



↑ ↓ ← →





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



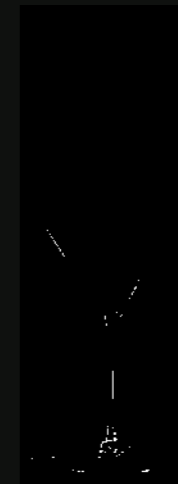
Granada
21oz Bordeaux
59×190・630cc



Granada
16oz Wine
53×190・590cc



Granada
12oz Wine
47×190・350cc



Granada
9oz Champagne
44×190・260cc



Granada
7oz Sparkling
40×190・190cc



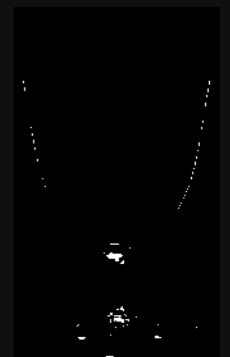
Tea
Salad
145×97・590cc



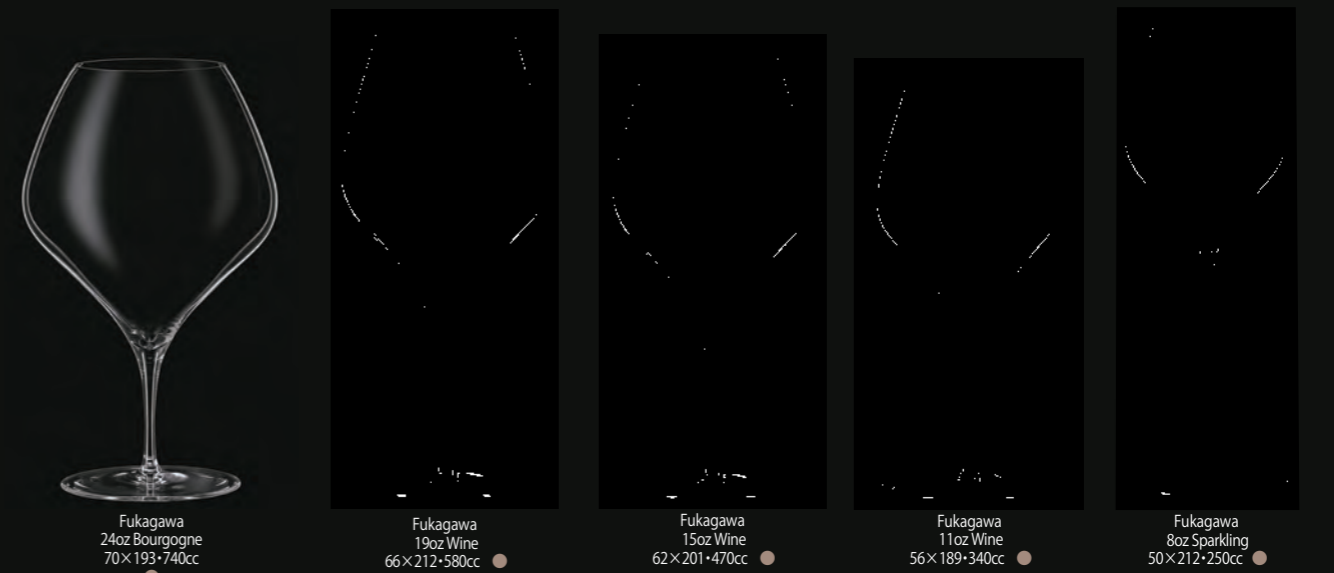
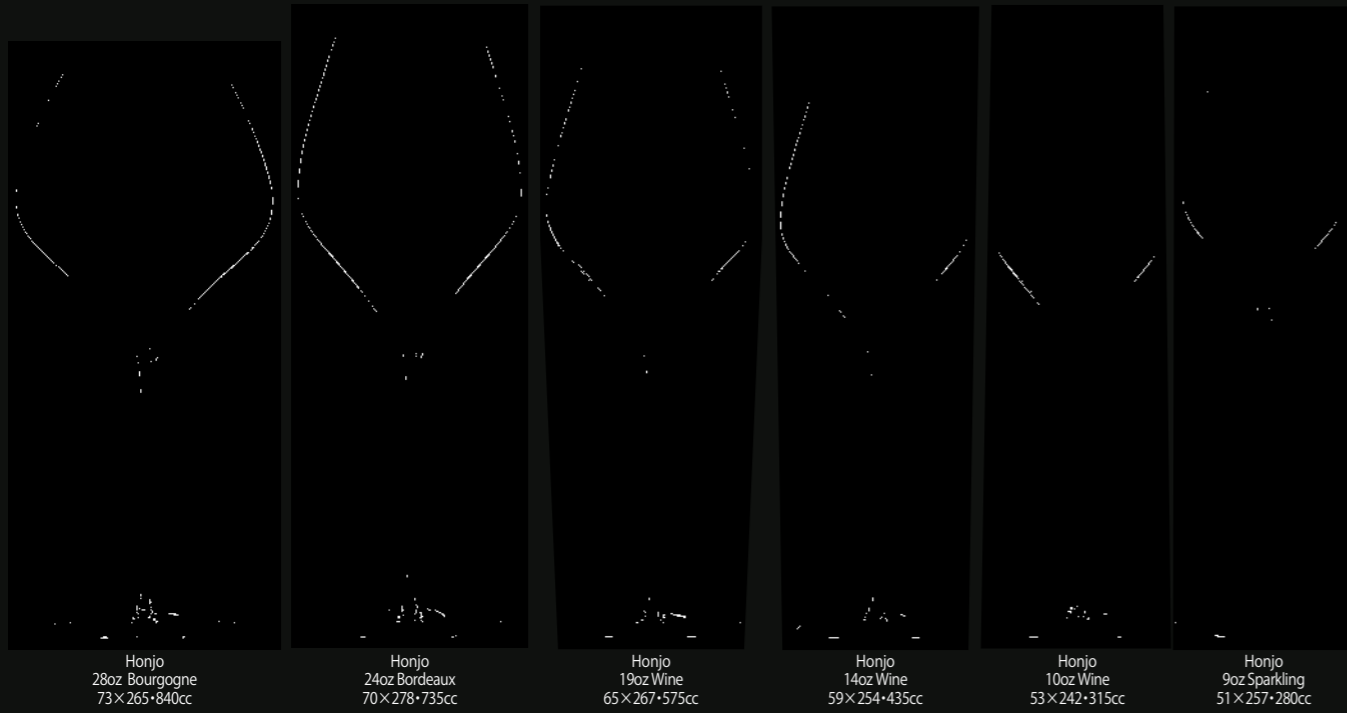
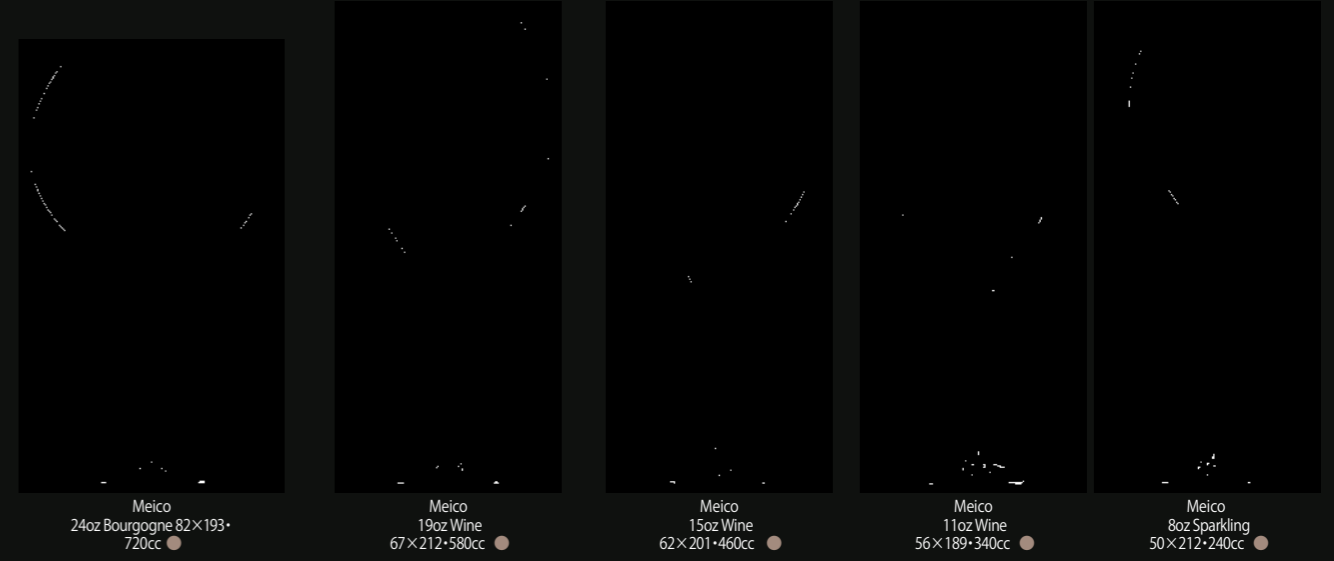
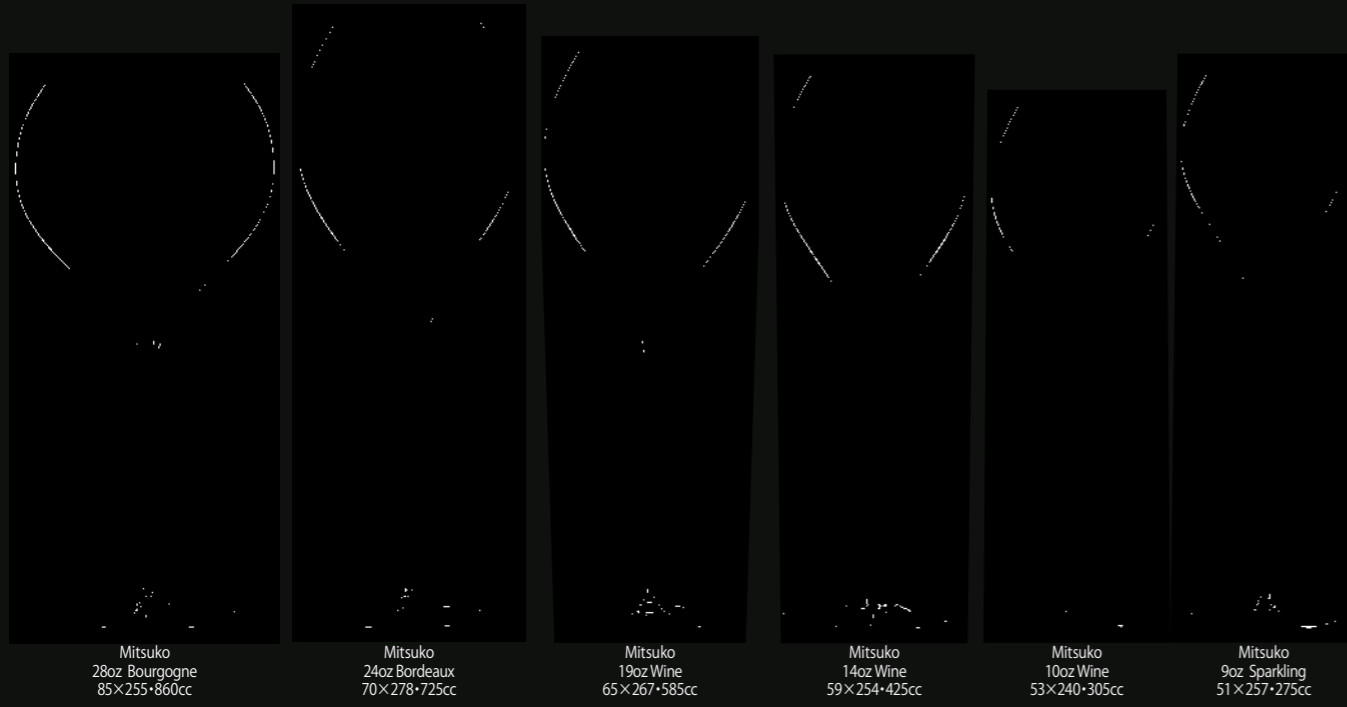
Tea
Appetizer
106×79・235cc



Tea
10oz Wine
84×138・335cc



Tea
8oz Wine
86×114・275cc





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
61804-30
104×137・270cc



Pivo
62275-42M
145×120・420cc



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
3500-17
38×236・170cc



Pivo
3197-14
55×216・140cc



Pivo
61921-11
49×213・130cc



Pivo
61653-29
79×198・290cc



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
Wine Carafe 80
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



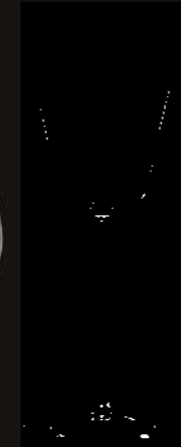
Bach
14oz Champagne 61×193・450cc



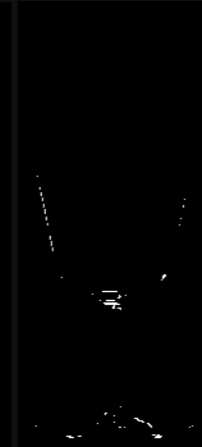
Bach
7oz Sparkling 41×210・230cc



Abita
Pi 565
82×147・565cc



Abita
Bx 120
67×164・120cc



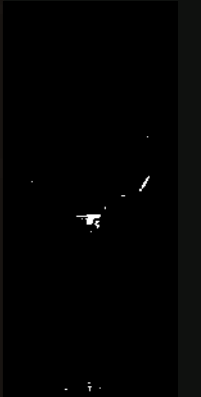
Abita
RD 245
85×138・245cc



Abita
WH 300
56×182・300cc



Abita
Ch 495
104×160・495cc



Abita
Gpw 140
42×168・140cc



Bach
27oz Bordeaux 78×210・870cc



Bach
20oz Wine 71×196・620cc



Bach
17oz Wine 68×190・540cc



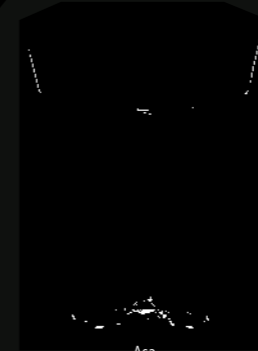
Bach
14oz Wine 64×182・450cc



Bach
12oz Wine 61×176・380cc



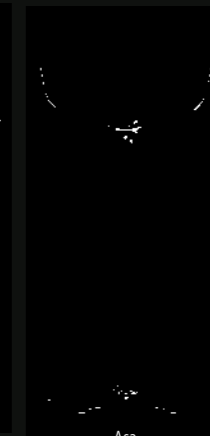
Asa
001
101×147・150cc



Asa
002
102×128・155cc



Asa
003
62×151・200cc



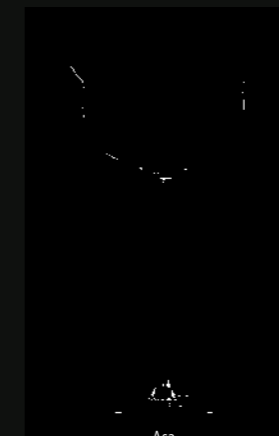
Asa
004
83×162・150cc



Asa
005
88×136・150cc



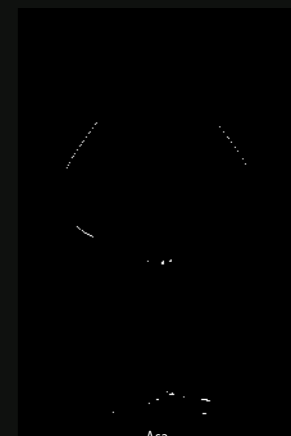
Asa
006
78×156・150cc



Asa
007
86×152・160cc



Asa
008
97×137・160cc



Asa
009
50×124・220cc



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



Kiso
19oz Wine
60×187・580cc



Kiso
15oz Wine
56×179・470cc



Kiso
10oz Wine
50×165・320cc



Kiso
8oz Sparkling
45×197・260cc



Whisky tasting
165
37×117・170cc



Whisky tasting
198
39×117・170cc



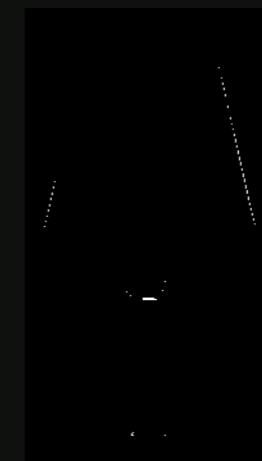
Whisky tasting 198 (Lid set)
46×134・200cc
Whisky tasting Lid 42
53×42



Whisky tasting 200 (Lid set)
46×165・200cc
Whisky tasting Lid 23
53×23



Tateyama
19oz Wine
66×186・560cc



Tateyama
15oz Wine
62×178・480cc

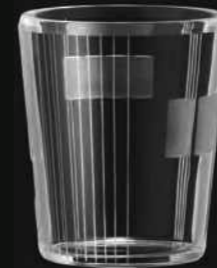


Tateyama
10oz Wine
54×165・310cc

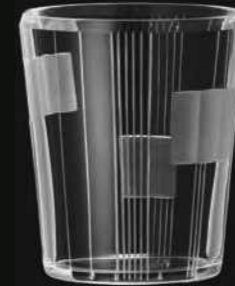


Tateyama
8oz Sparkling
45×199・250cc

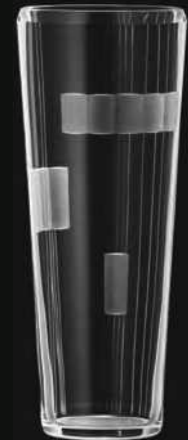




MITATE
10oz Old-fashioned
81×93・320cc with
wooden box



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
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
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
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-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-R
12oz Tumbler
76×126・370cc



es-2-R
9oz Tumbler
69×115・290cc



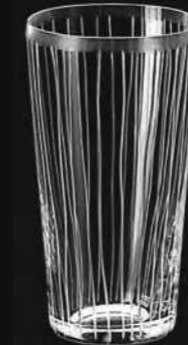
es-2-R
8oz Old-fashioned
80×89・260cc



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



es-2-R
2oz Shot (Clear)
56×61・85cc



es-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-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-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



Na15
Tokkuri
38×180・180cc



Na15
Hirahai
77×105・50cc



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



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



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



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



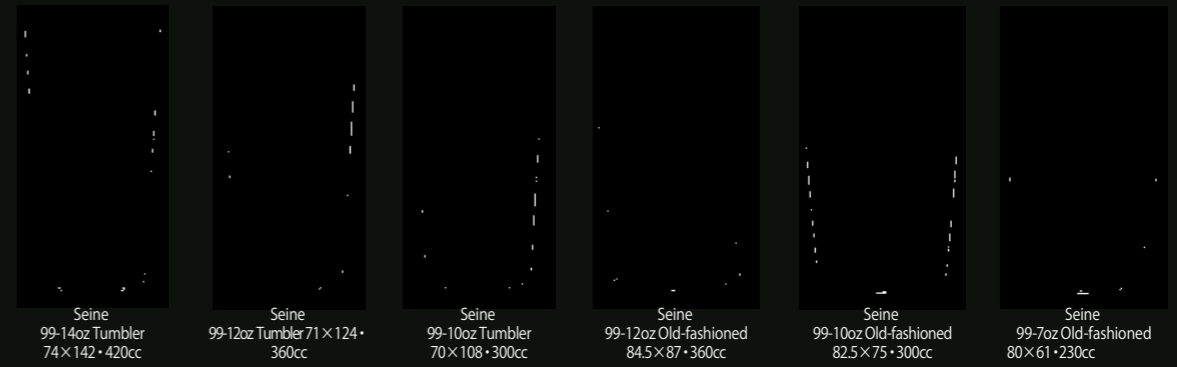
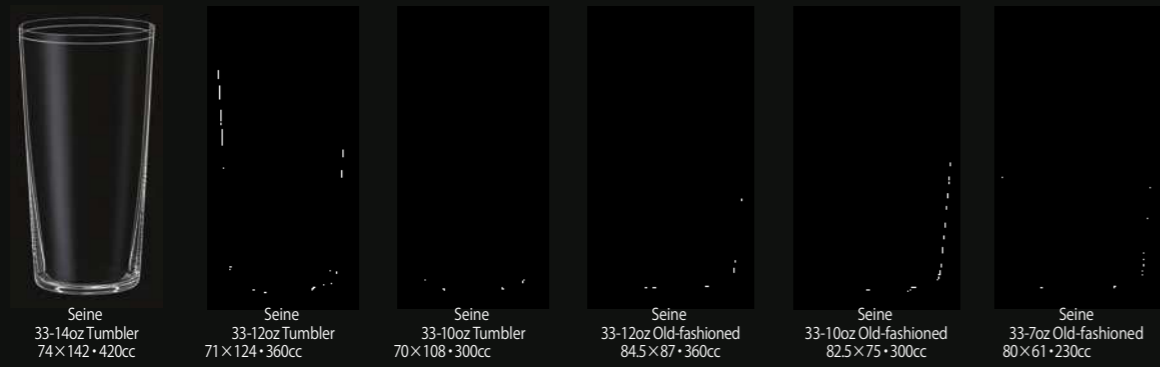
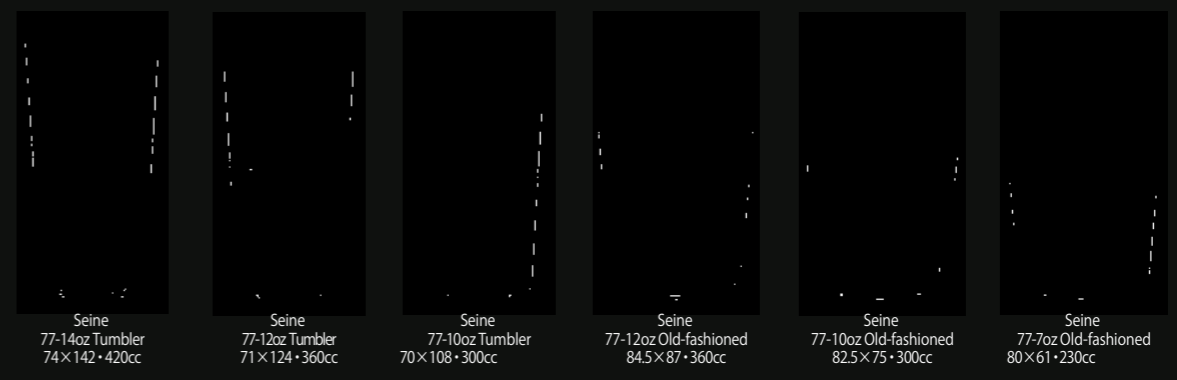
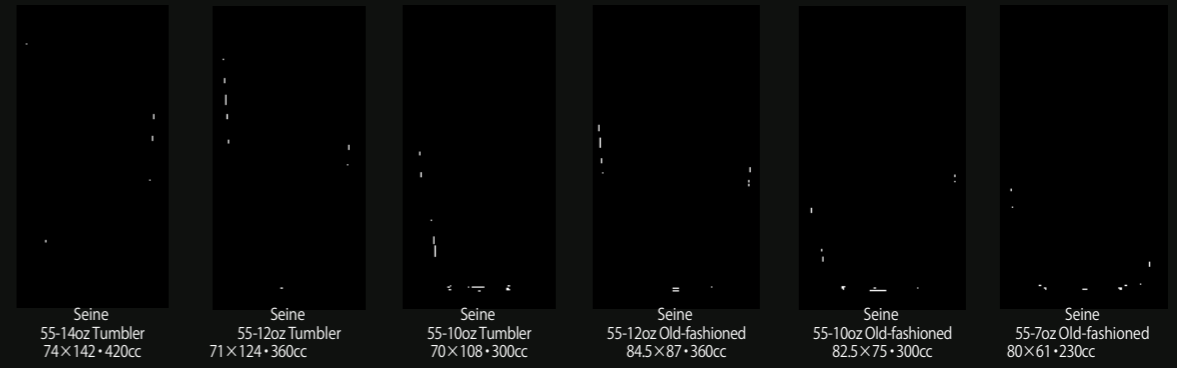
Rap R 4oz Cocktail 75×216・140cc
 Rap R 3oz Cocktail 68×197・105cc
 Rap S 4oz Cocktail 85×189・110cc
 Rap S 3oz Cocktail 77×173・100cc
 Rap ST 4oz Cocktail 96×160・145cc
 Rap ST 3oz Cocktail 90×155・120cc



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"





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



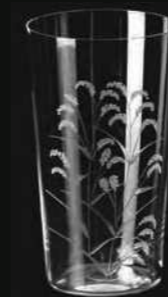
Lute
8oz Old-fashioned
76×85・270cc



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



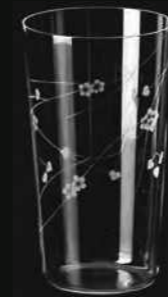
Harutade
8oz Old-fashioned
76×85・270cc



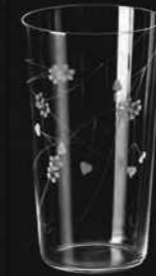
Harutade
6oz Old-fashioned
70×78・230cc



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



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 Bowl
240×240×h70



Food styling & photo by Michiko Ogata.

IM-3



IM-3





Chango 01
96×120・240cc



Chango 02
96×120・240cc



Chango 03
96×120・240cc



Chango 04
96×120・240cc



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



Marsala 11cm Black
110×4



Marsala 11cm Red
110×4



Marsala 11cm Brown
110×4



Marsala 11cm Clear
110×4



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



Marsala 7cm Black
70×4



Marsala 7cm Red
70×4 1



Marsala 7cm Brown
70×4



Marsala 7cm Clear
70×4



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





Soprano
15oz Wine
59×168・480cc ●



Soprano
12oz Wine
53×168・370cc ●



Soprano
8oz Sparkling
47×168・260cc ●



Piccolo
15oz Wine
61×169・470cc



Piccolo
12oz Wine
54×178・360cc



Piccolo
10oz Wine
49×168・340cc



Piccolo
6oz Flute
43×190・200cc



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



Marron
22oz Bourgogne
77×222・660cc



Marron
20oz Wine
64×240・600cc



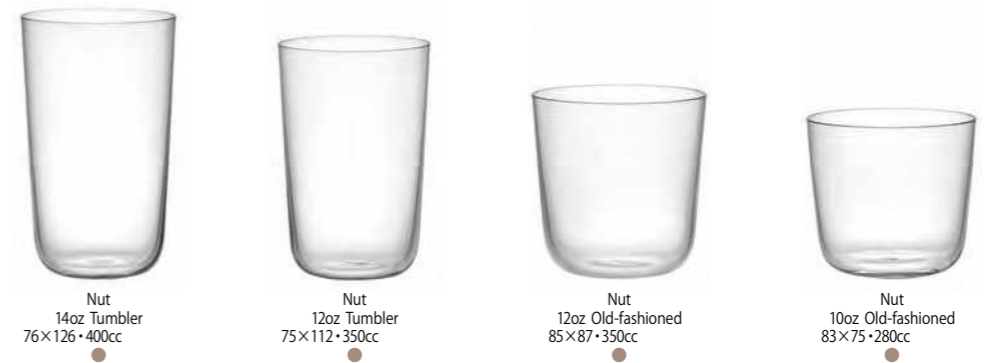
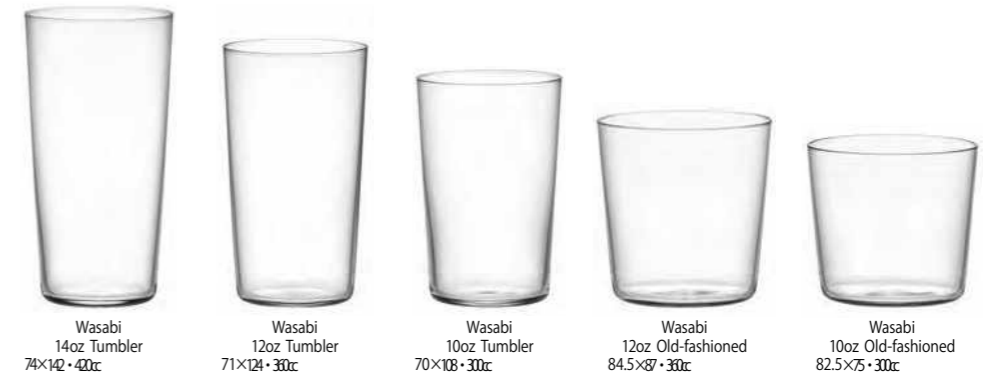
Marron
15oz Wine
58×227・450cc



Marron
12oz Wine
54×214・350cc



Marron
8oz Champagne
41×253・230cc





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



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



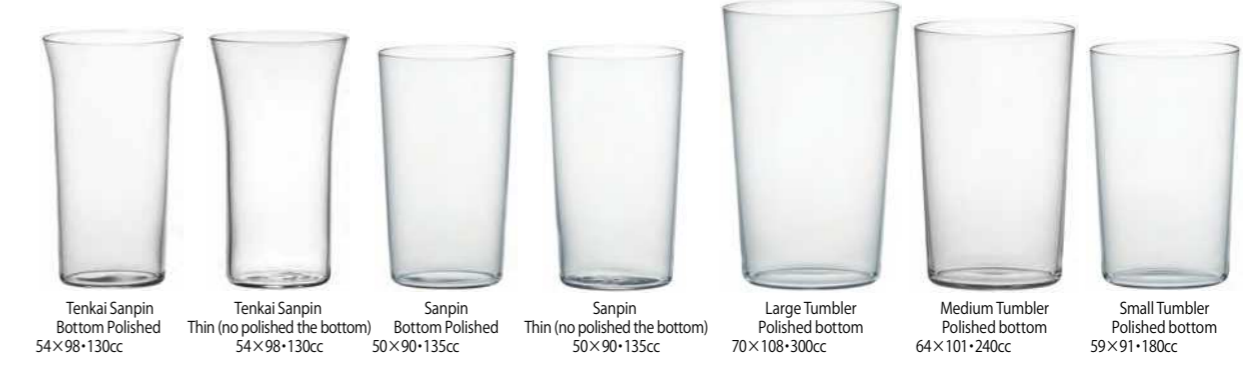
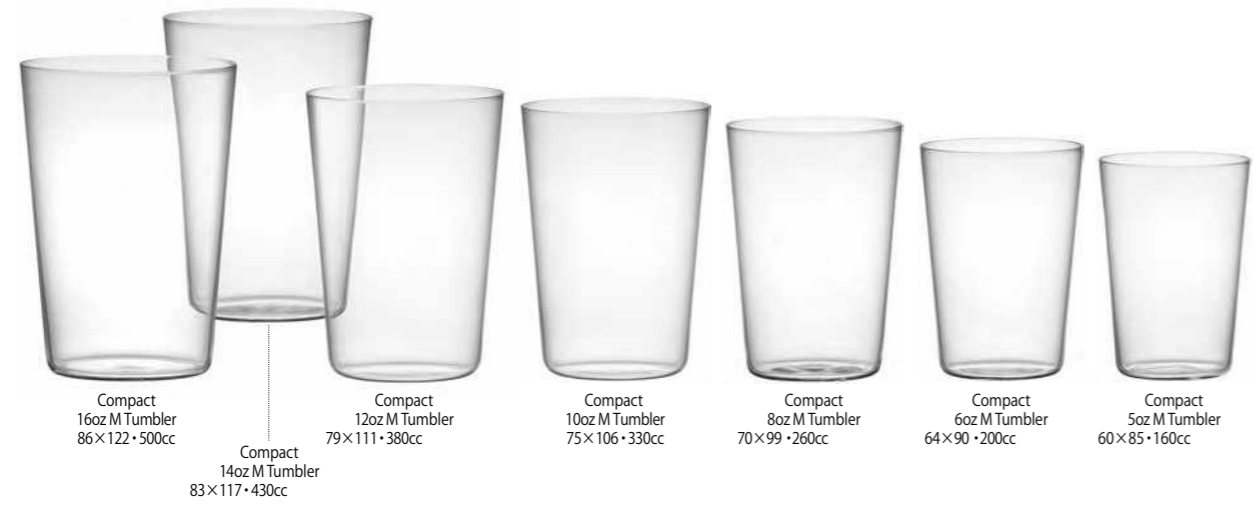
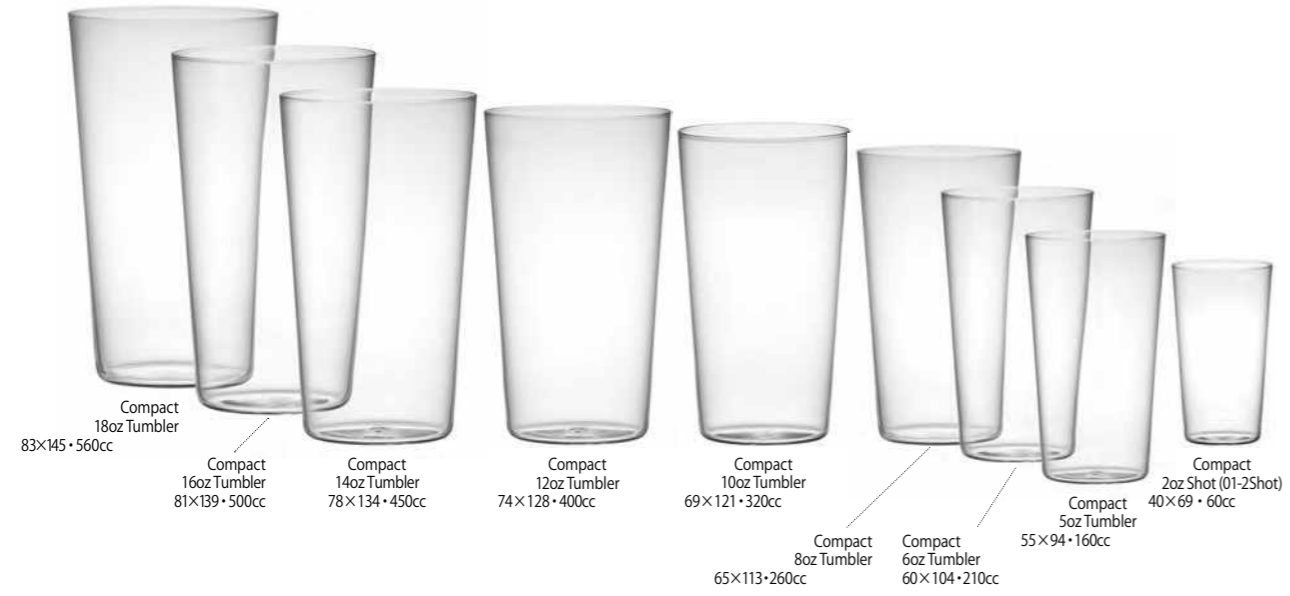
Color Blue 1 Goblet 72×180・310cc
 Color Blue 2 Goblet 75×143・350cc
 Beer jug (Middle) 78×110・560cc
 Beer jug (Small) 75×97・430cc



Mai Tai Old-fashioned 100×105・410cc
 118 Tropical 120×120・220cc

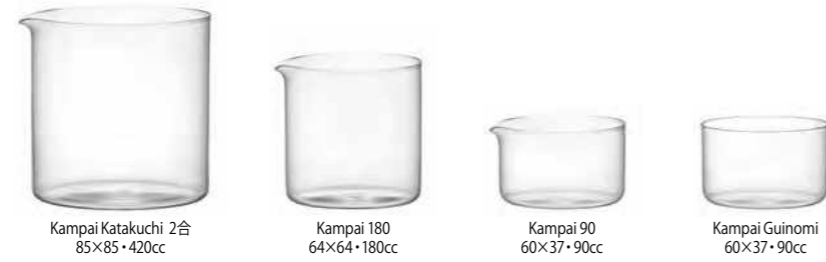


Blanco 360cc 93×77・360cc
 Blanco 260cc 84×70・260cc
 Blanco 190cc 78×65・190cc





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 Bowl 473 US 99×74・450cc
 Sansa Bowl 391 93×70・370cc



Bello Ls 95×85・330cc

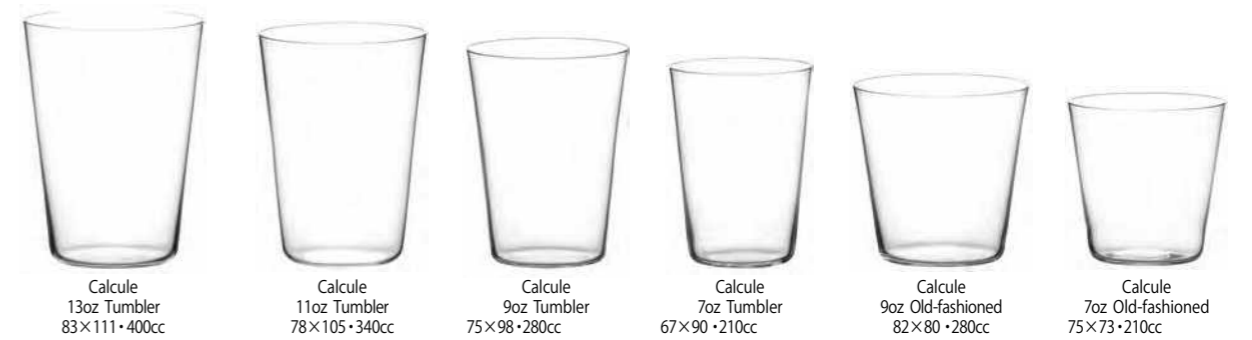
The Bello Ls is an environmentally friendly glass in addition to being one of the SDGs products. We are proud to state that it is made from 70% of recycled car window glass. However, it celebrates the unique look and texture of recycled glass by highlighting the fine bubbles, irregular coloring, and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





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



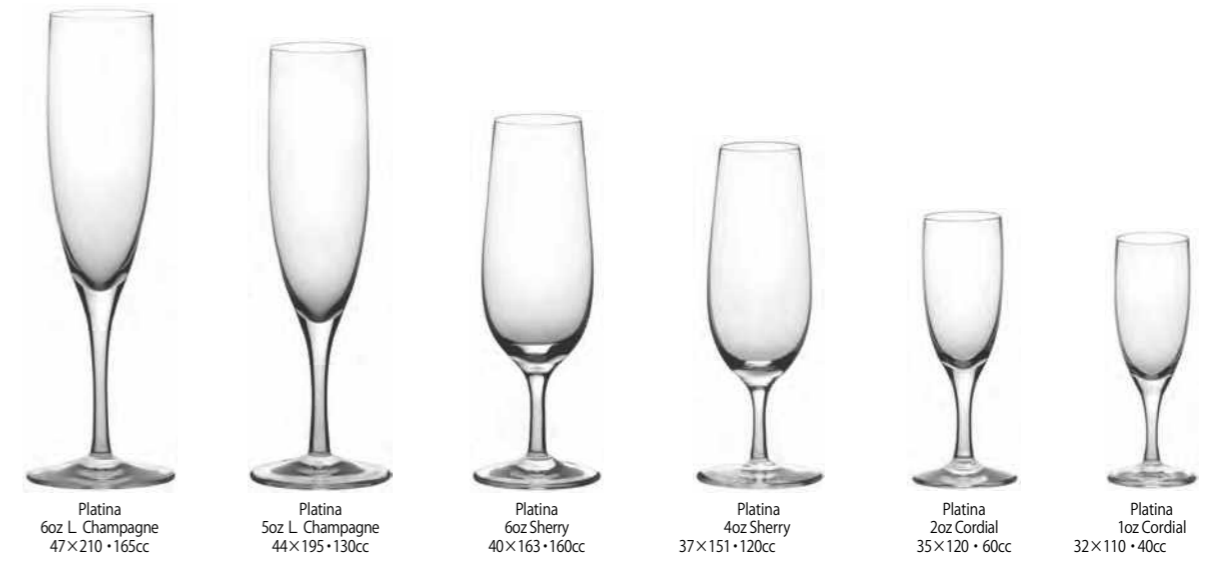
Cave 12oz Tumbler 78×138・380cc
 Cave 10oz Tumbler 73×130・310cc
 Cave 8oz Tumbler 68×120・250cc
 Cave 6oz Tumbler 62×110・190cc
 Cave 5oz Tumbler 59×105・160cc



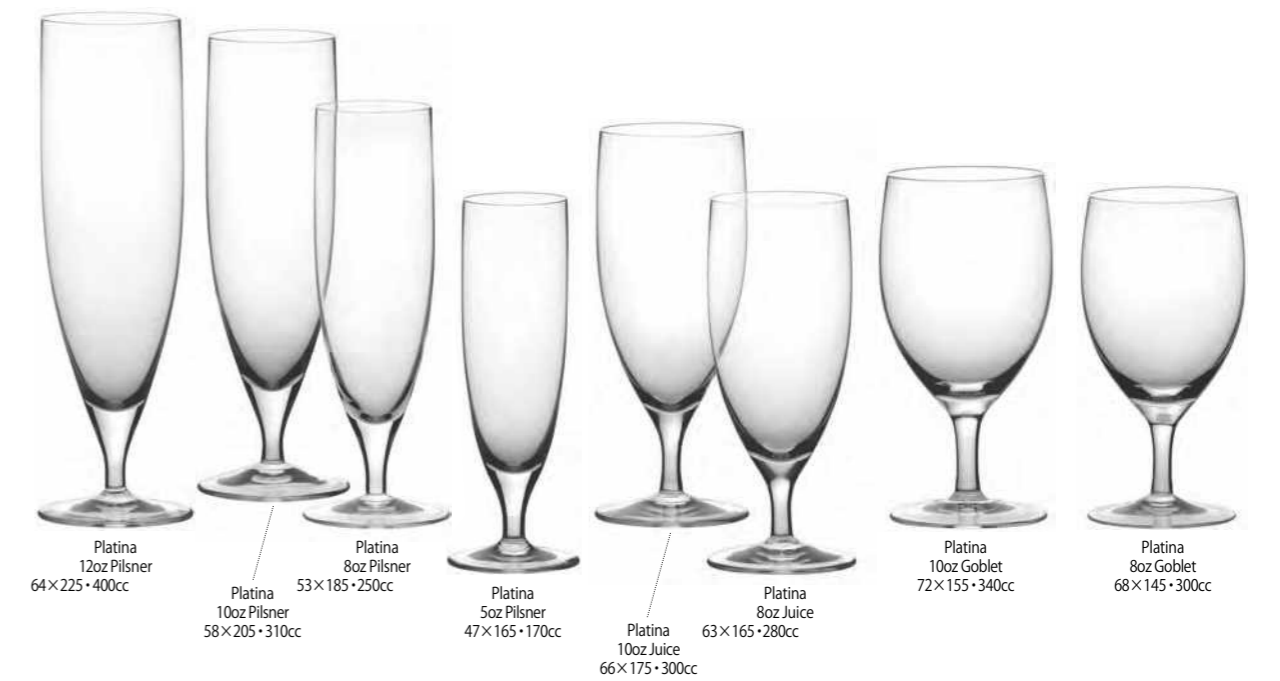
Cave 17oz Old-fashioned 109×112・510cc
 Cave 14oz Old-fashioned 101×105・420cc
 Cave 12oz Old-fashioned 97×101・360cc
 Cave 10oz Old-fashioned 91×95・300cc
 Cave 8oz Old-fashioned 85×88・240cc



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
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



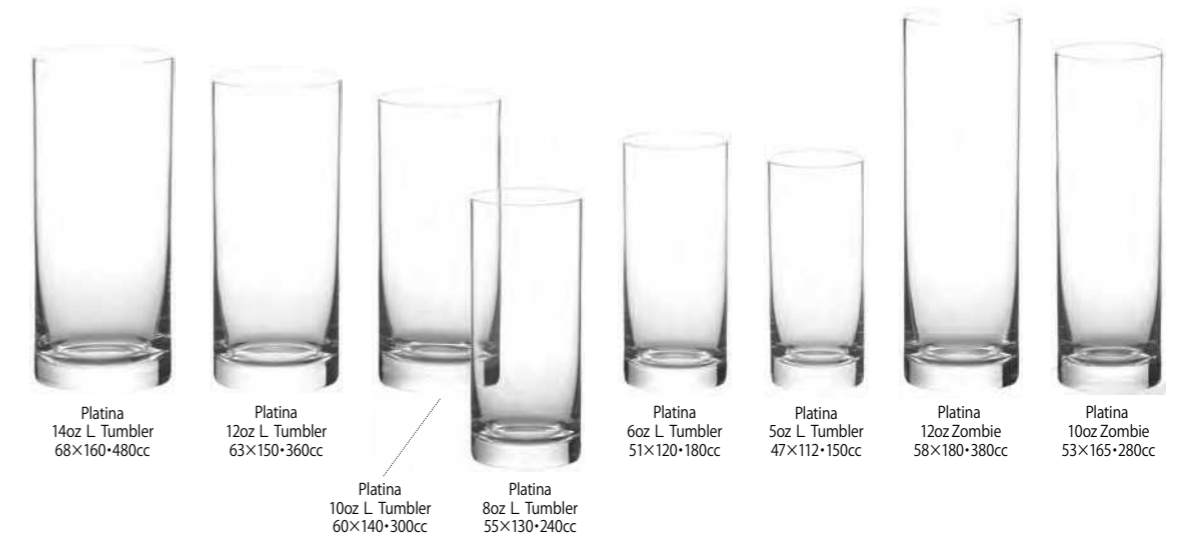
Platina
8oz Cognac
51×166・280cc

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
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
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
20oz Old-fashioned
100×100・560cc

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

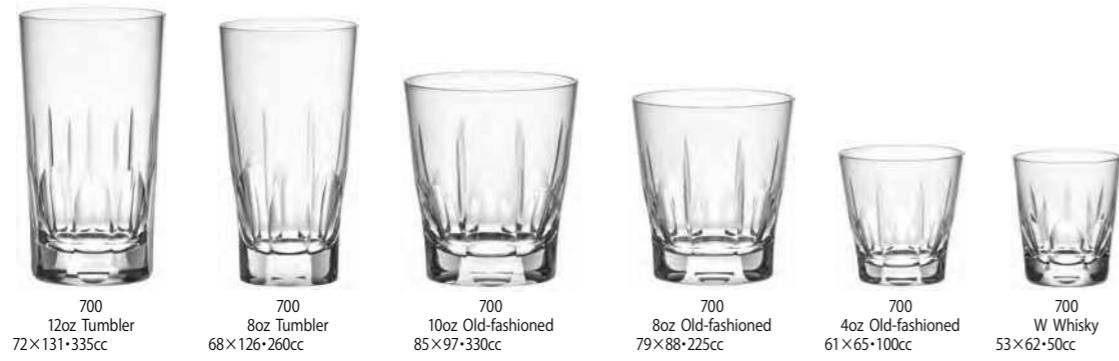
Platina
9oz Old-fashioned
80×80・270cc

Platina
7oz Old-fashioned
75×75・220cc

Platina
6oz Old-fashioned
70×70・180cc

Platina
W Whisky
50×50・60cc

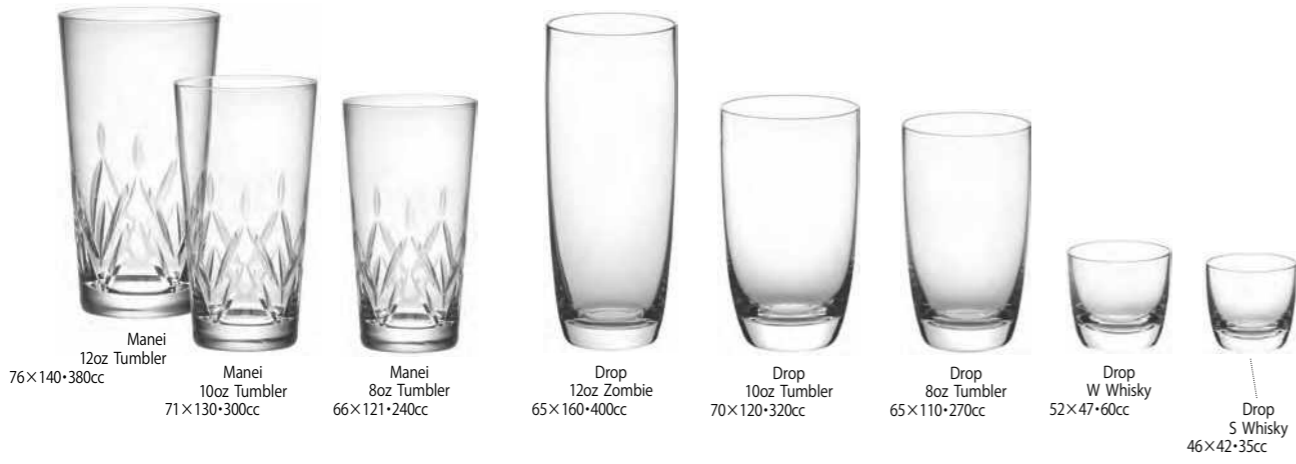
Platina
S Whisky
45×45・40cc



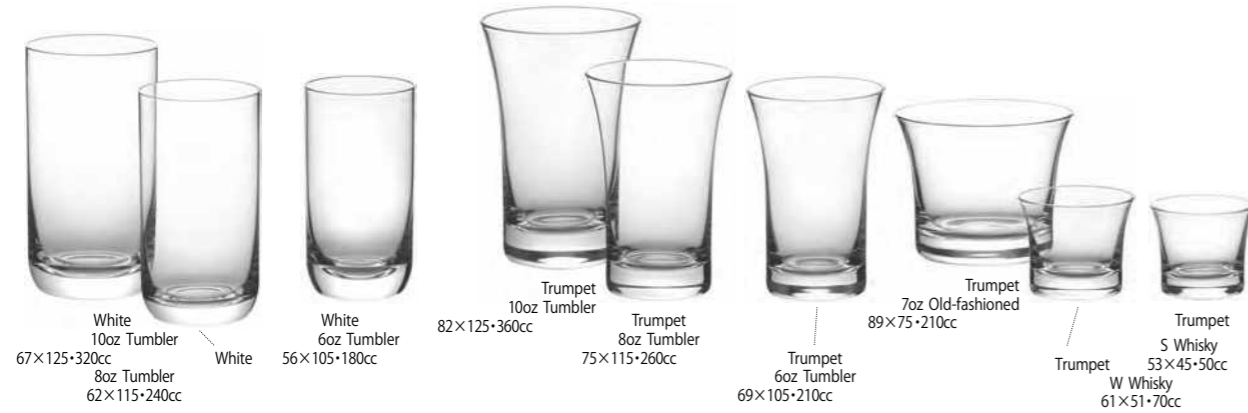
700 12oz Tumbler 72×131・335cc
 700 8oz Tumbler 68×126・260cc
 700 10oz Old-fashioned 85×97・330cc
 700 8oz Old-fashioned 79×88・225cc
 700 4oz Old-fashioned 61×65・100cc
 700 W Whisky 53×62・50cc



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



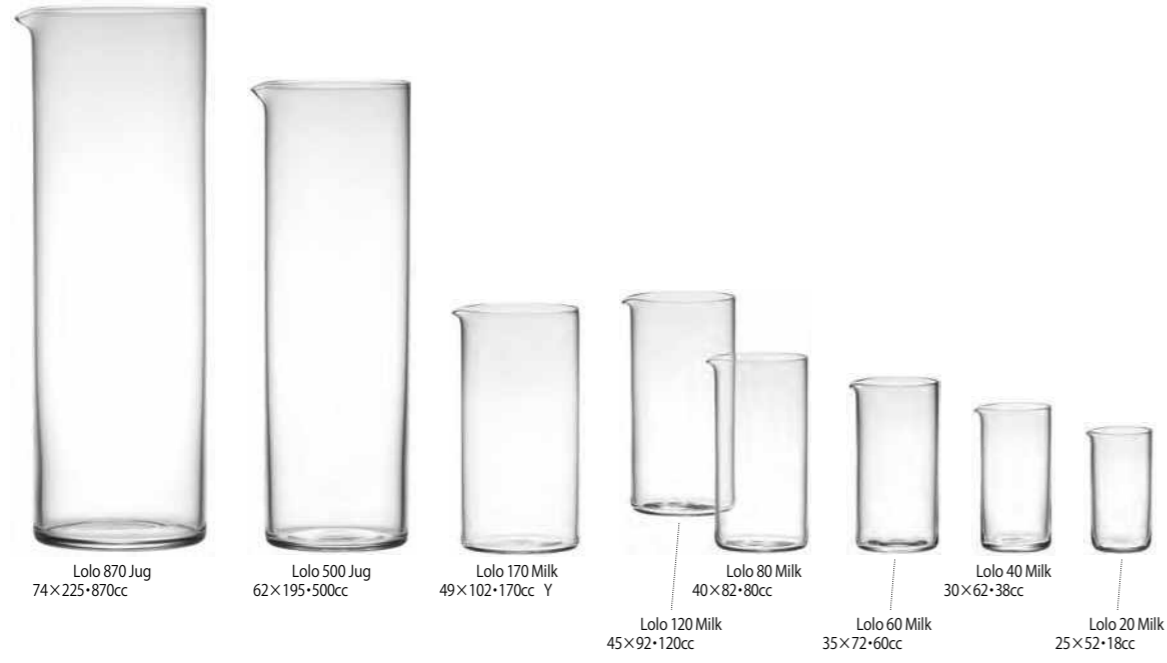
White 10oz Tumbler 67×125・320cc
 White 8oz Tumbler 62×115・240cc
 White 6oz Tumbler 56×105・180cc
 Trumpet 10oz Tumbler 82×125・360cc
 Trumpet 8oz Tumbler 75×115・260cc
 Trumpet 7oz Old-fashioned 89×75・210cc
 Trumpet S Whisky 53×45・50cc
 Trumpet W Whisky 61×51・70cc



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





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 (1x2)
Box: 143x112xh80
KARUTA katakuchi 180
69x98-265cc
KARUTA Guinomi
51x45-65cc



KARUTA Gift Box (1x1)
Box: 143x112xh80
KARUTA katakuchi 180
69x98-265cc
KARUTA Guinomi
51x45-65cc



Compact 12oz Tumbler Gift Box (pair)
Box: 172x143xh82
Compact 12oz Tumbler
74x128-400cc



Compact 10oz Tumbler Gift Box (pair)
Box: 172x143xh82
Compact 10oz Tumbler
69x121-320cc



Compact 10oz Old-fashioned Gift Box (pair)
Box: 180x117xh90
Compact 10oz Old-fashioned
81x91-330cc



Compact 8oz Old-fashioned Gift Box (pair)
Box: 180x117xh90
Compact 8oz Old-fashioned
76x85-270cc



CAVA 22oz Wine Gift Box (pair)
Box: 216x222xh102
CAVA 22oz Wine
64x200-680cc



CAVA 15oz Beer/Wine Gift Box (pair)
Box: 216x222xh102
CAVA 15oz Beer/Wine
64x170-460cc



Pivo orthodox 62987-390 Gift Box (pair)
Box: 187x275xh90
Pivo orthodox 62987-390
59x230-390cc



Pivo orthodox 62987-245 Gift Box (pair)
Box: 187x275xh90
Pivo orthodox 62987-245
52x248-245cc



CRUMPLE Wine S Gift Box (pair)
Box: 143x112xh80
CRUMPLE Wine S
60x83-120cc

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



Kanna Glass
84×87・150cc

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 wood-working tool, a plane, called "Kanna". It is a "stone-like glass" designed from the perspective of the user.

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
85×92・200cc

SLANT GLASS
TY



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

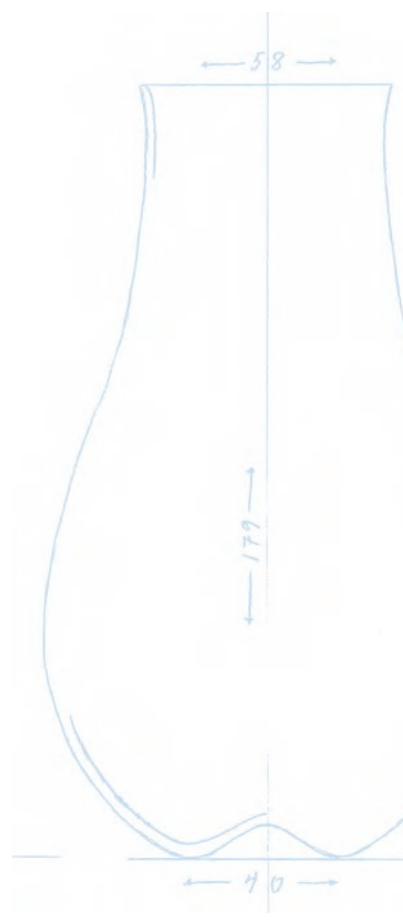
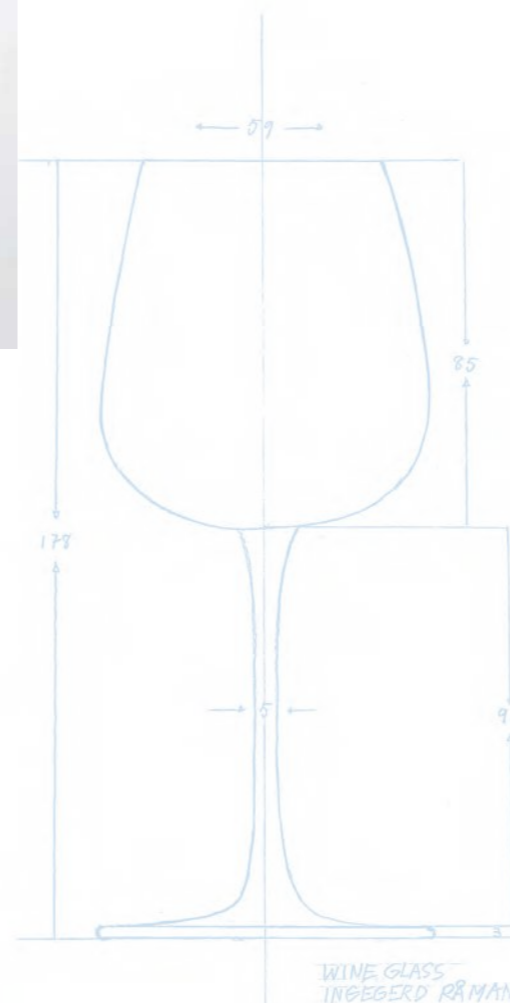
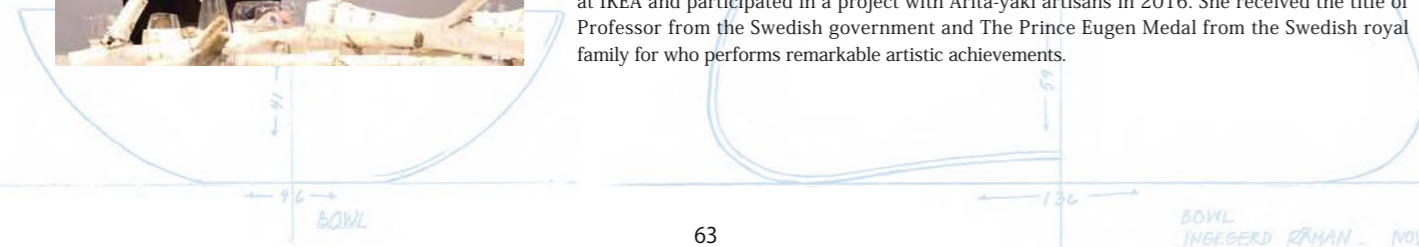


INGEGERD RÅMAN



Ingegerd Råman

Ingegerd Råman is one of the eminent designers in Sweden. Since 1970's, she presented her designs to influential companies in Sweden such as Skruf and Orefors 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.



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 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 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 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 / Horjozo / 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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