

27 June 2017

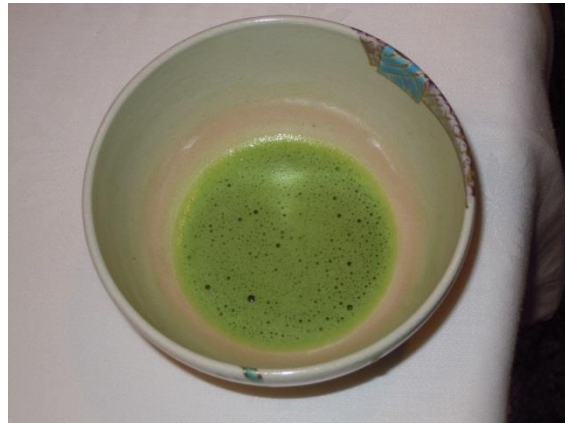
“Cha-Kaiseki: Japanese Cuisine and Tea Ceremony”

On 21st June, His Excellency Mitsuhiro Okada, Ambassador of Japan, held a “Cha-Kaiseki” (Japanese cuisine and tea ceremony) at his residence to representatives of the National Museum and Art Gallery, the Diplomatic Corps and the media.

A tea ceremony is characterized by the ritualized preparation and serving of powdered green tea in the presence of guests. Traditional Japanese course dishes ending with Japanese sweets, “Wagashi”, are served before a tea ceremony.



Tea made by Mrs. Mari Okada



Matcha (powdered green tea)



Wagashi (Japanese sweets)



Kaiseki (a meal served before a tea ceremony)