

Welcome to

Japanese Tea Ceremony Event for International Students



Wednesday, July 17th, 2024 @International Student Lounge

1st session: 14:00-15:00

2nd session: 15:30-16:30

Please have your name checked at reception.

Today's materials:

<https://cuckoo.js.ila.titech.ac.jp/~yamagen/teaceremony/index.html>





The Nihongo Space

Ingredients



砂糖、生餡、あずき、水飴、寒天
 内容量/155g 賞味期限 365日

Ingredients: Sugar, Sweet Bean Paste, Azuki Beans, Starch Syrup, Agar
Net Weight: 155g **Shelf Life:** 365 days

砂糖、生餡、水飴、寒天、塩
 内容量/155g 賞味期限 365日

Ingredients: Sugar, Sweet Bean Paste, Starch Syrup, Agar, Salt
Net Weight: 155g **Shelf Life:** 365 days

小麦粉(国内製造)、砂糖、全卵、ぶどう糖、蜂蜜、水飴/ソルビトール、ベーキングパウダー

Ingredients: SWheat flour (domestically produced), sugar, whole eggs, glucose, honey, malt syrup/sorbitol, baking powder

砂糖(国内製造)、甘納豆(小豆、砂糖)、生あん(小豆)、水あめ、寒天、食塩

Ingredients: Sugar (domestically produced), Sweetened Beans (Azuki Beans, Sugar), Sweet Bean Paste (Azuki Beans), Starch Syrup, Agar, Salt



Ogura traditional Yokan



Shio (salted) Yokan



Shio (salted) Yokan



Maru boro (sponge cake)



Macha (left; tea-flavored sweet bean), Ogura (right; chunky red bean) Yokan



Request for Questionnaire on Tea ceremony event



Thank you for being a part of our event!
We would greatly appreciate your thoughts via our questionnaire.
Your feedback will be instrumental in improving future events.

Google forms:

<https://forms.gle/V6bK2rVWZHPVRQZD7>

*Photos taken during the event and comments from this questionnaire will be shared with the Tea Ceremony Club and Nihongo Space, and will be used in our website report, Science Tokyo report, and academic reports. We handle your personal information obtained with utmost care.

In case of any inconvenience, please contact us:

nihongospace@js.ila.titech.ac.jp

