



JAPANESE MASTERS HAVE IT DOWN TO A TEA AT SO RESTAURANT

Although widely viewed as the quintessential English drink, tea has actually been grown and drunk in Japan since the 9th century. It's therefore safe to say that we Brits still have much to learn about brewing the perfect cuppa! Luckily masters of the art are arriving in the capital to share their knowledge as, for the first time ever in Europe, the legendary Ippodo Tea Co run workshops at So Restaurant in Soho from 11th until 13th October.

With decades of knowledge and experience, Ippodo's Tea Masters will be sharing the secrets behind the ancient art form of Sencha, Hojicha, Gyokuro and Matcha tea making.

Classes (full details of which can be found overleaf) will run in three sessions, morning, lunch and afternoon and will cost between £18 and £30 per person.

Located in the heart of Kyoto, Ippodo is one of the oldest and most respected tea houses in Japan. Their teas are of the finest class, cultivated in the lush fields of Kyoto and the surrounding area. An exclusive range of their teas is available at So Restaurant. Choose from Matcha, the delicate and mild blend used in traditional Japanese tea ceremonies; Genmaicha, a mix of green tea and roasted rice that creates a rich, warm, nutty flavour or Sencha, a clean, crisp, refreshing tea made from ichiban cha.

**Workshop places are strictly limited, so book early to avoid disappointment.
Contact So Restaurant on 0207 292 0767 or info@sorestaurant.com for further details.**

**So Restaurant, 3-4 Warwick Street, London, W1B 5LS
www.sorestaurant.com**

WORKSHOP SCHEDULE

	11 th October	12 th October	13 th October
10.30 – 12pm	Beginners' class (taught in English)	Beginners' class (taught in English)	Beginners' class (taught in English)
13.30 – 15.00	Beginners' class (taught in Japanese)	Beginners' class (taught in Japanese)	Matcha Class (taught in English)
16.00 – 17.30		Matcha Class (taught in Japanese)	
18.30 – 20.00	Ippodo Tea Time Class (taught in English and Japanese)		Ippodo Tea Time Class (taught in English and Japanese)

Beginners Class: Maximum 20 people per class, £18 per person

Sample the teas and understand their different characteristics. Learn how to prepare four different types of Japanese tea (Matcha, Gyokuro, Sencha and Houjicha) and learn the history of tea.

Matcha Class: Maximum 20 people per class, £18 per person

Learn the basics about Matcha and the different complexities of hot and cold Matcha and sample different grades of tea. Ideal for those already familiar with Matcha tea.

Ippodo Tea Time: Maximum 8 people per class, £30 per person

A flexible class whereby students can gain knowledge about any type of tea and exchange information with other tea lovers. Ideal for people who want to expand their knowledge of how to create the perfect tea time setting.