www.kimuraglas.co.jp

CAVA
29oz Wine
69×205・910cc

CAVA
24oz Wine
64×192・750cc

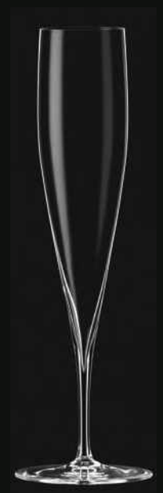
CAVA
22oz Wine
64×200・680cc

CAVA
18oz Wine
62×189・560cc

CAVA
12oz Wine
56×195・370cc

CAVA
14oz WH Wine
80×200・430cc

CAVA
12oz VT Champagne
56×230・380cc


CAVA
6oz Champagne 45×245・
200cc

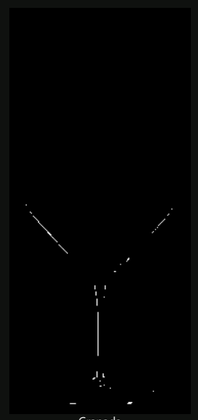
CAVA
12oz Beer
57×240・390cc

CAVA
15oz Beer / Wine 64×170・
460cc

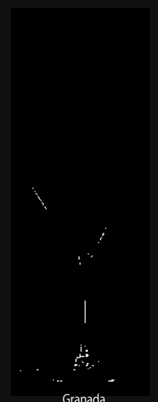
Granada
32oz Bourgogne
74×190・1010cc

Granada
25oz Bourgogne
66×190・830cc

Granada
21oz Bordeaux
59×190・630cc


Granada
16oz Wine
53×190・590cc

Granada
12oz Wine
47×190・350cc

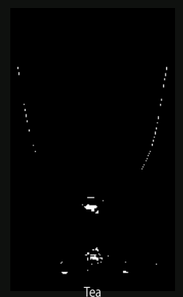

Granada
9oz Champagne
44×190・260cc

Granada
7oz Sparkling
40×190・190cc

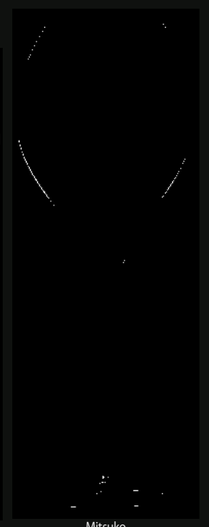
Tea
Salad
145×97・590cc

Tea
Appetizer
106×79・235cc

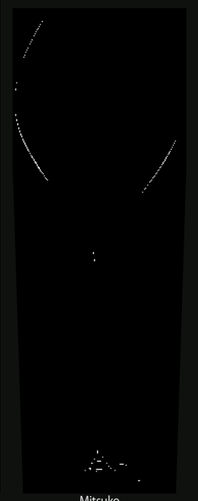
Tea
10oz Wine
84×138・335cc


Tea
8oz Wine
86×114・275cc

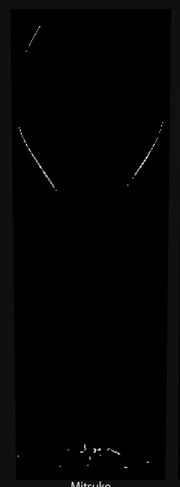
Mitsuko
28oz Bourgogne
85×255•860cc



Mitsuko
24oz Bordeaux
70×278•725cc

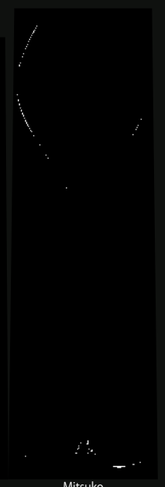


Mitsuko
19oz Wine
65×267•585cc



Mitsuko
14oz Wine
59×254•425cc

Mitsuko
10oz Wine
53×240•305cc



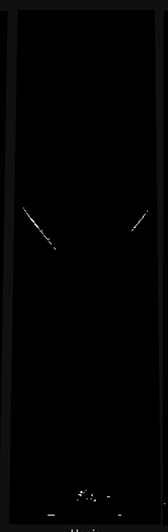
Mitsuko
9oz Sparkling
51×257•275cc

Honjo
28oz Bourgogne
73×265•840cc

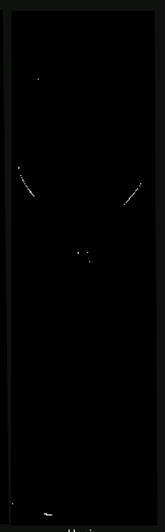
Honjo
24oz Bordeaux
70×278•735cc

Honjo
19oz Wine
65×267•575cc

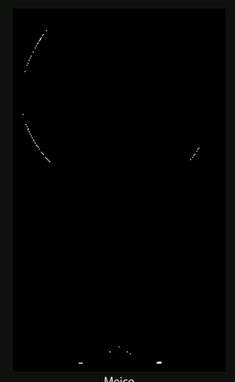
Honjo
14oz Wine
59×254•435cc



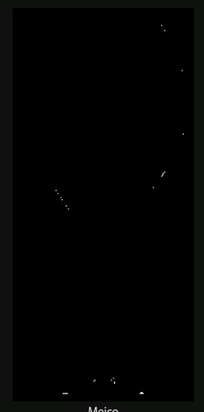
Honjo
10oz Wine
53×242•315cc



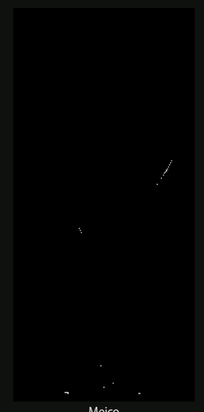
Honjo
9oz Sparkling
51×257•280cc



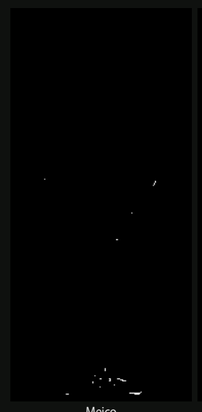
Meico
24oz Bourgogne 82×193•
720cc ●



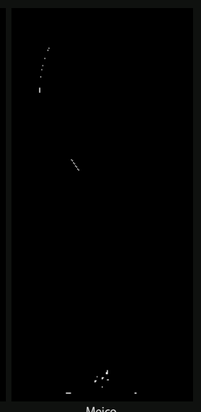
Meico
19oz Wine
67×212•580cc ●



Meico
15oz Wine
62×201•460cc ●



Meico
11oz Wine
56×189•340cc ●

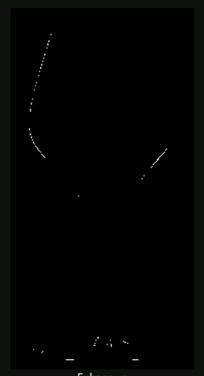


Meico
8oz Sparkling
50×212•240cc ●

Fukagawa
24oz Bourgogne
70×193•740cc
●

Fukagawa
19oz Wine
66×212•580cc ●

Fukagawa
15oz Wine
62×201•470cc ●



Fukagawa
11oz Wine
56×189•340cc ●

Fukagawa
8oz Sparkling
50×212•250cc ●

● New Arrival

Pivo
orthodox 62987-725
70×245・725cc

Pivo
orthodox 62987-600
66×251・600cc

Pivo
orthodox 62987-525
60×240・525cc

Pivo
orthodox 62987-390
59×230・390cc

Pivo
orthodox 62987-450
80×220・450cc

Pivo
orthodox 63224-1080
77×266・1080cc

Pivo
orthodox 63224-1050
74×285・1050cc

Pivo
orthodox 63224-140
46×261・140cc

Pivo
62275-85
40×242・85cc

Pivo
orthodox 63224-440
54×262・440cc

Pivo
orthodox 63224-320
49×234・325cc

Pivo
orthodox 63224-290
49×234・290cc

Pivo
orthodox 62987-245
52×248・245cc

Pivo
orthodox 63224-210
107×150・240cc

Pivo
61804-30
104×137・270cc

Pivo
62275-42M
145×120・420cc

Pivo
3500-17
38×236・170cc

Pivo
3197-14
55×216・140cc

Pivo
61921-11
49×213・130cc

Pivo
61653-29
79×198・290cc

Pivo
Wine Carafe
80×245・750cc

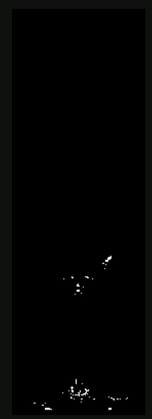
Pivo
Wine Carafe 360
56×172・360cc

Pivo
Wine Carafe 180
44×135・180cc

Bach
30oz Bourgogne 69×196・
920cc

Bach
25oz Bourgogne
65×189・780cc

Bach
14oz Champagne
61×193・450cc



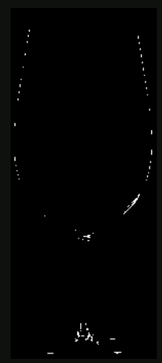
Bach
7oz Sparkling
41×210・230cc

Bach
27oz Bordeaux
78×210・870cc

Bach
20oz Wine
71×196・620cc

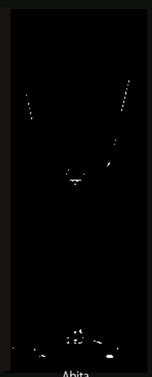
Bach
17oz Wine
68×190・540cc

Bach
14oz Wine
64×182・450cc

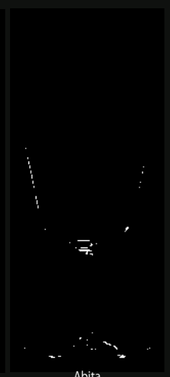


Bach
12oz Wine
61×176・380cc

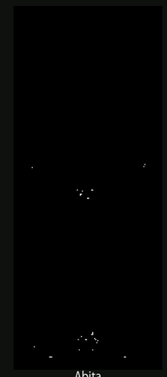
Abita
Pi 565
82×147・565cc



Abita
Bx 120
67×164・120cc

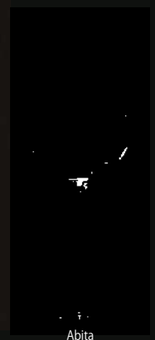


Abita
RD 245
85×138・245cc



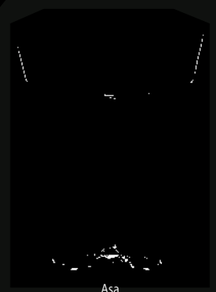
Abita
WH 300
56×182・300cc

Abita
Ch 495
104×160・495cc



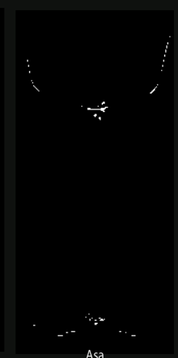
Abita
Gpw 140
42×168・140cc
●

Asa
001
101×147・150cc



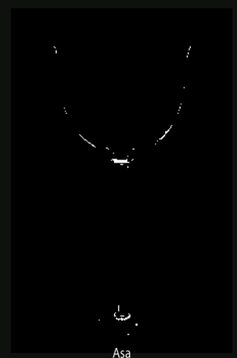
Asa
002
102×128・155cc

Asa
003
62×151・200cc

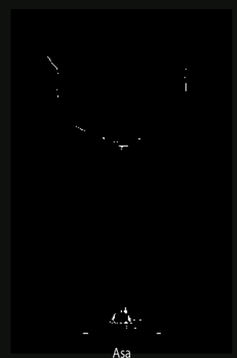


Asa
004
83×162・150cc

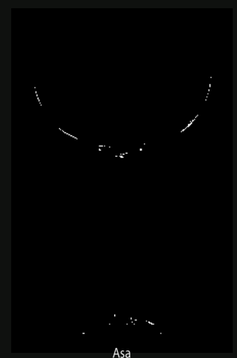
Asa
005
88×136・150cc



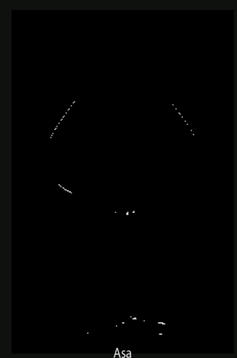
Asa
006
78×156・150cc



Asa
007
86×152・160cc



Asa
008
97×137・160cc



Asa
009
50×124・220cc

●New Arrival

Barber
A01
46×93・170cc

Barber
A02
46×93・170cc

Barber
A03
46×93・170cc

Barber
D04
85×98・430cc

Barber
D05
85×98・430cc

Barber
D06
85×98・430cc

Whisky tasting

37×117・170cc

Whisky tasting
165
39×117・170cc

Whisky tasting 198（Lid set）

Whisky tasting 198
46×134・200cc

Whisky tasting Lid 42
53×42

Whisky tasting 200（Lid set）

Whisky tasting 200
46×165・200cc

Whisky tasting Lid 23
53×23

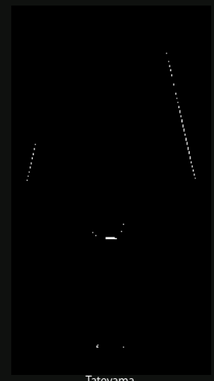
Kiso
19oz Wine
60×187・580cc

Kiso
15oz Wine
56×179・470cc

Kiso
10oz Wine
50×165・320cc

Kiso
8oz Sparkling
45×197・260cc

Tateyama
19oz Wine
66×186・560cc



Tateyama
15oz Wine
62×178・480cc

Tateyama
10oz Wine
54×165・310cc

Tateyama
8oz Sparkling
45×199・250cc

Garçon
17oz Wine
70×198・520cc

Garçon
14oz Wine
67×190・440cc

Garçon
12oz Wine
63×184・400cc

Garçon
10oz Wine
59×178・330cc

Garçon
9oz Wine
57×173・270cc

Garçon
24oz Bourgogne
76×202・760cc

Garçon
21oz Bordeaux
70×212・670cc

Garçon
7oz Champagne
44×217・240cc

Garçon
6oz Champagne 42×210・
200cc

Garçon
13oz Pilsner
59×220・420cc

Garçon
10oz Pilsner
54×203・320cc

Garçon
3oz Sherry
39×188・110cc

Garçon
3oz Grappa
40×178・80cc

Garçon
10oz Goblet
64×164・360cc

Garçon
12oz Water Goblet
74×130・360cc

Ciao
17oz Wine
69×200・540cc

Ciao
14oz Wine
64×193・430cc

Ciao
12oz Wine
61×186・370cc

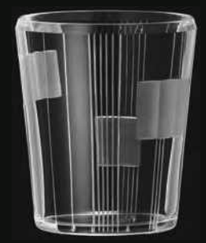
Ciao
10oz Wine
58×179・310cc

Ciao
12oz WH Wine
74×186・380cc

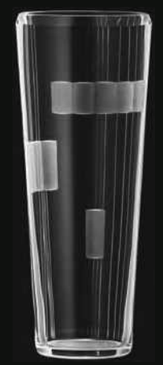
Ciao
6oz Champagne
45×208・210cc

Ciao
12oz Champagne
53×208・390cc

MITATE
10oz Old-fashioned
81×93•320cc with
wooden box



MITATE
14oz Old-fashioned
92×105•430cc with
wooden box



MITATE
12oz Zombie
68×170•390cc with
wooden box

MITATE
N 2oz Shot A
53×66•40cc
with wooden box

MITATE
N 2oz Shot B
53×66•40cc
with wooden box

MITATE
N 2oz Shot C
53×66•40cc
with wooden box

MITATE
N 2oz Shot D
53×66•40cc
with wooden box

MITATE
N 2oz Shot E
53×66•40cc
with wooden box

MITATE
Thick 10oz Old-fashioned A
84×105•270cc with
wooden box

MITATE
Thick 10oz Old-fashioned B
84×105•270cc with
wooden box

MITATE
Thick 10oz Old-fashioned C
84×105•270cc with
wooden box

MITATE
Thick 10oz Old-fashioned D
84×105•270cc with
wooden box

MITATE
12oz Straight (Polka dot)
78×108•400cc with
wooden box

MITATE
10oz Straight (Mould A)
70×105•300cc with
wooden box

MITATE
10oz Straight (Mould B)
70×105•300cc with
wooden box

MITATE
10oz Straight (Mould C)
70×105•300cc with
wooden box

MITATE
Mould 11oz (B)
81×91•370cc
with wooden box

MITATE
Mould 11oz (A)
81×91•370cc
with wooden box

MITATE
Mould 2.5oz
52×59•85cc
with wooden box

MITATE
Mould 2oz
40×76•65cc
with wooden box

MITATE
Mould 10oz Zombie
58×155•300cc with
wooden box

es-1-R
12oz Tumbler
76×126・370cc

es-1-R
9oz Tumbler
69×115・290cc

es-1-R
8oz Old-fashioned
80×89・260cc

es-1-R
2oz Shot (Sandblasting)
56×61・85cc

es-1-R
2oz Shot (Clear)
56×61・85cc

es-2-R
12oz Tumbler
76×126・370cc

es-2-R
9oz Tumbler
69×115・290cc

es-2-R
8oz Old-fashioned
80×89・260cc

es-2-R
2oz Shot (Sandblasting)
56×61・85cc

es-2-R
2oz Shot (Clear)
56×61・85cc

es-3-R
9oz Tumbler
69×115・290cc

es-3-R
8oz Old-fashioned
80×89・260cc

es-3-R
2oz Shot (Sandblasting)
56×61・85cc

es-3-R
2oz Shot (Clear)
56×61・85cc

es-1-S
12oz Tumbler
77×145・400cc

es-1-S
12oz Old-fashioned
93×101・380cc

es-1-S
2oz Shot
42×80・65cc

es-2-S
12oz Tumbler
77×145・400cc

es-2-S
12oz Old-fashioned
93×101・380cc

es-2-S
2oz Shot
42×80・65cc

es-3-S
12oz Tumbler
77×145・400cc

es-3-S
12oz Old-fashioned
93×101・380cc

es-3-S
2oz Shot
42×80・65cc

Mikumi
Z02-T12
70×147・385cc

Mikumi
Z02-OL10
94×65・315cc

Mikumi
X07-S6
70×252・190cc

Mikumi
Z05-T17
70×170・510cc

Mikumi
Z05-OL14
87×95・440cc

Mikumi
X11-S4
66×185・135cc

Mikumi
X15-S4
97×158・145cc

Mikumi
X18-S3
98×150・115cc

Mikumi
X18-S4
102×163・140cc

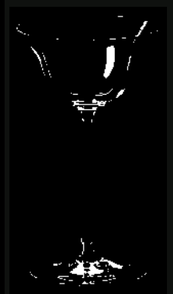
Mikumi
S3
98×150・115cc

Mikumi
S4
102×163・140cc

Mikumi
X02-S3
78×180・115cc

Mikumi
X03-S4
90×170・140cc

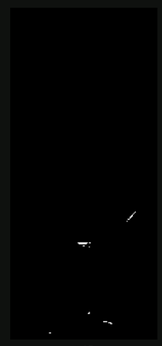
Mikumi
X05-S6
54×267・195cc



Mikumi
X06-S4
90×165・135cc

Mikumi
X08-S3
74×162・110cc

Mikumi
X08-S4
79×175・130cc



No.15
Tokkuri
38×180・180cc

No.15
Hirahai
77×106・50cc

Punk
PH 6oz Saucer Champagne
100×190・190cc

Punk
PH 4oz Cocktail
89×185・130cc

Punk
PH 3oz Cocktail
83×180・115cc

Punk
R 6oz Flute Champagne
71×261・190cc

Punk
R 4oz Cocktail
72×239・135cc

Punk
R 3oz Cocktail
65×227・110cc

Barman
S 4oz Cocktail
85×189・150cc Y

Barman
S 3oz Cocktail
77×175・95cc

Barman
R 4oz Cocktail
76×207・140cc

Barman
R 3oz Cocktail
69×193・110cc

Stella
12oz Tumbler
71×131・380cc

Stella
10oz Tumbler
67×125・320cc

Stella
8oz Tumbler
62×115・240cc

Stella
6oz Tumbler
56×105・180cc Y

Stella
5oz Tumbler
52×97・150cc

Stella
12oz Zombie
58×180・380cc

Stella
10oz Zombie
53×165・280cc

Stella
9oz Old-fashioned
80×80・270cc

Stella
7oz Old-fashioned
75×75・220cc

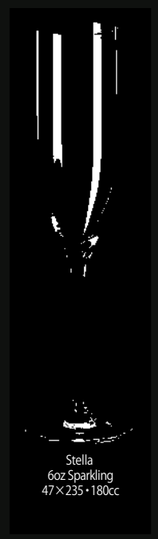
Stella
6oz Old-fashioned
70×70・180cc

Stella
W Whisky
50×50・60cc

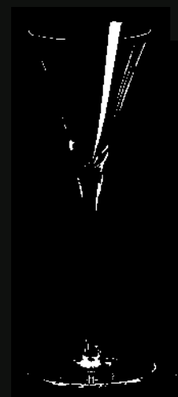
Stella
S Whisky
45×45・40cc

Stella
5oz Cocktail
102×140・170cc

Stella
3oz Cocktail
92×125・120cc


Stella
6oz Sparkling
47×235・180cc

Stella
5oz Sparkling
44×220・150cc


Rap
R 4oz Cocktail
75×216・140cc

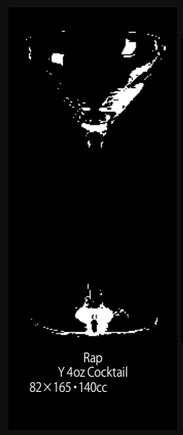
Rap
R 3oz Cocktail
68×197・105cc

Rap
S 4oz Cocktail
85×189・110cc

Rap
S 3oz Cocktail
77×173・100cc

Rap
ST 4oz Cocktail 96×160・
145cc

Rap
ST 3oz Cocktail 90×155・
120cc


Rap
Y 4oz Cocktail
82×165・140cc

Rap
Y 3oz Cocktail
78×160・100cc

Funk ZX
10oz Fruit Cocktail
123×200・280cc

Funk ZX
5oz Cocktail
102×192・150cc

Funk ZX
3oz Cocktail
94×158・110cc

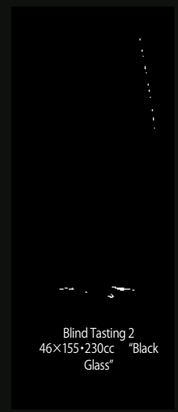
Funk ZX
7oz BL Champagne
82×250・210cc

Tasting Glass 4
56×188・400cc

Tasting Glass 3
52×173・320cc

Tasting Glass 2
46×155・230cc International
Standard ISO3591

Tasting Glass 1
39×130・140cc


Blind Tasting 2
46×155・230cc "Black
Glass"

Seine
11-14oz Tumbler
74×142・420cc

Seine
11-12oz Tumbler 71×124・360cc

Seine
11-10oz Tumbler
70×108・300cc

Seine
11-12oz Old-fashioned
84.5×87・360cc

Seine
11-10oz Old-fashioned
82.5×75・300cc

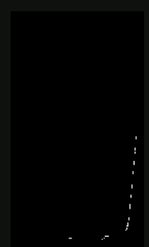
Seine
11-7oz Old-fashioned
80×61・230cc

Seine
33-14oz Tumbler
74×142・420cc

Seine
33-12oz Tumbler
71×124・360cc

Seine
33-10oz Tumbler
70×108・300cc

Seine
33-12oz Old-fashioned
84.5×87・360cc



Seine
33-10oz Old-fashioned
82.5×75・300cc

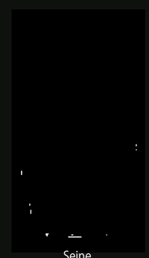
Seine
33-7oz Old-fashioned
80×61・230cc

Seine
55-14oz Tumbler
74×142・420cc

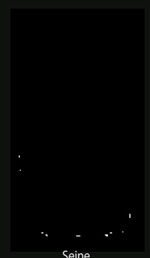
Seine
55-12oz Tumbler
71×124・360cc

Seine
55-10oz Tumbler
70×108・300cc

Seine
55-12oz Old-fashioned
84.5×87・360cc



Seine
55-10oz Old-fashioned
82.5×75・300cc



Seine
55-7oz Old-fashioned
80×61・230cc

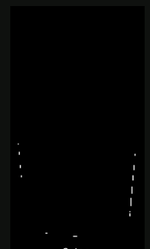
Seine
77-14oz Tumbler
74×142・420cc

Seine
77-12oz Tumbler
71×124・360cc

Seine
77-10oz Tumbler
70×108・300cc

Seine
77-12oz Old-fashioned
84.5×87・360cc

Seine
77-10oz Old-fashioned
82.5×75・300cc



Seine
77-7oz Old-fashioned
80×61・230cc

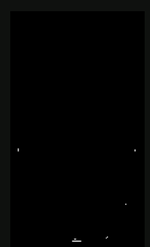
Seine
99-14oz Tumbler
74×142・420cc

Seine
99-12oz Tumbler 71×124・360cc

Seine
99-10oz Tumbler
70×108・300cc

Seine
99-12oz Old-fashioned
84.5×87・360cc

Seine
99-10oz Old-fashioned
82.5×75・300cc



Seine
99-7oz Old-fashioned
80×61・230cc

Bambi
14oz Wine
81×152・420cc

Bambi
11oz Wine
75×141・330cc

Bambi
8oz Wine
67×127・240cc

Bambi
6oz Wine
61×115・180cc

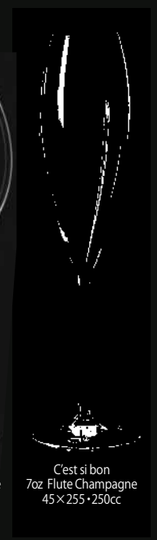
Bambi
5oz Flute
47×182・160cc

C'est si bon
30oz Bourgogne
95×220・930cc

C'est si bon
24oz Wine
72×231・730cc

C'est si bon
18oz Wine
64×208・550cc

C'est si bon
21oz Vintage Champagne
64×230・620cc 1



C'est si bon
7oz Flute Champagne
45×255・250cc

Lute
14oz Tumbler
78×134・450cc

Lute
12oz Tumbler
74×128・400cc

Lute
10oz Tumbler
69×121・320cc

Lute
8oz Tumbler
65×113・260cc

Lute
6oz Tumbler
60×104・210cc

Lute
5oz Tumbler
55×94・160cc

Lute
8oz Old-fashioned
76×85・270cc

Lute
6oz Old-fashioned
70×78・230cc

Lute
3oz Old-fashioned
55×65・105cc

Harutade
10oz Tumbler
69×121・320cc

Harutade
8oz Tumbler
65×113・260cc

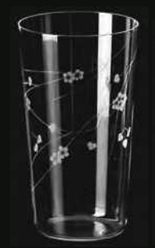
Harutade
6oz Tumbler
60×104・210cc

Harutade
5oz Tumbler
55×94・160cc

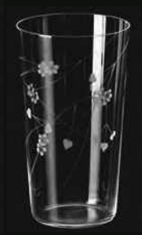
Harutade
8oz Old-fashioned
76×85・270cc

Harutade
6oz Old-fashioned
70×78・230cc

Harutade
3oz Old-fashioned
55×65・105cc



Yukiyanagi
10oz Tumbler
69×121・320cc



Yukiyanagi
8oz Tumbler
65×113・260cc

Yukiyanagi
6oz Tumbler
60×104・210cc

Yukiyanagi
5oz Tumbler
55×94・160cc

Yukiyanagi
8oz Old-fashioned
76×85・270cc

Yukiyanagi
6oz Old-fashioned
70×78・230cc

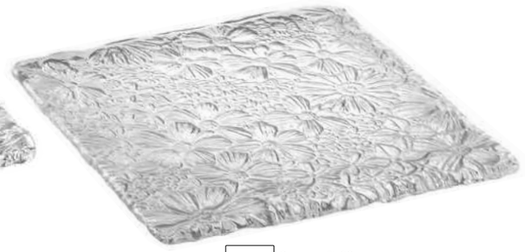
Yukiyanagi
3oz Old-fashioned
55×65・105cc

Food styling & photo by Michiko Ogata.

Bouquet SQ
30cm Plate
300×300

Bouquet SQ
27cm Plate
270×270

Bouquet FL SQ
30cm Plate
300×300



Bouquet FL SQ
27cm Plate
270×270

Bouquet SQ
28cm Bowl
280×280×h85

Bouquet SQ
24cm
240×240×h70

Bowl

IM-3

HIP
11inch Rim Plate
φ280　3,080 JPY

HIP
10inch Rim Plate
´255　2,860 JPY

HIP
9inch Rim Plate
φ230　2,310 JPY

HIP
8inch Rim Plate
φ205　2,090 JPY

Food styling & photo by Michiko Ogata.

IM-3

HIP
9inch Cocktail Plate
φ240×h61　2,310 JPY

HIP
8inch Cocktail Plate
φ220×h56　2,310 JPY

HIP
7inchCocktail Plate
φ200×h51　2,310 JPY

HIP
RO 6inch Saucer
φ176×h25　1,650 JPY

HIP
14cm Salad Bowl
φ140×h57　1,540 JPY

HIP
12.5cm Salad Bowl
φ125×h50　1,320 JPY

Chango 01
96×120・240cc

Chango 02
96×120・240cc

Chango 03
96×120・240cc

Chango 04
96×120・240cc

Marsala 11cm Black
110×4

Marsala 11cm Red
110×4

Marsala 11cm Brown
110×4

Marsala 11cm Clear
110×4

Marsala 7cm Black
70×4

Marsala 7cm Red
70×4 1

Marsala 7cm Brown
70×4

Marsala 7cm Clear
70×4

Kinugawa 14oz
75×145・430cc

Kinugawa 12oz 73×137・
360cc

Kinugawa 10oz
83×90・320cc

Kinugawa 4oz
59×67・120cc

Kinugawa 2oz
50×58・70cc 1

Kamogawa 14oz
75×145・430cc

Kamogawa 12oz
73×137・360cc

Kamogawa 10oz
83×90・320cc

Kamogawa 4oz
59×67・120cc

Kamogawa 2oz
50×58・70cc

Okegawa 14oz
75×145・430cc

Okegawa 12oz
73×137・360cc

Okegawa 10oz
83×90・320cc

Okegawa 4oz
59×67・120cc

Okegawa 2oz
50×58・70cc

Bello Allora TL
85×111・370cc

Bello Allora L
95×85・330cc

Bello Allora XM
85×76・240cc

Pivo Allora 525
60×240・525cc

Pivo Allora 390
59×230・390cc

Pivo Allora 280
56×248・280cc

●New Arrival

Soprano
15oz Wine
59×168・480cc ●

Soprano
12oz Wine
53×168・370cc ●

Soprano
8oz Sparkling
47×168・260cc ●

Tsuru
28oz Bourgogne
74×256・860cc

Tsuru
24oz Bordeaux 68×278・
720cc

Tsuru
19oz Wine
60×266・570cc

Tsuru
15oz Wine
52×256・450cc

Tsuru
10oz Champagne
49×246・310cc

Tsuru
6oz Flute
39×278・200cc

●New Arrival

Piccolo
15oz Wine
61×169・470cc

Piccolo
12oz Wine
54×178・360cc

Piccolo
10oz Wine
49×168・340cc

Piccolo
6oz Flute
43×190・200cc

Marron
22oz Bourgogne
77×222・660cc

Marron
20oz Wine
64×240・600cc

Marron
15oz Wine
58×227・450cc

Marron
12oz Wine
54×214・350cc

Marron
8oz Champagne
41×253・230cc

Ale
24oz Bourgogne
79×211・720cc

Ale
21oz Bordeaux
70×226・640cc

Ale
16oz RD Wine
61×218・480cc

Ale
13oz WH Wine
58×210・390cc

Ale
10oz Tasting
50×186・300cc

Ale
6oz Champagne
41×225・170cc

Cloud
25oz Bourgogne
75×224・750cc

Cloud
22oz Bordeaux
68×239・660cc

Cloud
16oz RD Wine
64×226・480cc

Cloud
12oz WH Wine
52×215・370cc

Cloud
9oz Champagne
52×232・280cc

Cloud
6oz Flute Champagne
44×219・180cc

Cloud
14oz Tumbler
61×146・440cc

Cloud
12oz Old-fashioned
77×90・370cc

Wisco
8oz
50×96・260cc

Wisco
5oz
46×108・155cc

●New Arrival

Soba
16oz
88×109・500cc

Soba
14oz
86×98・420cc

Soba
12oz
84.5×87・360cc

ソバ
10oz
82.5×75・300cc

Soba
7oz
80×61・230cc

Wasabi
14oz Tumbler
74×142・420cc

Wasabi
12oz Tumbler
71×124・350cc

Wasabi
10oz Tumbler
70×108・300cc

Wasabi
12oz Old-fashioned
84.5×87・360cc

Wasabi
10oz Old-fashioned
82.5×75・300cc

Nut
14oz Tumbler
76×126・400cc
●

Nut
12oz Tumbler
75×112・350cc
●

Nut
12oz Old-fashioned
85×87・350cc
●

Nut
10oz Old-fashioned
83×75・280cc
●

Topa
20oz
77×140・600cc

Topa
14oz
77×100・420cc

Topa
10oz
78×88・380cc
●

●New Arrival

Fenouil
15oz Gold
76×150・465cc

Fenouil
14oz Gold
84×109・445cc

Fenouil
11oz Gold
78×99・340cc

Fenouil
15oz Black
76×150・465cc

Fenouil
14oz Black
84×109・445cc

Fenouil
11oz Black
78×99・340cc

Manhattan
13oz Tumbler
66×165・405cc

Manhattan
12oz Tumbler
65×155・380cc

Manhattan
11oz Tumbler
65×144・350cc

Manhattan
14oz On the rocks
85×106・420cc

Manhattan
10oz On the rocks
80×94・320cc

Manhattan
2oz Shot
39×81・57cc

Pattern
10oz Kaku kaku 82.5×75・
300cc

Pattern
10oz Tensen
82.5×75・300cc

Pattern
10oz Amatubu
82.5×75・300cc

Pattern
7oz Shima Shima
80×61・230cc

Pattern
7oz Maru Ten
80×61・230cc

●New Arrival

Shallot
10oz Goblet
81×132・350cc

Pear
10oz Goblet
84×130・330cc

Lotus
10oz Goblet
76×110・340cc

Champagne
Tumbler 7oz
50×181・200cc

Champagne
Tumbler 6oz
48×174・180cc

Champagne
Tumbler 5oz
46×166・165cc

Color
Blue 1 Goblet
72×180・310cc

Color
Blue 2 Goblet
75×143・350cc

Beer jug
(Middle)
78×110・560cc

Beer jug
(Small)
75×97・430cc

Mai Tai
Old-fashioned 100×105・
410cc

118
Tropical
120×120・220cc

Blanco 360cc
93×77・360cc

Blanco 260cc
84×70・260cc

Blanco 190cc
78×65・190cc

Compact
16oz Zombie
76×159・500cc

Compact
14oz Zombie
73×152・440cc

Compact
12oz Zombie
69×144・380cc

Compact
10oz Zombie
65×136・320cc

Compact
8oz Zombie
61×126・260cc

Compact
6oz Zombie
56×117・200cc

Compact
5oz Zombie
53×110・160cc

Compact
18oz Tumbler
83×145・560cc

Compact
16oz Tumbler
81×139・500cc

Compact
14oz Tumbler
78×134・450cc

Compact
12oz Tumbler
74×128・400cc

Compact
10oz Tumbler
69×121・320cc

Compact
8oz Tumbler
65×113・260cc

Compact
6oz Tumbler
60×104・210cc

Compact
5oz Tumbler
55×94・160cc

Compact
2oz Shot (01-2Shot)
40×69・60cc

Compact
16oz M Tumbler
86×122・500cc

Compact
14oz M Tumbler
83×117・430cc

Compact
12oz M Tumbler
79×111・380cc

Compact
10oz M Tumbler
75×106・330cc

Compact
8oz M Tumbler
70×99・260cc

Compact
6oz M Tumbler
64×90・200cc

Compact
5oz M Tumbler
60×85・160cc

Compact
14oz Old-fashioned
88×100・440cc

Compact
10oz Old-fashioned
81×91・330cc

Compact
12oz Old-fashioned
85×96・390cc

Compact
8oz Old-fashioned
76×85・270cc

Compact
6oz Old-fashioned
70×78・230cc

Compact
4oz Old-fashioned
61×70・150cc

Compact
3oz Old-fashioned
55×65・105cc

Compact
Ice Bucket
144×140

5oz Tumbler
plain
54×98・155cc

Tenkai 5oz Tumbler
plain
54×99・140cc

KARUTA
Guinomi
51×45・65cc

KARUTA
Katakuchi 180cc
69×98・265cc

KARUTA
Katakuchi 180cc Scaled
69×98・265cc

Tenkai Sanpin
Bottom Polished
54×98・130cc

Tenkai Sanpin
Thin (no polished the bottom)
54×98・130cc

Sanpin
Bottom Polished
50×90・135cc

Sanpin
Thin (no polished the bottom)
50×90・135cc

Large Tumbler
Polished bottom
70×108・300cc

Medium Tumbler
Polished bottom
64×101・240cc

Small Tumbler
Polished bottom
59×91・180cc

Toast 18oz
84×103・500cc

Toast 14oz
85×85・420cc

Toast 12oz
69×111・370cc

Toast 10oz
65×105・300cc

Toast 8oz
66×81・230cc

Toast 6oz
64×64・180cc

Toast 5oz
52×84・150cc

Toast 3oz
60×37・90cc

Kampai Katakuchi 2合
85×85・420cc

Kampai 180
64×64・180cc

Kampai 90
60×37・90cc

Kampai Guinomi
60×37・90cc

Sansa
473 US pint
79×128・480cc

Sansa
371
73×118・380cc

Sansa
284 UK1/2 pint
67×108・290cc

Sansa
223
62×100・230cc

Sansa
171 Draught
57×92・180cc

Sansa
Bowl 568 UK
106×79・550cc

Sansa
Bowl473 US
99×74・450cc

Sansa
Bowl 391
93×70・370cc

Bello
Ls
95×85・330cc
●

The Bello Ls is an environmentally friendly glass in addition to being one of the SDGs products. We are proud to state that it is made from 70% of recycled car window glass. However, it celebrates the unique look and texture of recycled glass by highlighting the fine bubbles, irregular coloring, and individual imperfections of each glass.

Bello
TL
85×111・370cc

Bello
L
95×85・330cc

Bello
XM
85×76・240cc

Bello
M
75×67・155cc

Bello
S
55×49・60cc

01-16cm Bowl
160×51
●

01-14cm Bowl
140×45
●

01-12cm Bowl
120×38
●

Calcule
13oz Tumbler
83×111・400cc

Calcule
11oz Tumbler
78×105・340cc

Calcule
9oz Tumbler
75×98・280cc

Calcule
7oz Tumbler
67×90・210cc

Calcule
9oz Old-fashioned
82×80・280cc

Calcule
7oz Old-fashioned
75×73・210cc

●New Arrival

Pasta
52oz Tumbler
120×211・1620cc

Pasta
45oz Tumbler
116×201・1420cc

Pasta
38oz Tumbler
110×192・1180cc

Pasta
33oz Tumbler
105×183・1020cc

Pasta
28oz Tumbler
100×174・900cc

Pasta
24oz Tumbler
95×166・780cc

Pasta
20oz Tumbler
90×157・630cc

Pasta
17oz Tumbler
85×149・550cc

Pasta
14oz Tumbler
80×140・460cc

Pasta
12oz Tumbler
76×132・380cc

Pasta
10oz Tumbler
71×123・310cc

Pasta
8oz Tumbler
66×115・250cc

Pasta
6oz Tumbler
61×106・190cc

Pasta
5oz Tumbler
56×98・150cc

Pasta
4oz Tumbler
50×88・120cc

Pasta 3oz Tumbler
45×79・80cc

Pasta
2oz Tumbler
40×69・50cc

Pasta 1oz Tumbler
35×60・30cc

Pasta
0.5oz Tumbler
29x50 * 20cc

Pasta
14oz Zombie
72×180・460cc

Pasta
12oz Zombie
68×170・390cc

Pasta
10oz Zombie
64×160・330cc

Pasta
8oz Zombie
60×150・270cc

Pasta
6oz Zombie
56×140・220cc

Pasta
5oz Zombie
52×130・170cc

Pasta
24oz Old-fashioned
107×123・720cc

Pasta
20oz Old-fashioned
102×117・630cc 4

Pasta
16oz Old-fashioned
97×111・540cc

Pasta
14oz Old-fashioned
92×105・460cc

Pasta
12oz Old-fashioned
86×99・400cc

Pasta
10oz Old-fashioned
81×93・320cc

Pasta
8oz Old-fashioned
76×87・260cc

Pasta
6oz Old-fashioned
71×81・210cc

Pasta
4oz Old-fashioned
64×73・140cc

Pasta
3oz Old-fashioned
56×64・100cc

Pasta
2oz Old-fashioned
49×56・70cc

Pasta
1oz Old-fashioned
41×47・40cc

Pasta
Ice bucket
144×140

Cave
12oz Zombie
67×182・380cc

Cave
10oz Zombie
64×172・320cc

Cave
20oz Tumbler
91×162・610cc

Cave
17oz Tumbler
87×154・530cc

Cave
14oz Tumbler
81×145・440cc

Cave
12oz Tumbler
78×138・380cc

Cave
10oz Tumbler
73×130・310cc

Cave
8oz Tumbler
68×120・250cc

Cave
6oz Tumbler
62×110・190cc

Cave
5oz Tumbler
59×105・160cc

Cave
17oz Old-fashioned
109×112・510cc

Cave
14oz Old-fashioned
101×105・420cc

Cave
12oz Old-fashioned
97×101・360cc

Cave
10oz Old-fashioned
91×95・300cc

Cave
8oz Old-fashioned
85×88・240cc

Platina
12oz Wine
78×190・380cc

Platina
10oz Wine
73×178・310cc

Platina
8oz Wine
68×165・250cc

Platina
6oz Wine
63×153・210cc

Platina
8oz circle Wine
78×150・260cc

Platina
6oz circle Wine 73×140・
210cc

Platina
6oz L. Champagne
47×210・165cc

Platina
5oz L. Champagne
44×195・130cc

Platina
6oz Sherry
40×163・160cc

Platina
4oz Sherry
37×151・120cc

Platina
2oz Cordial
35×120・60cc

Platina
1oz Cordial
32×110・40cc

Platina
12oz Pilsner
64×225・400cc

Platina
10oz Pilsner
58×205・310cc

Platina
8oz Pilsner
53×185・250cc

Platina
5oz Pilsner
47×165・170cc

Platina
10oz Juice
66×175・300cc

Platina
8oz Juice
63×165・280cc

Platina
10oz Goblet
72×155・340cc

Platina
8oz Goblet
68×145・300cc

Platina
20oz Brandy
70×135・600cc

Platina
14oz Brandy
65×125・450cc

Platina
10oz Brandy
60×115・340cc

Platina
8oz Brandy
54×105・270cc

Platina
8oz Cognac
51×166・280cc

Platina
6oz Cognac
48×156・230cc

Platina
5oz Rappa Cocktail
73×195・170cc

Platina
4oz Rappa Cocktail
65×175・110cc

Platina
3oz Rappa Cocktail
58×155・80cc

Platina
5oz S Cocktail
96×130・140cc

Platina
3oz S Cocktail
85×115・90cc

Platina
Champagne
89×125・150cc

Platina
Cocktail
82×115・130cc

Platina
Water Mug
81×190・830cc

Platina
16oz Tumbler
77×143・500cc

Platina
14oz Tumbler
74×137・430cc

Platina
12oz Tumbler
71×131・380cc

Platina
10oz Tumbler
67×125・320cc

Platina
8oz Tumbler
62×115・240cc

Platina
6oz Tumbler
56×105・180cc

Platina
5oz Tumbler
52×97・150cc

Platina
14oz L Tumbler
68×160・480cc

Platina
12oz L Tumbler
63×150・360cc

Platina
10oz L Tumbler
60×140・300cc

Platina
8oz L Tumbler
55×130・240cc

Platina
6oz L Tumbler
51×120・180cc

Platina
5oz L Tumbler
47×112・150cc

Platina
12oz Zombie
58×180・380cc

Platina
10oz Zombie
53×165・280cc

Platina
20oz Old-fashioned
100×100・560cc

Platina
14oz Old-fashioned
90×90・400cc

Platina
9oz Old-fashioned
80×80・270cc

Platina
7oz Old-fashioned
75×75・220cc

Platina
6oz Old-fashioned
70×70・180cc

Platina
W Whisky
50×50・60cc

Platina
S Whisky
45×45・40cc

700
12oz Tumbler
72×131・335cc

700
8oz Tumbler
68×126・260cc

700
10oz Old-fashioned
85×97・330cc

700
8oz Old-fashioned
79×88・225cc

700
4oz Old-fashioned
61×65・100cc

700
W Whisky
53×62・50cc

Petal
10oz Zombie
56×165・280cc

Petal
10oz Tumbler
68×130・310cc

Petal
8oz Tumbler
63×120・250cc

Petal
6oz Tumbler
58×110・180cc

Petal
9oz Old-fashioned
82×80・270cc

Petal
W Whisky
52×50・60cc

Petal
S Whisky
47×45・40cc

Manei
12oz Tumbler
76×140・380cc

Manei
10oz Tumbler
71×130・300cc

Manei
8oz Tumbler
66×121・240cc

Drop
12oz Zombie
65×160・400cc

Drop
10oz Tumbler
70×120・320cc

Drop
8oz Tumbler
65×110・270cc

Drop
W Whisky
52×47・60cc

Drop
S Whisky
46×42・35cc

White
10oz Tumbler
67×125・320cc

White
8oz Tumbler
62×115・240cc

White
6oz Tumbler
56×105・180cc

Trumpet
10oz Tumbler
82×125・360cc

Trumpet
8oz Tumbler
75×115・260cc

Trumpet
6oz Tumbler
69×105・210cc

Trumpet
7oz Old-fashioned
89×75・210cc

Trumpet
W Whisky
61×51・70cc

Trumpet
S Whisky
53×45・50cc

510
Juice
73×180・320cc 3,630 JPY

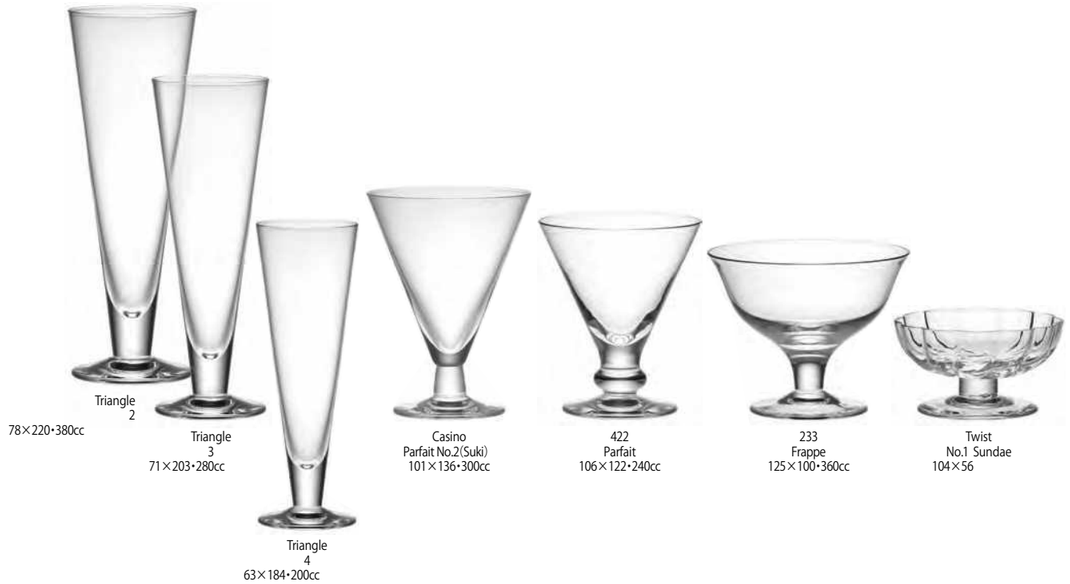
510
Coffee Jelly
85×110・200cc 3,520 JPY

610-3
Soda
85×195・320cc 3,740 JPY

610-2
Parfait
90×165・260cc 3,630 JPY

610-1
Parfait
105×130・240cc 3,630 JPY

610-5
Sundae
120×90・200cc 3,630 JPY



Triangle
2
78×220・380cc

Triangle
3
71×203・280cc

Triangle
4
63×184・200cc

Casino
Parfait No.2(Suki)
101×136・300cc

422
Parfait
106×122・240cc

233
Frappe
125×100・360cc

Twist
No.1 Sundae
104×56

Lolo 870 Jug
74×225・870cc

Lolo 500 Jug
62×195・500cc

Lolo 170 Milk
49×102・170cc Y

Lolo 120 Milk
45×92・120cc

Lolo 80 Milk
40×82・80cc

Lolo 60 Milk
35×72・60cc

Lolo 40 Milk
30×62・38cc

Lolo 20 Milk
25×52・18cc

Bulb with Handle 140 Milk
58×63・140cc

Bulb with Handle 100 Milk
52×57・100cc

Bulb with Handle 070 Milk
44×51・70cc

Bulb with Handle 048 Milk
40×44・48cc

Bulb 140 Milk
59×84・140cc

Bulb 100 Milk
53×75・100cc

Bulb 070 Milk
47×67・70cc

Bulb 048 Milk
42×59・48cc

Bulb 030 Milk
37×52・30cc

11-6 Milk
49×102・140cc

11-5 Milk
45×92・100cc

11-4 Milk
39×82・70cc

11-3 Milk
35×72・43cc

11-2 Milk
30×62・25cc

11-1 Milk
25×52・15cc

22-4 Milk (Suki)
47×57・70cc

22-3 Milk (Suki)
41×50・50cc

22-2 Milk (Suki)
36×43・30cc

22-1 Milk (Suki)
30×36・15cc

P Milk Small
57×90・185cc

Extra Large Decanter
60×175・560cc

12oz Wine Decanter
58×174・430cc

Wine Decanter (large)
45×160・280cc

Wine Decanter (middle)
35×120・140cc

Wine Decanter (small)
31×90・75cc

◆Lid / Hard coatig on Plastic（silver plated color）
◇Lid / Stainless-steel

PL-5 Salt
h90・Φ48
（◆）

PL-5 Pepper
h90・Φ48
（◆）

PM-5 Salt
h72・Φ45
（◆）

PM-5 Pepper
h72・Φ45
（◆）

PS-5 Salt
h60・Φ43
（◆）

PS-5 Pepper
h60・Φ43
（◆）

No.13 Salt
h65・Φ46
（◇）

No.13 Pepper
h65・Φ46

Bartender's Cloth
75×40

Kakku 4 Suki
70×70×20

Kakku 3 without Suki
70×70×20

Sommelier's towel W
75×40

Sommelier's towel G
75×40

220 Muddler Suki

185 Muddler Suki

●New Arrival

Yassai
9080(set)
Lid 95×30・Plate 90×80

Yassai
9060(set)
Lid 95×30・Plate 90×60

Yassai
9040(set)
Lid 95×30・Plate 90×40

Vegekaku L
Lid 96×25・Plate 88×59

Vegekaku M
Lid 87×24・Plate 79×55

Vegekaku S
Lid 78×23・Plate 70×50

Vegemaru L
Lid 107×25・Plate 100×60

Vegemaru M
Lid 96×24・Plate 90×55

Vegemaru S
Lid 86×23・Plate 80×50

Kansui
2015 Carafe (only carafe)
47×146・450cc

Kansui
2015 Glass (only glass)
71×65・200cc

Kansui
2015 Set (glass and carafe)

Seine 11-10oz Old-fashioned
Gift Box(pair)
Box：100x200xh100

Seine 11-10oz Old-fashioned
82.5×75・300cc

Seine 55-10oz Old-fashioned
Gift Box(pair)
Box：100x200xh100

Seine 55-10oz Old-fashioned
82.5×75・300cc

Seine 33-10oz Old-fashioned
Gift Box(pair)
Box：100x200xh100

Seine 33-10oz Old-fashioned
82.5×75・300cc

Seine 77-10oz Old-fashioned
Gift Box(pair)
Box：100x200xh100

Seine 77-10oz Old-fashioned
82.5×75・300cc

Seine 99-10oz Old-fashioned
Gift Box(pair)
Box：100x200xh100

Seine 99-10oz Old-fashioned
82.5×75・300cc

Pattern10oz Kaku kaku
Gift Box(pair)
Box：100x200xh100

Pattern10oz Kaku kaku
82.5×75・300cc

Pattern10oz Tensen
Gift Box(pair)
Box：100x200xh100

Pattern10oz Tensen
82.5×75・300cc

Pattern10oz Amatubu
Gift Box(pair)
Box：100x200xh100

Pattern10oz Amatubu
82.5×75・300cc

KARUTA
Gift Box（1×2）
Box：143×112×h80

KARUTA katakuchi 180
69×98・265cc
KARUTA Guinomi
51×45・65cc

KARUTA
Gift Box（1×1）
Box：143×112×h80

KARUTA katakuchi 180
69×98・265cc
KARUTA Guinomi
51×45・65cc

Compact 12oz Tumbler
Gift Box(pair)
Box：172×143×h82

Compact 12oz Tumbler
74×128・400cc

Compact 10oz Tumbler
Gift Box(pair)
Box：172×143×h82

Compact 10oz Tumbler
69×121・320cc

Compact 10oz Old-fashioned
Gift Box(pair)
Box：180×117×h90

Compact 10oz Old-fashioned
81×91・330cc

Compact 8oz Old-fashioned
Gift Box(pair)
Box：180×117×h90

Compact 8oz Old-fashioned
76×85・270cc

CAVA 22oz Wine
Gift Box(pair)
Box：216x222xh102

CAVA 22oz Wine
64×200・680cc

CAVA15oz Beer/Wine
Gift Box(pair)
Box：216x222xh102

CAVA15oz Beer/Wine
64×170・460cc

Pivo orthodox 62987-390
Gift Box(pair)
Box：187x275xh90

Pivo orthodox 62987-390
59×230・390cc

Pivo orthodox 62987-245
Gift Box(pair)
Box：187x275xh90

Pivo orthodox 62987-245
52×248・245cc

CRUMPLE Wine S
Gift Box(pair)
Box：143×112×h80

CRUMPLE Wine S
60×83・120cc

Products collaboratively created with designers and sommeliers

Makoto Komatsu

A series designed by Makoto Komatsu, an industrial designer. His works are in numerous public collections, including MoMA in N.Y. Makoto studied at Stig Lindberg, a prominent pottery manufacturer in Sweden, Gustavsberg from 1970 to 1973. His warm and pleasant design has been attracting many people. He held an exhibition "Design and Humor" in The National Museum of Modern Art in autumn 2008.

GLASS COM PRODUCTION

Pose
Old-fashioned
80×95・370cc

CRUMPLE
Old-fashioned
83×83・300cc

CRUMPLE
Wine S
60×83・120cc

CRUMPLE
Wine L
77×107・240cc

CRUMPLE
Old-fashioned frosted
83×83・300cc

CRUMPLE
Wine S frosted
60×83・120cc

RUMPLE
Wine L frosted
77×107・240cc

Takenobu Igarashi

An active designer, Takenobu Igarashi has distinguished himself in various fields of graphic and product design, as well as sculptures. He is earnestly involved in educating the future generations and has served as President of Tama Art University as of April 2011. The glass soy sauce container represents the combination of traditional Japanese handicraft alongside modern design. The container's vessel (base) houses soy sauce while its glass dropper (cover) is used in serving. The amount of soy sauce drawn depends on trapping liquid by placing a finger on the opening at the top of the dropper. The soy sauce drips out once the finger is removed and the pressure is released. This serving technique was implemented during the Taisho era to early Showa era and now has been revived.

Droplet
醤油差し ● ドロップレット

Droplet
φ80×99

TABLE SOY SAUCE WATER GLASS

Table Soy Sauce
h80× Φ49・40cc

WATER GLASS
65×87・210cc

※The production process of Table Soy Sause has been upgraded. In order to return to the traditional shape without the high stand bottom, the manufacturing method of the bowl was changed to hand-blowing, and the list price has also been modified.

Luft
A design office established in 2005 by Tomoko Takejima and Nami Makishi. Chikako Okeda joined in 2012. The name of the office, Luft, means "air" in Germany. By bringing fresh air in the spaces as a major concept, it creates extensive and diverse designs for furniture and products.

Nami Makishi
Nami Makishi, born in Okinawa in 1966, graduated from Musashino Art University at Craft and Industrial Design. She continued studying fine art in Berlin for six years and started a design office in Seoul. She moved to Tokyo in 2003 and established Luft design office. As a spatial designer, she designed for Jurgen Lehl, starnet (Tokyo), D-BROS, D & DEPARTMENT (Toyama), ALAND (Seoul, Hong Kong). Her well-known work is Leather Envelope Series and LAUAN SHELVES.

Chikako Okeda
Chikako Okeda, born in Tokyo in 1977, graduated from a faculty of law at Keio University. She shifted her interest to culinary arts after graduation and established a restaurant at Kiyosumi Shirakawa (Tokyo) in 2010. She started designing furniture products with Makishi in 2012. Both culinary arts and product designs inspired her to create useful and suitable products in daily life. She designs collections of plates and cutleries such as Erde, Cooking & Serving Spoon and Outline.

KOJITANI TRAVELWINEGLASS

kojitani travelwineglass
58×161・360cc

Hiroshi Kojitani
A designer involved in devising the Brand "MUJI" as well as proposing a new lifestyle to the generation. Hiroshi Kojitani is also internationally known for being equally passionate about wine, hence receiving the Order of the Arts and the Letters "Chevalier Award" from France. He travels extensively, domestically and internationally, in quest of the "Perfect glass for wine during travel." He created the "Travel glass" with a focus on the ideal shape for a vessel containing either red, white or champagne. This beautifully designed glass is manufactured at a renowned factory in Hungary. Its high quality craftsmanship makes it light and thin yet durable.

KANNA GLASS

Hiroshi Yamasaki
A product designer, Hiroki Yamasaki, develops original brands as YAMASAKI DESIGN WORKS. In response to a request for "a glass that looks like a stone," he proposed "irregular" and "random" glasses. The prototype is made by carving out a cone-shaped block with a woodworking tool, a plane, called "Kanna". It is a "stone-like glass" designed from the perspective of the user.

Kanna Glass
84×87・150cc

ISOLATION UNIT Teruhiro Yanagihara
Teruhiro Yanagihara (1976-, Kagawa prefecture, Takamatsu city) graduated from Osaka University of Art and established "ISOLATION UNIT/TERUHIRO YANAGIHARA" in 2002. He focuses on the importance of "designing the surrounding" not only the result of the object but also the process of the transformation. His projects transcend the borders beyond countries, and designs.

SLANT GLASS TY

SLANT GLASS
85×92・200cc

TY-Tokkuri 280
45×200・290cc

TY-Happo 160
50×150・170cc

TY-Junmai 100
50×90・100cc

SHUNIT
Both an industrial designer and a Glass artist collaborated to establish Shunit. The products they propose are simple, useful and comfortable designs that fit one's lifestyle. The sleek designs lead to finding the values in life.

Shunji Omura
Shunji Omura graduated from Tokyo Glass Art Institute, and investigated possibilities for future glass arts by learning sculptures and craftsmanships. Many of his works provide comfortable living environment in world-wide. He taught and instructed students at overseas universities and now serves as a professor at Musashino Art University. His works are in collections at the Tokyo National Museum of Modern Art, Yokohama Museum of Art , Toyama City Glass Museum and others.

Shunsaburo Nakahara
Shunji Omura graduated from Tokyo Glass Art Institute, and investigated possibilities for future glass arts by learning sculptures and craftsmanship. Many of his works provide a comfortable living environment world-wide. He taught and instructed students at overseas universities and now serves as a professor at Musashino Art University. His works are in collections at the Tokyo National Museum of Modern Art, Yokohama Museum of Art , Toyama City Glass Museum and others.

ELLIPSE

Ellipse
80×90・350cc

Yuko Watanabe
A culinary specialist, Yuko Watanabe, is popular in magazines and commercial shoots. Recently, her attitude of valuing not only cooking but also seasonal living has gained support from women of all ages. The glasses designed by Ms. Watanabe are compatible with champagne, wine, liqueur, and sake. The glasses, making wine easy to drink and refreshing, match Ms. Watanabe's cherished attitude and lifestyle.

MOULD GLASS

Mould Glass (L)
53×126・155cc

Mould Glass (M)
58×88・140cc

Mould Glass (S)
47×70・70cc

INGEGERD RÅMAN

Ingegerd Råman

Ingegerd Råma is one of the eminent designers in Sweden. Since 1970's, she presented her designs to influential companies in Sweden such as Skruf and Oreefors as well as exhibited her collections at Stockholm National Museum and Corning Museum of Art. She received numerous international awards. Her works have been placed in the lobby of the Swedish Embassy in the U.S. with high respect. She identifies her designs as "The design generates further value when it is used". Its concept strikes a chord with people around the world. She also launched a collaborative collection at IKEA and participated in a project with Arita-yaki artisans in 2016. She received the title of Professor from the Swedish government and The Prince Eugen Medal from the Swedish royal family for who performs remarkable artistic achievements.

THE SET
PLATE
160×26•410cc

THE SET
BOWL
133×41•340cc

THE SET
WINE
66×70•290cc

THE SET
WATER
62×118•220cc

THE SET
SET

JUG
BOWL
156×59•1250cc

JUG
SMALL
64×67•290cc

JUG
LARGE
54×112•440cc

WATER GLASS
72×63•195cc

WATER CARAF
58×179•810cc

WATER CARAF SET

WINE AND WATERGLASS
WATER
84×86•355cc

WINE AND WATERGLASS
WINE
58×184•290cc

WINE AND WATERGLASS
SET

TORA
URUP

Tora Urup

Tora Urup is a glass and pottery designer from Denmark. She studied design at Royal College of Art in London, and continued learning skills at a pottery factory in Tokoname city, Aichi Prefecture from 1983. After pursuing her career at Royal Copenhagen, she became a designer at Holmegaard Glass Factory. She takes proactive approaches for glass design in Copenhagen and internationally in Tokyo, London, Paris, New York and Northern Europe.

TU106 beer
94×86•390cc

TU106 milk
73×103•230cc

TU106 wine
67×58•150cc

TU106 shot
41×70•60cc

TU206 bowl-5
132×51

TU206 bowl-4
118×51

TU206 bowl-3
102×51

TU206 bowl-2
86×51

TU206 bowl-1
70×51

TU306 tumbler-5
88×75•360cc

TU306 tumbler-4
80×68•260cc

TU306 tumbler-3
72×61•190cc

TU306 tumbler-2
64×54•130cc

TU306 tumbler-1
56×47•80cc

TU606 Katakuchi (with spout)
77×64•290cc

TU606 Reishu (with spout)
53×58.5•130cc

TU606 Reishu
53×58.5・130cc

TU606 Guinomi (with spout)
45×41・65cc

TU606 Guinomi
45×41・65cc

MAI GLASS

MAI GLASS
62×156・370cc

Mai Sawaki

Mai Glass is a wine glass designed by Mai Sawaki, a wine specialist and a chef. She intended to create her original wine glass that makes wine taste better. A large bowl with a short stem makes the glass functional when people enjoy wine. Length of stem is designed to hold with three fingers for woman and two fingers for Man. The considerate glass is stable, and practical, and takes only minimum space at the cupboard. the bowl releases a beautiful aroma and complex flavors for sparkling, white wine and red wine. It is designed to enjoy all kinds of wine.

cats plants

Miharu Ando , Miharudo Gallery

"Miharudo Gallery is a contemporary arts and crafts Gallery in Mejiro, Tokyo since 1978. Miharu Ando held numerous exhibitions that focus on contemporary pottery, Glass art, and Lacquer crafts at his gallery. For example, Steven Newell, Glass artist from the United Kingdom, had his first one-man exhibition in 1983. Jacqui Poncelet and Alison Britton, ceramic artists, also represented contemporary art from the United kingdom. Ando Produced glass design by collaborating with Sayaka Ayase at Kimura Glass in july 2009.

Sayaka Ayase

An illustrator and a painter, Sayaka Ayase graduated from both Osaka University of Arts, Musicology Department and Kawahara Design and Art College. While teaching piano, she also creates accessories. She advocates fine lines and sleek designs.

cats 1
82.5×75・300cc

cats 2
82.5×75・300cc

cats 3
82.5×75・300cc

plants 1
82.5×75・300cc Y

plants 2
82.5×75・300cc

plants 3
82.5×75・300cc

TASAKI SHINYA
WINEGLASS
COLLECTION

Shinya Tasaki

This series is designed by Shinya Tasaki, active in many fields internationally as a sommelier. He designed thirty different glasses to emphasize the important roles of glasses as well as to choose the right glasses to enjoy wine and liquor according to the occasion.

Tasaki Prototype L 30oz
77×255•900cc

The distinctive feature of this series is nearly flat at the bottom of the bowl. The feature allows the wine to maintain its strong aroma even when the amount of wine is reduced in the bowl, because the surface area of wine is always larger than the rim. The Prototype L size is recommendable for high quality wines, especially those with a rich aroma.

Tasaki Prototype M 20oz
68×225•600cc

The prototype M is suitable for both red and white wine. This glass is ideal for wine that has begun to mature, and it accentuates complex flavor. The size of the glass is defined by the intensity of the wine's aroma. The larger the glass is applicable for wines with stronger aromas.

Tasaki Prototype S 12oz
55×183•360cc

This is a series of wine glasses designed to match the aromatic characteristics of wine. The shape of the glass is specified according to the age of the wine, not to the wine regions, or type of wine. The Prototype leads to enjoying the aroma of wine well.

Tasaki Light-Bodied L 20oz
69×270•600cc

This type of glass is nearly flat at the bottom of the bowl. The shape maximizes the surface area of wine, even when the amount of wine is reduced. The glass is particularly suitable for high quality wine with light acidity and strong flavor, such as Rieslings, Alsace from Germany or excellent wine from Sancerre.

Tasaki Light-Bodied M 15oz
62×245•450cc

Larger glass not only goes well with rich fragrant wine, but is also convenient to pour more drinks. This glass is appropriate for Light-bodied wines with low alcohol content, such as German QbA class and Kabinett. These wines can be enjoyed in larger glasses and in larger quantities.

Tasaki Light-Bodied S 10oz
55×214•300cc

The Light-Bodied Type is suitable for the light and fresh white wines. The straight shape of the bowl brings the single varietal wine's aroma direct to tongue and nose. It is suitable for refreshing white wine or sparkling wine made with Riesling or Sauvignon.

Tasaki Young Wine L 24oz
73×255•720cc

The Young Type glass is designed for younger wines than the Prototype glass. It can be used as both red and white wine. It is recommended to drink with young red wines, but it is also particularly suitable for Chardonnay varietals with the complexity of wood-aged wines, vinified in oak barrels.

Tasaki Young Wine M 18oz
66×231•540cc

Larger glass goes well with richer aromatic wine. In red wines, The glass is excellent for single varietal premium red wines. For white wines, it is ideal for Burgundy whites, California fine Chardonnay and Bordeaux types.

Tasaki Young Wine S 12oz
58×202•360cc

The Young Type glass is designed for younger wines than the Prototype glass. It can be used as both red and white wine. It is recommended to drink with young red wines, but it is also particularly suitable for Chardonnay varietals with the complexity of wood-aged wines, vinified in oak barrels.

Tasaki Mature Wine 30oz
85×263•900cc

The wine glasses in this series are all handmade. Just as each aged bottle of wine has a different taste, each glass has its own individuality. These differences give the glasses a warm impression and make them appropriate for aged or fully matured wine with sufficient aromas.

Tasaki Mature Wine 20oz
74×230•600cc

The glass is especially for aged wine. The spherical shape enhances the rich and luxuriant flavor of aged wines and allows to breathe in the bowl. The rim is slightly bent to bring out the aroma as well as the drinkability.

Tasaki Sparkling 9oz
58×250•270cc

Aromas are the most important element in aged sparkling wines that waft luscious bouquet-like flavors. The oval shape of the bowl enhances these aromas, and the rim is curved for easy drinking. The length of the stem fits perfectly when placed with other glasses.

Tasaki Sparkling 7oz
54×232•210cc

Sparkling wine bubbles are generated by the water pressure at the bottom of the glass. The deeper bowl creates more bubbles, but it may prevent some of its smooth mouthfeel. Therefore, The glass is designed to reduce the pressure from sparkling wine.

Tasaki Aged Brandy L 25oz
70×157•750cc

This type is especially suitable for high quality brandy or aged brandy. Since brandy and other distilled liquors are served in small quantities, they are usually difficult to drink in large glasses. Therefore, the glass with an open rim is easier to drink from.

Tasaki Aged Brandy M 18oz
63×140•540cc

A larger glass is appropriate with a strong scent of brandy Just as with wine. The intensity of brandy's aroma is stronger in aged brandy. One of the best ways to enjoy aged brandy is to change the size of glasses depending on the age of the same brand.

Tasaki Aged Brandy S 12oz
56×124•360cc

The Aged Brandy glass is designed to allow the rich aromas to take center stage. The glass mixes and opens the complex aromas in the bowl, making it ideal for aged liquors. It is formed not only for brandy but also for rum, whiskey and other aromatic distilled liquors.

Tasaki Young Brandy 18oz
57×168•540cc

Commonly known as brandy glasses, they are used as tasting glasses in Burgundy. The short stem makes Young Brandy and Aged Brandy types suitable for wine, brandy and sake even in Japanese restaurants.

Tasaki Young Brandy 12oz
50×146•360cc

Calvados, the apple brandy, improves in flavor with age, but the younger one has a more vibrant apple aroma. The glass is appropriate for fruit brandies that do not require long-term aging.

Tasaki Port 10oz
54×177•300cc

Aromas are important for both port and sherry. The reason why the glass is larger than Sherry glass is that port wine is made with more varieties of grapes, including black grapes with skin. The fragrance of port wine is exposed to the bowl, making it suitable for Ruby and Late Bottled Vintage. Prototype and Mature Wine glasses are best suited for older Tawny Port and old vintage port wines.

Tasaki Sherry 8oz
52×177•240cc

Sherry is bottled after a fairly long period of aging. You can enjoy the rich aroma that comes from it. A balloon shaped glass allows for more space than a regular sherry glass. Sherry can breathe in the glass if it is poured with less than half the volume of the glass.

Tasaki Old-fashioned 15oz
75×98•450cc

This glass is characterized by its lightness and comfort in the hand. The thinness of the glass allows for a more delicate taste. In addition, the sides of the glass are slightly curved, which emphasizes the aroma even when served on the rocks.

Tasaki Beer 8oz
51×96•240cc

Beer tastes better when it is drunk before the foam on the surface disappears, as the foam prevents the oxidation of the aroma. The curved shape allows foamy bubbles to last longer and the aroma to be fully savored. The rim fits comfortably on the lower lip. It is convenient for casual wine tasting.

Tasaki liqueur 3oz
40×217•90cc

Liqueurs are, in a sense, concentrated aromas. To enjoy their aroma, a shape like a brandy glass is ideal, but for liqueurs that are only drunk in small quantities, a smaller glass is more suitable. A glass with a long stem adds a playful touch and enriches the after-dinner moment.

Tasaki Cocktail 5oz
68×160•150cc

The shape of this cocktail glass is also very different than a typical glass. This is because cocktails are, by their very nature, aromatic drinks. The 5 oz. size was chosen so that when a 2-3 oz. cocktail is poured, the aroma will easily accumulate in the glass.

Tasaki Long Drinks L 18oz
60×158•540cc

Rather than thinking that long drink tumblers should always be filled to eight tenths, it is more elegant to pour about half to the sixth of the drink into a larger glass. Three different sizes of glasses can be used for different purposes.

Tasaki Long Drinks M 15oz
56×149•450cc

Glasses for long cocktails are available in three different designs. Unlike wine glasses, the size of the glass has little effect on the quality of the drink and depends on the type of drink being served. Besides long cocktails, the flavor is also important for draft beer, iced coffee, and iced tea. These curved tumblers are more user friendly.

Tasaki Long Drinks S 12oz
52×138•360cc

Like the Old Fashioned glass, this glass is light and comfortable in the hand. Its thinness is gentle on the lips and makes the taste more delicate. The soft curve of the glass is meant to preserve the aroma. It also helps prevent the glass from slipping when condensation forms.

Tasaki Sake-Junmai / Honjozo / whisky 6oz
49×85•180cc

A larger glass goes well with drinking sake with a meal. This type of sake is mild in taste. To match this characteristic, the curvature is made smaller so that the scent is naturally perceived. It can also be used for Ginjo-shu and Junmai-Ginjo.

Tasaki Sake-Daiginjo / whisky 4oz
40×102•120cc

The gorgeous aroma of Daiginjo is experienced in a thoughtfully designed glass. The size of the glass was purposely made small to match the size of other Japanese gentle tableware.

Tasaki Sake-Koshu / Whisky 5oz
48×95•150cc

Long-aged sake also has a deep and rich aroma. Therefore, the purpose of this glass is to enhance the aroma in spherical shape, just like a Mature Wine glass. The glass is also for Shaoxing and malt whisky for those who prefer to drink in a smaller glass.

GOLDEN RATIO

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