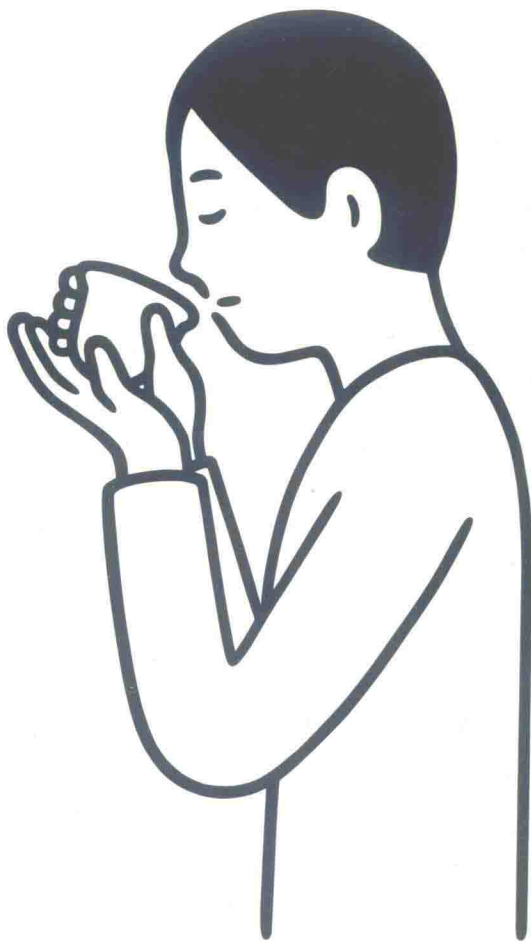


日本茶

JAPANESE GREEN TEA

东京艺术之旅
TOKYO ARTTRIP

[日] 美术出版社书籍编辑部 编著



中信出版集团

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黄迪 译

中信出版集团 | 北京

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Map: Manami Yamamoto (DIG.Factory)

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Japanese Writer: Miho Ohara Translator: Kyoko Shakagori

Proofreader (Japanese): Terumi Arakawa Proofreader (English): Jonathan Berry

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前言

旅行指南系列《东京艺术之旅》，每册一个主题，带你从日本文化、艺术及设计的角度畅游东京。每册均有不同的艺术之旅顾问登场，本册以日本茶为主题。三位专家与一家正宗的日本茶铺将为大家带来详尽的“东京日本茶指南”。日本茶讲师兼二级建筑士的柳本茜将在第一章为大家担任品茶顾问，茶艺师和多田喜则会在第二章为大家讲解日本茶的种类，日本茶爱好者的圣地——一保堂茶铺东京丸之内店会在第三章带我们领略日本茶的真正魅力，第四章则是由瑞典籍的日本茶讲师奥斯卡·布莱克鲁带我们遍逛东京的日本茶好店。

Introduction

TOKYO ARTRIP is a series of guidebooks about Tokyo. Each playful, walking spot introduced in each series is selected from the perspective of art & design. 4 ARTRIP ADVISERS appear in each series. In this *Japanese green tea*, the following 4 ARTRIP ADVISERS appear in the book. Ms. Akane Yanagimoto who is a Second-Class Architect and Nihoncha Instructor (PART 1); Mr. Yoshi Watada who is a Nihoncha Sommelier (PART 2); IPPODO TEA's Marunouchi Store known as the holy ground for nihoncha lovers (PART 3); and Oscar Brekell who is from Sweden and a Nihoncha Instructor (PART 4). In this book, we take you to playful, nihoncha spots in Tokyo recommended by these 4 experts.





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第一章

品茶：
与空间一起品味

ENJOY NIHONCHA:
ENJOY A CUP WITH
SURROUNDING SPACE

若要探求日本茶的美味， 享用茶品的空间与环境很重要

“茜夜”茶店位于神乐坂的僻静之处，深夜也能为客人提供现泡的热茶。店主柳本茜的主业是建筑师，店内的装修都是她亲力亲为设计的。柔和的灯光下，摆放着天然质地的旧杂货小物与家具，袭来客身心都能得到治愈。店主说：“所处环境的不同，亦能品出茶不同的滋味。”在和式的简约空间里饮茶，与在现代风格的建筑物里饮茶，味道各不相同，但都让人回味。店主认为，要想品出茶的美味，最好要有意识地选择所处的空间。

If you seek a beautiful cup of nihoncha, then be conscious about what kind of space and environment you drink your cup in.

Hidden in a neighborhood of Kagurazaka, AKANE-YA (page 18) is known to those in the know as a place where you can enjoy properly brewed nihoncha, even late at night. Ms. Akane Yanagimoto is the owner of AKANE-YA. She is a full-time architect, so she handled AKANE-YA's interior design. A space with soft atmosphere and dim lights, its antique-style décor items and furniture are rather spontaneously arranged. Visitors can enjoy nihoncha at night, while feeling at ease by AKANE-YA's interiors and its space. "The taste of nihoncha changes depending on where we drink it," Akane says. Whether you enjoy nihoncha at a dignified, elegant, traditional Japanese style setting, or in a modern building, you will enjoy your cup. "I think if you wish to drink a beautiful cup of nihoncha, it is good to be conscious about what kind of space you drink it in," she explains.

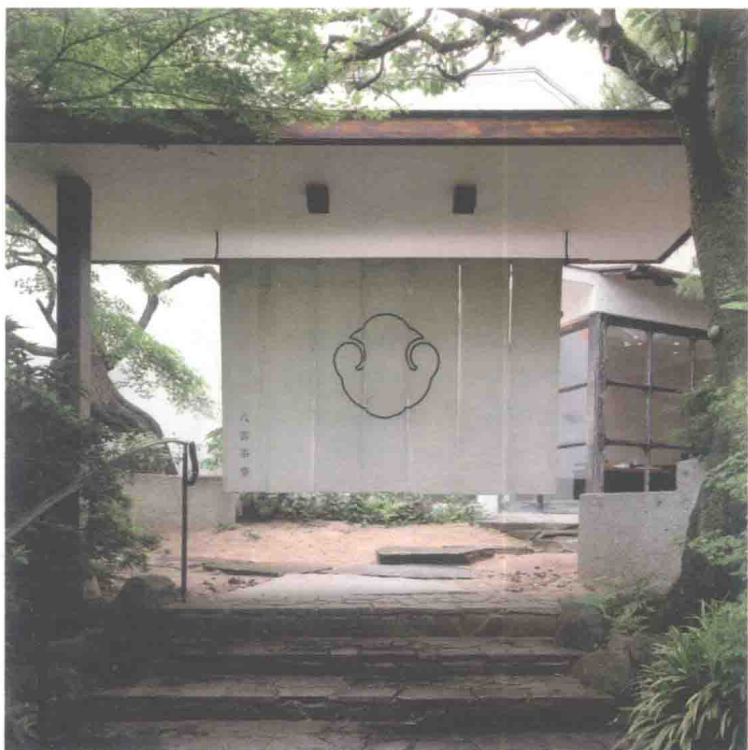
ARTTRIP ADVISER 艺术之旅顾问



柳本茜
Akane Yanagimoto

平面设计师、二级建筑师、日本茶讲师、清酒侍酒师，出生于静冈县滨松市（在日本，县是比市高一级的行政区划）。是主营日本茶和酒的店铺——“茜夜”的店主，出版了《日本茶最佳的泡法》《茜夜的小确幸岁时记》等著作。

Graphic Designer, Architect, Nihoncha Instructor & Sake Sommelier. Born in Hamamatsu. Owner of AKANE-YA. Her books, *Ichiban Oishii Nihoncha no Irekata - The Best Cup of Nihoncha*, and *AKANE-YA no Chiisaku Tanoshimu Ouchi Sajiki - Enjoy Your Home in AKANE-YA Style*.

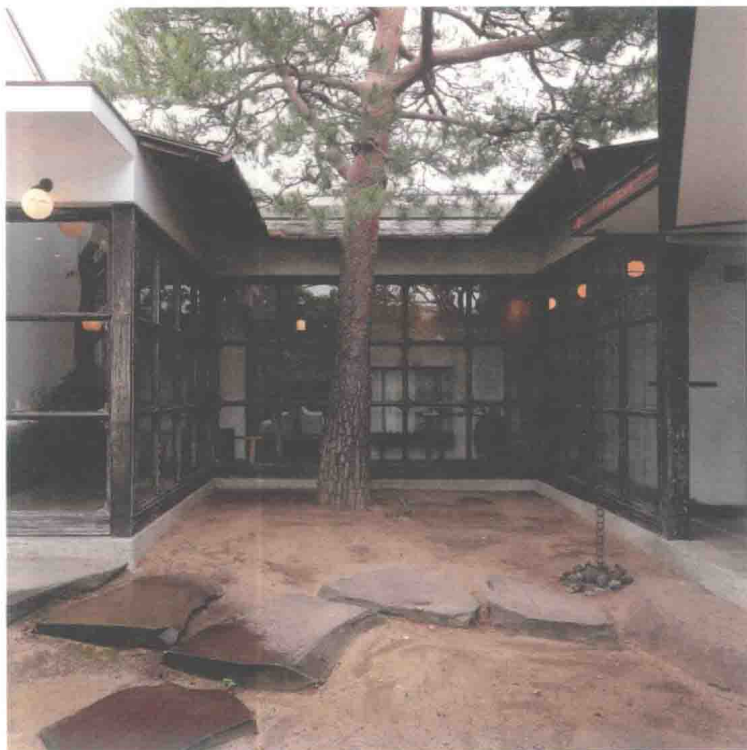


① 八云茶寮（目黒）

在目黒住宅区一个闲静的角落内，有一处显眼的大门，大门内被绿叶簇拥的宅邸显得颇为神秘。拾级而上，掀起白色的暖帘，八云茶寮静谧地矗立在人们的眼前。茶寮于2009年开业，是一幢由在昭和时代建成的个人住宅改造而成的简约建筑。内墙、地面、照明以及摆放的家具都不失个性，但整体很协调，给人以清静的感受。在店内的茶房，客人可以享用配以茶品的粥或者白饭的“早茶”。略显匆忙的早晨，唯有在这郁郁葱葱的庭院，或是在弥漫着茶香的室内，才能享受到这份闹中取静的恬淡。中午则供应由技艺精湛的厨师烹制的“怀石午餐”，下午还能选择来一份“午申茶”茶点——精选的日本茶或抹茶，搭配季节性的甜点与和果子。

⌚ 9:00—17:00（最后点单时间 16:00）☎ 03-5731-1620 Ⓟ 星期日、节假日（周一及节假日后第一天无早茶、怀石午餐供应）📍 目黒区八云 3-4-7 🚏 东急东横线都立大学站步行 15 分钟

🌐 yakumosaryo.jp



① yakumo saryo (Meguro)

A mystical gate covered with greenery appears in a corner of a quiet residential area. Take stone steps up and go through the gate under its white noren, a shop curtain. You will then find yakumo saryo, stands quiet and dignified there. Built during the Showa period as a mansion, it was stylishly renovated and turned into the Japanese dining club and tea house in 2009. Interiors are individually unique yet harmonious, making the space comfortable. At sabou, meaning tea house, you can enjoy Asacha, a nihoncha course with either okayu (rice soup), or hakuhan (white rice). Nihoncha is brewed with care here, using chagama, a special tea pot. Enjoy the fragrance and flavor with your five senses. Viewing its garden with deep greenery from the room reminds you of chashitsu, a traditional tearoom. For lunch, the Japanese dining club serves Hiru-Kaiseki, a beautiful Japanese cuisines, served with tea. In the afternoon, it serves Goshincha, a set of seasonal wagashi (Japanese confections), with nihoncha and matcha.

(H) 9:00-17:00 (L.O.16:00)(Only by inquiry for dinner) (T) 03-5731-1620 (C) Sunday and Holidays
 (No Asacha or Hiru-Kaiseki on Monday and the day after Holiday) (Ad) 3-4-7 Yakumo, Meguro-ku
 (Ac) 15-minute walk from Toritsudaigaku Station (Tokyu Toyoko Line) (U) yakumosaryo.jp/e

在茶寮的深处有一间现代茶室，烧水的炉子摆在大大的木桌上，桌边整齐摆放着极具设计感的矮凳，这样的空间布置能让人联想到茶道中所提倡的“结界”一说。装饰墙面的卷轴会配合沙龙活动主题以及季节有所调整。

Sabou, in the back of the mansion, is a modern chashitsu. Grid patterned chairs surrounding a huge table with ro, a traditional Japanese hearth, and kama, Japanese tea pot, remind visitors of kekkai, a boundary marker used during the traditional tea ceremony. Kakejiku (Japanese hanging scrolls), and other decorations change each season as per the seasonal exhibition held at the tearoom.