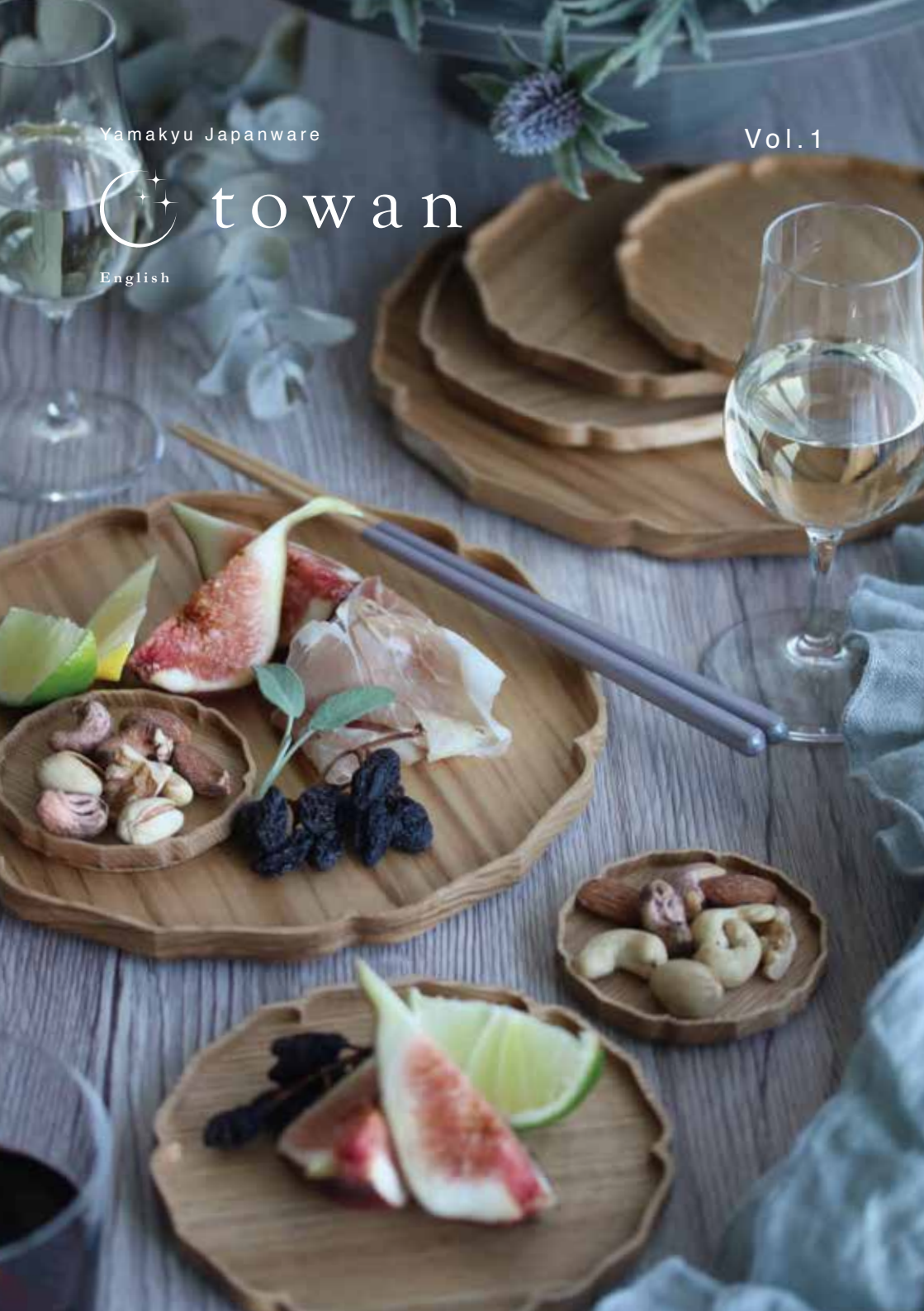


Yamakyu Japanware

Vol.1

towan

English



About “towan” and Wood Workshop

Urushi lacquerware, which has been loved for thousands of years, is completed by sawing the wood by woodworker called “Kijishi” and applying urushi lacquer by lacquerer called “Nurishi”. In the olden days, woodworkers roamed the mountains and made their living making pottery.

In the autumn of 2020, Yamakyu Lacquerware Co., celebrated its 90th anniversary, set up a workshop to grind the wooden base of bowls in a place rich in nature and started a new production activities.

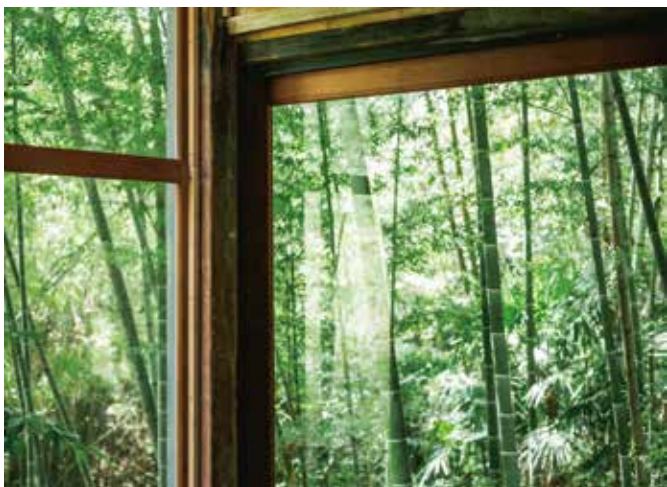
In the workshop, craftsmen skillfully use a knife called “Kanna”, and you can see the handiwork of the craftsmen who carefully create beautiful bowls and other items one by one from natural wood.

Lifestyles change little by little, but even in today’s lifestyles, we want to work on making the products based on the craftsman’s spirit and skills that have been put into making bowls, and want to propose a gentle life with Urushi lacquerware preserving the beauty and tradition that Japanese people love. With these thoughts, the brand name “towan” was born.

It will be most appreciated if you can feel the gentleness and gracefulness of the lacquerware somewhere in the modern colors and shapes of the towan items. Please enjoy using the towan for many years to come.

Sincerely,

Taizo Yamamoto, CEO
Yamakyu Japanware Co., Ltd.





jy1004tw
towan 3 Tier Box M
SAKURA
¥4,200

115×115×H117mm

Material: D Coating: B



jy1005tw
towan 3 Tier Box M
SUMIRE
¥4,200

115×115×H117mm

Material: D Coating: B



jy1006tw
towan 3 Tier Box M
SORA
¥4,200

115×115×H117mm

Material: D Coating: B

※The lid and main body can be sold individually. Please contact us for details.

Material type

A: Natural Wood
B: Wood powder and synthetic resin moldings
C: Urea resin
D: ABS resin

Coating type

A: Urushi lacquer
B: Urethan paint



jy1001tw
towan 3 Tier Box S
SAKURA
¥3,800
92×92×H117mm

Material: D Coating: B



jy1002tw
towan 3 Tier Box S
SUMIRE
¥3,800
92×92×H117mm

Material: D Coating: B



jy1003tw
towan 3 Tier Box S
SORA
¥3,800
92×92×H117mm

Material: D Coating: B

※The lid and main body can be sold individually. Please contact us for details.



jy1007tw
towan 3 Tier Box L
Trinity Lid:SAKURA

¥6,800

168×168×H155mm

jy1008tw
towan 3 Tier Box L
Trinity Lid:SUMIRE

¥6,800

168×168×H155mm

jy1009tw
towan 3 Tier Box L
Trinity Lid:SORA

¥6,800

168×168×H155mm

Material: D Coating: B

※accessories: 1 band, 3 inner lids



jy1010tw
towan Cross partition plate
for 3 tier box L

¥600

160×34×3mm

Material: A Coating: B



jy1011tw
towan Multiple partition plate
for 3 tier box L

¥1,200

160×34×3mm

Material: A Coating: B



箸

Chopsticks

Japanware



ka1001tw
towan Chopsticks 22.5cm
SAKURA
¥1,200

Material: A Coating: B

※Dishwasher safe



ka1002tw
towan Chopsticks 22.5cm
SUMIRE
¥1,200

Material: A Coating: B

※Dishwasher safe



ka1003tw
towan Chopsticks 22.5cm
SORA
¥1,200

Material: A Coating: B

※Dishwasher safe



sa1002tw
towan Forest Wooden Plate
φ12cm HANA
¥3,100
φ126×H10mm

Material: A Coating: B



sa1003tw
towan Forest Wooden Plate
φ12cm TSUKI
¥3,100
φ120×H10mm

Material: A Coating: B



sa1004tw
towan Forest Wooden Plate
φ12cm YUKI
¥3,100
φ122×H10mm

Material: A Coating: B



sa1001tw
towan Forest Wooden Plate
ø7cm HANA
¥2,700
ø70×H10mm

Material: A Coating: B



sa2001tw
towan Forest Wooden Plate
ø20cm HANA(花)
¥9,000
ø200×H15mm

Material: A Coating: B



gu1041tw
towan Free-to-use Glass
ø8cm
¥680
ø80×H60mm

Glass



※Different size Plates, Example of use.



木製スプーン

葉風

Wooden spoon hatu~

※Large Spoon, Example of use.



※Duck Spoon, Example of use.



ka2001hf
Hafu Spoon, small
(Fuki-urushi*¹)
¥2,800
150×30×H16mm

Material: A Coating: A



ka2002hf
Hafu Spoon, large
(Fuki-urushi*¹)
¥2,900
190×38×H21mm

Material: A Coating: A



ka2003hf
Hafu Duck Spoon
(Fuki-urushi*¹)
¥2,900
168×37×H25mm

Material: A Coating: A

Fuki-urushi*¹

A technique whereby raw lacquer is applied and then wiped off repeatedly with a cotton cloth. Also called Suri-urushi. It shows the texture and grain of the wood.

design: Hisakazu Suzuki



sa2002tw
towan Rectangular plate
SAKURA/SUMIRE
¥2,300
330×90×H5mm

Material: D Coating: B



sa2003tw
towan Rectangular plate
SAKURA/SORA
¥2,300
330×90×H5mm

Material: D Coating: B



sa2004tw
towan Rectangular plate
SORA/SUMIRE
¥2,300
330×90×H5mm

Material: D Coating: B



towan



ha1001tw
towan Square reversible Place Mat
SAKURA/SUMIRE
¥4,800
330×330×H5mm

Material: A Coating: B



ha1002tw
towan Square reversible Place Mat
SORA/SUMIRE
¥4,800
330×330×H5mm

Material: A Coating: B

正角リバーシブルマット
Square reversible place mat



Japanware



ブラックシルバー&ホワイト

Black Silver & White



wa2004sy
Soup Bowl
black silver

¥4,500
φ120×H100mm

Material: B Coating: B



ha1006sy
Square reversible Place Mat
black silver/
white silver

¥5,800
330×330×H6mm

Material: A Coating: B



jy1013ns
right angle 3 Tier Box
black silver

¥13,000
135×135×H135mm

Material: B Coating: B



jy1012ns
right angle 3 Tier Box
black silver

¥17,000
165×165×H165mm

Material: B Coating: B



wa2003sp
Soup Bowl

white,black inside
¥2,200
φ90×H95mm

Material: B Coating: B



wa2007sy
Soup Bowl
SHAKU-YAKU
white
¥3,900
φ76×H95mm

Material: C Coating: B



wa2006sy
Soup Bowl
SHAKU-YAKU
black silver
¥5,100
φ76×H95mm

Material: C Coating: B



wa2005sy
Soup Bowl
SHAKU-YAKU
white,black inside
¥4,500
φ120×H100mm

Material: B Coating: B





ha3004sy
Rectangular Joint Tray
white/black
¥3,500
300×150×H15mm

Material: A Coating: B



sa3001sy
Compote
white
¥2,500
φ138×H57mm

Material: D Coating: B



sa3002sy
Compote
black silver
¥3,900
φ138×H57mm

Material: D Coating: B



gu2042sy
Tea Cup and Saucer
SHAKU-YAKU
black silver
¥6,500
cup: 96×117×H53mm
saucer: φ138×H11mm

CUP SAUCER
Material: D Material: C Coating: B



sa3004sy
Tiered Tea Stand
white silver
¥11,400
upper: φ138/middle: φ180/lower: φ240mm
height when set 330mm

Material: B Coating: B



sa3003sy
Tiered Tea Stand
black silver
¥11,400
upper: φ138/middle: φ180/lower: φ240mm
height when set 330mm

Material: B Coating: B



jy1033sp
right angle 3 Tier Box
white, black inside
¥7,000
135×135×H135mm

jy1015sp
right angle 3 Tier Box
white, black inside
¥9,000
165×165×H165mm

Material: B Coating: B



jy1034sp
right angle 3 Tier Box
black
¥7,000
135×135×H135mm

jy1016sp
right angle 3 Tier Box
black
¥9,000
165×165×H165mm

Material: B Coating: B



日月

Nichi getsu



wa2001nc
Soup Bowl
white, black inside

¥4,200

φ120×H103mm

Material: B Coating: B



wa2002nc
Soup Bowl
black

¥4,200

φ120×H103mm

Material: B Coating: B



bo1001nc
Salad Bowl S
white

¥2,300

φ157×H53mm

Material: B Coating: B



wa3001nc
Soup Bowl
white, black inside
¥4,700
φ130×H114mm

Material: B Coating: B



wa3002nc
Soup Bowl
black
¥4,700
φ130×H114mm

Material: B Coating: B



ka3008nc
Chopstick Rest
white
¥900
45×45×H10mm

Material: B Coating: B



シンプル＆モダン

Simple & modern





in5006sp
Chestnut shape box
white, gold inside
¥3,200
φ60×H55mm

Material: B Coating: B



ka2007sp
Server
white
¥2,500
205×60mm

Material: D Coating: B



ka2008sp
Server
black
¥2,500
205×60mm

Material: D Coating: B



bo1002sp
Salad Bowl S
white
¥1,700
φ155×H55mm

Material: B Coating: B



bo1004sp
Salad Bowl M
white
¥2,900
φ215×H70mm

Material: B Coating: B



bo1006sp
Salad Bowl L
white
¥4,500
φ275×H95mm

Material: B Coating: B



bo1003sp
Salad Bowl S
black
¥1,700
φ155×H55mm

Material: B Coating: B



bo1005sp
Salad Bowl M
black
¥2,900
φ215×H70mm

Material: B Coating: B



bo1007sp
Salad Bowl L
black
¥4,500
φ275×H95mm

Material: B Coating: B



sa1005sp
Square Plate S
dark red

sa1007sp
Square Plate S
black

sa1006sp
Square Plate S
white

sa1008sp
Square Plate S
vermilion

Material: B Coating: B

each¥2,000
150×150×H25mm



sa2005sp
Square Plate L
dark red

sa2007sp
Square Plate L
black

sa2006sp
Square Plate L
white

sa2008sp
Square Plate L
vermilion

Material: B Coating: B

each¥3,300
225×225×H30mm



ka3004sp
Square Small Dish
dark red

ka3006sp
Square Small Dish
black

ka3005sp
Square Small Dish
white

ka3007sp
Square Small Dish
vermilion

Material: B Coating: B

each¥800
60×60×H15mm



ha1003sp
Half moon reversible Mat
white/black
¥3,300
394×349×H4mm

Material: D Coating: B



ha1004sp
Tray & Plate
white
¥3,300
320×320×H20mm

Material: D Coating: B

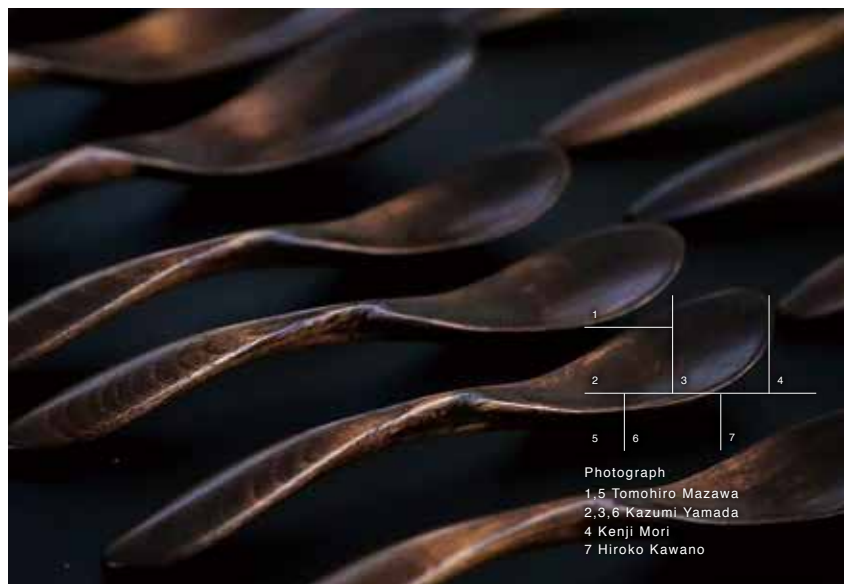


ha1005sp
Square Placing Mat
white
¥3,000
320×320×H5mm

Material: D Coating: B







Q&A with Mr. Taizo Yamamoto, CEO



YAMAKYU Japanware Co., Ltd.
Mr. Taizo Yamamoto, CEO

Q : First of all, congratulations on your company's 90th anniversary. I heard that you are the third generation president. Can you tell me about the history of your company?

Yamamoto A : Yamakyu Japanware Company started in 1930 by my grandfather, Kyutaro Yamamoto, certified as Japanese traditional lacquer craftsman. After that, my father founded the company, and we have been working closely with the local craftsmen to produce various products, especially New Year's products such as multi-tiered boxes, Toso sake sets, and Zoni bowls for soup dish with rice cake to celebrate new years.

Q : I see. Your company has been concentrating to the Japanese traditional urushi products. I wonder if it must be the big challenge for you to release "towan" series products this time. How was the customers' reaction?

Yamamoto A : I was so happy to see the new customers who have never used or bought urushi lacquerware before. By sticking to feminine and gentle colors, we were able to attract the interest of many female customers. I think we were able to shorten the distance between the customers and urushi lacquerware products.

Q : Continuing from towan, you released "Forest" series products this time. I felt that the texture of the natural wood and the beautiful cut were so impressive. What is the reason for sticking to domestic natural wood?

Yamamoto A : Yes, we decided to use Japanese natural ash wood, after many trials with other various woods. Japanese ash wood was the best selection considering the color, grain of the wood and its durability.

Q : I wonder if it is quite difficult to stick to a single-plate products, isn't it?

Yamamoto A : You are right. The wood grain is directly reflected in the product, so the initial material selection is very important. Since it is a natural tree, it is easy to deform depending on its size, so we designed and completed it while solving each problem.
The craftsmanship is alive in the beauty of the wood grain cut, so please pay attention to each product we named HANA, TSUKI and YUKI.

Q : I heard that you started a new workshop to grind the wood of lacquerware.

Yamamoto A : Craftsmen called "Kijishi" create beautifully shaped vessels one by one from natural wood, and lacquerers called "Nurishi" apply urushi lacquer to complete them.
That is the origin of making lacquerware. It is important to nurture craftsmen through the workshop and convey their activities to many people. As a lacquerware maker, I believe that the workshop is necessary to convey my commitment to craftsmanship.

Q : I see. The workshop is a place where both traditional and modern lacquerware are produced. What kind of products do you have in mind for the future?

Yamamoto A : For many years, we at Yamakyu have focused on meticulous painting techniques. We will continue to focus on the beauty of colors and finishes, as well as invisible durability, to create products that customers can feel the quality of.

Q : Last of all, what is "Japan lacquerware" for you, Yamamoto-san?

Yamamoto A : I think that Japan lacquerware is a vessel that can make you become gentle by using it. It has a delicate image, but unlike glass or pottery, it does not break even if dropped and can be repainted. I think that the more you use it with love, the more it responds properly.

Interviewer :
Table coordinator
towan brand director
Mieko Mizutani



YAMAKYU Japanware



Visit our website.
echizen-urushi.com



Contact us.
echizen@yamakyu-urushi.co.jp

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