

How to use “Chadougu” (tea tools)  
(Name, function and usage of attached equipment)

[Name and function]

- “Chawan” (Tea bowl): “Nezumi Shino” ware style (10cm in diameter)
- “Chashaku” (Tea scoop): To scoop powdered green tea
- “Natsume” (Jujube-shaped tea caddy): Small lidded caddy for powdered green tea
- “Chasen” (Tea whisk): Whisk to mix powdered green tea and hot water
- “Chasendutu” (Tea whisk tube): To store tea whisk
- “Kensui” (Wastewater receptacle): To put hot water after rinsing tea bowls by tea whisk. Substitutable for tea bowl.
- “Chakin” (Tea cloth): Cloth used to wipe tea bowl etc. Made of handwoven hemp.
- “Kinchaku”: Bag used to store all equipment. Made of handwoven hemp.
- “Matcha” (Powdered green tea)



[Usage]

- Pour a small quantity of hot water into “Chawan”, whisk with “Chasen” to beat hot water to heat the “Chawan” and empty hot water into “Kensui”.
- Put 2 tea scoops of “Matcha” (2g) into “Chawan”, pour 70cc of hot water (80°C~85°C) and whisk with “Chasen” strongly but not scraping “Chawan”.
- After drinking tea, pour a dash of water into “Chawan”, whisk with “Chasen” to rinse “Chawan”, empty hot water into “Kensui” and wipe “Chawan” well with “Chakin”.
- Put “Matcha”, pour hot water and whisk with “Chasen” in the same way after the 2nd bowl of tea.
- In closing, rinse “Chawan”, wipe well with “Chakin” and store all equipment in “Kinchaku”.

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