#
'Round Table Tours - Japanese Tea Virtual Tasting (Only in North America)

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| **Location:**
Montreal, Canada
**Language:**
English
**Duration:**
6.0 hours
 | **Magpie Product Code:**
JQHWDN
**Company Website:**
roundtablefoodtours.com
**Primary Contact:**
'Round Table Tours
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**Highlights:**

- Discover the world of Japanese tea that will revolutionize your perspective on tea in this Japanese Tea Virtual Tasting. This four-part series will highlight Japanese tea, from its history to your cup. Shiho Kanamaru from Kyushu in the south of Japan, owner of Cha Do Raku teahouse and boutique, will be the one guiding your tasting as well as giving you insights on all things tea related.

This is not a live event, the price is for the 4 workshops which includes the delivery of the tasting kits across all North America and 4 videos that you can complete at your leisure once you have received your kit

Video #1: What is Japanese tea and how to enjoy it: Kamairicha, icho kamairi, Mushisei, Sencha and single origin Sencha.

Video #2: Umami: Gyokuro and Matcha.

Video #3: Aroma of Roasting Green Tea: Hojicha and Genmaicha.

Video #4: Pairings, Food and Tea: Goishicha and Guricha.

**Description Summary:**
Discover the world of Japanese tea that will revolutionize your perspective on tea in this Japanese Tea Virtual Tasting. This four-part series will highlight Japanese tea, from its history to your cup. Shiho Kanamaru from Kyushu in the south of Japan, owner of Cha Do Raku teahouse and boutique, will be the one guiding your tasting as well as giving you insights on all things tea related.

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**Description:**
Japanese tea is complex in flavour but also carries so much meaning. The teas we will taste are all variations of green tea and they are all particular to Japan. Learn how they are produced, their history, what makes them special and how to make them and taste some of the most sublime tea that is hand picked and difficult to procure.

We will show you a new world of tea!

**Inclusions:**

Coffee and/or Tea

**Know Before You Book:**

- Duration: 6h

- Mobile tickets accepted

- Instant confirmation

**Health:**

This is a virtual event

### Locations:

**Pickup:**
none

**Starts Notes:**
Montreal, QC, Canada
This is a virtual event

**Instant Confirmation:**
Yes

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
All sales are final and incur 100% cancellation penalties.

### Pricing