

Chanoyu (the Art of Preparing Tea) (Program Text)

Chanoyu is a Japanese tradition centered on the preparation and serving of *matcha*, powdered green tea. It is often translated as “tea ceremony.” *Chanoyu* is a blend of philosophy, culture and customs, traditional crafts, and architecture, and employs a wide range of utensils originating from Japan, China, other East Asian countries, and beyond. Sen Rikyu (1522–1591) is considered the tea master who established the discipline known as the “way of tea” (*sado* or *chado*), incorporating the aesthetics of *wabi* (cultivated simplicity) and the principles of harmony, respect, purity, and tranquility into tea practices. There are now various schools of the “way of tea” with hundreds of thousands of practitioners worldwide.

During the program, *matcha* is prepared by a tea master from the Urasenke tradition. The presentation uses the *ryurei* style, in which participants sit in chairs rather than on tatami mats. The utensils are carefully arranged, and each motion of the host carries meaning and purpose, following a prescribed flow designed to create the best possible experience. When preparations are complete, the host adds *matcha* powder and hot water to the tea bowl and mixes them with a bamboo whisk called a *chasen*; the bowl is then served to the guest with a bow.