



Making Sense of Japanese Tea

Photo Credit: Hayato Motosugi

1

November 2018

18:15-19:45 (Opens at 17:45)

DG717

**717 Market Street,
Suite 100**

San Francisco, CA94103

REGISTER HERE

Cost: Free

<https://goo.gl/Dm8TPA>

*All attendees must be 21 years of age or older to try alcohol.

ABOUT THIS EVENT

Although Matcha has gained in popularity way beyond expectations in the last few years, detailed, correct and interesting information about Japanese tea in languages other than Japanese is still surprisingly scarce. This is something that Oscar Brekell has vowed to put an end to.

*Please be advised: Due to the limited seating we have for the seminar, it will be first come first serve base. There will be additional chairs available for listening to the seminar

EVENT OVERVIEW

There will be a tea tasting during the seminar

- Types of Japanese Tea
- How to infuse Japanese Tea
- Tea production

GUEST SPEAKER



Photo Credit: Klara Maiko

Oscar Brekell

Certified Japanese Tea Instructor in 2014, completed an internship at the The Research Center in Shizuoka in 2016, and has also been working for Japan Tea Export Council. He is eager to share both interesting stories and valuable information with the international tea community.



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