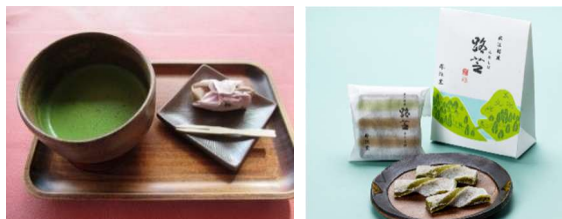


Japanese Tea Ceremony (17:30 on August 8th (Fri))

Following the POSMOL2014 in Kanazawa, LOC in POSMOL2025 is planning to serve “Japanese Tea Ceremony” on August 8th (Fri), before the poster session (approximately from 17:30).



The Japanese Tea Ceremony, known as “Sado”, is a traditional cultural practice of preparing and serving matcha (powdered green tea) to guests with grace and respect. It is more than just drinking tea - it's a spiritual and aesthetic experience. This time, the Fumai-ryu Daienkai will be holding a tea ceremony demonstration. We will be serving matcha green tea and a Japanese sweet called “Michishiba”, which means “roadside grass” is made with Gyuhi (rice cake made by kneading glutinous rice flour, sugar, and water), white sesame, white bean paste, and matcha.

Please enjoy the elegant tea ceremony, matcha (green tea), and Japanese sweets. No need to be formal!! However, please be sure to sit down when enjoying the tea, as it is considered inelegant to drink tea while standing.

Caution: Please be aware of allergies to beans and sesame. The ingredients of the Japanese sweets we offer are as follows:

Ingredients: Sugar, White kidney beans (White bean paste), Glutinous rice flour (Mochiko), Roasted glutinous rice flour (Kambaiko), Japanese starch syrup, White sesame, Matcha, Trehalose, Natural color additive (Gardenia)

Yuushien and its Japanese Garden (Banquet from 18:30 on August 9th (Sat))

Yuushien Garden is a traditional Japanese garden located on Daikon Island, at Lake Nakaumi. You can enjoy the garden, which covers an area of approximately 33,000 square meters and recreates the scenery of the Izumo region, filled with peonies and various other flowers in full bloom throughout the seasons. You can also enjoy restaurants and cafes, with serving high-quality food and beverages.



Web Page: <https://www.yuushien.com/language/en.html>