Content Outline

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Project Title: Japanese Tea Ceremonies

Article Link: https://en.wikipedia.org/wiki/Japanese tea ceremony

Japanese tea ceremonies have always been interesting to me. As someone with Japanese heritage, I've had some experience with tea ceremonies but would love to learn more about them. With the rise in popularity of matcha and other traditionally asian food and culture in mainstream American media, I think it's important to know where such things originated from and learn the best way to appreciate them. I'd like to design this website in a modern, clean way that nods to aspects of traditional Japanese culture- through traditional patterns, colors, textures, etc.

Pg. 1: Home Page/overview:

- Cultural significance of Japanese tea ceremonies
- Some quick facts that provide a helpful overview

Pg. 2: History:

- First documented tea in Japan- 9th century
- Tea had been known in China for much longer
- By the end of the 12th century, tencha (a style of tea prep) was introduced to Japan
- Wabi-Sabi principles
- Death of Sen no Rikyū, leading teamaster of regent Toyotomi Hideyoshi
 - After his death, three schools descended from him to continue the tradition, spread from samurai class to townspeople
- Interwoven nature of tea ceremonies and Japanese politics

Pg. 3: Procedure:

- Bows/welcoming
- Food, sake, wagashi
- Nakadachi
- Smoking set and confections
- thick/vs thin tea
- Conversation

Pg 4: Types:

- Chabako Temae
- Hakobi Temae
- Obon Temae
- Ryūrei

Pg. 5: Equipment:

- The tea room (tatami, hanging scroll, flower arrangement)
- Clothing (kimono + obi)
- Tea stuff
 - Chakin- small rectangular while linen or hemp cloth mainly used to wipe the tea bowl
 - o Chasen- Tea whisk
 - Chashaku- tea scoop
 - Chawan- tea bowl
 - Natsume/Chaire- tea caddy

Pg 6: Sources:

- Wikipedia page
- Image sources
- Information sources for specific details (articles, textbooks, books)