

上林春松本店 Kanbayashi Shunsho Honten 日本茶 Japanese tea

老舗
CIRCA
1558-
1569

High-quality aromatic Japanese tea from a distinguished family business that supplied tea to the family of the shogun.

Uji tea is produced in the southern part of Kyoto Prefecture. In medieval Japan, its wonderful taste caught the attention of the shogun, under whose patronage it developed. People called “ochashi” or tea masters, were involved with the production and distribution of Uji tea during that time. Kanbayashi Shunsho Honten’s ancestor was a member of a group called “Gomotsu Ochashi”, who were ochashi of a higher standing, and it has continued to preserve the taste of the Kanbayashi Shunsho family over fifteen generations.

Kanbayashi Shunsho Honten’s retail shop was the home of this ochashi, and stands on the corner of the shopping district on Ujibashi-dori Street. The interior, with a small garden, is filled completely with the Japanese spirit. One section of the store has a place to try matcha green tea and sweets. It is an ideal place to take a break. There is a wide variety of teas on display, including sencha, gyokuro and karigane, whose excellent quality is still preserved by methods from long ago. Every day, the shop’s family head carefully checks the tea delivered from tea farmers in a special inspection room known as the “Haikenba”. Feeling with his hands, looking with his eyes, smelling the aroma and tasting with the tongue; these are all part of a process, almost like a beautiful ritual. You can sense the quality behind the origins of these famous teas. “Tsurezure”, a long-beloved, well-known brand of sencha, was also put through this process before appearing on the store shelf. It is a refreshing tea with a good balance of astringency and deliciousness, and perfect for enjoying by yourself, or for a gift to others.



↑Tsurezure, ¥1,200 (excl. tax), is a popular tea for daily drinking, or as a gift.

↓The Uji Kanbayashi Kinenkan Memorial Hall is located next door to the shop. Tools and documents related to the Kanbayashi family are displayed inside.



↑The family head relies on his senses to determine the aroma and taste of the tea leaves. This quality check is performed in the “Haikenba” special inspection room with the walls and table all painted black.

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久 上林春松本店

上林春松本店 Kanbayashi Shunsho Honten

宇治市宇治妙楽38番地

38 Uji Myoraku, Uji-shi, Kyoto Prefecture

TEL: 0774-22-2509 OPEN: 9:00 to sunset

Access: 20-30 min. from Kyoto Station by taxi

URL: <https://www.shunsho.co.jp>

MAP 10



Google MAP

宇治・上林記念館

Uji Kanbayashi Kinenkan Memorial Hall

TEL: 0774-22-2513 OPEN: 10:00 to 16:00

(Closed Fri / Aug 13-16, Dec 30-Jan 5) Entrance fee: ¥200

↓The retail store and the Nagayamon Gate of the Uji tea master.

