

About Experience Details



- Duration and Experience Details:

(1) Tea Ceremony Experience (About 1 hour)

After an explanation and demonstration of the traditional Japanese tea ceremony, guests will enjoy savoring matcha tea and “wagashi” Japanese sweets.

① At the start of the program, guests will perform a symbolic purification ceremony at the “Tsukubai” stone basin, as part of the etiquette before entering the tea ceremony room through the “Nijiriguchi” entrance and receive an explanation of the hanging scroll displayed in the “tokonoma” alcove.

② After watching a tea ceremony master prepare the matcha tea, guests will be served the freshly prepared matcha tea and wagashi sweets. Guests will experience a sharpening of their senses and a Zen-like state as part of this “ichigo ichie” once-in-a-lifetime encounter with one of Japan’s most symbolic forms of traditional hospitality.

(2) Tencha Tea Preparation Experience (About 1 hour 30 minutes to 2 hours)

Following the Tea Ceremony Experience, this program allows guests to personally practice the act of preparing matcha, to deepen their connection with the spirit of the tea ceremony. Guests will be able to taste and compare the differences between matcha prepared by a tea ceremony master and matcha prepared by the guests themselves.

*No dress code requirements *Photography permitted for personal use only

- Operating Period: Monday, April 6 to Sunday, August 30, 2026

	Mon	Tue	Wed	Thu	Fri	Sat	Sun
“Sho-fu-an” Tea Ceremony Room	✓ Only April, May and June	-	✓ Only July and August	-	-	-	✓

- **Times held:** A total of 4 sessions will be held each day from 11:00 a.m., 2:00 p.m., 3:00 p.m., and 4:00 p.m.

*Schedule subject to change without notice

*The schedule from September onward will be announced at a later date.

- **Capacity:** Up to 4 people per session

- **Instructor:** Tea Ceremony Master Sento Soei Yano

- **Fee (Includes matcha and sweets, service charge and tax):**

	Tea Ceremony Experience	Tencha Tea Preparation Experience
Guests staying at Premier Grand	Free	JPY 10,000
Other hotel guests	JPY 5,000	JPY 10,000

- **Reservations / Inquiries:** Reservations is taken by Guest Relations

WEB: <https://www.keioplaza.co.jp/en/guide/shofuan/>

*Reservations required at least 2 days in advance

*Cash payment only



Sento Soei Yano Profile

Trained in the Japanese tea ceremony from childhood under the guidance of both her grandmother and mother, she earned the title of Tea Ceremony Master from the Dainippon-chado-gakkai (Japan Tea Ceremony Society). As a specialist in Japanese tea ceremony who continues to diligently refine her skills and participate actively in the field, Sento serves as an instructor for both traditional Japanese tea ceremony and tea preparation experiences at numerous hotels in Japan as part of her work contributing to the preservation of Japanese culture through the tea ceremony. Furthermore, she continues to

share the joys of tea ceremony and the amazing qualities of Japanese hospitality with the world.



About the Tea Ceremony Room “Sho-fu-an”

“Sho-fu-an” is a traditional Japanese tea ceremony room established at the time of the hotel’s opening in 1971. It offers an authentic space featuring a “Sukiya-style” Japanese residential architecture within the skyscraper Keio Plaza Hotel Tokyo. This tea ceremony room is highly regarded by international guests as a place to fully

experience the world of “Wabi-cha” traditional Japanese tea ceremony complete with English explanations.