

丸久小山園

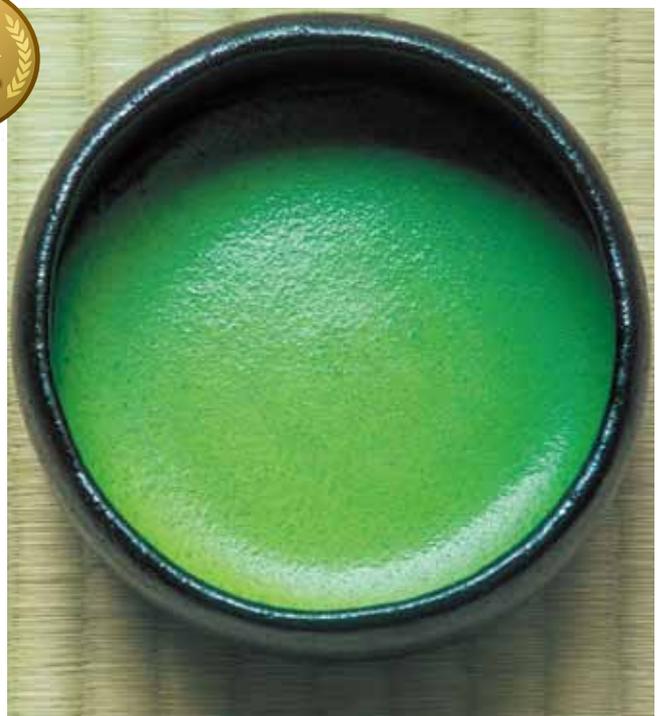
Marukyu
Koyamaen

宇治茶 Ujicha Japanese tea



A long-established, award-winning Uji tea shop that puts quality first for its tea making.

Marukyu Koyamaen had its start in the Genroku era (1688–1704) when Kyujiro Koyama began cultivating and producing tea in Ogura, Uji. Through generations since, it has endeavored to improve the traditions and quality of Uji tea. With “Making teas with quality as the highest priority” as its motto, Marukyu Koyamaen has achieved a consistent standard of high quality from cultivation to production. Its original teas have won many awards, including first prize at the National Tea Competition twenty-one times. The current 11th generation owner is a tea blender (appraiser) who has twice won the National Tea Inspection Skills Competition. Marukyu Koyamaen is a renowned Uji tea shop that has become famous nationwide. While it has taken the initiative of introducing the latest technology and machinery in order to improve quality, it has also preserved its traditional methods to make the finest of teas, and spares no effort to carefully finish the process by hand and delicate attention. Recently, it has developed and produced original products, such as its patented low caffeine teas and Matcha made from cold water. At the Nishinotoin Shop’s Motoan Tea House, an excellent space located in a renovated machiya townhouse, you can enjoy freshly ground Matcha tea, seasonal Japanese sweets or Uji Matcha ice cream. In addition, there is a range of original tea utensils. Popular gifts include specially made Matcha sweets that use plenty of the finest quality of Matcha tea.



↑ Please appreciate the fine taste of high-quality Uji Matcha.

→ A wide variety of teas, including Matcha, Gyokuro, Sencha, Hojicha and Genmaicha, is available at the Nishinotoin shop.



↑ At Marukyu Koyamaen’s head office, circa 1924.

宇治 丸久小山園
MARUKYU KOYAMAEN

もとあん
丸久小山園 西洞院店・茶房「元庵」
Marukyu Koyamaen Nishinotoin Shop /
Motoan Tea House
京都市中京区西洞院通御池下ル
Nishinotoin-dori, Oike-sagaru, Nakagyo-ku, Kyoto
TEL: 075-223-0909 OPEN: 9:30 to 18:00
(Shop), 10:30 to 17:00 (Tea House)
(Closed Wed. Open on national holidays.)
Access: 15 min. from Kyoto Station by taxi
<https://www.marukyu-koyamaen.co.jp/english/motoan.html>

MAP 8



Google MAP

MAP 9



Google MAP

MAP 10



Google MAP



↑ Stone mills are used to make Matcha green tea powder.



↑ Marukyu Koyamaen’s Makishima Factory in Uji. (Tours are available.)



↑ Marukyu Koyamaen’s factory at its head office.

→ Built in a renovated Kyoto-style machiya house: a stylish fusion of tradition and innovation.

