



↑ ↑ ↑ ↑ ↑









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
3500-17
38×236・170cc



Pivo
3197-14
55×216・140cc



Pivo
61921-11
49×213・130cc



Pivo
61653-29
79×198・290cc



Pivo
61804-30
104×137・270cc



Pivo
62275-42M
145×120・420cc



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 360
80×245・750cc



Pivo
Wine Carafe 180
56×172・360cc



Pivo
Wine Carafe 80
44×135・180cc





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
165
37×117・170cc



Whisky tasting
198
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





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



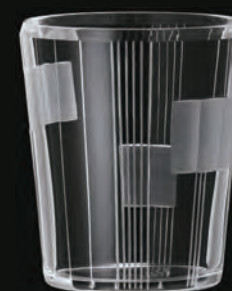
MITATE
Thick 10oz Old-fashioned C
84×105・270cc with
wooden box



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



MITATE
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



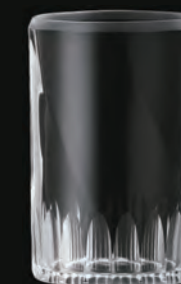
MITATE
12oz Straight (Polka dot)
78×108・400cc with
wooden box



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



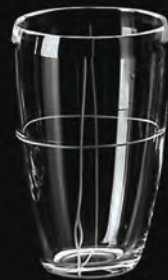
es-1-R
2oz Shot (Sandblasting)
56×61・85cc



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



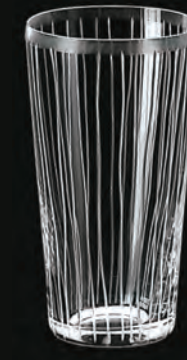
es-1-S
12oz Tumbler
77×145・400cc



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



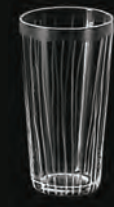
es-1-S
2oz Shot
42×80・65cc



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











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



HIP
11inch Rim Plate
φ280 3,080 JPY



HIP
10inch Rim Plate
φ255 2,860 JPY



HIP
9inch Rim Plate
φ230 2,310 JPY



HIP
8inch Rim Plate
φ205 2,090 JPY

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





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



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



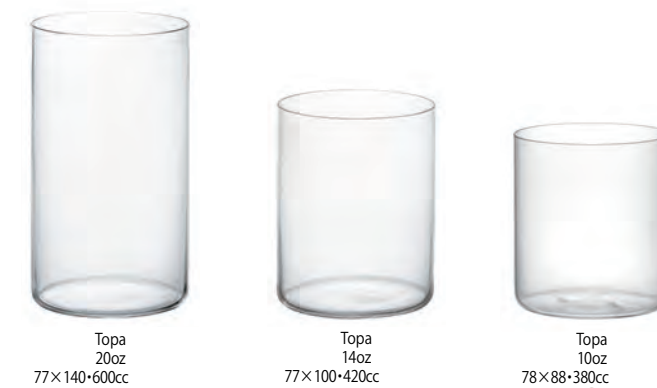
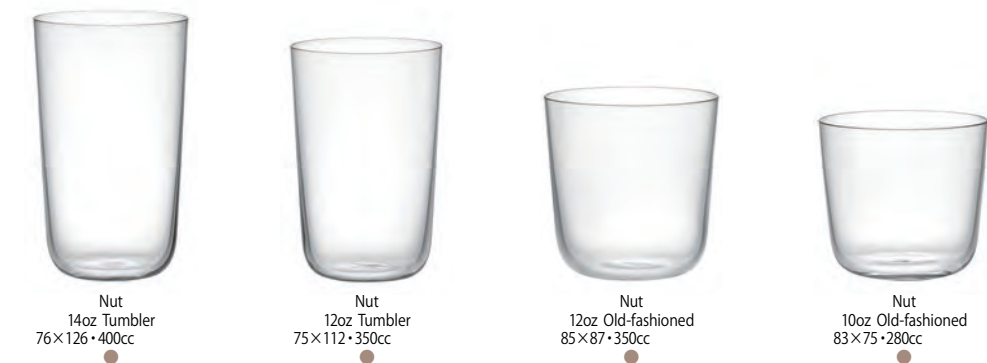
Marron
15oz Wine
58×227・450cc



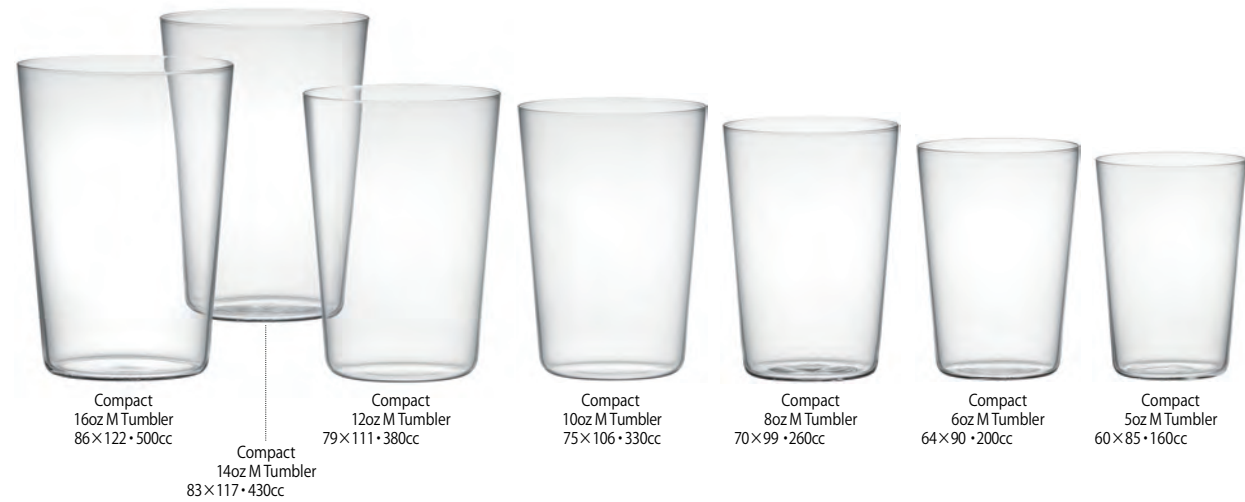
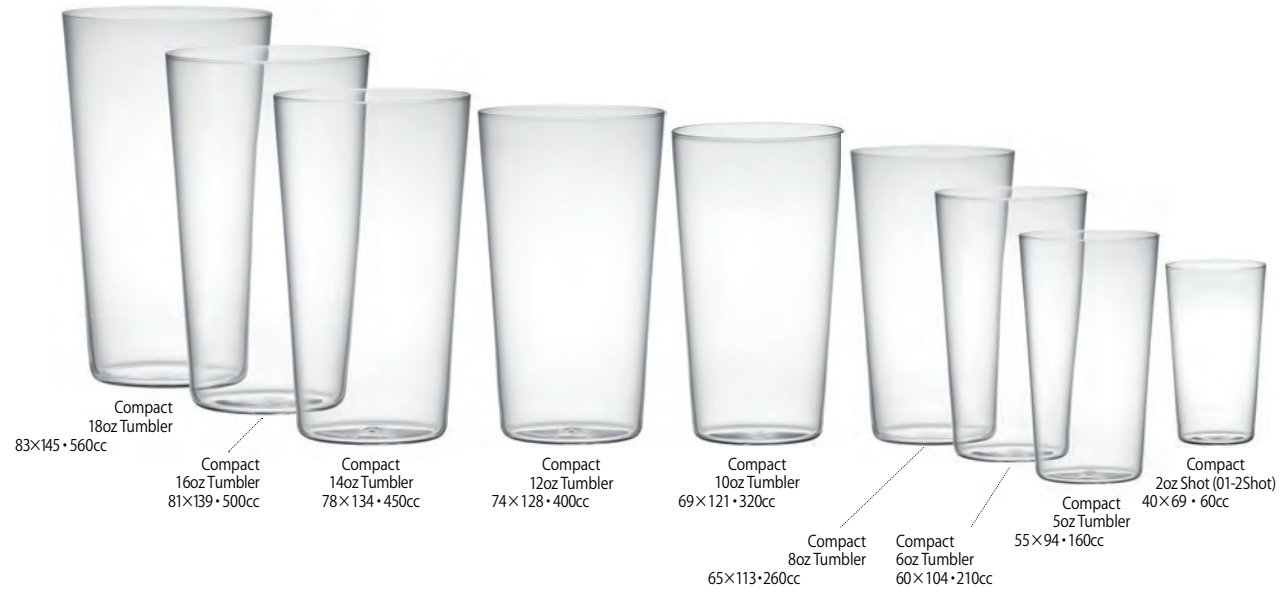
Marron
12oz Wine
54×214・350cc

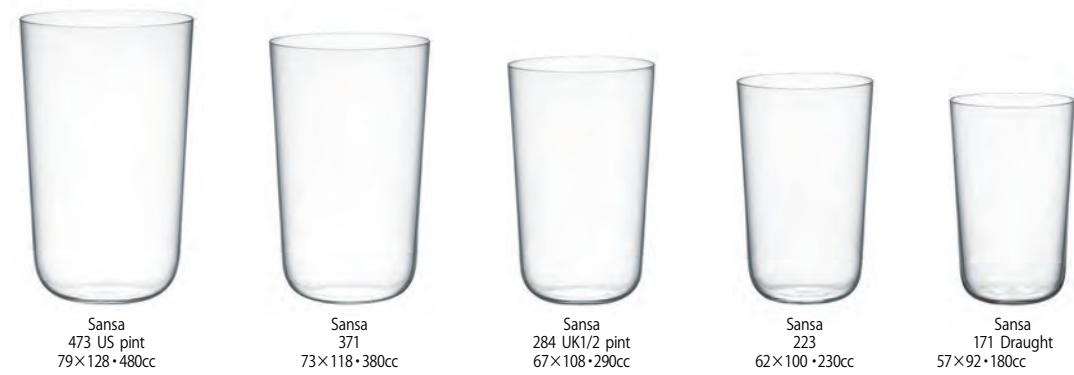
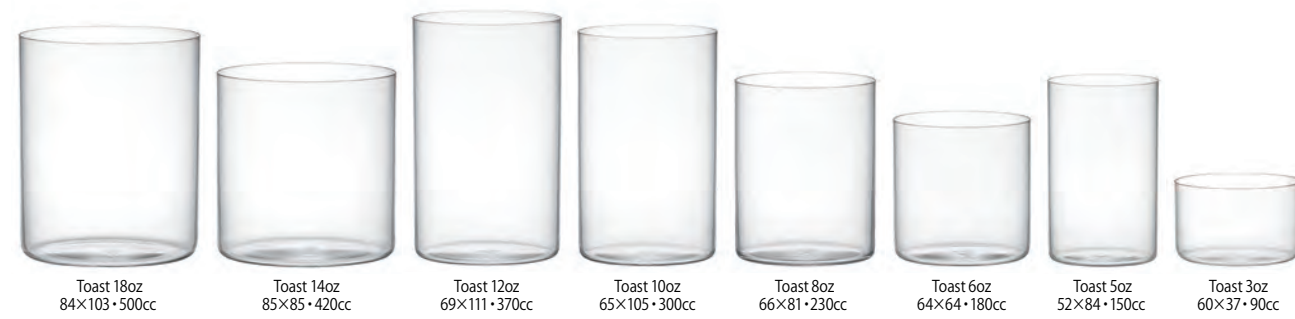


Marron
8oz Champagne
41×253・230cc

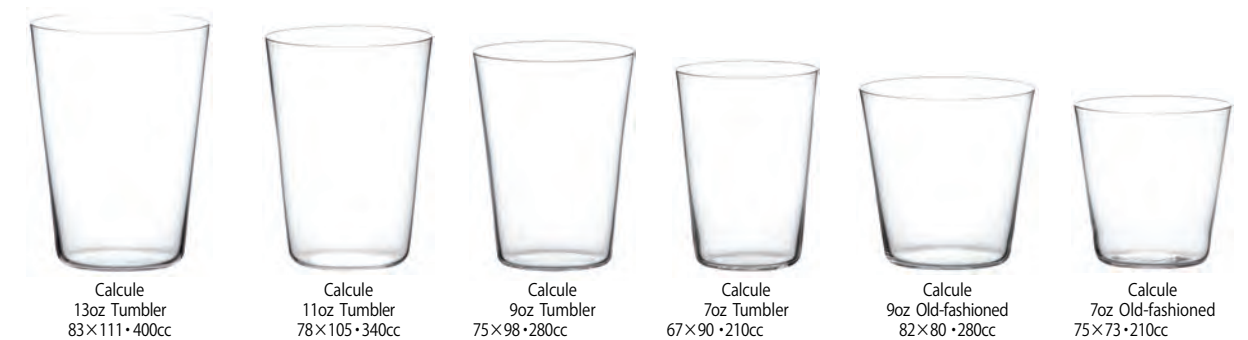




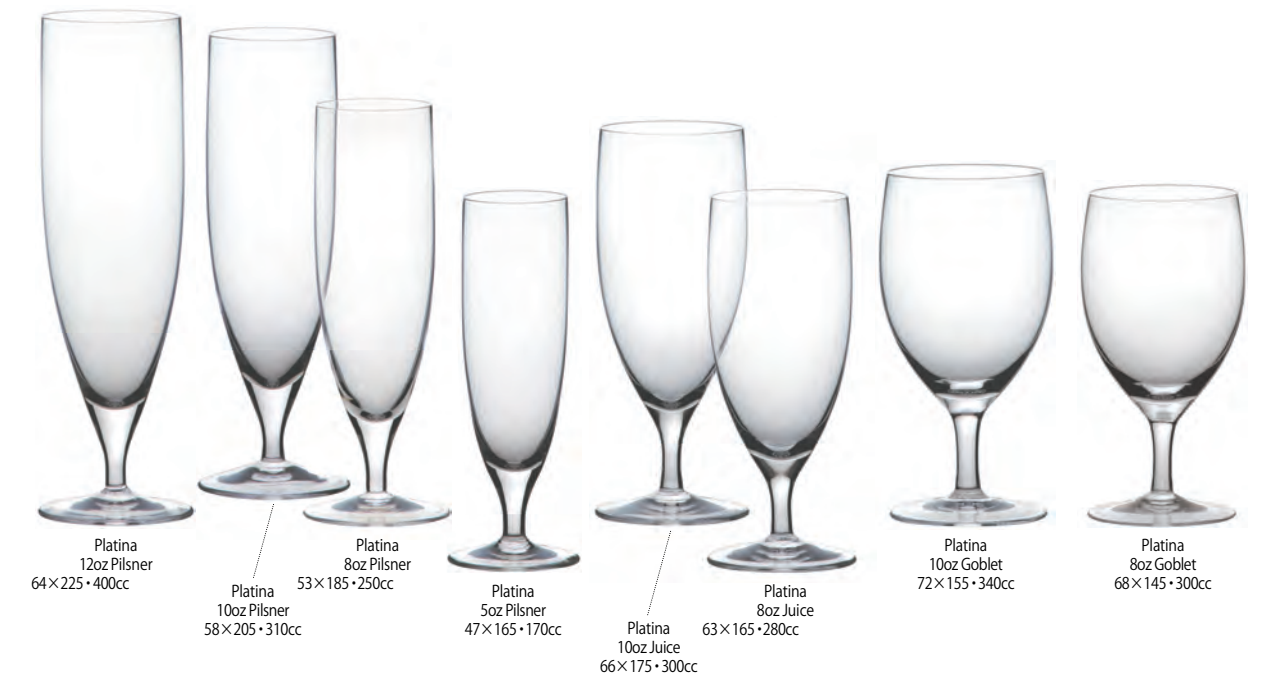


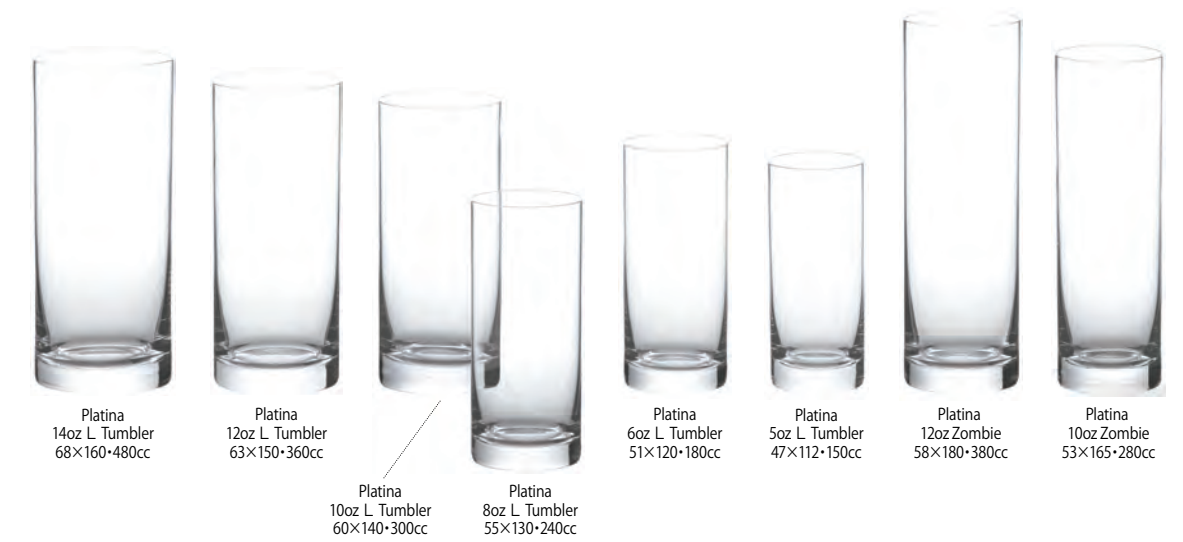


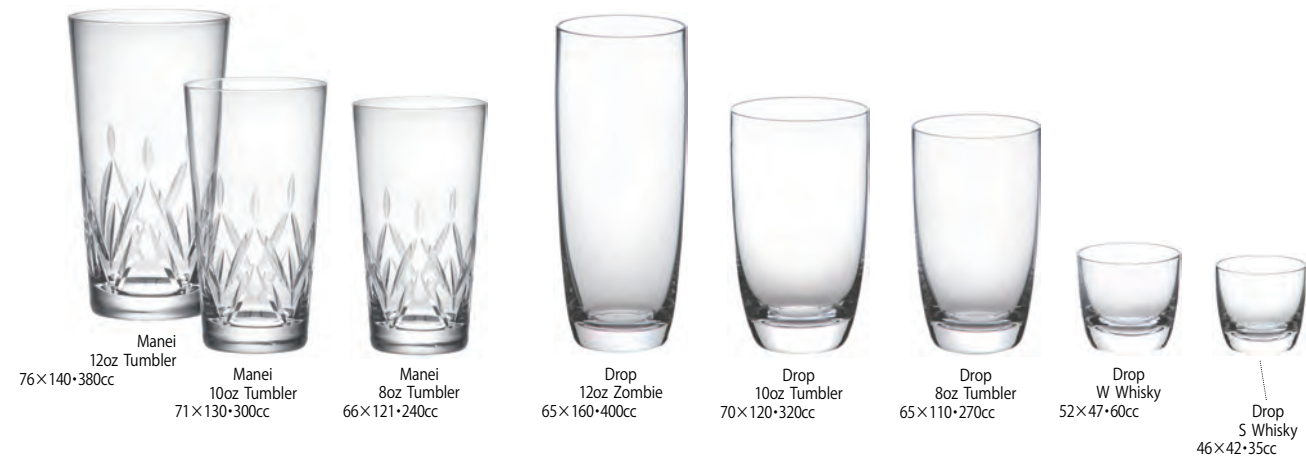
The Bello Ls is an environmentally friendly glass in addition to being one of the SDGs products. We are proud to state that it is made from 70% of recycled car window glass. However, it celebrates the unique look and texture of recycled glass by highlighting the fine bubbles, irregular coloring, and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

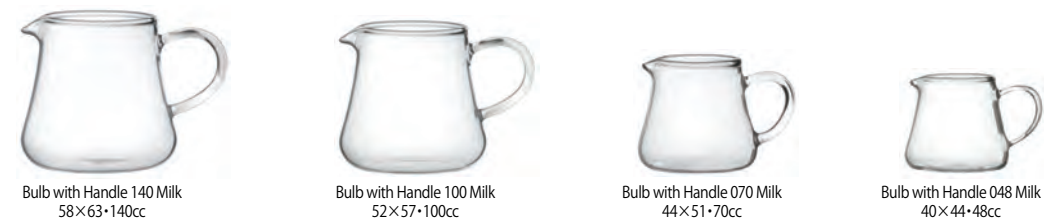
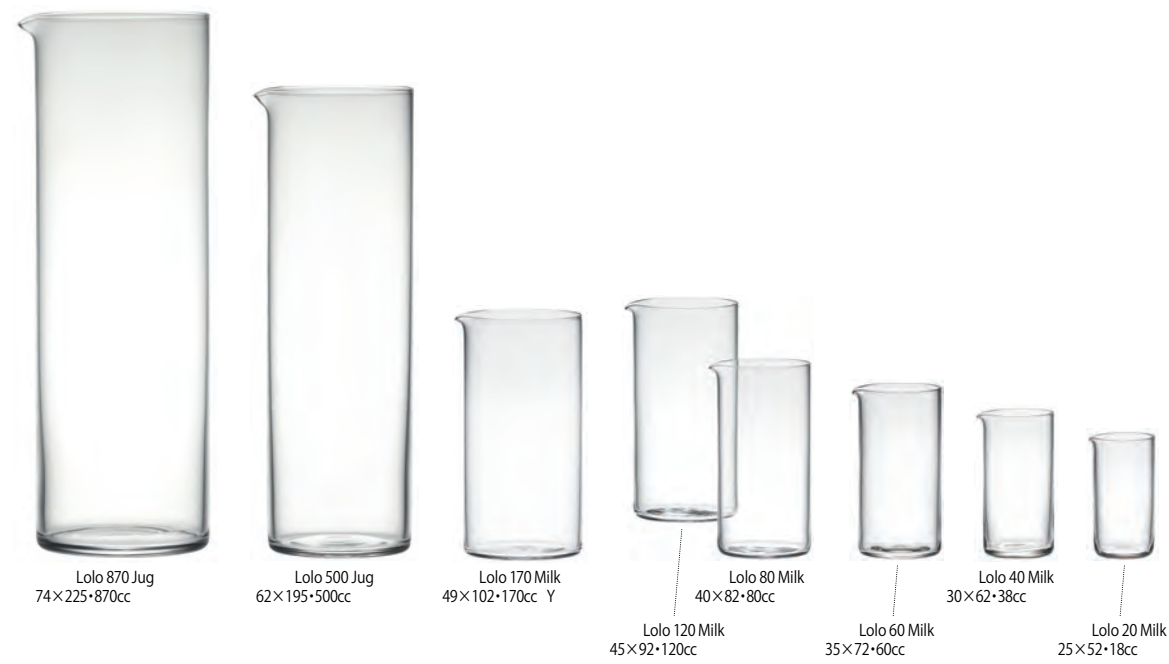














Yassai
9080(set)
Lid 95×30・Plate 90×80



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
Gift Box (1×1)
Box: 143×112×h80



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



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



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



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



CAVA 22oz Wine
Gift Box (pair)
Box: 216×222×h102



CAVA 15oz Beer/Wine
Gift Box (pair)
Box: 216×222×h102



Pivo orthodox 62987-390
Gift Box (pair)
Box: 187×275×h90



Pivo orthodox 62987-245
Gift Box (pair)
Box: 187×275×h90



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

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 GLASSTable Soy Sauce
h80×Φ49・40ccWATER 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 wood-working 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
85×92・200ccSLANT GLASS
TYTY-Tokkuri 280
45×200・290ccTY-Happo 160
50×150・170ccTY-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・155ccMould Glass (M)
58×88・140ccMould 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 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
WINE GLASS
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 / 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

HOSPITALITY SUPPLIES

GRHS Trading LLC

Show room:

Ontario Tower, Floor 25, office 2504,
Business Bay, Dubai, UAE

Mobile / Whatsapp: +971 56 942 1220

sales@grhs.ae

www.grhs.ae

 [grhs_uae](https://www.instagram.com/grhs_uae)