic Withered Sencha Tea, Organic Japanese Oolong Tea, Organic Japanese Black Tea from Kawanehoncho

C-12 Tea Industry Youth Association Ureshino Tea and Related Informatio

C-13 Kurrutti Export permitte Organic Herbal Tea & Herbal Candy (Tea Bags & Loose Leaf)

C-14 AKOMODERATE Inc. Export permit It Beaut&eacute:TEA (Health Tea Series / Edible Tea Series)

C-17 Shizuoka SELP Products made with Shizuoka tea

C-18 Zhejiang Zhuji Lüjian Tea Industry Co., Ltd. Tea (black tea, green tea, white tea), tea-derived products

C-19 Dark Tea Archive Exhibition of photographs and actual specimens showcasing the history, varieties, and production of black tea in China and Japan

# Japanese Tea AWARD

Main Hall South Foyer

Experience

The third round of judging for the Japan Tea Grand Prix, selecting the winner from carefully selected teas gathered nationwide, is underway. You can participate in the judging as a general consumer.

October 23rd to Saturday, October 25th

Partially reservation-based (same-day slots available)

D-01 Japan Tea Industry Machinery Manufacturers Association Export permitted Catalog Display

D-02 SEN NO ITO Export permitte Introduction to Northern Thai Tea, etc.

Original blend teas created by our owner, a Kampo advisor, and our own cultivated sencha green tea, among others.

D-04 [Practice in Agricultural Environment] Faculty of Agriculture, Shizuoka University Tea Leaf Product Sales and Export permitted

**Activity Introduction Display** 

D-05 Fukuroi Tea Promotion Associacion Sale of Fukuroi-grown tea

D-06 Hainan Japan Agricultural Cooperatives Tea bag products, etc.

D-07 Kawazumachi kankoukyoukai Tasting and sales of Amagi Amacha tea, along with product displays and sales of processed agricultural goods

D-08 SUZU-TEA Tasting and sales of our company's Japanese tea

D-09 UNO Tea Farm Export permitted Selling our own garden-grown and homemade oolong tea/black tea

**D-10** SSFOOD Food (Tea bread) D-11 TOMONI Co., Ltd. Export permitte

D-12 Stick tea and supplements made from green tea

E-01 ChaOl Forum / Tea ResearchCenter, ~03 Shizuoka Prefectural Research Institute of Agriculture and Foresty

ChaOl Forum Introduction, Product Showcase, Member-Hosted Tastings, Food Samples, and Merchandise Sales

E-04 TAIWAN ALISHAN TeaGunzun / miss.sucréthé / ShiuLung Tea / LinYuan Tea Export permitted Tea leaves, souvenirs

E-09 Zhejiang chamber of commerce in ~12 Japan & Japan and China friendship council of Shizuoka prefecture Chinese tea

**NIHONCHA BREWERS** CHAMPIONSHIP

Main Hall South Foyer

Japanese tea instructors representing each block from across the nation compete, showcasing the tea-brewing skills they have cultivated over time. Sunday, October 26

Secondary Screening 1F Entrance Stag 11:00 AM to 1:40 PM

Partially reservation-based

For details on exhibitors. click here.



### **Live Commerce**

1F Entrance Stage

Sales will be conducted via live streaming from the venue, as well as through archived streaming and listings on the e-commerce site.

Saturday, October 25th 11:00 PM~26:30 PM~ Each session lasts approximately 2 hours MC: Masuho Tanimoto, Akira Natsukawa,

Catechin Hara

# **World Green Tea Contest 2025 Award-Winning Tea Exhibition**

Middle Hall Foyer

We will exhibit award-winning teas from a contest that gathers the world's "premium teas" and "new products," evaluating and proposing innovative teas that offer a glimpse into the future of tea.

Award Ceremony 1F Entrance Stage Sunday, October 26th, 2:15 PM to 2:45 PM



Middle Hall South Foyer

also be purchased.





Compare premium teas curated by certified agricultural consultants and vote for your favorite. Teas sampled during the tasting can

Saturday, October 25th and Sunday, October

## **Concurrent Programs**



miuzic Entertainment presents

SOUND OF "World Tea Festival 2025" **POP MUSIC** 

Saturday, October 25th, Middle Hall Doors open at 11:00 AM Show starts at 11:30 AM <General Free Seating>

Search for ticket information on the official miuzic Entertainment X account! Performers: •ROSARIO+CROSS •no Filter ·Nine chocolates ·Bead Ball Globe ·H&A. and others

# Video Hall

# Shizuoka Prefecture Pavilion at the Osaka-Kansai Expo Screening of A Stroll Above the Tea Fields

2F Video Hall Screening footage used at the Osaka-Kansai Expo Saturday, October 25th and Sunday, October 26th ①11:00 AM to 12:00 PM ②2:00 PM to 3:00 PM





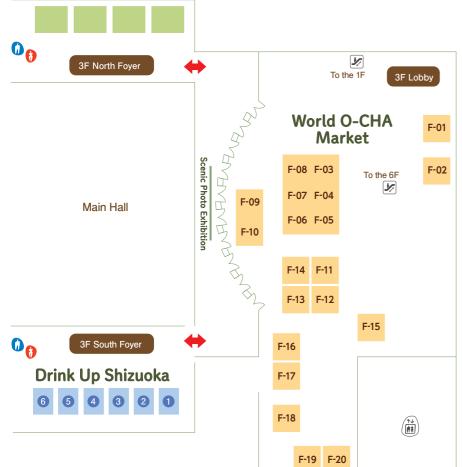
## **World Tea Party** Cha-kabuki in Shizuoka City

North Foyer

Advance reservation required

Challenge yourself with the traditional "tea tasting contest," where you identify teas by their aroma and flavor! Participate for free and experience the depth of tea.

#### **World Tea Party** Cha-kabuki in Shizuoka City



# **Drink Up Shizuoka**

South Foyer

Paid Experience Sales

Farmers who grow unique teas in Shizuoka serve and sell their flavorsome

#### List of Exhibitors

	LIST OF EXHIBITORS				
	23rd	24th	25th	26th	
0	Hagiri Co.,Ltd	Hagiri Co.,Ltd	Hagiri Co.,Ltd	Hagiri Co.,Ltd	
2	Danouen	Danouen	Danouen	Danouen	
3	Kurata Nouen	Yamamotoen	Yamamotoen	Yamamotoen	
4	MIYAMA-EN	MIYAMA-EN	MIYAMA-EN	ocha no mori	
5	Tea Farm Tsuchiya	Fuji MARUMO Tea Garden	Seicha Kanoh	Chashi Marumasa	
6	Kanetou Miuraen	Kanetou Miuraen	Ishigami Seicha	Ishigami Seicha	

## **World O-CHA Market**

Lobby

Paid Tea Ceremony

F-01 KAWANEHONCYOU-CYA **Promotion Association** Paid Tea Tasting of National Tea Competition Award-Winning Teas

F-02 Kaneta Otaen, Ltd. Export Tenrvu Tea. Tea Utensils. etc.

F-03 Shizuoka Tea Industry Cooperative Association. Sales of Shizuoka City Single-Origin

F-09 Tea Factory & Shop Yamanashi F-10 Sencha, Hojicha, Fermented Tea, Tea Sweets

F-11~20 Shizuoka, City of Green Tea Promotion of Shizuoka City-produced tea leaves with an organic theme (retail sales, tea cafes, etc.)

F-11 GOOD TIMING TEA

F-12 seisyouyuen

F-13 Suruga Organic Farm

F-14 Saito Chaen

F-15 Cha Cha Cha

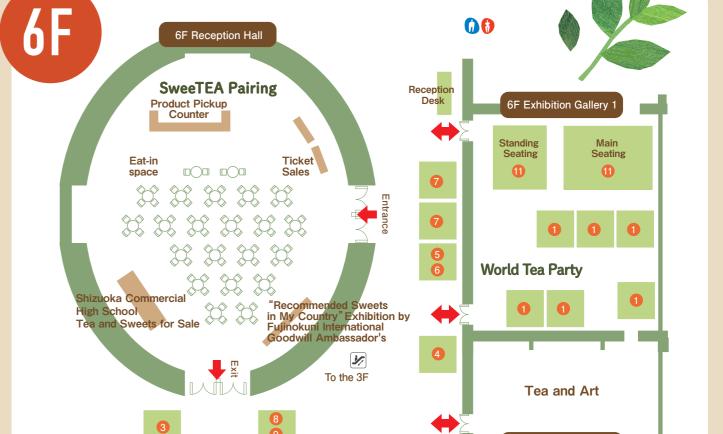
F-16 Shizuoka University Tea club Issen

F-17 Organic Matcha Cafe nagomi

F-18 THE CRAFT FARM

Shizuoka, City of Green Tea





# **SweeTEA Pairing**

Reception Hall Paid

Sales

We are selling award-winning entries from a sweets contest held with world-renowned pastry chef Toshihiko

Yoroizuka as head judge. Enjoy tea pairing with our recommended teas.





## Tea and Art

Exhibition Gallery 3 Contemporary artist Rei Nakanishi - Based in Shizuoka and activeboth domestically and internationally Introducing works inspired by Japanese culture, including tea.



# **World Tea Party**

Exhibition Gallery 1 Paid Experience	23rd	f Event 25th
1 Tasting China's Six Major Tea Categories	24th	26th
The Phantom Premium Ceylon Tea  2 Evolving Sri Lanka Green Tea The Resurgence of Ceylon Coffee	•	•
[Tasting Extravaganza] 3 Special Tea & Craft Tea (Darjeeling and Bihar)	•	•
4 Tea Seller of the Heisei Era		
5 Wazuka Matcha Art Club		
6 A Hundred Variations of Tea's Fragrance		
7 Korean Tea Ceremony		
8 China's Six Major Tea Ceremonies		
Free Fujieda Tea Tasting Service by Fujieda Junior Tea Masters and Ambassadors (Elementary and Junior High School Students)		•
10 Introduction and Tasting Demonstration of Fuding White Tea		

6F Exhibition Gallery 3

23rd 24th 25th Main Seating Urasenke The Great Japan Tea Ceremony Society Omote Senke Ogasawara-ryū Sencha Tea Ceremony Standing Seating The Tranquil Elegance of Seating The Sencha Tea Ceremony of Tea Ceremony Obakus Promoting Elegance Urasenke

1 Tea party in the home of Mt.Fuji(Main Seating / Standing Seating)

\*For detailed information, please refer to the separate brochure. \*Exhibitors are subject to change.

# Industry, Culture, and Academic Seminar

Conference Room. We host seminars that introduce the appeal of tea and the tea industry, and clearly explain the functional properties and benefits of green tea. Indust some paid features

		Schedule					
	Seminar Name	Organized by:	23rd	24th	25th	26th	Venue
ı	Tea Lecture	Noriko Hosako			10:45 AM-3:30 PM		908
2	Pairing Chinese Tea with Food	Japan Chinese Tea Pairing Association (General Incorporated Association)	1:30 PM-3:00 PM			11:00 AM-12:30 PM	901
3	Vintage Japanese Tea	Kentaro Ishibe			10:15AM-11:45AM 12:45PM-14:15PM		904
1	The Unknown Roots of Japanese Black Tea: Unraveled Through New Historical Materials!	Yoshino Ako		11:00 AM-12:00 PM			904
5	Tokoname Ware Teapot Craftsman Teruyuki Isobe 2025 O-CHA Pioneer Award [Commemorating the O-CHA Special Grand Prize] 60 Minutes Discussing the Past and Future of Tokoname Ware Flat-Bottom Teapots	Tokoname-yaki Flat-Type Teapot Enthusiasts' Society		2:00 PM-3:00 PM			904
5	Thai-Japan Tea Alliance for a Sustainable Future	Shizuoka Prefectural University Khaokhrueamuang Amnaj	1:00 PM-4:00 PM				904
7	[Simultaneous Japanese-Chinese Bilingual Event] Explore Japanese and Chinese black tea production methods and definitions while tasting ten varieties of black tea.	Funabashi Tea Culture Museum Jun Ikeda			1:30 PM-4:30 PM		905
3	Lecture: Two Topics on Export Tea Then and Now	Shizuoka Prefecture Tea and Water Research Association				1:00 PM-3:15 PM	902
9	The Mysteries and Unique Fusion of Vietnam's Little-Known Tea Culture, Seen Through the Eyes of a Polish Tea Master	Kamawan Style Yusuke Kanzaki	2:00 PM-3:30 PM			10:00AM-11:30AM 2:00PM-3:30PM	902 (26th:903)
0	Japan's Tea Branding and Tea Room Experience at the Expo	Modern World's Fairs and Tea Research Society				10:00 AM-11:15 AM	904
1	Unraveling Taiwanese Tea and the World of "International Tea Tasters" Through the Flavor Wheel	General Incorporated Association of Chinese Tea Instructors Taiwan Tea Research and Extension Station			10:30 AM-11:30 AM 1:00 PM-2:00 PM 3:00 PM-4:00 PM		903
2	Vintage Japanese Tea Language: English	Oscar Brekell			3:00 PM-4:30 PM		904
3	Discover, Savor, and Enjoy Shizuoka Black Tea Workshop	Shizuoka Tea Co., Ltd.	1:00 PM-3:30 PM				903
1 3 3	) ) ) )	Tea Lecture  Pairing Chinese Tea with Food  Vintage Japanese Tea  The Unknown Roots of Japanese Black Tea: Unraveled Through New Historical Materials!  Tokoname Ware Teapot Craftsman Tenyuki Isobe 2025 O-CHA Pioneer Award [Commemorating the O-CHA Special Grand Pitze] 60 Minutes Discussing the Past and Future of Tokoname Ware Flat-Bottom Teapots  Thai-Japan Tea Alliance for a Sustainable Future  Isimultaneous Japanese-Chinese Bilingual Event] Explore Japanese and Chinese black tea production methods and definitions while tasting ten varieties of black tea.  Lecture: Two Topics on Export Tea Then and Now  The Mysteries and Unique Fusion of Vietnam's Little-Known Tea Culture, Seen Through the Eyes of a Polish Tea Master  Japan's Tea Branding and Tea Room Experience at the Expo  Unraveling Taiwanese Tea and the World of "International Tea Tasters" Through the Flavor Wheel  Vintage Japanese Tea Language: English  Discover, Savor, and Enjoy	Tea Lecture  Pairing Chinese Tea with Food  Pairing Chinese Tea with Food  Vintage Japanese Tea  The Unknown Roots of Japanese Black Tea: Unraveled Through New Historical Materials!  Tokoname Ware Teapot Craftsman Teruyuki Isobe 2025 O-CHA Ploneer Award (Commemorating the O-CHA Special Grand Prize) 60 Minutes Discussing the Past and Future of Tokoname Ware Flat-Bottom Teapots  Thai-Japan Tea Alliance for a Sustainable Future  Isimultaneous Japanese-Chinese Billingual Event] Explore Japanese and Chinese black tea production methods and definitions while tasting ten varieties of black tea.  Lecture: Two Topics on Export Tea Then and Now  The Mysteries and Unique Fusion of Vietnam's Little-Known Tea Culture, Seen Through the Eyes of a Polish Tea Master  Japan's Tea Branding and Tea Room Experience at the Expo  Unraveling Taiwanese Tea and the World of "International Tea Tasters" Through the Flavor Wheel  Vintage Japanese Tea Language: English  Discover, Savor, and Enjoy  Spizuoka Tea Co. Ltd.  Japan Chinese Tea Pairing Association (General Incorporated Association of Chinese Tea Pairing Association of Shizuoka Tea Co. Ltd.  Japan Chinese Tea Pairing Association (General Incorporated Association of Chinese Tea Instructors Taiwan Tea Research and Extension Station  Shizuoka Tea Co. Ltd.	Tea Lecture  Noriko Hosako  Japan Chinese Tea Pairing Association (General Incorporated Association)  The Unknown Roots of Japanese Black Tea: Unraveled Through New Historical Materials! Tokoname Ware Teapot Craftsman Tenyuki Isobe 2025 O-CHA Proner Award (Commemorating the O-CHA Special Grand Pize) 60 Minutes Discussing the Past and Future of Tokoname Ware Flat-Bottom Teapots  Thai-Japan Tea Alliance for a Sustainable Future  Isimultaneous Japanese-Chinese Bilingual Event! Explore Japanese and Chinese black tea production methods and definitions while tasting ten varieties of black tea.  Lecture: Two Topics on Export Tea Then and Now  The Mysteries and Unique Fusion of Vietnam's Little-Known Tea Culture, Seen Through the Eyes of a Polish Tea Master  Japan's Tea Branding and Tea Room Experience at the Expo  Unraveling Taiwanese Tea and the World of International Tea Tasters' Through the Flavor Wheel  Vintage Japanese Tea Language: English  Discover, Savor, and Enjoy  Shizuoka Tea Co. Ltd. 1100 PM-3:30 PM.  Shizuoka Tea Co. Ltd. 1100 PM-3:30 PM.	Tea Lecture  Noriko Hosako  Japan Chinese Tea with Food  Kentaro Ishibe  The Unknown Roots of Japanese Black Tea: Unraveled Through New Historical Materials!  Totorane Ware Tead Culture of Tolorane Ware Fael Commending the Oct/A Special Grand Pitzel 60 Minutes Discussing the Part and Future of Tolorane Ware Fael Stottom Teapots  Thai-Japan Tea Alliance for a Sustainable Future  [Simultaneous Japanese-Chinese Billingual Event] Explore Japanese and Chinese black tea production methods and definitions while tasting ten varieties of black tea.  Lecture: Two Topics on Export Tea Then and Now  The Mysteries and Unique Fusion of Vietnam's Little-Known Tea Culture, Seen Through the Eyes of a Polish Tea Master  Japan Chinese Tea Pairing Association  Kentaro Ishibe  Yoshino Ako  11:30 PM-3:00 PM  11:00 AM-12:00 PM  Tokoname-yaki Flat-Type Teapot Enthusiasts' Society  Shizuoka Prefectural University Khaokhrueamuang Amnaj The Alliance for a Shizuoka Prefectural University Khaokhrueamuang Amnaj Tea Culture Museum Jun Ikeda  Shizuoka Prefecture Tea and Water Research Association  The Mysteries and Unique Fusion of Vietnam's Little-Known Tea Culture, Seen Through the Eyes of a Polish Tea Master  Japan's Tea Branding and Tea Room Experience at the Expo  Unraveling Taiwanese Tea and the World of "International Tea Tasters" Through the Flavor Wheel  Vintage Japanese Tea Language: English  Discover, Savor, and Enjoy  Shizuoka Tea Co. Ltd. 100 PM-3:30 PM	Tea Lecture  Noriko Hosako  Japan Chinese Tea Pairing Association General Incorporated Association The Unknown Roots of Japanese Black Tea: Unraveled Through New Historical Materials! Tokoname Ware Teaptor Earthural Teaptor Teat and Future Japan Tea Alliance for a Sustainable Future  Simultaneous Japanese Chinese Bilingual Event  Explore Japanese and Universe Modern World's Fairs and Tea Research Association Tea Research Society  Japan's Tea Branding And Tea Room Experience at the Expo  Unraveling Taiwanese Tea and the World of Tinternational Tea Tasters' Through the Flavor Wheel  Vintage Japanese Tea  Japan's Tea Co. Ltd.  Japan's	Tea Lecture  Noriko Hosako  Japan Chinese Tea Pairing Association  Vintage Japanese Tea  The Unknown Roots of Japanese Black Tea: Unraveled Through New Historical Materials! Tolorame Web Text Coffering Hose 2020 CPA River Mond (Gomenscript the O-LR Special Good Profession of Chinese Tea Pairing Association)  Thai-Japan Tea Alliance for a Sustainable Future  Isimultaneous Japanese-Chinese Billingual Event) Explore Japanese and Chinese black tea production methods and definitions while tasting ten varieties of black tea.  Lecture: Two Topics on Export Tea Then and Now Tea Culture, Seen Through the Eyes of a Polish Tea Master  Diapan's Tea B randing and Tea Room Experience at the Expo  Unraveling Taiwanese Tea and the World of International Tea Tasters' Through the Flavor Wheel  Vintage Japanese Tea  Unraveling Taiwanese Tea and the World of International Tea Tasters' Through the Flavor Wheel  Vintage Japanese Tea  Discover, Savor, and Enjoy  Shizuoka Tea Co. Ltd.  Itan DeMa-3:30 PM  1:30 PM-3:30 PM  1:00 AM-12:30 PM  1:00 AM-12:30 PM  1:00 AM-12:00 PM  1:00 AM-12:00 PM  1:00 PM-3:00 PM  1:00 PM-3:00 PM  1:00 PM-3:00 PM  1:00 PM-3:00 PM  1:00 PM-3:30 PM  2:00 PM-3

#### **40th Anniversary** Symposium of the Tea Science Research Association

Conference Room 910

Under the theme "Research on Tea Cultivated for the Future," this symposium will feature presentations on the history of our research group, lectures on tea efficacy research, and entations by students from Shizuoka Commercial project presentations by students from Shizuoka Co High School and Shizuoka University (first infusion).

Sunday, October 26th, 1:00 PM to 4:30 PM

#### Shizuoka Tea Export **Promotion Research** Group

Conference Room 1001

Conference Room 1001-1

We are hosting six workshops

centered around the theme of

"Tea and Wellness," offering gentle

approaches for both mind and body.

Saturday, October 25

Experience

To promote the expansion of Shizuoka tea exports, we will hold a study session to learn about soil preparation techniques that enhance quality and yield, as well as overseas market trends. Friday, October 24th, 1:15 PM to 3:30 PM

Tea and Wellness [Chayo]

Paid Reservation required (same-day slots available

#### **ChaOl Business Forum**

and exploring its future potential together.

To foster new business ventures in the tea industry and promote collaboration among industry, academia, and government, we will host a startup pitch event and an information exchange and networking session.

Friday, October 24th, 4:00 PM to 6:00 PM

# Agricultural Heritage Seminar

Conference Room 1001

We will hold lectures on utilizing local resources in Globally Exportant Agricultural Heritage Systems (GIAHS) areas and a presentation session for winners of the business plan contest utilizing tea field farming methods.

Thursday, October 23rd, 3:30 PM to 5:15 PM

#### Matcha and Health **Research Symposium**

Conference Room 1001-2

We will give a lecture introducing the health benefits of tea in daily life and the latest research findings. Saturday, October 25th, 1:00 PM to 4:30 PM

Talk Session of Shizuoka

Tea Branding Project

A talk session featuring project strategy advisors

Mr. Yoshimoto Ohara and Mr. Ryo Iwamoto,

reexamining the current state of Shizuoka tea

Thursday, October 23rd, 1:00 PM to 3:00 PM

Conference Room 1001

Conference Room 1001

#### Student Tea Caluture Showcase **FAOHARU** × O-CHA Project

Conference Room 1001 Experience

We will hold research presentations and workshops on tea by high school and university students, among others. 'Sunday, October 26th

# **Future Tea Industry and Organic Tea Research Association Kickoff Symposium**

11F Conference Hall "WINDS"

A symposium covering everything from national trends in organic tea cultivation to the latest smart agricultural technologies and regional case studies.

Thursday, October 23rd, 1:30 PM to 4:20 PM



# World StreetTea houses

South Passageway

Recreating street teahouses from 8 countries around the world

Ethiopia	Tea + Coffee	Popcorn
Vietnam	Green Tea	Durian & Coconut Candy
Myanmar	Black Tea/Sun-Dried Tea	fried dough sticks
Malaysia	Black tea + condensed milk	Dried bananas
Indonesia	Green Tea + Jasmine	Krupuk
Iran	Black Tea	Norgle
Morocco	Green Tea + Mint	Dates
Uzbekistan	Green Tea + Lemon	Surukis

**GRANSHIP Entrance** 

G G G G G G G 01 02 03 04 05 06 07 08 09

World O-CHA Market

**World Street Teahouses** 

# **World O-CHA Market**

Interlocking				
H-01 Matcha Festival ~09 Matcha-based beverages and merchandise	I-01 Shizuoka City Tea Industry Promotion Council Promoting Shizuoka City's Tea Branding	I-11 SHIBATASO Demon Roast Hojicha Latte & Smoothie / Deep-Steamed Tea Latte & Smoothie, Biscotti, and more		
H-02 UJIEN	I-01~03 Shizuoka Tea Industry Cooperative Association.	G-01 FUJIEDASHI CHASHOUKOUGYO KYOUDOUKUMIAI Sales of union-handled products (green tea, black tea, etc.)		
H-03 SUZUKI CHOJU SHOTEN	I-04 JAshizuokashi	G-02 Kyoeiseicha Co.,Ltd. Export permitted		
H-04 JA OIGAWA	(I-05) JA SHIMIZU	G-03 Kamikatsu-TeaMate Awa Bancha, Hojicha, Japanese Black Tea		
H-05 MARUSAN GOTOEN	I-07 NaNa Cafe Food truck	G-04 Shizuoka WASABI Association for Important Agricultural Heritage Systems Promotion Promotion of "Traditional Cultivation of Shizuoka Wasabi" and more		
H-06 SHOUKAKUEN	Carnegie55(23rd & 26th) Fuji Mountain Burger, Sasebo Burger	G-05.06 Council for the Promotion of "Chagusaba in Shizuoka" as a GIAHS Promotion of "Chagusaba in Shizuoka" and sales of tea		
H-07 CHAZAKKA	CHELEBI KEBAB HOUSE (24th and 25th)	G-07-08 Globally Exportant Agricultural Heritage Systems		
	I-09 AkgunKEBAB Kebab, Long Potato, Cheese Dog	G-09 Shizuoka manual Tea processing Preservation Associasion Demonstration of hand-rolled tea processing techniques		

#### Tea Sauna [CHAUNA LAB Shizuoka]

to enjoy Shizuoka tea with tea-infused sauna rituals

like tea-scented steam and tea-based sauna beverages.

Interlocking

Paid Experience



Shizuoka's Local Sauna Experience. Discover new ways

Lawn Plaza

We will scatter outdoor gear such as tarps, tables, and chairs across the lawn plaza to create a relaxing space where visitors can enjoy tea outdoors.

Tea and the Outdoors

## **World Green Tea Conference 2025**

11F Conference Hall "WINDS"

Global green tea market trends, the appeal of Japanese tea, and branding strategies are explored in depth by domestic and international experts. Gain valuable insights for expanding into the global market. Friday, October 24th, 10:30 AM to 5:00 PM



#### Cha-1 Grand Prix

11F Conference Hall "WINDS"

A tournament to determine Japan's top tea kids, featuring elementary and junior high school students who have advanced through the preliminaries. Sunday, October 26th, 12:00 PM-2:10 PM

Award Ceremony 1F Entrance Stage 2:50 PM - 3:00 PM