



Nagatanien, the Iga ware kiln  
with 200 years of Japanese culinary history  
/Nagatanien



- Tour the historic Iga pottery kiln established in 1832
- Listen to a special lecture by the eighth head of Nagatanien in a 200-year-old thatched-roof house
- Enjoy a clay pot rice cooking demonstration and try some matcha tea and sweets
- Take home an Iga ware dish as a souvenir

Situated in northern Mie prefecture in a quiet area where you can see chimneys poking up around town is Marubashira, the Iga ware village. The pottery crafted here is highly flame resistant, and since long ago, clay pots used for cooking on open flames and teapots have been made in this village.

Nagatanien, which is where Iga ware is made, has continued to carry on the techniques of this craft since the workshop's founding in 1832, making pieces that are highly valued both in Japan and abroad. This program offers participants the chance to go on a special tour of the climbing kilns with the eighth generation head of Nagatanien while listening to rarely-heard stories about Iga ware, and to try cooking in a famous Nagatanien clay pot. Don't miss the chance to try some delicious rice prepared in this unique piece of pottery!



◀ For More Info

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