



Tableware &  
Kitchenware

KORIN

Since 1982



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## Tableware

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## Kitchenware

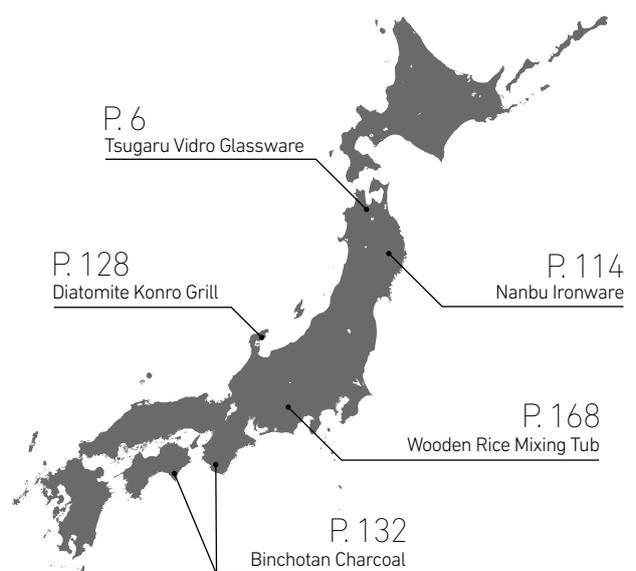
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## Featuring select artisans of Japan

Japan is a country renowned for its handcraft traditions. Indeed, more than a few of the items we carry at Korin are triumphs of craftsmanship. The artisans we introduce in these pages shape their wares from natural materials, in great labors of love that draw on knowledge passed down through generations. More often than not, these small-scale industries are supported by whole communities dedicated to their preservation. Such genuine articles have an undeniable presence—a value that can never be duplicated no matter how skilled the imitation. Turn these pages to meet the faces behind some of the splendid works we are pleased to represent.



Dear Valued Customer,

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When I founded Korin Japanese Trading in 1982, I never would have dreamed that the Japanese word *umami* would become a globally understood culinary term. In 2013, *washoku* traditional Japanese cuisine was recognized by the United Nations cultural organization and was added to the UNESCO cultural heritage list, making it the second national cuisine to receive this high honor. I am overcome with the joy of witnessing such amazing cultural exchange in the culinary world over the last thirty years. My goal in this hospitality industry has always been to find hidden or forgotten traditional products and introduce them to the Western culinary world to inspire something completely new, and it is the spirit of innovation and creativity that stems out of such exchange that drives us here at Korin.

Many Japanese tableware and kitchenware pieces have deeply rooted histories and traditional uses that some Japanese chefs have a difficult time thinking beyond. Nowadays, chefs all over the world are utilizing Japanese tableware and kitchenware with completely different uses than their intended purpose. The craftsmen who put their hearts into their craft are thrilled to see overseas customers cross traditional borders and transform these pieces to suit their own style. Each time a classic piece is used in an unconventional way, it is revived. Seeing such creativity is one of the greatest joys of my job, and motivates me to find more interesting and traditional products. Every time I see a beautiful piece of tableware and wonder what else could be done with it, I add it to the Korin collection. It is exciting and rewarding to hear that chefs have decided to take on these challenges.

The Korin 2015 Tableware and Kitchenware catalog features testimonials and pictures from our esteemed chef and restaurateur customers who have generously provided us with demonstrations as to how they use our products. Our catalog also showcases our newest selection of tableware and kitchenware, special order only products, Korin's new glassware collection, our highly popular ramen bowls, and a variety of kitchenware products ensured to increase kitchen efficiency.

I hope that the thoughtfulness behind each chef's words inspires you with new ideas and that the passion of our craftsmen captures your heart.

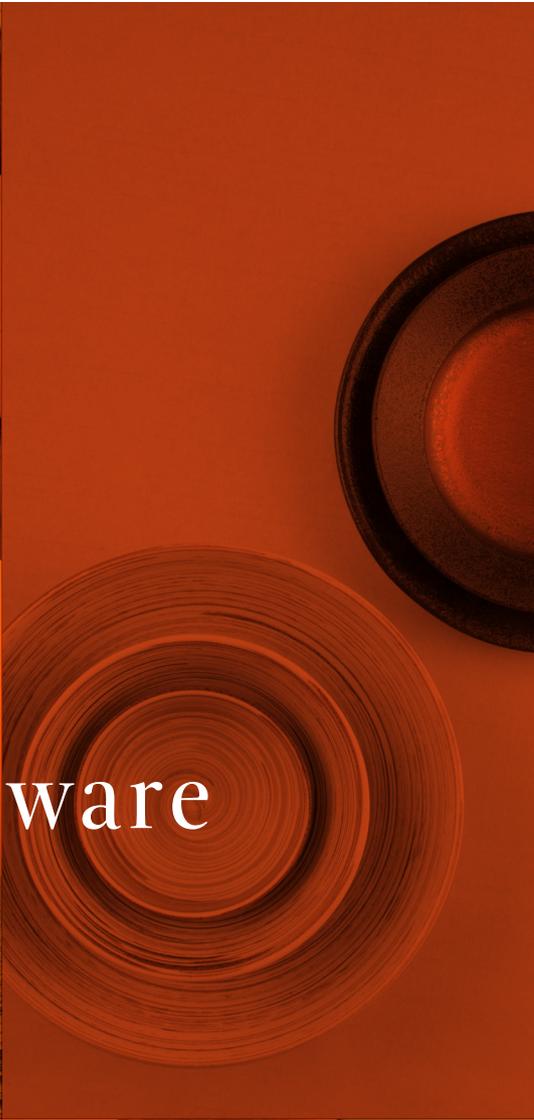
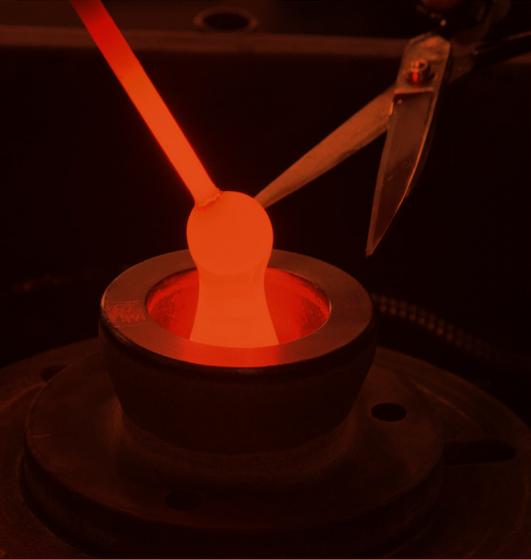
Warmest regards,



Founder & President

Saori Kawano

A handwritten signature of Saori Kawano in black ink, written in a cursive style.



# Masterly Hues

Round floats of handblown recycled glass used to play an important role in longline tuna and other kinds of fishing. With the advent of plastic buoys, the glass ones of yesteryear have found new appreciation in the world of decorating, where their shimmering hues of blue and emerald green, reminiscent of the sea itself, invite us forth on imaginative voyages of the mind. Those same qualities are found in the Tsugaru Vidro line of glassware, our port of call on these pages.

Based in Aomori, on the northern edge of Japan's main island, Hokuyo Glass Company, Ltd., was the country's top producer of glass floats in the 1970s. Later, as demand for glass buoys fell, it shifted its production to vases and other decorative ware, in particular establishing its name in the consumer market for the colorful Tsugaru Vidro range of hand-blown glassware that now counts among the designated traditional crafts of Aomori prefecture. Perhaps the glassmaker's history explains why its products seem infused with the very colors of the sea itself.

Placed around the furnace that sits at the heart of the workshop are several crucibles heated to 1,500°C. Young glassmakers hover over them, absorbed in the task of silently coaxing each batch of molten raw material into delicate things of beauty. All of the workers have learned their trade

here from scratch. As the steadily burning furnace hums, any number of designs, of all shapes and sizes, progress in pace, simultaneously.

"From free blowing and mold blowing to compression molding, spin molding, pin blowing, decorating, and stretching, a wide range of glassmaking techniques can be seen in our products," says factory chief Hiroyuki Nakagawa, whose skills have earned him a Meister designation by the Aomori government. A specialist in the melting technique that yields the colors that are Hokuyo's pride, he joined the glassworks almost three decades ago, at the age of 26. Today he oversees the work of each person on the floor.

"All my career I've focused on making colors. The more I've worked on them, the more I've come to appreciate the pleasure behind color creation. Typically we use three, maybe four colors a day. That's very much our hallmark."

Hokuyo's vast range of colors totals over 100, each mixed to perfection by Nakagawa. The glassware featured on these pages, with its exquisite two-color blend of amber and cobalt, showcases not only the beauty of Tsugaru Vidro ware, but also the high level of technique involved in its creation. Because different colors of glass exhibit different expansion rates, when melded into one piece the object is more likely to break. Producing sturdy two-tone pieces like this requires both precise calculations and the honed instinct of veteran glassblowers. Nakagawa arrived at this particular color combination after more than a dozen trials pursuing the image he carried in his mind.

The pieces are shaped by spin molding. First, a lump of molten glass is gathered up into a metal mold that matches the size of the desired item, then spun out to the right proportions with a hand-controlled machine. The glassmakers carefully adjust the spinning speed, judging when and how much to increase or decrease the centrifugal force. Three artisans work at this in concert, each doing his or her part and together spinning out pieces at an amazing pace. There are no superfluous movements here—every action taken by each of the trio is part of a perfectly choreographed, streamlined whole. This high level of teamwork, and the speedy efficiency it yields, explain why Hokuyo can produce these artisanal works by hand, in such large quantity.



Tsugaru Vidro is exceptional for its exquisite layerings of color in a single piece. Shown here on a bed of silica sand, the raw material from which it is made, this glass beckons like a gift washed ashore from the ocean itself.



**Pirka Cobalt Raised Glass Bowl**  
**GL-PI1123CB**  
4.5" Dia x 3" H - 8.5 oz  
**GL-PI1523CB**  
5.75" Dia x 3.75" H - 23.7 oz



Spin molding involves pouring molten glass into a metal mold and spinning it to the desired shape and size.

Opposite page: Many young glassmakers are among Hokuyo's team, each with his or her own areas of expertise. Guiding them all with an affectionate gaze is factory manager Hiroyuki Nakagawa, who stands at the right of the front row in the group photo.



**NEW**

**Pirka Cobalt Raised Glass Bowl**  
GL-PI1123CB  
4.5" Dia x 3" H - 8.5 oz  
GL-PI1523CB  
5.75" Dia x 3.75" H - 23.7 oz



**Pirka Cobalt Wide Rimmed Glass Plate**  
GL-PI2812/CB  
11" Dia x 2.5" H - 44 oz



**Pirka Cobalt Wide Rimmed Glass Plate**  
GL-PI2312/CB  
8.75" Dia x 2" H - 32 oz



**NEW**

**Pirka Amber Raised Glass Bowl**  
GL-PI1123AB  
4.5" Dia x 3" H - 8.5 oz  
GL-PI1523AB  
5.75" Dia x 3.75" H - 23.7 oz



**Pirka Amber Wide Rimmed Glass Plate**  
GL-PI2812/AB  
11" Dia x 2.5" H - 44 oz



**Pirka Amber Wide Rimmed Glass Plate**  
GL-PI2312/AB  
8.75" Dia x 2" H - 32 oz



Once lit, the furnace fire is kept alive 24 hours a day, every day of the year for seven or eight years until the furnace finally breaks down. While the city of Aomori is located in the cooler clime of northern Japan, the temperature inside the factory can climb to as high as 40°C at the height of summer—not a setting for the faint of heart. It seems almost magic that such a brutal environment yields glassware notable for its cool, delicate colors.





**GL-43230G**  
5.8" Dia x 2.3"H - 5 oz



**GL-43220G**  
5.5" Dia x 2.4"H



**GL-43230G-DB**  
5.8" Dia x 2.3"H - 5 oz



**GL-43230G-DG**  
5.8" Dia x 2.3"H - 5 oz



**GF-C620**  
3.5" Dia x 3.25"H 8.5 oz right  
**GF-C621**  
3.5" Dia x 3.25"H 8.5 oz left



**GL-TO-311**  
16"L x 4.5"W x 1"H



**GL-46433**  
13" Dia

# HANDMADE GLASS PLATES AND BOWLS

Korin's handcrafted glassware is made by highly skilled artisans who specialize in specific areas of expertise in the production process. From melting the molten glass to sculpting it into the elegant glassware, each step is done by hand and individually inspected one by one to ensure top quality.



**Shirayuki Ice Oval Glass Bowl**  
**GL-118**  
 6.25"L x 4.4"W x 1.5"H - 4 oz



**Wakakusa Green Glass Bowl**  
**GL-119**  
 5.8"Dia x 2.25"H - 18 oz  
**GL-112**  
 6.5"Dia x 2.75"H - 28 oz



**Wakakusa Green Glass Bowl**  
**GL-110**  
 2.8"Dia x 1.25"H - 1.5 oz



**Shirayuki Ice Square Glass Plate**  
**GL-109**  
 10.5"L x 10.5"W x 1.125"H



**Shirayuki Ice Square Glass Plate**  
**GL-TO-YA18**  
 8.5"L x 7.5"W x 2"H



**Shirayuki Ice Rectangular Glass Plate**  
**GL-107**  
 8.75"L x 5.75"W x 1"H



**Ocean Wave Round Thick Glass Plate**  
**GL-TO-101-15**  
 6"Dia x 0.63"H



**Ocean Wave Round Thick Glass Plate**  
**GL-TO-101-19**  
 7.5"Dia x 0.63"H



**Ocean Wave Rectangular Thick Glass Plate**  
**GL-TO-103-23/5**  
 9.25"L x 3.75"W x 0.75"H

# HANDMADE GLASS PLATES



**Orbit Wide Rim Mottled Square Glass Plate**  
**GL-TO-324**  
 9.5"L x 9.5"W x 0.75"H  
**GL-TO-330**  
 11"L x 11"W x 0.9"H



**Orbit Small Glass Bowl**  
**GL-TO-320**  
 9.8"Dia x 1.85"H - 2 oz



**Orbit Wide Rim Mottled Round Glass Plate**  
**GL-TO-315**  
 11.75"Dia x 0.75"H



**Orbit Wide Rim Mottled Deep Round Glass Bowl**  
**GL-TO-322**  
 8.25"Dia x 1"H - 2 oz



**Orbit Wide Rim Mottled Round Glass Bowl**  
**GL-TO-323**  
 10.5"Dia x 1.75"H - 2 oz



**Orbit Mottled Coup Glass Bowl**  
**GL-TO-326**  
 9.3"Dia x 1.8"H - 32 oz



**Striped Cut Large Glass Bowl**  
**GL-TO-334/L**  
 6.7"Dia x 3"H - 22 oz



**Striped Cut Medium Glass Bowl**  
**GL-TO-334/M**  
 5"Dia x 2.1"H - 11.8 oz



**Striped Cut Small Glass Bowl**  
**GL-TO-334/S**  
 3.5"Dia x 2.2"H - 5 oz



# GLASS PLATES



**NEW**

**Eisberg Frost Wide Rimmed Glass Plate**  
GL-EB2622CL  
10"L x 1.75"H - 10 oz



**NEW**

**Eisberg Frost Wide Rimmed Glass Plate**  
GL-EB2622FR  
10.25"L x 1.75"H - 10 oz



**NEW**

**Eisberg Frost Wide Rimmed Glass Plate**  
GL-EB2632CL  
10.25"L x 1.25"H - 7.6 oz



**NEW**

**Eisberg Frost Wide Rimmed Glass Plate**  
GL-EB2632FR  
10.25"L x 1.25"H - 7.6 oz



**NEW**

**Eisberg Frost Wide Rimmed Glass Plate**  
GL-EB2912FR  
11.25"L x 2.5"H - 6.4 oz



**NEW**

**Eisberg Frost Wide Rimmed Glass Plate**  
GL-EB2312FR  
9.25" Dia x 2.25"H - 2.7 oz

# GLASSWARE



**Green Tinted Mosaic Oblong Glass Plate**  
GL-GH-20  
17.5"L x 6"W x 0.75"H



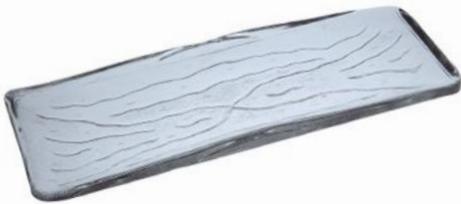
**Green Tinted Mosaic Oblong Glass Plate**  
GL-HG134  
19.25"L x 7"W x 0.75"H



**Polka Black Oblong Glass Platter**  
GL-PO4611BK  
18.25"L x 7"W x 0.75"H  
GL-PO6111BK  
24"L x 7"W x 0.75"H



**Polka Frost Oblong Glass Platter**  
GL-PO6111FR  
24"L x 7"W x 0.75"H



**River Ripple Oblong Glass Plate**  
GL-MF3/C  
15.5"L x 5.5"W x 0.75"H - 5 oz



**River Ripple Small Glass Bowl**  
GL-MF8/C  
7.25"L x 4.25"W x 2"H - 6.5 oz



**River Ripple Rectangular Glass Plate**  
GL-MF9/C  
10.5"L x 7.5"W x 1.5"H



**Green Tinted Mosaic Shallow Glass Plate**  
GL-HG27  
11"L x 11"W x 1.25"H



**Clear Fused Square Glass Plate**  
GL-GF6/C  
10.75"L x 10.7"W x 4.25"H

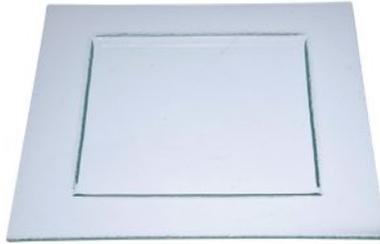


**Clear Fused Sauce Dish**  
GL-GF4/C  
4.5"L x 3.7"W x 1.5"H - 3.2 oz

Items on this page ending with "CS" are special order items.  
Lead time is 1-2 weeks. Sold by case quantity only.



**Green Tinted Mosaic Rectangular Glass Plate**  
**GL-HG144-CS**  
12"L x 6.5"W x 0.5"H  
12pcs/case



**Green Tinted Mosaic Square Glass Plate**  
**GL-HG133-CS**  
10"L x 10"W x 0.5"H  
12pcs/case  
**GL-HG232-CS**  
12.25"L x 12.25"W x 0.75"H  
12pcs/case



**Green Tinted Mosaic Rectangular Glass Plate**  
**GL-HG30-CS**  
13.5"L x 7.5"W x 1"H  
12pcs/case



**River Ripple Rectangular Glass Plate**  
**GL-MF1/C-CS**  
10.75"L x 4.5"W x 1"H  
18pcs/case  
**GL-MF2/C-CS**  
13.25"L x 4.75"W x 1"H  
12pcs/case



**Blue Gradient Oblong Glass Plate**  
**GL-MF1-CS**  
11"L x 4.25"W x 1"H  
18pcs/case  
**GL-MF2-CS**  
13.25"L x 4.75"W x 1"H  
12pcs/case  
**GL-MF3-CS**  
15.5"L x 5.5"W x 0.5"H  
9pcs/case



**Blue Gradient Rectangular Glass Plate**  
**GL-MF4-CS**  
8.5"L x 5.5"W x 1"H  
18pcs/case



**Blue Gradient Small Glass Sauce Dish**  
**GL-MF6-CS**  
4.5"L x 4.5"W x 1"H - 3.5 oz  
48pcs/case



**River Ripple Square Glass Sauce Dish**  
**GL-MF6/C-CS**  
4.5"L x 4.5"W x 1"H - 3.5 oz  
48pcs/case



**River Ripple Rectangular Glass Sauce Dish**  
**GL-MF5/C-CS**  
3.75"L x 2.75"W x 1.25"H - 1 oz  
72pcs/case



**Blue Gradient Square Glass Bowl**  
**GL-MF7-CS**  
5.5"L x 5.5"W x 2.75"H - 13.5 oz  
36pcs/case



**River Ripple Square Glass Bowl**  
**GL-MF7/C-CS**  
5.5"L x 5.5"W x 2.75"H - 13.5 oz  
36pcs/case

# GLASSWARE



**Square Glass Ramekin**  
GL-TO-333  
2.1"L x 2.1"W x 1.75"H - 2 oz



**Slashed Mini Glass Ramekin**  
GL-TO-329  
2.3"L x 2.1"W - 0.8 oz



**Glass Ramekin**  
GL-219  
2.25"Dia x 2.5"H - 3 oz



**Double Wall Glass Teacup**  
GL-YCC-12  
3"Dia x 2.5"H - 4 oz



**Mottled Small Glass Bowl**  
GL-TO-327/S  
3.3"Dia x 1.4"H - 2 oz



**Mottled Small Glass Bowl**  
GL-TO-318  
4.75"Dia x 2"H - 10 oz



**Mini Glass Dessert Dome**  
GL-TO-328  
2.8"Dia x 3.3"H - 1 oz



The base is reversible



**Square Glass Sauce Dish**  
GL-GH91/C  
3"L x 3"W x 0.75"H - 1 oz



**Rectangular Glass Sauce Dish**  
GL-GH92/C  
3"L x 2.5"W x 0.75"H - 1 oz



**Round Glass Sauce Dish**  
GL-GH93/C  
3"Dia x 0.5"H - 1 oz



**Blue Gradient Rectangular Glass Sauce Dish**  
GL-GH-4/B  
3.7"L x 2.75"W x 1.25"H - 1.5 oz

# SAKE GLASSWARE



**Cold Sake Glass**  
GL-TO-201  
2"Dia x 3.5"H - 2.5 oz



**Mini Crystal Martini Glass**  
GL-TO-217  
3"Dia x 3"H - 3 oz



**Simple Tall Crystal Cold Sake Glass**  
GL-TO-214  
2.5"Dia x 4"H - 3.5 oz



**Chidori Cold Sake Cup Glass**  
GL-122-127  
2.25"Dia x 3.5"H - 2 oz



**Crystal Cold Sake Glass**  
GL-TO-216  
2.5"Dia x 4"H - 3.5 oz



**Handmade Thin Sake Glass**  
GL-14005  
2.25"Dia x 4"H - 4 oz



**Crystal Cold Sake Glass**  
GL-TO-215  
3"Dia x 3"H - 4 oz



**Handmade Green Frosted Sake Glass**  
GL-105  
2.5"Dia x 1.7"H - 2 oz  
**Handmade Green Frosted Sake Glass Bottle**  
GL-106  
3.25"Dia x 4.5"H - 10 oz



**Handmade Frosted Cold Sake Glass**  
GL-TO-218  
2"Dia x 2"H - 1.5 oz  
**Handmade Frosted Cold Glass Sake Bottle**  
GL-TO-203  
2.8"Dia x 4.75"H - 6 oz



**Tall Glass**  
GL-169  
2"Dia x 3.5"H - 1.75 oz



GL-GC-1-BLUE



GL-GC-1-CLEAR



GL-GC-1-GREEN

**Cold Sake Glass**  
2.25"Dia x 2.5"H - 2.5 oz



**Blue Spots Textured Glass**  
GL-TO-213  
4"Dia x 5.1"H - 13.9 oz



**Glass Sake Carafe with Blue Ice Reservoir**  
GL-GH-12/B  
6.25"H - 8 oz  
GL-GH-11/B  
6.75"H - 12 oz



**Glass Sake Carafe with Clear Ice Reservoir**  
GL-GH-11/C  
6.75"H - 12 oz



**Chirori Cold Silver Sake Pot**  
SAB-114  
5"Dia x 3.5"H - 12 oz

# Elegant Break-Resistant Glassware by Korin Sena & Claris Glass Line

- Durable and elegantly thin fine glasses.
- Cuts down wine glass costs by reducing breakage.
- Commercial dishwasher safe. Shatter, scratch and chip resistant.
- Lead free and barium free.



# Elegant Wine & Champagne Glasses by the Case

■ 24 Glasses per Case ■ Dishwasher Safe ■ Break and Scratch Resistant ■ Lead Free ■ Barium Free

## Chardonnay Glass



**Sena Chardonnay Glass  
GL-D101**  
7.4"H - 8.75 oz/260ml  
24pcs/case



**Sena Chardonnay Glass  
GL-D102**  
8.2"H - 12.25 oz/365ml  
24pcs/case



**Claris Chardonnay Glass  
GL-D108**  
8.4"H - 12 oz/355ml  
24pcs/case



**Claris Chardonnay Glass  
GL-D109**  
8.8"H - 16 oz/470ml  
24pcs/case



**Sena Chardonnay Glass  
GL-D103**  
8.6"H - 16.25 oz/480ml  
24pcs/case

## Burgundy Glass



**Sena Burgundy Glass  
GL-D105**  
8.3"H - 25 oz/740ml  
24pcs/case

## Bordeaux Glass



**Sena Bordeaux Glass  
GL-D104**  
8.8"H - 21.25 oz/620ml  
24pcs/case

## Champagne Flute



**Sena Champagne Flute  
GL-D106**  
9"H - 5 oz/165ml  
24pcs/case



**Claris Burgundy Glass  
GL-D116**  
8.35"H - 25.25 oz/725ml  
24pcs/case



**Claris Bordeaux Glass  
GL-D115**  
9"H - 25.25 oz/725ml  
24pcs/case



**Claris Champagne Flute  
GL-D107**  
8.9"H - 6 oz/180ml  
24pcs/case

# GLASSWARE



**NEW**

**Sena Martini Glass**  
**GL-D110**  
7.1"H - 9 oz/230ml  
24pcs/case



**NEW**

**Sena Long Drink Glass**  
**GL-D113**  
5.8" 15.5 oz/460m  
24pcs/case



**NEW**

**Sena Double Rocks Glass**  
**GL-D114**  
3.5" - 12.5 oz/370ml  
24pcs/case



**NEW**

**Clariss Long Drink Glass**  
**GL-D111**  
5.7"H 14 oz/425ml  
24pcs/case



**NEW**

**Clariss Double Rocks Glass**  
**GL-D112**  
3.6"H - 13.25 oz/395ml  
24pcs/case

“Korin wine glasses elevate the full aroma and taste of sake. I love this glass.”

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**Nobu Matsuhisa**  
Chef / Restaurateur of NOBU



“We spend \$2000 to \$3000 per month on replacement glassware. Korin’s glassware will drastically reduce operating cost.”

---

**Tom Colicchio**  
Chef / Owner of Craft Restaurants

“Since we started using Korin’s wine glasses, our breakage went from 24 regular wine glasses to 2 or 3 korin glasses per week!”

---

**Seamus Mullen**  
Chef / Owner of Tertulia



“We use a high-temperature dishwasher and even the slightest movement will crack wine glasses, but not with Korin’s wine glasses. Our breakage has been cut down so we could not be happier.”

---

**James Roberts**  
General Manager of Morimoto, NYC



The London collection caters towards restaurants with their English style, warm cream colored dinnerware. The low profile and fully glazed foot that provides stackability and durability. Five year chip warranty against edge chipping of flat items, which consist of round plates, saucers and oval platters. Sold in Case Quantity.



**Vertex London Medium Oval Platter**

**V-LD-39**

8"L x 6"W x 1.25"H

2 dz/cs

**V-LD-13**

11.25"L x 8.75"W x 1.25"H

1 dz/cs

**V-LD-14**

13.5"L x 10.75"W x 1.25"H

1 dz/cs



**Vertex London Mid-Rim Plate**

**V-LD-6**

6.25"Dia x 0.75"H

3 dz/cs

**V-LD-7**

7"Dia x 0.75"H

3 dz/cs

**V-LD-8**

9"Dia x 0.75"H

2 dz/cs

**V-LD-16**

10.5"Dia x 1"H

1 dz/cs

**V-LD-21**

11.75"Dia x 1"H

1 dz/cs



**Vertex London Round Plate**

**V-LD-U6**

6.5"Dia x 0.75"H

3 dz/cs

**V-LD-U22**

8"Dia x 0.75"H

2 dz/cs

**V-LD-U8**

9"Dia x 0.75"H

2 dz/cs

**V-LD-U9**

10"Dia x 1"H

2 dz/cs

**V-LD-U16**

10.38"Dia x 1"H

1 dz/cs

**V-LD-U21**

12.5"Dia x 1.2"H

1 dz/cs



**Vertex London Square Plate**

**V-LD-S6**

6.5"L x 6.5"W

3 dz/cs

**V-LD-S22**

8.5"L x 8.5"W

2 dz/cs

**V-LD-S16**

10"L x 10"W

1 dz/cs



**Vertex London Pasta Bowl**

**V-LD-23**

11.75"Dia x 2"H

1 dz/cs

**V-LD-27**

11.75"Dia x 1.5"H

1 dz/cs



**Vertex London Fruit Bowl**

**V-LD-32**

5.25"Dia x 1.75"H - 5 oz

3 dz/cs



**Vertex London Fruit Bowl**

**V-LD-11**

5.5"Dia x 1.75"H - 8 oz

3 dz/cs

**V-LD-10**

6.5"Dia x 2"H - 15 oz

3 dz/cs



**Vertex London Platter**

**V-LD-R20**

13.1"L x 7.6"W x 0.5"H

1 dz/cs



**Vertex London Pasta Bowl**

**V-LD-3**

9"Dia x 1.5"H - 10.38 oz

2 dz/cs

Sold in Case Quantity



**Vertex London Pepper Shaker**  
V-LD-PS  
2.75"Dia x 3"H  
4 dz/cs



**Vertex London Salt Shaker**  
V-LD-SS  
2.4"Dia x 3.5"H  
4 dz/cs



**Vertex London Bouillon**  
V-LD-4D  
3.7"Dia x 2.5"H  
3 dz/cs



**Vertex London Stackable Cup**  
V-LD-35  
2.5"Dia x 2.25"H - 3.5 oz  
3 dz/cs  
V-LD-1S  
3.25"Dia x 2.5"H - 7 oz  
3 dz/cs



**Vertex London Mug**  
V-LD-17  
3.4"Dia x 3.5"H - 12 oz  
3 dz/cs



**Vertex London Cup**  
V-LD-1  
3.4"Dia x 3"H - 7 oz  
3 dz/cs



**Vertex London Saucer**  
V-LD-36  
4.5"Dia x 0.5"H  
3 dz/cs



**Vertex London Saucer**  
V-LD-2  
6"Dia x 1"H  
3 dz/cs



**Vertex London Stackable Bowl**  
V-LD-4S  
4.5"Dia x 2.25"H - 10 oz  
3 dz/cs



**Vertex London Packet Holder**  
V-LD-PH  
3.75"L x 2.75"W x 2"H  
4 dz/cs



**Vertex London Creamer**  
V-LD-CM3  
2.75"Dia x 2.5"H - 3 oz  
3 dz/cs  
V-LD-CM  
3.75"Dia x 3.25"H - 8.5 oz  
3 dz/cs



**Vertex London Teapot**  
V-LD-TP  
4"Dia x 3.75"H - 13.5 oz  
1 dz/cs

## COLLECTIONS | VERTEX SIGNATURE

The Signature Collection makes an innovative design statement that will help establish a strong identity for the table setting. The dramatic European appearances makes the Signature Collection a designer line that helps exhibit your culinary artistry. Sold in Case Quantity.



**Vertex Signature Deep Dish**

**V-ARG-R6D**

6"L x 4"W x 1.2"H - 7 oz

3 dz/cs

**V-ARG-R8D**

9"L x 6"W x 1.6"H - 20 oz

2 dz/cs



**Vertex Signature Rectangular Plate**

**V-ARG-111**

5.5"L x 4.5"W x 0.75"H

3 dz/cs



**Vertex Signature Triple Sauce Dish**

**V-ARG-D3**

7.25"L x 2.25"W x 1"H - 3 oz

3 dz/cs



**Vertex Signature Coupe Plate**

**V-TAC-7P**

7.5"L x 7.5"W x 0.5"H

3 dz/cs

**V-TAC-20P**

11.75"L x 11.75"W x 0.6"H

1 dz/cs

**V-TAC-25P**

13.5"L x 13.5"W x 0.75"H

1 dz/cs



**Vertex Signature Fusion Plate**

**V-ARG-T5**

5.5"L x 0.75"H

3 dz/cs

**V-ARG-T8**

9"L x 1"H

2 dz/cs

**V-ARG-T16**

10.5"L x 1.25"H

1 dz/cs

**V-ARG-T21**

12.25"L x 1.5"H

1 dz/cs



**Vertex Signature Fusion Plate**

**V-ARG-5F**

5.25"L x 5.25"W x 1.25"H

3 dz/cs

**V-ARG-7F**

7"L x 7"W x 0.8"H

3 dz/cs

**V-ARG-8F**

9"L x 9"W x 1.2"H

2 dz/cs

**V-ARG-16F**

10.5"L x 10.5"W x 1"H

1 dz/cs

**V-ARG-20F**

11.5"L x 11.5"W x 1.5"H



**Vertex Signature Fusion Plate**

**V-ARG-14F**

13.75"L x 11.5"W x 1.25"H

1 dz/cs



**Vertex Signature Plate**

**V-ARG-205V**

11.25"Dia x 1.06"H

1 dz/cs

**V-ARG-207V**

11.25"Dia x 1.13"H

1 dz/cs



**Vertex Signature Optic Plate**

**V-ARG-OT21**

12"L x 12"W x 0.75"H

1 dz/cs

Sold in Case Quantity



**Vertex Signature Embossed Square Plate**

**V-ARG-S6**

6"L x 6"W x 0.6"H

3 dz/cs

**V-ARG-S8**

9"L x 9"W x 1"H

2 dz/cs

**V-ARG-8F**

9"L x 9"W x 1.2"H

2 dz/cs

**V-ARG-S21**

12"L x 12"W x 0.75"H

1 dz/cs



**Vertex Signature Plate**

**V-ARG-S6P**

6"L x 6"W x 0.6"H

3 dz/cs

**V-ARG-S8P**

9"L x 9"W x 0.75"H

2 dz/cs

**V-ARG-S21P**

12"L x 12"W x 0.75"H

1 dz/cs



**Vertex Signature Embossed**

**Rectangular Plate**

**V-ARG-R7**

7.25"L x 5.25"W x 0.75"H

3 dz/cs

**V-ARG-R20**

11"L x 7"W x 1.1"H

1 dz/cs



**Vertex Signature Square Bowl**

**V-ARG-SB6**

6"L x 6"W x 2"H - 16 oz

3 dz/cs

**V-ARG-SB7**

7.5"L x 7.5"W x 2.5"H - 36 oz

2 dz/cs

**V-ARG-SB9**

9.5"L x 9.5"W x 3"H - 68 oz

1 dz/cs



**Vertex Signature Rectangular Plate**

**V-ARG-R7P**

7.25"L x 5.25"W x 1"H

3 dz/cs

**V-ARG-R20P**

11"L x 7.15"W x 1"H

1 dz/cs

**V-ARG-R28P**

14.5"L x 7.2"W x 1"H

1 dz/cs



**Vertex Signature Platter**

**V-ARG-DR8**

8.4"L x 5"W x 1"H

3 dz/cs



**Vertex Signature Rimmed Bowl**

**V-ARG-OB26**

10"L x 8"W x 2.5"H - 4 oz

2 dz/cs

**V-ARG-OB23**

12"L x 9.75"W x 2.25"H - 6 oz



**Vertex Signature Oval Fruit Bowl**

**V-ARG-117**

5"L x 3.5"W x 1"H - 4.5 oz

3 dz/cs



**Vertex Signature Incline Bowl**

**V-ARG-IC5**

5.5"L x 5.4"W x 2.6"H - 8 oz

3 dz/cs

**V-ARG-IC7**

7.5"L x 7.4"W x 3.5"H - 17 oz

3 dz/cs

**V-ARG-IC9**

9.25"L x 9"W x 4.15"H - 25 oz

1 dz/cs

**V-ARG-IC16**

10.75"L x 10.6"W x 5"H - 42 oz

1 dz/cs

# COLLECTIONS | VERTEX SIGNATURE

Sold in Case Quantity



## Vertex Signature Pasta Bowl

### V-ARG-75

5" Dia x 1.25"H - 2 oz  
3 dz/cs

### V-ARG-76

6" Dia x 1.3"H - 3 oz  
3 dz/cs

### V-ARG-77

7" Dia x 1.4"H - 4 oz  
3 dz/cs

### V-ARG-79

9" Dia x 1.75"H - 7 oz  
2 dz/cs

### V-ARG-26

10" Dia x 2"H - 9 oz  
1 dz/cs

### V-ARG-23

11" Dia x 2.25"H - 15 oz  
1 dz/cs



## Vertex Signature Mini Tureen

### V-ARG-122

2.15" Dia x 1.75"H - 3 oz  
4 dz/cs



## Vertex Signature Mini Pot

### V-ARG-PT

2.5"L x 2.5"W x 1.2"H - 1.5 oz  
4 dz/cs



## Vertex Signature Mini Pot

### V-ARG-PTR

2.6"L x 2.6"W x 1.7"H - 2 oz  
4 dz/cs



## Vertex Signature Octagon Dish

### V-ARG-OD2

2.6"L x 2.6"W x 0.8"H - 1.5 oz  
4 dz/cs



## Vertex Signature Mini Boat

### V-ARG-BT

3.5"L x 1.3"W x 0.6"H - 0.6 oz  
4 dz/cs



## Vertex Signature Butter Bowl

### V-ARG-3-B

3.5" Dia x 1.5"H - 3 oz  
4 dz/cs



## Vertex Signature Mini Saucepan

### V-ARG-SP2

2.5" Dia x 1"H - 1.5 oz  
4 dz/cs



## Vertex Signature Contour

### V-ARG-F3

3.4" Dia x 0.5"H - 0.7 oz  
4 dz/cs



## Vertex Signature Mini Baker

### V-ARG-SBK

2.75"L x 2.75"W x 0.8"H - 1 oz  
4 dz/cs



## Vertex Signature Small Baker

### V-ARG-RBK

3"L x 2.9"W x 0.75"H - 1.2 oz  
4 dz/cs



## Vertex Signature Round Bowl

### V-ARG-116

4.5" Dia x 1"H - 7.15 oz  
3 dz/cs



## Vertex Signature Dish

### V-ARG-S37

3"L x 3"W x 0.75"H - 0.2 oz  
12 dz/cs

# COLLECTIONS | VERTEX RADIANCE

The Radiance Collection features shimmering waves that creates an aesthetically exciting presentation. Sold in Case Quantity.



### Vertex Radiance Round Plate

**V-RA-6N**  
6.5"Dia x 0.75"H  
3 dz/cs

**V-RA-8N**  
9"Dia x 0.8"H  
2 dz/cs

**V-RA-20N**  
11"Dia x 1"H  
1 dz/cs

**V-RA-7N**  
7.25"Dia x 1"H  
3 dz/cs

**V-RA-16N**  
10.25"Dia x 1"H  
1 dz/cs

**V-RA-21N**  
12"Dia x 1"H  
1 dz/cs



### Vertex Radiance Rim Plate

**V-RA-21**  
12"Dia x 1"H  
1 dz/cs



### Vertex Radiance Rimmed Bowl

**V-RA-26**  
10.6"Dia x 2.25"H - 12 oz  
1 dz/cs



### Vertex Radiance Coupe Bowl

**V-RA-86**  
9.5"Dia x 2"H - 32 oz  
2 dz/cs



### Vertex Radiance Deep Bowl

**V-RA-79**  
9"Dia x 1.6"H - 7 oz  
2 dz/cs  
**V-RA-23**  
11.5"Dia x 2.5"H - 16 oz  
1 dz/cs



### Vertex Radiance Saucer

**V-RA-2**  
6"Dia x 0.8"H  
3 dz/cs



### Vertex Radiance Stackable Cup

**V-RA-1S**  
3"Dia x 2.75"H - 7 oz  
3 dz/cs



### Vertex Radiance Creamer

**V-RA-CM8**  
5"Dia x 2.25"H - 5 oz  
4 dz/cs



### Vertex Radiance Stackable Bouillon

**V-RA-4S**  
4.25"Dia x 2"H - 10 oz  
3 dz/cs



### Vertex Radiance Square Serving Tray

**V-RA-S21**  
12"L x 12"W x 0.8"H  
1 dz/cs

The Alpine Collection boasts a crisp, clean look distinguished by its extremely white translucent body and graceful wide rim. One year chip warranty for round plates, saucers and oval platters. Sold in Case Quantity.



**Vertex Alpine Stackable Bouillon**  
**V-AL-4S**  
 4"Dia x 1.75"H - 10 oz  
 3 dz/cs



**Vertex Alpine Saucer**  
**V-AL-36**  
 4.63"Dia x 0.75"H  
 3 dz/cs  
**V-AL-2**  
 6"Dia x 0.8"H  
 3 dz/cs



**Vertex Alpine Salad Bowl**  
**V-AL-75**  
 5.5"Dia x 1.63"H - 12 oz  
 3 dz/cs



**Vertex Alpine Fruit Bowl**  
**V-AL-11**  
 5.38"Dia x 1.5"H - 8 oz  
 3 dz/cs  
**V-AL-10**  
 6.38"Dia x 1.75"H - 14 oz  
 3 dz/cs



**Vertex Alpine Square Bowl**  
**V-AL-35**  
 2.63"Dia x 1.75"H - 4 oz  
 3 dz/cs



**Vertex Alpine Stackable Cup**  
**V-AL-1S**  
 3.13"Dia x 2.75"H - 8 oz  
 3 dz/cs



**Vertex Alpine Cup**  
**V-AL-1**  
 3.5"Dia x 3"H - 8.5 oz  
 3 dz/cs

Sold in Case Quantity



**Vertex Alpine Soup Plate**  
**V-AL-3**  
8.75" Dia x 1"H - 11 oz  
2 dz/cs



**Vertex Alpine Pasta Bowl**  
**V-AL-23**  
12" Dia x 2.12"H - 21 oz  
1 dz/cs



**Vertex Alpine Pasta Bowl**  
**V-AL-84**  
10.75" Dia x 1.75"H - 45 oz  
1 dz/cs



**Vertex Alpine Oval Platter**  
**V-AL-12**  
10.25"L x 6.75"W x 0.9"H  
2 dz/cs  
**V-AL-14**  
12.25"L x 9"W x 0.75"H  
1 dz/cs  
**V-AL-40**  
14"L x 10.5"W x 1"H  
1 dz/cs



**Vertex Alpine Oblong Platter**  
**V-AL-93**  
11.25"L x 8.25"W x 1"H  
1 dz/cs  
**V-AL-94**  
13"L x 9.5"W x 1.13"H  
1 dz/cs



**Vertex Alpine Round Plate**  
**V-AL-6**  
6.5" Dia x 0.75"H  
3 dz/cs  
**V-AL-7**  
7" Dia x 0.75"H  
3 dz/cs  
**V-AL-8**  
9.25" Dia x 0.75"H  
2 dz/cs



**Vertex Alpine Plate**  
**V-AL-98**  
8.2" Dia x 0.87"H  
3 dz/cs



**Vertex Alpine Round Plate**  
**V-AL-16**  
10.5" Dia x 1"H  
1 dz/cs  
**V-AL-20**  
11.25" Dia x 1.12"H  
1 dz/cs  
**V-AL-21**  
12" Dia x 1.12"H  
1 dz/cs



**Vertex Alpine Round Plate**  
**V-AL-25**  
13.75" Dia x 1.25"H  
1 dz/cs

# COLLECTIONS | VERTEX VENTANA

The Ventana Collection embodies everything that is new and unusual in both place setting and serving accessories. It's lustrous white color and smooth glossy finish accents any table setting perfectly. Sold in Case Quantity.



**Vertex Ventana Round Coupe Plate**

- V-AV-C6** 6" Dia x 1"H 3 dz/cs
- V-AV-C8** 9" Dia x 1"H 2 dz/cs
- V-AV-C16** 10.5" Dia x 1"H 1 dz/cs
- V-AV-C21** 12" Dia x 1.25"H 1 dz/cs
- V-AV-C25** 12" Dia x 1.25"H 1 dz/cs



**Vertex Ventana Service Plate**

- V-AV-22** 8" Dia x 1.25"H 2 dz/cs
- V-AV-27** 11.5" Dia x 1.8"H 1 dz/cs



**Vertex Ventana Quartet Plate**

- V-AV-Q8** 9" Dia x 0.6"H 2 dz/cs
- V-AV-Q20** 11.5" Dia x 0.75"H 1 dz/cs



**Vertex Ventana Trio Plate**

- V-AV-T8** 9" Dia x 0.75"H 2 dz/cs
- V-AV-T20** 11" Dia x 1.25"H 1 dz/cs



**Vertex Ventana Moon Plate**

- V-AV-MP** 10.25" Dia x 1.2"H 1 dz/cs
- V-AV-MP21** 12" Dia x 1.4"H 1 dz/cs



**Vertex Ventana Oval Coupe Platter**

- V-EB-14** 13.25"L x 10.25"W x 1"H 1 dz/cs
- V-EB-28** 15.25"L x 12.25"W x 1"H 1 dz/cs



**Vertex Ventana Viola Plate**

- V-AV-V21** 13.25"L x 10.25"W x 1"H 1 dz/cs



**Vertex Ventana Square Plate**

- V-AV-Q9S** 9"L x 9"W 2 dz/cs



**Vertex Ventana Square Insert Plate**

- V-AV-S4** 4.25"L x 4.25"W x 0.5"H 4 dz/cs
- V-AV-S5** 5.25"L x 5.25"W x 0.5"H 3 dz/cs



**Vertex Ventana Square Plate**

- V-AV-S16** 10.5"L x 10.5"W x 0.8"H 1 dz/cs



**Vertex Ventana Square Plate**

- V-AV-S88** 11.5"L x 11.5"W x 1.75"H 1 dz/cs

Sold in Case Quantity



**Vertex Ventana Viola Plate**

**V-AV-5**  
5.25"L x 5.25"W x 0.25"H  
3 dz/cs

**V-AV-7**  
7.5"L x 7.5"W x 0.6"H  
3 dz/cs

**V-AV-9**  
9.6"L x 9.6"W x 0.75"H  
2 dz/cs

**V-AV-20**  
11"L x 11"W x 1"H  
1 dz/cs



**Vertex Ventana Pan Asia Pedestal**

**V-AV-R7**  
7"L x 7"W  
3 dz/cs

**V-AV-R8**  
9"L x 9"W  
2 dz/cs

**V-AV-R16**  
10.5"L x 10.5"W  
1 dz/cs

**V-AV-R21**  
12"L x 12"W  
1 dz/cs



**Vertex Ventana Square Insert Plate**

**V-AV-S8**  
9"L x 9"W x 0.5"H  
2 dz/cs

**V-AV-S20**  
11.6"L x 11.6"W x 0.8"H  
1 dz/cs



**Vertex Ventana Coupe Rectangular Platter**

**V-AV-13**  
11.75"L x 8.5"W x 0.75"H  
1 dz/cs

**V-AV-14**  
14"L x 10"W x 1"H  
1 dz/cs



**Vertex Ventana Crescent Plate**

**V-AV-CR22**  
8.5"L x 4.5"W x 0.5"H  
3 dz/cs



**Vertex Ventana Forma Plate**

**V-AV-FP**  
5.4"L x 5.6"W x 1"H  
3 dz/cs



**Vertex Ventana Square Plate**

**V-AV-SQ5**  
5"L x 5"W x 1.5"H  
3 dz/cs



**Vertex Ventana Platter**

**V-AV-L13**  
11.3"L x 5"W x 1"H  
1 dz/cs

**V-AV-L28**  
15.8"L x 7"W x 1.75"H  
1 dz/cs



**Vertex Ventana Scroll Plate**

**V-AV-SD21**  
12.25"Dia x 1.25"H  
1 dz/cs



**Vertex Ventana Rectangular Serving Tray**

**V-AV-R20R**  
11.6"L x 6.25"W x 0.62"H  
1 dz/cs



**Vertex Ventana Square Plate**

**V-AV-SQ16**  
10.5"L x 10.5"W x 1.5"H  
1 dz/cs



**Vertex Ventana Tempo Bowl**

**V-AV-T76**

6" Dia x 2.25"H - 2.5 oz  
3 dz/cs

**V-AV-T77**

7" Dia x 2.25"H - 4.5 oz  
3 dz/cs

**V-AV-T78**

8" Dia x 2.25"H - 7 oz  
2 dz/cs

**V-AV-T79**

9" Dia x 3.5"H - 8.75 oz  
2 dz/cs

**V-AV-T26**

10" Dia x 3.75"H - 11.5 oz  
1 dz/cs



**Vertex Ventana Malibu Bowl**

**V-AV-M8**

8"L x 3.5"W x 1.5"H - 4 oz  
2 dz/cs

**V-AV-M16**

10"L x 5.2"W x 1.75"H - 8 oz  
1 dz/cs

**V-AV-M28**

15"L x 7.5"W x 2.5"H - 40 oz  
1 dz/cs



**Vertex Ventana Oval Bowl**

**V-AV-B6**

6"L x 3.75"W x 1.5"H - 6 oz  
3 dz/cs

**V-AV-B22**

8"L x 5"W x 2.2"H - 16 oz  
2 dz/cs

**V-AV-B16**

10"L x 6.25"W x 2.75"H - 32 oz  
1 dz/cs

**V-AV-B21**

12"L x 7.63"W x 3.5"H - 68 oz  
1 dz/cs



**Vertex Ventana Square Bowl**

**V-AV-SQB20**

11.4"L x 11.4"W x 2.12"H - 10 oz  
1 dz/cs



**Vertex Ventana Deep Bowl**

**V-AV-80**

7" Dia x 2.25"H - 24 oz  
2 dz/cs



**Vertex Ventana Triangular Bowl**

**V-AV-TB20**

11"L x 11"W x 2"H  
1 dz/cs



**Vertex Ventana Eclipse Bowl**

**V-AV-E11**

3.5" Dia x 1.25"H - 5 oz  
4 dz/cs

**V-AV-E5**

4.25" Dia x 1.5"H - 6 oz  
3 dz/cs

**V-AV-E6**

6" Dia x 2"H - 14 oz  
3 dz/cs

**V-AV-E7**

7.5" Dia x 2.25"H - 26 oz  
3 dz/cs



**Vertex Ventana Pears Plate**

**V-AV-PP4**

9.85"L x 5.85"W x 1.13"H  
2 dz/cs



**Vertex Ventana Square Bowl**

**V-AV-SB16**

11.5"L x 11.5"W x 1.75"H - 4.5 oz  
1 dz/cs



**Vertex Ventana Triad Dish**

**V-AV-TA**

5.25"L x 5.25"W x 1.25"H  
3 dz/cs



**Vertex Ventana Star Dish**

**V-AV-SD**

5.75"L x 1.8"H  
3 dz/cs



**Vertex Ventana Tripod Dish**

**V-AV-TR**

6"L x 1.3"H  
3 dz/cs

Sold in Case Quantity



**Vertex Ventana Salt Shaker**  
V-AV-SS  
3.75"L x 0.75"W x 4.75"H  
3 dz/cs



**Vertex Ventana Pepper Shaker**  
V-AV-PS  
3.75"L x 0.75"W x 4.75"H  
3 dz/cs



**Vertex Ventana Salt and Pepper Shaker Base**  
V-AV-SPB  
5.5"L x 2.35"W x 0.75"H  
3 dz/cs



**Vertex Ventana Cup**  
V-AV-1  
3.4"Dia x 3"H - 8 oz  
3 dz/cs



**Vertex Ventana Mug**  
V-AV-17  
3.5"Dia x 4.25"H - 12 oz  
3 dz/cs



**Vertex Ventana Stackable Bouillon**  
V-AV-4S  
3.5"Dia x 2.5"H - 8 oz  
3 dz/cs



**Vertex Ventana Sauce Boat**  
V-AV-CM  
4.25"L x 2.75"W x 2"H - 3.5 oz  
3 dz/cs



**Vertex Ventana Saucer**  
V-AV-2  
6"L x 6"W x 0.75"H  
3 dz/cs



**Vertex Ventana Bisque Bowl Cover**  
V-AV-3L  
5.5"Dia x 2.75"H  
3 dz/cs



**Vertex Ventana Bisque Bowl**  
V-AV-3  
7.85"Dia x 2.5"H - 5 oz  
3 dz/cs



**Vertex Ventana Lotus Cup**  
V-AV-LC  
2.5"Dia x 1.75"H - 3 oz  
4 dz/cs



**Vertex Ventana Lotus Tray**  
V-AV-LT3  
9"L x 2.25"W x 0.75"H  
4 dz/cs



**Vertex Ventana Sauce Dish**  
V-AV-D1  
2.5"L x 3.25"W x 1.125"H - 1.5 oz  
12 dz/cs



**Vertex Ventana Double Sauce Dish**  
V-AV-D2  
5.25"L x 3.25"W x 1.13"H - 3 oz  
6 dz/cs



**Vertex Ventana Triple Sauce Dish**  
V-AV-D3  
7.75"L x 3.25"W x 1"H - 3.5 oz  
3 dz/cs

# COLLECTIONS | FUSION WHITE

The most popular line of tableware. The brilliant Fusion White line finish truly sparkles on the table with its wide variety of shapes and sizes to keep your table looking fresh and vibrant.



**Fusion White Sand Dune Plate**  
**PLL-A4386**  
 10.25"L x 10.25"W x 1"H



**Fusion White Round Edged Rectangular Plate**  
**PLL-A004-38/01**  
 7.5"L x 5"W x 0.75"H  
**PLL-A004-38/02**  
 9"L x 6"W x 0.75"H



**Fusion White Rectangular Plate with Sauce Well**  
**PLY-A0405**  
 7.9"L x 4.75"W x 1"H



**Fusion White Long Rectangular Plate**  
**PLY-A0399**  
 10.25"L x 4"W x 1"H



**Fusion White Rectangular Plate**  
**PLY-A0404**  
 8.25"L x 5.5"W x 1"H  
**PLL-A0879**  
 11.75"L x 8.25"W x 1.25"H  
**PLL-A1000**  
 12.75"L x 9"W x 1.5"H



**Fusion White Rectangular Plate**  
**PLY-A2591**  
 11"L x 5"W x 1.5"H  
**PLL-A2592**  
 13.25"L x 5.75"W x 1.5"H



**Fusion White Rhombus Plate with Rim**  
**PLY-A005/02**  
 12.25"L x 5.25"W x 0.5"H



**Fusion White Long Oval Plate**  
**PLY-A2026**  
 13.75"L x 4.25"W x 1.1"H



**Fusion White Rectangular Plate with Rim**  
**PLL-A1545**  
 14.25"L x 7"W x 0.7"H



**Fusion White Long Rectangular Plate**  
**PLY-A4452**  
 16"L x 4.25"W x 1.25"H



**Fusion White Oval Plate**  
**PLL-A2986**  
 16"L x 5.5"W x 1"H  
**PLL-A2987**  
 20"L x 6.75"W x 1.2"H



**Fusion White 4 Division Plate**  
**PLL-A4140**  
 11.5"L x 11.5"W x 1"H



**Fusion White Square-in-Square Plate**  
**PLL-A5914**  
 10.5"L x 10.5"W x 1.6"H



**Fusion White Square Deep Large Plate with Rim**  
**PLL-A1008**  
 10"L x 10"W



**Fusion White Square Plate**  
**PLY-A1404**  
 6.5"L x 6.5"W x 1.2"H



**Fusion White Square Plate**  
**PLL-A1277**  
 8"L x 8"W x 1"H  
**PLL-A1278**  
 10.75"L x 10.75"W x 1.25"H



**Fusion White Square Deep Bowl**  
**BWL-A1511**  
 8.5"L x 8.5"W x 2.25"H - 36 oz



**Fusion White Rounded Square Plate**  
**PLY-A001-38/02**  
 5.25"L x 5.25"W x 0.4"H  
**PLY-A001-38/03**  
 6.75"L x 6.75"W x 0.6"H  
**PLY-A001-38/04**  
 7.75"L x 7.75"W x 0.6"H



**Fusion White Round Plate**  
**PLS-A0016**  
 7"Dia x 0.7"H  
**PLL-A0017**  
 8"Dia x 1"H  
**PLL-A0019**  
 10.25"Dia x 1"H  
**PLL-A0020**  
 12"Dia x 1"H



**Fusion White Yakimono Plate**  
**PLY-A0400**  
 8.5"L x 5.75"W x 1.25"H



**Fusion White Square Deep Bowl**  
**BWS-A1540**  
 4.75"L x 4.75"W x 2.75"H - 7 oz



**Fusion White Square Plate with Round Edge**  
**PLS-A003-38/01**  
 4"L x 4"W x 1"H



**Fusion White Rhombus Bowl**  
**BWS-B001/01**  
 4"L x 4"W x 1.5"H - 4.5 oz



**Fusion White Slanted Bowl**  
**BWL-A4308**  
 6.25"L x 5.5"W x 2.75"H - 9 oz  
**BWL-A4309**  
 8.1"L x 7"W x 3.8"H - 16 oz

COLLECTIONS | FUSION WHITE



**Fusion White Sauce Dish**  
SDS-A0117  
3.5"Dia x 1.25"H - 3 oz  
**BWS-A2315**  
4.75"Dia x 1.75"H - 5 oz



**Fusion White Rice Bowl**  
RCB-A1181  
4.25"Dia x 2.25"H - 4 oz



**Fusion White Rice Bowl**  
RCB-A0090  
4.5"Dia x 2.25"H - 7 oz



**Fusion White Bowl**  
RCB-A3826  
5"Dia x 2.4"H - 8 oz



**Fusion White Wide Rim Bowl**  
BWL-A2805  
9.25"Dia x 1.5"H - 6.8 oz  
**BWL-A2806**  
11.25"Dia x 2.25"H - 8 oz



**Fusion White Donburi Bowl**  
DBR-A0099  
8"Dia x 3.75"H - 53 oz



**Fusion White Tea Cup**  
TEC-A0523  
3"Dia x 3.25"H - 7 oz



**Fusion White Teapot**  
TEP-A6854  
6"Dia x 4.5"H - 40 oz



**Fusion White Teapot**  
TEP-A0216  
3.5"Dia x 4"H - 24 oz



**Fusion White Ceramic Teapot**  
TEP-A10989  
3.5"Dia x 3.75"H - 18 oz



**Fusion White Bean Chopstick Rest**  
CHR-YC41  
1.38"L x 1.13"W x 0.5"H  
**CHR-111**  
1.75"L x 1.5"W x 0.75"H



**Fusion White Chopstick Rest**  
CHR-A0243  
2.5"L x 0.5"W x 0.5"H



**Fusion White Ceramic Soup Spoon**  
SPN-101C  
5.25"L



**Fusion White Mini Spoon**  
SPN-A0232  
3.5"L



**Fusion White High-Heeled Spoon**  
SPN-A7582  
4.5"L



**Fusion White Sake Bottle**  
**SAB-SE706**  
 2"Dia x 5.8"H - 5 oz  
**SAB-SE706/L**  
 1.5"Dia x 6.75"H - 8 oz

**Fusion White Sake Cup**  
**SAC-SE712 (Top)**  
 2"Dia x 1.8"H - 1.8 oz  
**SAC-A3912 (Bottom)**  
 1.75"Dia x 2"H - 1.8 oz

**Fusion White Sauce Pot**  
**SPT-A7097**  
 3.75"L x 4.75"H - 8 oz

**Fusion White Sauce Pot**  
**SPT-A10674**  
 3.5"H - 4 oz

**Fusion White Sauce Pot**  
**SPT-A2468**  
 2.75"Dia x 2.5"H - 4 oz



**Fusion White 5 Divide Sauce Plate**  
**SDS-A5219**  
 14.5"L x 3.25"W x 0.63"H - 0.75 oz per section



**Fusion White Triple Sauce Dish**  
**SDS-A0227**  
 8"L x 3.25"W x 1"H - 2 oz



**Fusion White Rectangular 2 Divided Sauce Dish**  
**SDS-A2653**  
 4"L x 2.75"W x 1"H - 1.5 oz



**Fusion White Triple Sauce Dish**  
**SDS-A0226**  
 5.8"L x 2.5"W x 0.75"H - 2 oz



**Fusion White Deep Sauce Dish**  
**SDS-A16850**  
 3.75"L x 2.5"W x 1"H - 3 oz



**Fusion White Sauce Dish**  
**SDS-A14312**  
 3"Dia x 1.5"H - 3 oz



**Fusion White Sauce Dish**  
**SDS-160-346**  
 3.5"Dia x 0.63"H - 1.5 oz



**Fusion White Rectangular Sauce Dish**  
**SDS-A004/01**  
 2.9"L x 2.9"W x 1.2"H - 2 oz



**Fusion White Rhombus Sauce Dish**  
**SDS-A003/01**  
 3"L x 3"W x 0.75"H - 0.8 oz



**Fusion White Rectangular Sauce Dish**  
**SDS-D005-01**  
 4"L x 2.5"W x 1.2"H - 1 oz



**Fusion White Rectangular Sauce Dish**  
**SDS-A6661**  
 3.75"L x 2.75"W x 0.75"H - 1.5 oz

# COLLECTIONS | TESSA BLACK

The Tessa Black Collection features an understated gun metal sheen, which pairs with the organic edges found in each piece.



**Tessa Black Oblong Plate**  
PLY-200120  
13.75"L x 4.25"W x 1"H



**Tessa Black Abstract Oblong Plate**  
PLY-237/TK  
14"L x 4"W x 1"H



**Tessa Black Abstract Plate**  
PLL-331  
10.2"L x 6.7"W x 1.3"H



**Tessa Black Abstract Plate**  
PLL-333  
8"L x 6.5"W x 1.5"H



**Tessa Black Abstract Shape Plate**  
PLL-230  
9.5"L x 7"W x 2"H



**Tessa Black Rectangular Plate**  
PLL-G5936/TK  
11.5"L x 8.75"W x 1.2"H



**Tessa Black Rectangular Plate**  
PLY-169  
6.75"L x 4.25"W x 0.8"H  
PLY-170  
8.5"L x 5.25"W x 1"H  
PLY-171  
10"L x 5.75"W x 1.2"H



**Tessa Black Rectangular Plate**  
PLY-G5948/TK  
8.5"L x 5"W x 0.75"H  
PLY-G5928/TK  
11"L x 4.75"W x 0.75"H



**Tessa Black Rectangular Plate**  
PLY-200121  
9.5"L x 5.5"W x 1"H



**Tessa Black Square Plate**  
PLS-211  
5"L x 5"W x 0.6"H



**Tessa Black Square Plate**  
PLY-G5939/TK  
7"L x 7"W x 1.5"H



**Tessa Black Square Shallow Plate**  
PLL-246  
8"L x 8"W x 1.75"H



**Tessa Black Square Plate**  
PLL-G5937/TK  
8.5"L x 8.5"W x 1.2"H



Courtesy of Executive Chef Anthony Ricco and SPICE MARKET, NYC



**Tessa Black Round Plate**  
**PLL-334**  
 9" Dia x 1.25"H  
**PLL-G5918/TK**  
 11" Dia x 1.25"H



**Tessa Black Round Shallow Plate**  
**PLL-305**  
 9" Dia x 1.25"H



**Tessa Black Wide Bowl**  
**BWL-191**  
 8" Dia x 2.8"H - 34 oz



**Tessa Black Round Plate**  
**PLS-227**  
 6.25" Dia x 1"H



**Tessa Black Round Shallow Plate**  
**PLS-G5934/TK**  
 6.5" Dia x 1"H



**Tessa Black Round Coupe Plate**  
**PLL-245**  
 8.25" Dia x 2"H

COLLECTIONS | TESSA BLACK



**Tessa Black Large Abstract Bowl**  
**BWL-187/TK**  
 10.5"L x 9"W x 3"H - 52 oz



**Tessa Black Shallow Abstract Bowl**  
**BWL-186/TK**  
 9"L x 6.5"W x 2.5"H - 16 oz



**Tessa Black Abstract Bowl**  
**BWS-308**  
 6"L x 4.7"W x 2.5"H - 10 oz



**Tessa Black Inner Ring Deep Oval Bowl**  
**BWL-287**  
 7.5"L x 6"W x 3.25"H - 24 oz



**Tessa Black Inner Ring Oval Bowl**  
**BWL-285**  
 6.7"L x 6.3"W x 2.5"H - 16 oz



**Tessa Black Small Oval Bowl**  
**BWS-YKC-98**  
 5.75"L x 4.75"W x 2"H - 10 oz



**Tessa Black Square Bowl**  
**BWL-218**  
 6.5"L x 6.5"W x 2.25"H - 24 oz



**Tessa Black Square Bowl**  
**BWS-TN56/TK**  
 5.75"L x 5.75"W x 1.75"H - 10 oz



**Tessa Black Abstract Bowl**  
**BWS-211**  
 4"L x 3.2"W x 1.5"H - 2.8 oz



**Tessa Black Bowl**  
**BWS-G5923/TK**  
 4.25"Dia x 1.75"H - 8 oz



**Tessa Black Bowl**  
**DBR-G5927/TK**  
 5"Dia x 3"H - 18 oz



**Tessa Black Rice Bowl**  
**RCB-G5935/TK**  
 4.25"Dia x 2.5"H - 10 oz



**Tessa Black Chopstick Rest**  
CHR-YC46  
2"L x 0.75"W x 0.68"H



**Tessa Black Shallow Ceramic Spoon**  
SPN-YP12  
5.5"L



**Tessa Black Ceramic Spoon**  
SPN-110  
5.5"L



**Tessa Black Double Sauce Dish**  
SDS-G5919/TK  
5"L x 3.5"W x 1.5"H - 2 oz per section



**Tessa Black Double Sauce Dish**  
SDS-YE25/TK  
5.25"L x 3.25"W x 1.25"H - 1 oz per section



**Tessa Black Triple Sauce Dish**  
SDS-YE27/TK  
7.5"L x 3.25"W x 1"H - 1.5 oz per section



**Tessa Black Square Sauce Dish**  
SDS-200122  
3"L x 3"W x 1.25"H - 2 oz



**Tessa Black Square Sauce Dish**  
SDS-G5938/TK  
3.4"L x 3.4"W x 0.75"H - 1.5 oz



**Tessa Black Rectangular Sauce Dish**  
SDS-G5976/TK  
3.25"L x 2.4"W x 1.25"H - 2 oz



**Tessa Black Sauce Dish**  
SDS-G5924/TK  
3.4"Dia x 1.25"H - 2.5 oz



**Tessa Black with Swirl Sauce Dish**  
SDS-BN223/SB  
3"Dia x 0.75"H - 1.5 oz



**Tessa Black Sauce Bowl**  
SDS-150-017  
3.25"Dia x 1.5"H - 3 oz



**Tessa Black Round Sauce Dish**  
SDS-200109  
3.75"Dia x 0.63"H - 1.5 oz



**Tessa Black Round Sauce Dish**  
SDS-120  
3.5"Dia x 0.75"H - 2 oz



**Tessa Black Sauce Pot**  
SPT-TK001  
3.5"Dia x 3.25"H - 8 oz  
**Tessa Black Sauce Pot Lid**  
SPT-TK001/LID (Replacement)  
2"Dia x 1.25"H

COLLECTIONS | TESSA BLACK



**Tessa Black Tea Cup**  
TEC-159  
3"Dia x 4"H - 12 oz



**Tessa Black Tea Cup**  
TEC-G5943/TK  
3"Dia x 3.25"H - 5 oz



**Tessa Black Tea Cup**  
TEC-153  
3.5"Dia x 2"H - 3 oz



**Tessa Black Large Teapot**  
TEP-216  
7"Dia x 6"H - 60 oz



**Tessa Black Flat Top Spiral Teapot**  
TEP-217  
4.5"Dia x 4.75"H - 25 oz



**Tessa Black Ceramic Square Teapot**  
TEP-213  
4"Dia x 3.25"H - 22 oz



**Tessa Black Spiral Tall Sake Cup**  
SAC-228  
2.25"Dia x 2.75"H - 4 oz



**Tessa Black Sake Cup**  
SAC-119  
1.6"Dia x 1.75"H - 1.5 oz



**Tessa Black Slim Sake Cup**  
SAC-MT714/TK  
2.25"Dia x 2.5"H - 3 oz



**Tessa Black Spiral Sake Cup**  
SAC-229  
2.5"Dia x 1.5"H - 3 oz



**Tessa Black Sake Bottle**  
SAB-119/S  
2"Dia x 5.25"H - 4 oz  
SAB-119/L  
2.2"Dia x 6.75"H - 8 oz

# COLLECTIONS | YUZU TENMOKU

The organic texture and colored accents give the Yuzu Tenmoku line its name. The character-lending dimpled texture of this tableware line creates a sophisticated yet a little playful atmosphere. The black base color and classic design of these bowls and sauce pots make them appealing in nearly any home or restaurant for everyday or special occasion meals.



**Yuzu Tenmoku Black Round Plate**  
 PLS-119 6.5"Dia x 1.1"H  
 PLL-208 7.5"Dia x 1"H  
 PLL-P1210/YT 10"Dia x 1.3"H



**Yuzu Tenmoku Black Rectangular Plate**  
 PLY-210  
 8.5"L x 5.75"W x 1.4"H



**Yuzu Tenmoku Black Square Plate**  
 PLS-206  
 5.25"L x 5.25"W x 0.8"H



**Yuzu Tenmoku Black Large Plate**  
 PLL-10-2005  
 11"Dia x 1.5"H



**Yuzu Tenmoku Black Shallow Bowl**  
 BWL-185-210  
 8.75"Dia x 2.5"H - 16 oz



**Yuzu Tenmoku Black Bowl**  
 BWL-129  
 9.5"Dia x 3"H - 48 oz



**Yuzu Tenmoku Black Sauce Dish**  
 BWT-106  
 4.75"Dia x 1.5"H - 3 oz



**Yuzu Tenmoku Black Bowl**  
 BWS-TA31  
 4"Dia x 1.5"H - 6 oz



**Yuzu Tenmoku Black Deep Bowl**  
 DBR-117  
 6.5"Dia x 3.5"H - 24 oz



**Yuzu Tenmoku Black Bowl**  
 DBR-104  
 7.5"Dia x 3.25"H - 40 oz



**Yuzu Tenmoku Black Teapot**  
 TEP-KP5/YT  
 5"Dia x 5.25"H - 26 oz



**Yuzu Tenmoku Black Sauce Pot**  
 SPT-104  
 3.25"Dia x 3.4"H - 8 oz  
**Yuzu Tenmoku Sauce Pot Lid**  
 SPT-104/LID ( Replacement )  
 2"Dia x 1.25"H



**Yuzu Tenmoku Black Sauce Dish**  
 SDS-160-348  
 3.5"Dia x 0.6"H - 1 oz



**Yuzu Tenmoku Black Ceramic Spoon**  
 SPN-470-312  
 5.6"L

# PLATES



**NEW**

**Mikage Black Speckled Oval Bowl**  
BWL-236  
8.75"L x 4"W x 1.5"H - 9 oz



**NEW**

**Metallic White Rectangular Bowl**  
BWL-239  
10"L x 6"W x 3"H - 7 oz



**NEW**

**Milano Red Oval Bowl**  
BWL-238  
11"L x 7"W x 2"H



**NEW**

**Erba Black Striped Oblong Plate**  
PLL-ER3331WH  
13"L x 4"W x 1"H



**NEW**

**Erba White Striped Oblong Plate**  
PLL-ER3331BK  
13"L x 4"W x 1"H



**NEW**

**Kinsai Gold Oval Plate**  
PLL-MJ118-388  
13"L x 2.75"W x 1"H



**NEW**

**Kinsai Gold Square Plate**  
PLL-MJ118-367  
8.25"L x 8.25"W x 1.75"H  
PLL-MJ118-366  
10"L x 10"W x 2.5"H



**NEW**

**Kinsai Gold Rectangular Plate**  
PLL-MJ118-369  
8"L x 5.25"W x 1.5"H



**NEW**

**Kinsai Gold Rectangular Plate**  
PLL-MJ118-368  
11.25"L x 4.25"W x 1.25"H



**NEW**

**Hiwa Atlantis Green Oval Plate**  
PLL-266  
10.25"L x 3.75"W x 1.5"H



**NEW**

**Hake Black Brushstroke Oblong Plate**  
PLL-265  
11.5"L x 4.75"W x 1"H



**NEW**

**Suname Black Oblong Plate**  
PLL-264  
10.75"L x 4.5"W x 1.25"H



**NEW**

**Yukimoya Slate Black Oval Plate**  
PLL-267  
10.75"L x 3.75"W x 1"H



**NEW**

**Mikage Black Speckled Oblong Plate**  
PLL-263  
11"L x 4.5"W x 2"H



**NEW**

**Turquoise Rectangular Plate**  
PLL-940  
8.25"L x 5.25"W x 1.25"H



**Gray Nanban Rectangular Plate**  
PLY-SN212  
12.5"L x 4"W x 1.5"H



**Black Bizen Rectangular Plate**  
PLL-255  
12.5"L x 5.75"W x 1.25"H



**Speckled Beige and Green Oblong Plate with Sauce Well**  
PLL-258  
13.2"L x 4.2"W x 1"H



**Amber Rectangular Pedestal Plate**  
PLL-249  
12.5"L x 4"W x 1.25"H



**Black Checkerboard Pedestal Plate**  
PLL-250  
12.5"L x 4"W x 1.25"H



**Narrow Metallic Matte Oblong Plate**  
PLY-199  
13"L x 4"W x 0.6"H



**Gray Nanban Rectangular Plate**  
PLY-190  
13"L x 8.25"W x 1"H



**Amber Oblong Plate**  
PLL-254  
13.25"L x 4.5"W x 1"H



**Black and Green Dots Oblong Plate**  
PLY-218  
13.3"L x 6.1"W x 1"H



**Gray Nanban Rectangular Plate**  
PLL-155  
13.5"L x 10.5"W x 2.5"H



**Oribe Rectangular Plate**  
PLL-200107  
13.75"L x 7.5"W x 1"H



**Light Green Rectangular Plate**  
PLL-134  
14.75"L x 10.5"W x 1.5"H

# PLATES



**Black Rectangular Slate**

PLL-339

8.5"L x 4.5"W x 0.5"H

PLL-338

9.5"L x 6"W x 0.5"H

PLL-337

10.5"L x 7"W x 0.5"H



**Wooden Base for Black Rectangular Slate**

PLL-339/B

9"L x 5.5"W x 1"H

PLL-338/B

10.5"L x 7"W x 1"H

PLL-337/B

11.5"L x 8"W x 1"H



**Black White Brushstroke Rectangular Plate**

PLL-251

12.25"L x 9"W x 1.3"H



**Textured Graphite Oblong Plate**

PLL-915

13"L x 4.25"W x 1"H



**Slash Design Rectangular Plate**

PLY-311

8.5"L x 6"W x 0.75"H



**Long Matte Gray Rectangular Plate**

PLY-310

11.7"L x 3.5"W x 0.75"H



**Black Rectangular Slate**

PLL-930

10"L x 5"W



**Stone Black Flat Rectangular Plate**

PLL-922288

10"L x 6.25"W x 0.5"H

PLL-922286

12.25"L x 7.5"W x 0.6"H



**White Porcelain Flat Rectangular Plate**

PLL-920088

10"L x 6.25"W x 0.75"H

PLL-920086

12.25"L x 7.5"W x 0.75"H



MORIMOTO in New York City, plating by Executive Chef Erik Battes using Black Rectangular Slate with Wooden Base. "We use farm raised New Zealand king salmon, which cooks really nicely when you slow cook it. This black slate plate brings out the vibrant colors of the greens and orange pink of the salmon. You perceive the colors to pop out more when it's on a black backdrop. The wooden base also adds another element of texture and elegance. I like the organic and natural feel of this tableware."



**Iga Brown Rectangular Plate**  
PLY-128  
11"L x 5"W x 1"H



**Deep Green Speckled Rectangular Plate**  
PLL-X941/GN  
10.25"L x 5"W x 1"H



**Ginsai Rectangular Plate**  
PLL-100986  
11.75"L x 6.75"W x 1.25"H



**Solar Eclipse Rectangular Plate**  
PLL-161-416  
11.25"L x 5"W x 1.5"H



**Metallic Rectangular Plate**  
PLY-198  
11.25"L x 5"W x 0.6"H



**Glossy Green Rectangular Plate**  
PLY-213  
11.3"L x 5"W x 1.5"H



**Light Blue Rectangular Plate**  
PLL-123  
15.5"L x 11.5"W



**White Textured Rectangular Plate**  
PLL-260  
12.3"L x 5.4"W x 1"H



**Pinstripe Rectangular Plate**  
PLY-212  
11.5"L x 5"W x 0.8"H



KHE-YO in New York City, plating by Executive Chef Soulayphet Schwader using the Pinstriped Rectangular Plate. "When it comes to plating dishes and thinking about how I want my food to be presented. A nice dish and a nice bowl really adds to the experience of a great meal. People don't just eat with their palate, but also visually with their eyes and other senses as well. If we here at Khe-Yo can add to that experience by incorporating a beautiful dish and bringing the food to its full potential, then that is what we strive for with each plate that leaves out kitchen."

# PLATES



**Gray Aobuki Rectangular Plate**  
PLY-IM1024  
11"L x 4.5"W x 0.8"H



**Ivory White Boulder Oval Plate**  
PLL-256  
13.25"L x 4.5"W x 1.3"H



**Mikage Rectangular Plate**  
PLL-328  
12.5"L x 5.25"W x 1"H



**Gray Aobuki Oval Plate**  
PLY-180  
13.75"L x 5.5"W x 1"H



**Gray Textured Abstract Oval Plate**  
PLL-261  
13.25"L x 5.75"W x 1.5"H



**Tessa Black Long Oval Plate**  
PLY-200120  
13.75"L x 4.25"W x 1"H



**Coral Blue Oblong Plate**  
PLY-237  
14"L x 4"W x 1"H



**Tessa Black Abstract Oblong Plate**  
PLY-237/TK  
14"L x 4"W x 1"H



**Black Nanban Oval Plate**  
PLY-236  
13.25"L x 4.25"W x 1.1"H



The SEA GRILL in New York City, plating by Executive Chef Yuhi Fujinaga using the Black Nanban Oval Plate. About plating the New Bedford Diver Sea Scallops a la plancha, "I like how the black plate shines out all of the products on the plate, especially with spring ingredients. For this dish, the hearts of palm are white so if I were to present it on a white plate, I would need more sauce on the plate. The black plate brings out more color and a better contrast. We only have limited colored plates, so when this one walks by it catches people's eyes. Without even seeing the food, people wonder what is that dish."



**Tessa Black Rectangular Plate**  
**PLY-G5948/TK**  
 8.5"L x 5"W x 0.75"H  
**PLY-G5928/TK**  
 11"L x 4.75"W x 0.75"H



**Gray Nanban Rectangular Plate**  
**PLY-189**  
 10.25"L x 3.25"W x 0.75"H



**Metallic Rectangular Plate**  
**PLY-197**  
 11"L x 4.75"W x 1"H



**Tessa Black Rectangular Plate**  
**PLY-169**  
 6.75"L x 4.25"W x 0.8"H  
**PLY-170**  
 8.5"L x 5.25"W x 1"H  
**PLY-171**  
 10"L x 5.75"W x 1.2"H



**Yuzu Tenmoku Black Rectangular Plate**  
**PLY-210**  
 8.5"L x 5.75"W x 1.4"H



**Tessa Black Rectangular Plate**  
**PLL-200121**  
 9.5"L x 5.5"W x 1"H



**Tessa Black Abstract Rectangular Plate**  
**PLL-333**  
 8"L x 6.5"W x 1.5"H



**Mikage Abstract Plate**  
**PLL-257**  
 9"L x 7"W x 2"H



**Tessa Black Rectangular Plate**  
**PLL-G5936/TK**  
 11.5"L x 8.75"W x 1.2"H



**Green Brushstroke White Abstract Plate**  
**PLL-321**  
 13.75"L x 10.75"W x 2"H



**Iرابو Henkei Brown Rectangular Plate**  
**PLL-185**  
 14.5"L x 12"W x 1.75"H



**Dark Gray Speckled Oval Footed Plate**  
**PLL-914**  
 9"L x 5.25"W x 1.25"H

# PLATES



**Gray Aobuki Oval Plate**  
PLY-IM1027  
9.5"L x 6.75"W x 1.5"H



**Tessa Black Abstract Plate**  
PLL-331  
10"L x 6.7"W x 1"H



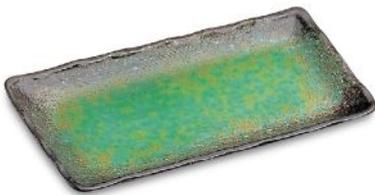
**Ariake Green Rectangular Plate**  
PLY-F775/G  
7.5"L x 3.75"W x 1"H



**White and Gray Rectangular Plate**  
PLY-215  
8"L x 5"W x 0.5"H



**White Textured Plate**  
PLS-224  
6.5"L x 5"W x 0.8"H



**Ariake Green Rectangular Plate**  
PLY-F28/G  
8.25"L x 5.25"W x 1.1"H



**Toruko Nanban Blue Rectangular Plate**  
PLY-161-792  
8.5"L x 5.5"W x 1.25"H



**Metallic Glacier Rectangular Plate**  
PLL-F28/K  
8.5"L x 5.75"W x 1.25"H



**Mikage Rectangular Plate**  
PLL-329  
8.5"L x 5"W x 1.75"H



**Black with Green Moss Rectangular Plate**  
PLL-OR28/G  
8.25"L x 5.25"W x 1"H



**Light Green Rectangular Plate**  
PLL-IM2711/G  
11"L x 7"W x 1"H



**Ash Gray Layered Oblong Plate**  
PLL-222  
15"L x 6.25"W x 1.75"H



**Brown Glazed Oblong Plate**  
PLL-327  
14.25"L x 4.75"W x 0.75"H



**Iرابو Brown Oblong Plate**  
PLL-SG220/Y  
20"L x 6"W x 1"H



**Brown Oblong Plate**  
PLL-326  
18.5"L x 4.75"W x 1"H



**Black Moss Patterned Oblong Plate**  
PLL-FU-47/B  
20.25"L x 6.25"W x 1.2"H



**Kobiki White Oblong Plate**  
PLL-FU-47/W  
20.25"L x 6.25"W x 1.2"H



**Oribe Green Footed Rectangular Plate**  
PLL-322  
18"L x 10.8"W x 2.6"H



**Amber Ash Oblong Plate**  
PLL-335  
28.75"L x 4.25"W x 1.25"H



# PLATES



**NEW**  
**Kinsai Gold Oval Plate**  
 PLL-MJ118-386  
 13.25"L x 5.25"W x 1.75"H  
**PLL-MJ118-387**  
 9.25"L x 5"W x 1"H  
**PLS-MJ118-483**  
 6.5"L x 4.5"W x 0.75"H

**Kinsai Gold Sauce Dish**  
 SDS-MJ118-391  
 4.25"L x 2.25"W x 1"H  
 2.5 oz



**NEW**  
**Uzumaki Brown Round Plate**  
 PLS-MJ118-285  
 6.5"Dia x 1.25"H



**NEW**  
**Uzumaki Brown Round Plate**  
 PLL-MJ118-286  
 9.5"Dia x 1.5"H



**NEW**  
**Uzumaki Brown Wide Bowl**  
 BWL-MJ118-139  
 9.5"Dia x 2.25"H



**NEW**  
**Ceramic Baking Dish**  
 KON-459T-707272  
 10"Dia x 1.75"H



**NEW**  
**Pirka Amber Round Plate**  
 PLL-PI3001AB  
 11.75"Dia x 1"H  
 PLL-PI2501AB  
 10"Dia x 1"H  
 PLL-PI1701AB  
 6.75"Dia x 0.75"H

# PLATES



**NEW**

**Two Tone Bizen Plate**  
PLS-228  
5" Dia x 1.25"H



**NEW**

**Black with White Rimmed Plate**  
PLS-136  
6.25"L x 1"H



**NEW**

**Red Abstract Bowl**  
PLL-270  
9"L x 7.75"W x 2.25"H



**NEW**

**Rustic Gold Round Plate**  
PLL-325  
10.5" Dia x 1.25"H



**NEW**

**Kinkessho Bronze Wide Rimmed Round Plate**  
PLL-MJ118-405  
9.5" Dia x 1.25"H  
PLL-MJ118-404  
10.75" Dia x 1.5"H



**NEW**

**Rustic Gold Round Plate**  
PLL-341  
7.25" Dia x 1.25"H



**NEW**

**Shirohake White Abstract Bowl**  
PLL-268  
9.75"L x 6.75"W x 1.25"H



**NEW**

**Blissio Cobalt Plate**  
PLL-343  
8.75" Dia x 1.5"H



**NEW**

**Blissio Green Plate**  
PLL-342  
8.75" Dia x 1.5"H



**NEW**

**Konjyo Blue Abstract Plate**  
PLL-269  
6.75"L x 6.25"W x 1.75"H



**NEW**

**Kinkessho Bronze Square Plate**  
PLL-MJ118-411  
7.5"L x 7.5"W x 0.75"H  
PLL-MJ118-410  
10.25"L x 10.25"W x 1"H



**Tessa Black Abstract Plate**  
PLL-230  
9.5"L x 7"W x 2"H



**Gray Aobuki Plate**  
 PLY-IM1025  
 6.75"L x 4.5"W x 1"H



**Coral Blue Abstract Plate**  
 PLY-238  
 8.5"L x 7"W x 1.5"H



**Coral Blue Abstract Plate**  
 PLL-237  
 10"L x 7"W x 1"H



**Metallic Abstract Oval Plate**  
 PLL-908  
 8.25"L x 6"W x 1.5"H



**Bronze Yogan Oval Plate**  
 PLS-226  
 8"L x 6.7"W x 1.5"H



**Navy Blue Abstract Plate**  
 PLL-330  
 9"L x 4.7"W x 2.2"H



**Metallic Footed Rhombus Plate**  
 PLL-931  
 10.75"L x 10.5"W x 3"H



**Metallic Footed Rhombus Plate**  
 PLL-932  
 7"L x 6.75"W x 2.75"H



**Metallic Gray Swirl Rectangular Plate**  
 PLS-225  
 6.8"L x 5.2"W x 1.8"H



TAO in New York City, plating by Executive Chef Yoshi Kojima using the Tessa Black Abstract Plate. This plate is the seafood spring roll called the Crispy Shrimp and Scallop Rolls. "It fits really nicely, because the bottom sinks in a little. By using the cavity, you can make the spring rolls stand and have them facing upwards. I personally like this plate, because all the sides are uneven and abstract."

# PLATES



**NEW**  
**Kinsai Gold Round Dish**  
 SDS-MJ118-382  
 3.75" Dia x 0.75"H



**NEW**  
**Klinsai Gold Square Dish**  
 SDS-MJ118-381  
 3.25"L x 3.25"W x 0.75"H



**NEW**  
**Kinsai White Sauce Dish**  
 SDS-MJ118-397  
 4.25"L x 2.25"W x 1"H - 2 oz



**Tessa Black Square Plate**  
 PLY-G5939/TK  
 7"L x 7"W x 1.5"H



**Yuzu Tenmoku Black Square Plate**  
 PLS-206  
 5.25"L x 5.25"W x 0.8"H



**Tessa Black Square Shallow Plate**  
 PLL-246  
 8"L x 8"W x 1.75"H



**Tessa Black Square Plate**  
 PLL-G5937/TK  
 8.5"L x 8.5"W x 1.2"H



**Ariake Green Square Plate**  
 PLY-F27/G  
 7"L x 7"W x 1.3"H  
 PLL-GA58  
 8.75"L x 8.75"W x 1.75"H



**Siena Red Concave Square Plate**  
 PLL-SI1721  
 6.75"L x 6.75"W x 1"H



**Kokuyu Square Plate**  
 PLS-221  
 6.5"L x 6.5"W x 1.3"H



**Tanka Brown Square Plate**  
 PLS-222  
 6.75"L x 6"W x 1.5"H



**White Lined Square Plate**  
 PLY-217  
 6.75"L x 6"W x 1.5"H



**Beige Soft Square Plate**  
 PLS-223  
 6"L x 6"W x 1"H



**Tessa Black Square Plate**  
 PLS-211  
 5"L x 5"W x 0.6"H



**Tessa Black Abstract Plate**  
 PLS-229  
 3.75"L x 3.5"W x 1.5"H - 2 oz



**Tessa Black Round Plate**  
PLL-334  
9"Dia x 1.25"H  
PLL-G5918/TK  
11"Dia x 1.25"H



**Tessa Black Round Shallow Plate**  
PLL-305  
9"Dia x 1.25"H



**Sougetsu Gray Textured Round Plate**  
PLL-MJ118-348  
9.5"Dia x 1.75"H



**Akebono Tenmoku Round Plate**  
PLL-200942  
11"Dia x 1.5"H



**Oribe Green Round Plate**  
PLL-200106  
10.5"L x 9.5"W x 1.5"H



**Sougetsu Gray Textured Round Plate**  
PLL-MJ118-339  
9"Dia x 2"H  
PLL-MJ118-340  
11.25"Dia x 2.5"H



**Mino Iga Brown Round Plate**  
PLL-10-2004  
11"Dia x 1.5"H



**Black Mottled Brushstroke Round Plate**  
PLL-S212  
11"Dia x 1.75"H



**Yuzu Tenmoku Black Round Plate**  
PLL-10-2005  
11"Dia x 1.5"H



**Yukigesho Beige Round Plate**  
PLL-10-2001  
11"Dia x 1.5"H



**Konnyu Uzu Blue Round Plate**  
PLL-10-2003  
11"Dia x 1.5"H



**Kokuryu Striped Round Plate**  
PLL-10-2000  
11"Dia x 1.5"H

# PLATES



**NEW**

**Miroku Black Shallow Bowl**  
BWL-28467500276  
9"Dia x 2"H



**NEW**

**Tamamo Brown Shallow Bowl**  
BWL-28437000060  
9"Dia x 2"H



**Tessa Black Round Coupe Plate**  
PLL-245  
8.25"Dia x 2"H



**Tanka Round Plate**  
PLL-259  
8.7"Dia x 1"H



**Black Mottled Brushstroked Round Plate**  
PLL-S275  
7.5"Dia x 1"H



**Tako Karakusa Round Plate**  
PLS-113  
6.5"Dia x 1"H



**Yuki Shino Round Plate**  
PLS-135  
6.5"Dia x 0.8"H



**Ariake Green Shallow Plate**  
PLL-GA65  
7.25"Dia x 1.6"H



**Yuzu Tenmoku Black Round Plate**  
PLS-119  
6.5"Dia x 1.1"H  
PLL-208  
7.5"Dia x 1"H  
PLL-PI210/YT  
10"Dia x 1.3"H



**Akebono Tenmoku Round Plate**  
PLS-200940  
6.5"Dia x 0.8"H  
PLL-200941  
10"Dia x 1.5"H



**Tessa Black Round Plate**  
PLS-227  
6.25"Dia x 1"H



**Tessa Black Round Shallow Plate**  
PLS-G5934/TK  
6.5"Dia x 1.5"H



**Ginsai Round Plate**  
PLS-100987  
6.5"Dia x 1"H



**Sougetsu Gray Textured Round Plate**  
PLS-MJ118-342  
6.5"Dia x 1.25"H

# NEW COLLECTIONS

**NEW**

**Ainagashi Lidded Bowl**  
**BWL-KR57/N**  
 6.25"Dia x 4.25"H - 14 oz



**NEW**

**Ainagashi Bowl**  
**BWL-206**  
 9.5"Dia x 3.25"H - 52 oz



**NEW**

**Ainagashi Bowl**  
**BWL-204**  
 6.75"Dia x 2.25"H - 24 oz  
**BWL-205**  
 9.25"Dia x 3.25"H - 74 oz



**NEW**

**Ainagashi Rectangular Plate**  
**PLL-262**  
 8.5"L x 5.5"W x 1.25"H



**NEW**

**Ainagashi Bowl**  
**BWS-311**  
 4.25"Dia x 1.75"H - 8 oz



**NEW**

**Brown Mosaic Blue Rimmed Bowl**  
**BWL-375-02**  
 8.5"Dia x 5.5"W x 1.25"H - 47 oz



**NEW**

**Brown Mosaic Blue Rimmed Small Bowl**  
**BWS-921**  
 4.25"Dia x 1.75"H - 8 oz



**NEW**

**Brown Mosaic Blue Rimmed Shallow Bowl**  
**BWL-930**  
 6.25"Dia x 1.75"H - 11 oz



**NEW**

**Brown Mosaic Blue Rimmed Bowl**  
**BWL-201**  
 6.5"Dia x 2.3"H - 24 oz



KHE-YO in New York City, plating by Executive Chef Soulayphet Schwader



Restaurant MARC FORGIONE in New York City, plating by Chef/Owner Marc Forgione using the Brown Mosaic Blue Rimmed Bowl



EMBEYA in Chicago, plating by Executive Chef Thai Dang, photo courtesy of Mike Fan using the Brown Mosaic Blue Rimmed Bowl

# BOWLS



**NEW**

**Uzumaki Brown Deep Bowl**  
BWL-MJ118-287  
6" Dia x 3"H - 16.9 oz



**NEW**

**Uzumaki Brown Shallow Bowl**  
BWS-MJ118-288  
5.25" Dia x 1.75"H - 9.6 oz



**Uzumaki Brown Bowl**  
BWL-200  
7"L x 6.6"W x 2.3"H - 16 oz



**NEW**

**Uzumaki Brown Deep Bowl**  
BWL-MJ118-138  
7.5" Dia x 3.25"H - 37.2 oz



**NEW**

**Uzumaki Brown Shallow Bowl**  
BWL-MJ118-289  
6.5" Dia x 2"H - 19.6 oz



**NEW**

**Bizen Black Round Footed Bowl**  
BWS-939  
5.5" Dia x 2.25"H - 9.8 oz



**NEW**

**Pirka Amber Bowl**  
BWS-PI1503AB  
6.25" Dia x 3"H - 23.2 oz



**NEW**

**Blissio Cobalt Stackable Bowl**  
BWS-313  
6" Dia x 2.5"H - 15 oz  
Stove top and oven safe



**NEW**

**Blissio Green Stackable Bowl**  
BWS-312  
6" Dia x 2.5"H - 15 oz  
Stove top and oven safe



**NEW**

**Pirka Amber Shallow Bowl**  
BWL-PI2803AB  
11.25" Dia x 3"H - 82.8 oz



**NEW**

**Tokusa Matte Black Bowl**  
BWL-234  
7.75" Dia x 2.75"H - 26 oz



**NEW**

**Musashi Gold Bowl**  
BWL-MS2413  
9.5" Dia x 3"H - 44 oz



**NEW**

**Musashi Gold Rimmed Bowl**  
BWL-MS2112  
8.5" Dia x 2.5"H - 15 oz



**NEW**

**Rustic Gold Coupe Bowl**  
BWL-237  
7.25" Dia x 1.75"H



**NEW**

**Kinsai Gold Curved Corner Bowl**  
BWS-MJ118-370  
4.5"L x 4.5"W x 2.5"H - 7 oz



**NEW**

**Mikage Black Speckled Bowl**  
BWL-235  
9.25"L x 8.75"W x 3"H - 33.8 oz



**NEW**

**White Striped Black Shallow Bowl**  
BWL-941  
8.5" Dia x 1.75"H



**NEW**

**Kinkesho Bronze Shallow Bowl**  
BWS-MJ118-409  
4.75" Dia x 2.25"H - 7.5 oz



**NEW**

**Kinkesho Bronze Shallow Bowl**  
BWL-MJ118-408  
6.25" Dia x 2.25"H - 14 oz



**NEW**

**Kinkesho Bronze Shallow Bowl**  
BWL-MJ118-407  
9.25" Dia x 2.25"H - 32 oz



TAO in New York City, plating by Executive Chef Yoshi Kojima using the Musashi Gold Wide Bowl assorted sashimi. "I wanted to service cold foods cold, so I made a bed of ice in the bowl and plated it in a very classical Japanese way. I also added bamboo leaves and dried bamboo leaves to give the dish more energy and spirit."

# BOWLS



**NEW**  
**Mikage Black Stone Lidded Bowl**  
**BWS-501**  
 5.5"L x 4.5"W x 3"H



**NEW**  
**Tanka Black Slate Lidded Box**  
**BWL-501**  
 11"L x 4.25"W x 2.75"H



**NEW**  
**Uzumaki Brown Deep Bowl**  
**BWL-231**  
 6.25"Dia x 3.25"H - 24.3 oz



**NEW**  
**Uzumaki Brown Wide Bowl**  
**BWL-232**  
 9.75"Dia x 3.25"H - 45.6 oz



**NEW**  
**Uzumaki Brown Round Bowl**  
**BWL-233**  
 9.25"Dia x 3.5"H - 52.4 oz



**NEW**  
**Uzumaki Brown Round Bowl**  
**BWS-292**  
 5.25"Dia x 1.75"H - 8.5 oz



**NEW**  
**Uzumaki Brown Round Bowl**  
**BWS-294**  
 4.25"Dia x 1.75"H - 7.8 oz



**NEW**  
**Hake White Brushstroke Bowl**  
**BWS-293**  
 5"Dia x 2.75"H - 13.5 oz



**NEW**  
**Fuun Black Snow Round Bowl**  
**BWS-295**  
 4.25"Dia x 1.75"H - 7.6 oz



**NEW**  
**Metallic Brown Round Bowl**  
**BWS-291**  
 4.75"Dia x 2.5"H - 11.5 oz



**NEW**  
**Metallic Brown Tall Bowl**  
**BWS-290**  
 5"Dia x 3"H - 9.8 oz



**Brown Swirl Bowl**  
BWL-190  
9.75" Dia x 3"H - 44 oz



**Ryusai Line Bowl**  
BWL-106  
9.5" Dia x 3"H - 48 oz



**Yuzu Tenmoku Black Bowl**  
BWL-129  
9.5" Dia x 3"H - 48 oz



**Abalone Round Coupe Plate**  
BWL-199  
11.75" Dia x 3"H - 96 oz



**Black Ibushi Deep Bowl with Gold Line**  
BWL-197  
12.5"L x 11.5"W x 3.9"H - 80 oz



**Black with Spiral Pattern Bowl**  
BWL-227  
9.5" Dia x 3"H - 50 oz



**Pearl White Round Bowl**  
BWL-215  
13"L x 12.5"W x 2.8"H - 80 oz



**Tanka Brown Round Platter**  
BWL-202  
13"L x 12.5"W x 2.8"H - 80 oz



**Black Oribe Round Bowl**  
BWL-198  
11" Dia x 3"H - 64 oz



JUNI in New York City, plating by Executive Chef Shaun Hergatt using Black Oribe Round Bowl. Plating the Heirloom Carrots with a Citrus Yogurt and Winter Herbs, "We use this tableware, because of the natural colors and texture of the bowl. The height of the bowl is very important. When we make the salad, there is balance between the height and circumference of the dish, so you have a lot of negative space to highlight the colors of what the salad looks like."

# BOWLS



**Black Texture Bowl**  
BWL-284  
7.5"L x 5.5"W x 2.5"H - 7.5 oz



**Coral Blue Abstract Bowl**  
BWL-187  
10.5"L x 9"W x 3"H - 52 oz



**Coral Blue Abstract Bowl**  
BWL-186  
9"L x 6.5"W x 2.5"H - 16 oz



**Tessa Black Abstract Bowl**  
BWL-187/TK  
10.5"L x 9"W x 3"H - 52 oz



**Tessa Black Abstract Bowl**  
BWL-186/TK  
9"L x 6.5"W x 2.5"H - 16 oz

ALL'ONDA in New York City, plating by Executive Chef Chris Jaeckle on Korin's varies tableware. "First the food needs to taste good, but my second focus is on simple beauty. Not over worked or manipulated food, but pleasing to the eye. Korin provides me with a drastically different point of view than western tableware makers."



**Stitch Black Bowl**  
BWL-188  
9.75"Dia x 3"H - 48 oz



**Minoiga Brown Bowl**  
DBR-Y575/BR  
7.75"Dia x 3.75"H - 40 oz





**Yuzu Tenmoku Black Shallow Bowl**  
BWL-185-210  
8.75"Dia x 2.5"H - 16 oz



**Tessa Black Wide Bowl**  
BWL-191  
8"Dia x 2.8"H - 34 oz



**Brown Mosaic Shallow Bowl**  
BWL-931  
9"Dia x 2"H - 32 oz



**Silver Black Granite Bowl**  
BWL-229  
8.5"Dia x 3"H - 43 oz



**Siena Red Bowl**  
BWL-SI2003  
8"Dia x 2.75"H - 34 oz



**Siena Red Oval Bowl**  
BWL-SI1812  
7.75"L x 5.25"W x 2.25"H - 16.5 oz



**Black Mottled Bowl**  
BWL- OR578/BK  
8.25"Dia x 3.5"H - 36 oz



**Tessa Black Inner Ring Deep Oval Bowl**  
BWL-287  
7.5"L x 6"W x 3.25"H - 24 oz



**Musashi Gold Bowl**  
BWL-MS2103  
8.25"Dia x 3.75"H - 47 oz



**NEW**  
**Unofu Brown Moss Round Bowl**  
BWL-240  
10.5"L x 8"W x 2"H



**Bibimbap Bowl**  
BWL-301  
8"Dia x 3"H - 37 oz  
Stove top and oven safe



**Black Brush Stroke Mottled Wide Bowl**  
BWL-S59  
9.25"Dia x 3"H - 72 oz

# BOWLS



**Bibimbap Bowl**  
**BWL-302**  
 6" Dia x 2.75"H - 22 oz  
 Stove top and oven safe



**Black Mottled Bowl**  
**DBR-196**  
 6.5" Dia x 3.5"H - 26 oz



**Nanban Fukinagashi Shallow Bowl**  
**BWL-127**  
 6.5" Dia x 2.25"H - 21 oz



**Ivory White Bowl**  
**BWL-MTSX-04**  
 8" Dia x 3.25"H - 58 oz  
**BWL-MTSX-05**  
 7.25" Dia x 3.25"H - 46 oz



**Tessa Black Inner Ring Oval Bowl**  
**BWL-285**  
 6.7"L x 6.3"W x 2.5"H - 16 oz



**Tessa Black Square Bowl**  
**BWL-218**  
 6.5"L x 6.5"W x 2.25"H - 24 oz

**BWL-MTSX-06**  
 6" Dia x 2.75"H - 25 oz



**Black Moss Patterned Bowl**  
**BWL-FU-31/B**  
 7.75" Dia x 3.25"H - 40 oz



**Yuzu Tenmoku Black Bowl**  
**DBR-104**  
 7.5" Dia x 3.25"H - 40 oz



**Green Tenmoku Bowl**  
**DBR-102**  
 7.75" Dia x 3.75"H - 41 oz



**Akebono Tenmoku Bowl**  
**BWL-200948**  
 6.75" Dia x 2.5"H - 22 oz

EMBEYA in Chicago, plating by Executive Chef Thai Dang, photo courtesy of Mike Fan using the Black Moss Patterned Bowl "The dish is our Young Bamboo, which is an inspiration from my travels to Japan. I love the versatility of these bowls. I can plate hot, cold or dessert with it and it will give me the exact style that I wanted. We have thousands of bowls, but I always find myself reaching for the Korin bowls, because it is so aesthetically pleasing to the eyes.





**Black Brushstroke Mottled Shallow Bowl**  
BWL-289  
6.25"Dia x 1.75"H - 13 oz



**Royal Blue Swirl Shallow Bowl**  
BWS-172  
6.5"Dia x 1.7"H - 12 oz



**Teal and Black Rimmed Shallow Bowl**  
BWL-283  
6.5"Dia x 1.6"H - 15 oz



**White Pinstripe Black Bowl**  
BWL-288  
6.25"Dia x 1.5"W x 1.5"H - 13 oz



**Tessa Black Square Bowl**  
BWS-TN56/TK  
5.75"L x 5.75"W x 1.75"H - 10 oz



**Akebono Tenmoku Deep Bowl**  
DBR-200952  
6.75"Dia x 3.5"H - 36 oz



**Yuzu Tenmoku Black Deep Bowl**  
DBR-117  
6.5"Dia x 3.5"H - 24 oz



**Black Brushstroke Mottled Bowl**  
BWL-S566  
6.75"Dia x 3.5"H - 34 oz



**Yuzu Tenmoku Black Bowl**  
DBR-TN29/A  
5"Dia x 2.75"H - 18 oz



**Yamagumi Bowl**  
BWS-189  
5"Dia x 2"H - 12 oz



**Akebono Tenmoku Bowl**  
BWS-200949  
5"Dia x 2"H - 12 oz



**Ariake Green Bowl**  
BWS-GA55  
5"Dia x 1.75"H - 10 oz



**Tessa Black Oval Bowl**  
BWS-YKC-98  
5.75"L x 4.75"W x 2"H - 10 oz



**Tessa Black Bowl**  
DBR-G5927/TK  
5"Dia x 3"H - 18 oz



**Tessa Black Abstract Bowl**  
BWS-308  
6"L x 4.7"W x 2.5"H - 10 oz



**Lidded Bowl with Brushstroke**  
DBR-149  
6.25"Dia x 4.5"H - 12 oz

# BOWLS



**White Porcelain Bowl**  
**BWS-200282**  
 4.75"Dia x 3.2"H - 20 oz  
**DBR-200271**  
 6"Dia x 3.8"H - 30 oz



**Scarlet Porcelain Bowl**  
**BWS-200280**  
 4.75"Dia x 3.2"H - 20 oz  
**DBR-200269**  
 6"Dia x 3.8"H - 30 oz



**Tessa Black Bowl**  
**BWS-G5923/TK**  
 4.25"Dia x 1.75"H - 8 oz



**Bizen Bowl**  
**BWS-197**  
 5"Dia x 3.25"H - 18 oz



**Black Alloy with Line Bowl**  
**BWS-200119**  
 5"Dia x 3"H - 16 oz



**Ginsai Bowl**  
**BWS-200123**  
 5"Dia x 3"H - 16 oz



**Yamagasaki Abstract Bowl**  
**BWS-188**  
 4.7"L x 4.5"W x 1.75"H - 6 oz



**Akebono Tenmoku Bowl**  
**BWS-200951**  
 4.25"Dia x 1.6"H - 8 oz



**Akebono Tenmoku Rice Bowl**  
**RCB-200543**  
 5"Dia x 2.4"H - 12 oz



**Sougetsu Gray Textured Shallow Bowl**  
**BWS-MJ118-343**  
 5"Dia x 1.75"H - 9.5 oz  
**BWL-MJ118-344**  
 6.5"Dia x 2"H - 18 oz



**Yukigesho Bowl**  
**BWS-198**  
 5"Dia x 2.75"H - 17 oz



**Coral Blue Abstract Bowl**  
**BWS-264**  
 5.75"L x 4.75"W x 1.75"H - 4 oz



**Beige Bowl**  
**BWS-K555/PE**  
 5.5"Dia x 3"H - 20 oz



**Tokusa Red Rice Bowl**  
RCB-205  
4.5"Dia x 2.5"H - 10 oz



**Tokusa Blue Rice Bowl**  
RCB-206  
4.5"Dia x 2.5"H - 10 oz



**Deep Green Speckled Rice Bowl**  
BWS-X6401/GN  
4.5"Dia x 2.5"H - 8.5 oz



**Blue Net Rice Bowl**  
RCB-207  
4.75"Dia x 2.25"H - 8.5 oz



**Tokusa Blue Stripe Rice Bowl**  
RCB-208  
4.75"Dia x 2"H - 8 oz



**Tessa Black Rice Bowl**  
RCB-G5935/TK  
4.25"Dia x 2.5"H - 10 oz



**NEW**  
**Toruko Turquoise Flower Bowl**  
BWS-296  
4.5"Dia x 1.25"H



**Toruko Blue Dipping Sauce Bowl**  
BWS-196  
1.75"Dia x 1.25"H - 1 oz



**NEW**  
**Konpeki Blue Maple Bowl**  
BWS-297  
5.5"L x 4.5"W x 2.25"H



**Yuzu Tenmoku Black Bowl**  
BWS-TA31  
4"Dia x 1.5"H - 6 oz



**Brown Square Bowl**  
BWS-280  
3.7"L x 3.7"W x 2"H - 6 oz



**Ivory White Spouted Bowl**  
BWS-284  
3.75"L x 3.25"W x 2.5"H - 4 oz



**Deep Green Spouted Bowl**  
BWS-284/G  
3.75"L x 3.25"W x 2.5"H - 4 oz



**Toruko Green Bowl**  
BWS-171  
4.5"Dia x 1.5"H - 6 oz



**Tessa Black Abstract Bowl**  
BWS-211  
4"L x 3.2"W x 1.5"H - 3 oz



**Yamagasaki Bowl**  
BWS-187  
4.2"Dia x 2"H - 6 oz

# RAMEN BOWLS



**White with Red Brushstroked Ramen Bowl**  
**BWL-916**  
 8"Dia x 4.25"H - 52 oz



**White and Red Ramen Bowl**  
**BWL-290**  
 8.3"Dia x 3.4"H - 46 oz



**Red Ramen Bowl**  
**BWL-281**  
 8.5"Dia x 4"H - 60 oz



**Red Ramen Bowl**  
**BWL-282**  
 8"Dia x 3.7"H - 45 oz



**Red Stripe Ramen Bowl**  
**BWL-914**  
 8.25"Dia x 3.25"H - 32 oz



**Black Stripe Ramen Bowl**  
**BWL-915**  
 8.25"Dia x 3.25"H - 32 oz



**Blue Dragon Rounded Ramen Bowl**  
**BWL-294**  
 8"Dia x 3.25"H - 36 oz  
**BWL-293**  
 8.5"Dia x 3.5"H - 45 oz



**Blue Dragon Ramen Bowl**  
**BWL-296**  
 7.5"Dia x 3"H - 32 oz  
**BWL-295**  
 8"Dia x 3.25"H - 36 oz



**Tall Red Ramen Bowl**  
**BWL-910**  
 7.5"Dia x 4"H - 42 oz



**Tall Black Ramen Bowl**  
**BWL-911**  
 7.5"Dia x 4"H - 42 oz

Courtesy of NIPPORI, New York City

## SPECIAL ORDER ITEMS

These special order items have a lead time of 8-10 weeks. Available by case quantity only.



**Red with Black Bottom Ramen Bowl**  
**BWL-928-CS**  
 7.5"Dia x 3.5"H - 36 oz  
 40 pcs/case



**Matte White Ramen Bowl**  
**BWL-919-CS**  
 8.25"Dia x 3.25"H - 36 oz  
 40 pcs/case



**Matte Black Ramen Bowl**  
**BWL-920-CS**  
 8.25"Dia x 3.25"H - 36 oz  
 40 pcs/case



**White with Black Bottom Ramen Bowl**  
**BWL-929-CS**  
 7.5"Dia x 3.5"H - 36 oz  
 40 pcs/case



**Blue Dragon Ramen Bowl**  
**BWL-932-CS**  
 7.75"Dia x 3.75"H - 40 oz  
 40 pcs/case  
**BWL-921-CS**  
 8.75"Dia x 4.5"H - 59 oz  
 40 pcs/case



**Red Dragon Ramen Bowl**  
**BWL-918-CS**  
 8.75"Dia x 4.5"H - 59 oz  
 40 pcs/case



**Black Brushstrokes Ramen Bowl**  
**Bowl**  
**BWL-925-CS**  
 8"Dia x 4.25"H - 47 oz  
 40 pcs/case



**Matte Black Spiral Ramen Bowl**  
**BWL-926-CS**  
 8.25"Dia x 3"H - 38 oz  
 40 pcs/case



**White Spiral Ramen Bowl**  
**BWL-927-CS**  
 8.25"Dia x 3"H - 38 oz  
 40 pcs/case



**Black Dragon Ramen Bowl**  
**BWL-922-CS**  
 8.5"Dia x 3"H - 50 oz  
 40 pcs/case



**Blue and Brown Fusion Bowl**  
**BWS-922-CS**  
 5"Dia x 1.75"H - 9.5 oz  
 120 pcs/case



**White Bowl with Blue Pattern**  
**BWL-917-CS**  
 6.5"Dia x 1.5"H - 13 oz  
 100 pcs/case

# BOWLS



**Brown with Gold and Silver Stripes Lidded Bowl**  
CMU-114  
2.7"Dia x 3.1"H - 4 oz



**Red and Brown Textured Lidded Bowl**  
CMU-120  
3"Dia x 3.5"H - 5 oz



**Ao Nagashi Lidded Bowl**  
CMU-107  
3.75"Dia x 3.5"H - 5 oz



**Minoiga Brown Lidded Bowl**  
CMU-FC6/B  
4"Dia x 3.25"H - 6 oz



**NEW**  
**Brown Spiral Lidded Bowl**  
CMU-122  
3.75"Dia x 3.75"H - 8 oz



**Yellow with Brown Rimmed Lidded Bowl**  
CMU-115  
4.3"Dia x 4"H - 8 oz



**Black Flower Pattern Lidded Bowl**  
CMU-123  
3"Dia x 3.25"H - 6 oz



**Bizen Lidded Bowl**  
CMU-113  
4"Dia x 4"H - 8 oz



**NEW**  
**Rustic Gold Lidded Bowl**  
CMU-121  
4.5"Dia x 3.3"H - 10 oz



**Black Brushstroke Lidded Bowl**  
CMU-119  
3.9"Dia x 3.5"H - 6 oz



**Tamehake Soup Bowl**  
NR-610  
5.25"Dia x 4.5"H - 20 oz



**Black Miso Soup Bowl**  
NR-WF201/B  
4.25"Dia x 3.75"H - 8 oz



**Kikko Tame Soup Bowl**  
NR-604  
3.75"Dia x 3.75"H - 7 oz



**Black Nichigetsu Soup Bowl**  
NR-602  
4"Dia x 3.75"H - 8 oz



**Black and Red Melamine Soup Bowl**  
NR-920/BR  
4.75"Dia x 2.25"H - 7 oz



**Wooden Soup Bowl**  
NR-608  
4.25"Dia x 2.5"H - 7 oz



**Melamine Soup Bowl**  
NR-613  
3.8"Dia x 3.75"H - 8 oz



**Kikko Black Soup Bowl**  
NR-603  
3.75"Dia x 3.75"H - 7 oz  
NR-603/LID ( Replacement )

## SPECIAL ORDER ITEMS

These special order items have a lead time of 8-10 weeks. Available by case quantity only.



**NEW**

**Light Blue Checkered Glass Bowl**  
GL-920-CS  
5" Dia x 2.25" H - 9 oz  
36 pcs/case



**NEW**

**Polka Ruby Square Glass Plate**  
GL-P01871RDPU-CS  
6.75" L x 6.75" W x 0.5" H | 24 pcs/case  
GL-P02471RDPU-CS  
9.5" L x 9.5" W x 1" H | 24 pcs/case  
GL-P02971RDPU-CS  
11.5" L x 11.5" W x 1.25" H | 12 pcs/case



**NEW**

**Seiten Tall Glass Bowl**  
GL-20007-118-CS  
4.5" Dia x 3" H - 7 oz | 60 pcs/case  
GL-20007-117-CS  
5.75" Dia x 3" H - 14 oz | 24 pcs/case  
GL-20007-116-CS  
7" Dia x 3" H - 21 oz | 24 pcs/case



**NEW**

**Cosum Silver Black Tall Bowl**  
BWL-940-CS  
6.75" Dia x 3" H - 10.8 oz  
40 pcs/case



**NEW**

**Kuroshio White Pinstripe Bowl**  
BWS-941-CS  
6.5" Dia x 2.25" H - 14.2 oz  
48 pcs/case



**NEW**

**Eki Rustic Shallow Bowl**  
BWL-28407000060-CS  
9" Dia x 3" H  
36 pcs/case



**NEW**

**Blue and Brown Stripe White Plate**  
PLS-905-CS  
6.5" Dia x 1" H  
120 pcs/case



**NEW**

**Siena Red Round Plate**  
PLL-937-CS  
10.25" Dia x 0.5" H  
12 pcs/case



**NEW**

**Kuroshio White Pinstripe Bowl**  
BWS-940-CS  
5.5" Dia x 1.5" H  
60 pcs/case



**NEW**

**Pearl Pink Round Bowl**  
BWL-951-CS  
11.25" Dia x 2.25" H  
6 pcs/case



**NEW**

**Hake Blue Brushstroke Round Plate**  
PLL-934-CS  
12.25" Dia x 1.75" H  
6 pcs/case



**NEW**

**Kuroshio White Pinstripe Bowl**  
BWL-924-CS  
6.5" Dia x 1.5" H - 13.5 oz  
100 pcs/case  
BWL-941-CS  
8.5" Dia x 1.75" H - 14 oz  
50 pcs/case

# SPECIAL ORDER ITEMS

These special order items have a lead time of 8-10 weeks. Available by case quantity only.



**NEW**

**Ile Des Pins Rimmed Round Plate**

- PLL-IL1801-CS**  
7"Dia x 0.75"H | 48 pcs/case
- PLL-IL2301-CS**  
8.75"Dia x 1"H | 24 pcs/case
- PLL-IL2501-CS**  
9.75"Dia x 1"H | 24 pcs/case
- PLL-IL2801-CS**  
11"Dia x 1"H | 16 pcs/case
- PLL-IL3101-CS**  
12"Dia x 1.25"H | 12 pcs/case



**NEW**

**Ile Des Pins Wide Rimmed Shallow Plate**

- PLL-IL2502-CS**  
9.75"Dia x 2"H - 9 oz | 16 pcs/case
- PLL-IL2802-CS**  
11"Dia x 2"H -12 oz | 12 pcs/case



**NEW**

**Ile Des Pins Bowl**

- BWS-IL1003-CS**  
4"Dia x 2.5"H - 9 oz | 72 pcs/case
- BWS-IL1203-CS**  
4.75"Dia x 3"H - 16 oz | 48 pcs/case
- BWS-IL1403-CS**  
5.5"Dia x 3"H -25 oz | 36 pcs/case



**Ecos Shallow Rimmed Round Plate**

- PLL-CV2502EC-CS**  
9.75"Dia x 1.5"H - 12 oz  
12 pcs/case



**Ecos Rimmed Round Plate**

- PLS-CV1701EC-CS**  
6.5"Dia x 0.75"H | 12 pcs/case
- PLL-CV2401EC-CS**  
9.5"Dia x 0.75"H | 12 pcs/case



**Ecos Curved Oval Platter**

- PLL-CV3811EC-CS**  
15.25"L x 7.75"W x 1.25"H | 10 pcs/case
- PLL-CV4811EC-CS**  
18.75"L x 8.25"W x 1.25"H - 30 oz  
6 pcs/case

- PLL-CV2901EC-CS**  
11.25"Dia x 0.75"H | 12pcs/case
- PLL-SR2601WH-CS**  
10.25"Dia x 1"H | 24pcs/case
- PLL-CV3301EC-CS**  
13"Dia x 1"H | 6pcs/case



**NEW**

**Ile Des Pins Gold Rimmed Plate**

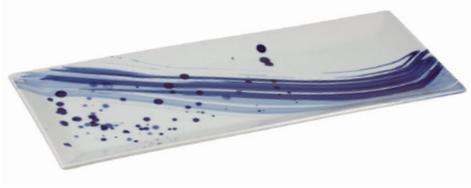
- PLL-XIL2801GD-CS**  
11"Dia x 1.25"H | 16 pcs/case
- PLL-XIL3101GD-CS**  
12"Dia x 1.25"H | 12 pcs/case



**NEW**

**Ile Des Pins Gold Bowl**

- BWS-XIL1003GD-CS**  
4"Dia x 2.5H - 9 oz | 72 pcs/case
- BWS-XIL1203GD-CS**  
4.75"Dia x 3"H - 17 oz | 48/case
- BWS-XIL1403GD-CS**  
5.25"Dia x 3.25"H - 22 oz | 36/case



**Hake Blue Brushstroke Oblong Plate**  
**PLL-936-CS**  
 16.25"L x 6"W x 1"H  
 12 pcs/case



**Tanka Slate Rectangular Plate**  
**PLL-939-CS**  
 12.75"L x 8.25"W x 1"H  
 12 pcs/case



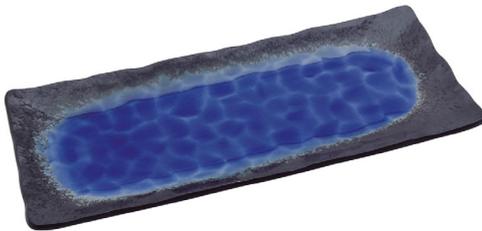
**Turquoise Rectangular Plate**  
**PLL-910-CS**  
 10"L x 3.5"W x 1"H  
 48 pcs/case



**Akagusuri Red Oval Plate**  
**PLL-938-CS**  
 17"L x 7"W x 1.75"H  
 12 pcs/case



**Black Plate with Half White Edge**  
**PLL-916-CS**  
 7"L x 7"W x 0.75"H  
 48 pcs/case



**Deep Blue Black Rimmed Rectangular Plate**  
**PLL-911-CS**  
 11.25"L x 4.75"W x 1"H  
 48 pcs/case



**Tanto Extra Large Ceramic Chafing Dish**  
**PLL-TA0118H-CS**  
 12"L x 9.25"W x 4"H - 68 oz  
 6 pcs/case



**Tanto Ceramic Chafing Dish**  
**PLS-TA0121H-CS**  
 6"L x 4.75"W x 3.5"H - 12 oz | 24 pcs/case  
**PLL-TA0120H-CS**  
 8"L x 5.75"W x 3.25"H - 24 oz | 12 pcs/case  
**PLL-TA0119H-CS**  
 10"L x 7.5"W x 4"H - 46 oz | 8 pcs/case



**Dark Blue Rectangular Plate**  
**PLL-913-CS**  
 13"L x 4"W x 1.25"H  
 36 pcs/case



**Blue Pinstripe Rectangular Plate**  
**PLL-912-CS**  
 13.25"L x 4.25"W x 1"H  
 36 pcs/case



# SPECIAL ORDER ITEMS

These special order items have a lead time of 8-10 weeks. Available by case quantity only.



**NEW**

**Pirka Amber Shallow Bowl**  
BWL-PI2102AB-CS  
8.5"Dia x 2"H - 27.1 oz | 32 pcs/case



**Musashi Gold Rimmed Round Plate**  
PLL-MS2201-CS  
8.5"Dia x 1.25"H | 5 pcs/case  
PLL-MS2501-CS  
4.75"Dia x 3"H - 16 oz | 5 pcs/case  
BWS-IL1403-CS  
5.5"Dia x 3"H - 25 oz | 6 pcs/case



**Musashi Gold Coupe Plate**  
PLL-MS1702-CS  
6.5"Dia x 1.25"H - 11 oz | 5 pcs/case  
PLL-MS2002-CS  
8"Dia x 1.5"H | 5 pcs/case



**Musashi Gold Rimmed Bowl**  
BWL-MS1812-CS  
7.25"Dia x 2"H - 29 oz | 5 pcs/case



**Musashi Gold Tea Pot**  
TEP-BBN02AGO-CS  
4"Dia x 4.25"H - 18 oz | 12 pcs/case



**Musashi Gold Tea Cup**  
TEC-MS0204-CS  
3"Dia x 2.5"H - 6 oz | 5 pcs/case



**Musashi Gold Tea Cup**  
TEC-MS0104-CS  
3.5"Dia x 3.25"H - 12 oz | 5 pcs/case

## SPECIAL ORDER ITEMS

These special order items have a lead time of 8-10 weeks. Available by case quantity only.



**Wasabiyu Slate Lidded Bowl**  
**CMU-902-CS**  
 3"Dia x 2.75"H - 3.9 oz  
 80 pcs/case



**Brown Lidded Sake Cup**  
**SAC-904-CS**  
 2.5"Dia x 3.5"H - 6 oz  
 80 pcs/case



**Black with White Brushstrokes Teacup**  
**TEC-112-CS**  
 3.5"Dia x 3.5"H - 9 oz  
 60 pcs/case



**Yellow Striped Lidded Bowl**  
**CMU-901-CS**  
 3.25"Dia x 3.75"H - 8 oz  
 80 pcs/case



**Wooden Sake Bucket**  
**NR-955**  
 9.5"Dia x 10"H - 100 oz



**Brown Square Cast Iron Trivet**  
**TPI-NT0101BR-CS**  
 4.5"L x 4.5"W x 1"H  
 12 pcs/case



**Soleil Oval Casserole**  
**DNA-S018130R-CS**  
 5.25"L x 4"W x 2"H - 12 oz  
 36 pcs/case  
**DNA-S018170R-CS**  
 6.75"L x 5.25"W x 2.5"H - 24 oz  
 16 pcs/case



**Soleil Round Casserole**  
**DNA-S008100R-CS**  
 4"Dia x 2"H - 10 oz  
 48 pcs/case



**Maroon Shallow Hot Pot Donabe**  
**DNA-902-CS**  
 7"Dia x 3"H - 8 oz  
 20pcs/case



**Maroon Hot Pot Donabe**  
**DNA-903-CS**  
 7"Dia x 4"H - 13.5 oz  
 20pcs/case

# SAUCE DISHES



**Fusion White Rectangular Sauce Dish**  
SDS-A6661  
3.75"L x 2.75"W x 0.75"H - 1.5 oz



**Fusion White Rectangular Sauce Dish**  
SDS-D005-01  
4"L x 2.5"W x 1.2"H - 1 oz



**Fusion White Rhombus Sauce Dish**  
SDS-A003/01  
3"L x 3"W x 0.75"H - 1 oz



**Fusion White Round Ramekin**  
SDS-A2761  
2.75"Dia x 1.5"H - 2 oz



**Fusion White Square Sauce Dish**  
SDS-A004/01  
2.9"L x 2.9"W x 1.2"H - 2 oz



**Blue Pinstripe Tonsui Bowl**  
BWT-107  
5"Dia x 1.6"H - 4 oz



**Fusion White Sauce Dish**  
SDS-A0117  
3.5"Dia x 1.25"H - 3 oz



**Yuzu Tenmoku Black Tonsui Bowl**  
BWT-106  
4.75"Dia x 1.5"H - 3 oz



**Fusion White 5 Divide Sauce Plate**  
SDS-A5219  
14.5"L x 3.25"W x 0.63"H  
0.75 oz per section



**Fusion White Triple Sauce Dish**  
SDS-A0227  
8"L x 3.25"W x 1"H - 2 oz per section



**Fusion White Triple Sauce Dish**  
SDS-A0226  
6"L x 2.5"W x 0.75"H - 1 oz per section



**Tessa Black Double Sauce Dish**  
SDS-G5919/TK  
5"L x 3.5"W x 1.5"H - 1 oz per section



**Tessa Black Double Sauce Dish**  
SDS-YE25/TK  
5.25"L x 3.5"W x 1.25"H  
1 oz per section



**Tessa Black Triple Sauce Dish**  
SDS-YE27/TK  
7.5"L x 3.25"W x 1"H - 6 oz

# SAUCE DISHES



**Rurihake Sauce Dish**  
SDS-103  
3.7"Dia x 0.75"H - 1.5 oz



**Sakana Sauce Dish**  
SDS-102  
3.7"Dia x 0.75"H - 1.5 oz



**Shiro Uzu Sauce Dish**  
SDS-101  
3.7"Dia x 0.75"H - 1.5 oz



**Mashiko Sakana Sauce Dish**  
SDS-131  
3.7"Dia x 0.75"H - 1.5 oz



**Fusion White Sauce Dish**  
SDS-160-346  
3.5"Dia x 0.6"H - 1.5 oz



**White Shallow Sauce Dish**  
SDS-160-347  
3.75"Dia x 2.5 oz



**Ash Blue Sauce Dish**  
SDS-214  
3.75"Dia x 0.75"H - 2.5 oz



**Yuzu Tenmoku Sauce Dish**  
SDS-160-348  
3.5"Dia x 0.6"H - 1 oz



**Yamabuki Yellow Sauce Dish**  
SDS-141  
2.75"Dia x 1.25"H - 2 oz



**Indigo Blue Sauce Dish**  
SDS-139  
2.75"Dia x 1.25"H - 2 oz



**Turquoise Blue Sauce Dish**  
SDS-140  
2.75"Dia x 1.25"H - 2 oz



**Hiwa Green Sauce Dish**  
SDS-161-741  
3.5"Dia x 1.25"H - 2 oz



**Aka Oribe Sauce Dish**  
SDS-116  
3.5"Dia x 0.75"H - 1 oz



**Tessa Black Sauce Dish**  
SDS-200109  
3.75"Dia x 0.6"H - 1.5 oz



**Tessa Black Sauce Dish**  
SDS-G5924/TK  
3.4"Dia x 1.25"H - 2.5 oz



**Tessa Black Sauce Bowl**  
SDS-150-017  
3.25"Dia x 1.6"H - 3 oz



**Iga Sauce Dish**  
SDS-212  
3.5"Dia x 0.9"H - 2 oz



**Hiwa Green Sauce Dish**  
SDS-213  
3.5"Dia x 0.9"H - 2 oz



**Gray Aobuki Sauce Dish**  
SDS-IM1028  
4.2"Dia x 1.25"H - 3 oz



**Coral Blue Sauce Dish**  
SDS-204  
3.5"L x 4"W x 1.1"H - 1.5 oz



**Iga Soba Cup**  
TEC-233  
3.3"Dia x 2.5"H - 7 oz



**Hiwa Green Soba Cup**  
TEC-234  
3.3"Dia x 2.5"H - 7 oz



**Blue Stripe Soba Cup**  
TEC-235  
3.25"Dia x 2.5"H - 6.5 oz



**Ash Blue Soba Cup**  
TEC-236  
3.5"Dia x 2.25"H - 6.5 oz



**White Round Dipping Cup**  
SDS-151  
2.3"Dia x 1.5"H - 2 oz



**Matte Black Round Dipping Cup**  
SDS-149  
2.3"Dia x 1.5"H - 2 oz



**Matte Black Square Dipping Dish**  
SDS-150  
2.3"L x 2.3"W x 1.5"H - 2 oz



**White Square Dipping Dish**  
SDS-152  
2.3"L x 2.3"W x 1.5"H - 2 oz



**NEW**  
**Tenmoku Black 3 Divide Sauce Dish**  
SDS-215  
10.75"L x 4"W x 1.5"H



**Tenmoku Square Sauce Dish**  
SDS-CA2  
3.25"L x 3.25"W x 1.7"H - 4 oz



**Deep Green Speckled Sauce Dish**  
SDS-X6386/GN  
4.25"L x 2.75"W x 1.25"H - 3 oz

# SAUCE DISHES



**Toruko Nanban Sauce Dish**  
SDS-150-821  
3.25" Dia x 1.25"H - 2 oz



**Hiwa Nanban Sauce Dish**  
SDS-F53/Y  
3.25" Dia x 1.2"H - 2 oz



**Ariake Green Square Sauce Dish**  
SDS-F23/H  
2.8"L x 2.8"W x 1"H - 2 oz



**Hiwa Green Square Sauce Dish**  
SDS-F23/Y  
2.8"L x 2.8"W x 1"H - 2 oz



**Toruko Nanban Square Sauce Dish**  
SDS-161-762  
2.8"L x 2.8"W x 1"H - 2 oz



**Tessa Black Square Sauce Dish**  
SDS-200122  
3"L x 3"W x 1.25"H - 2 oz



**Gray Nanban Square Sauce Dish**  
SDS-190  
3"L x 3"W x 1.25"H - 2 oz



**Solar Eclipse Sauce Dish**  
SDS-161-411  
2.7"L x 2.7"W x 1"H - 2 oz



**Black Iga Square Sauce Dish**  
SDS-198  
3"L x 3"W x 0.6"H - 0.5 oz



**Tessa Black Square Sauce Dish**  
SDS-G5938/TK  
3.4"L x 3.4"W x 0.75"H - 1.5 oz



**Black Sauce Dish**  
SDS-A14312/BK  
3" Dia x 1.5"H - 3 oz

# SPICE CONTAINERS & TRAYS



**Hyotan Shichimi Pepper Dispenser**  
NR-517  
2.25"Dia x 4"H



**3 Piece Handmade Sake Glass Set with Wooden Base**  
GL-S-5408  
12.25"L x 3"W x 0.5"H (Base)  
**Handmade Sake Glass**  
GL-P-6614  
2.75"Dia x 2"H - 4 oz



**Hinoki Wood Pepper Masu Container**  
NR-516  
2.5"L x 2.5"W x 2.25"H



**Wooden Spice Spoon**  
NR-516S  
2.8"L



**White Speckled Mustard/Spice Pot**  
YPT-103  
2.5"Dia x 1.75"H - 2 oz



**Brown Wooden 3 Slot Tray**  
NR-917  
8.75"L x 3.5"W x 0.5"H



**Wooden 3 Slot Tray**  
IMP-16229  
8.75"L x 3.5"W x 0.75"H



# SAUCE POTS



**Tessa Light Gray Sauce Pot**  
SPT-FS6  
2.6" Dia x 5"H - 6 oz  
**Cork Lid**  
SPT-CORK (Replacement)  
0.75" Dia x 0.75"H



**Light Gray Sauce Pot**  
SPT-139  
3.5"L x 1.75"W x 4.5"H - 6 oz



**NEW**  
**Black Mat Sauce Pot**  
SPT-151  
3.5"L x 1.75"W x 4.5"H - 6 oz



**Graphite Amber Sauce Pot**  
SPT-142  
2.5" Dia x 4"H - 6.5 oz



**Black Bizen Sauce Pot**  
SPT-137  
3" Dia x 3.5"H - 6 oz



**Black Sauce Pot with Red Lid**  
SPT-138  
2.75" Dia x 4"H - 7 oz



**Tessa Black Sauce Pot**  
SPT-FS8  
2.6" Dia x 5"H - 6 oz  
**Cork Lid**  
SPT-CORK (Replacement)  
0.75" Dia x 0.75"H

Courtesy of SUSHI SAMBA, New York City



**Fusion White Sauce Pot**  
SPT-A2468  
2.75"Dia x 2.5"H - 4 oz



**White Porcelain Sauce Pot**  
SPT-200472  
2.75"L x 2.75"W x 3"H - 6 oz



**Black Alloy Hasu Sauce Pot**  
SPT-191-166  
4"L x 2.4"W x 2.4"H - 3 oz



**White Porcelain Hasu Sauce Pot**  
SPT-191-160  
4"L x 2.4"W x 2.4"H - 3 oz



**White Porcelain Sauce Pot**  
SPT-22839  
2.75"Dia x 3.25"H - 5 oz



**Black Porcelain Sauce Pot**  
SPT-1A-007/B  
2.75"Dia x 3.25"H - 5 oz



**Matte Brown Porcelain Sauce Pot**  
SPT-1A-007/C  
2.75"Dia x 3.25"H - 5 oz



**Matte Green Porcelain Sauce Pot**  
SPT-200936  
2.75"Dia x 3.25"H - 5 oz



**Tessa Black Sauce Pot**  
SPT-TK001  
3.5"Dia x 3.25"H - 8 oz  
**Tessa Black Pot Lid**  
SPT-TK001/LID (Replacement)  
2"Dia x 1.25"H



**Yuzu Tenmoku Black Sauce Pot**  
SPT-104  
3.25"Dia x 3.4"H - 8 oz  
**Yuzu Tenmoku Pot Lid**  
SPT-104/LID (Replacement)  
2"Dia x 1.25"H



**Black Tetsuyu Sauce Pot**  
SPT-E467  
3.25"Dia x 3.4"H - 8 oz



**Green Sauce Pot**  
SPT-103  
3.25"Dia x 3.4"H - 8 oz



**White Glazed Textured Sauce Pot**  
SPT-141  
2.25"L x 2.25"W x 2.25"H - 4.5 oz



**White Glazed Textured Sauce Pot**  
SPT-140  
2.25"L x 2.25"W x 3"H - 6 oz



**Ibushi Black Sauce Pot - Small**  
SPT-128/S  
2.25"L x 2.5"W x 2.5"H - 3.3 oz



**Ibushi Black Sauce Pot - Large**  
SPT-128/L  
2.25"L x 2.5"W x 4"H - 5 oz

White Sauce Pot  
SPT-132-L



# SAUCE POTS



**White Sauce Pot**  
**SPT-132-S**  
 2.4"Dia x 2.2"H - 2 oz  
**SPT-132/LID ( Replacement )**  
 1.25"Dia x 0.7"H



**White Sauce Pot**  
**SPT-132-M**  
 2.4"Dia x 3.3"H - 3 oz  
**SPT-132/LID ( Replacement )**  
 1.25"Dia x 0.7"H



**White Sauce Pot**  
**SPT-132-L**  
 2.4"Dia x 4.1"H - 4.7 oz  
**SPT-132/LID ( Replacement )**  
 1.25"Dia x 0.7"H

These white sauce pots are ideal for serving sauces. It features a durable silicon nozzle and silicon lined lid to prevent sauces from dripping and the sauce pot from slipping. A great investment, especially for high-volume restaurants.



**White Mikage Sauce Pot - Small**  
**SPT-134-S**  
 2.5"Dia x 3"H - 3.5 oz



**White Mikage Sauce Pot - Large**  
**SPT-134-L**  
 3"Dia x 3.5"H - 5.7 oz



**White Speckled Sauce Pot**  
**SPT-133**  
 2.5"Dia x 3"H - 5.5 oz



**Kinsai Gold Cup**  
**SPT-MJ118-383**  
 2"Dia x 1.75"H - 2 oz



**Black Alloy Sauce Pitcher**  
**SPT-191-083**  
 3"Dia x 3.25"H - 4.5 oz



**Glass Sauce Pot**  
**SPT-3000**  
 2"Dia x 5"H - 5.75 oz  
 Lid contains a very small hole that will prevent the flow of liquid when covered by finger.



# SAKE BOTTLES & CUPS



**NEW**

**Iga Black Offset Sake Bottle**  
**SAB-422502246**  
 3.25" Dia x 4.25"H - 9.5 oz



**Wakatake Bamboo Sake Bottle**  
**SAB-004**  
 2.5" Dia x 7.75"H - 11 oz



**Marutake Natural Bamboo Sake Bottle**  
**SAB-200068**  
 2.3" Dia x 8.5"H - 11 oz



**Wakatake Bamboo Sake Cup**  
**SAC-004**  
 2.4" Dia x 2"H - 3 oz



**Marutake Natural Bamboo Sake Cup**  
**SAC-200069**  
 1.75" Dia x 2"H - 3 oz



**Oribe Nagashi Sake Bottle**  
**SAB-105/S**  
 2.5" Dia x 5"H - 4.5 oz  
**SAB-105/L**  
 3" Dia x 6.25"H - 8.5 oz



**Tessa Black Sake Bottle**  
**SAB-119/S**  
 2" Dia x 5.25"H - 4 oz  
**SAB-119/L**  
 2.2" Dia x 6.75"H - 8 oz



**Bizen Fu Sake Bottle**  
**SAB-104/L**  
 3" Dia x 5.75"H - 10 oz



**Oribe Nagashi Sake Cup**  
**SAC-105**  
 2" Dia x 1.75"H - 1 oz



**Tessa Black Sake Cup**  
**SAC-119**  
 1.6" Dia x 1.75"H - 1.5 oz



**Bizen Fu Sake Cup**  
**SAC-104**  
 2.3" Dia x 1.6"H - 2 oz



**Mashiko Ume Sake Bottle**  
**SAB-KY7/MU**  
1.75"Dia x 5"H - 4.5 oz  
**SAB-KY6/MU**  
2"Dia x 6"H - 8.5 oz



**Black Nuriwake Sake Bottle**  
**SAB-KY7/NW**  
1.75"Dia x 5"H - 4 oz  
**SAB-KY6/NW**  
2"Dia x 6.2"H - 8 oz



**Iga Bown Sake Bottle**  
**SAB-107/S**  
2.75"Dia x 4.5"H - 6 oz  
**SAB-107/L**  
3.6"Dia x 5.3"H - 11 oz



**Mashiko Ume Sake Cup**  
**SAC-KY8/MU**  
2"Dia x 1.75"H - 2 oz



**Black Nuriwake Sake Cup**  
**SAC-KY8/NW**  
2.3"Dia x 1.5"H - 1.5 oz



**Iga Brown Sake Cup**  
**SAC-107**  
2.2"Dia x 1.6"H - 1 oz



**Fusion White Sake Bottle**  
**SAB-SE706**  
2"Dia x 5.8"H - 5 oz  
**SAB-SE706/L**  
1.5"Dia x 6.75"H - 8 oz



**Beige Textured Sake Pot**  
**SAB-K2/PE**  
1.5"Dia x 4.5"H - 8 oz



**Fusion White Sake Cup**  
**SAC-SE712 (Top)**  
2"Dia x 1.8"H - 1.8 oz  
**SAC-A3912 (Bottom)**  
1.75"Dia x 2"H - 1.8 oz



**Beige Sake Cup**  
**SAC-K30/PE**  
1.75"Dia x 1.5"H - 1 oz

# SAKE BOTTLES & CUPS



**Tessa Black Sake Cup**  
SAC-230  
2.5"Dia x 2"H - 2 oz



**Green Shino Sake Cup**  
SAC-231  
2.5"Dia x 2"H - 2 oz



**Black Dot Sake Pot**  
SAB-209  
6.5"Dia x 3.5"H - 16 oz



**Cream Shino Sake Cup**  
SAC-232  
2.5"Dia x 2"H - 2 oz



**Gray Shino Sake Cup**  
SAC-233  
2.5"Dia x 2"H - 2 oz



**Black Dot Sake Cup**  
SAC-209  
2.25"Dia x 2.75"H - 3 oz



**Bizen Sake Cup**  
SAC-222  
2.5"Dia x 2.5"H - 3 oz



**Black Kessho Sake Cup**  
SAC-219  
2.75"Dia x 1.75"H - 2.5 oz



**Black Kessho Round Sake Cup**  
SAC-220  
2"Dia x 1.75"H - 2 oz



**Tessa Gray Sake Cup  
with White Speckles**  
SAC-108  
2.2"Dia x 1.6"H - 1 oz



**Bizen Sake Bottle**  
SAB-220  
3"Dia x 4"H - 9 oz  
SAB-222  
3.5"Dia x 4.5"H - 11 oz



**Inside of Black Kessho  
Cooler Sake Bottle**



**Black Kessho Cooler Sake Bottle**  
SAB-219  
3.5"Dia x 3.5"H - 4.4 oz  
SAB-214  
4.5"Dia x 4.6"H - 9.8 oz



**Bizen Tall Cup**  
SAC-226  
3.9"Dia x 4.3"H - 8 oz



**Siena Red Sake Cup**  
SAC-SI0114  
2.75"L x 2.75"H - 3.5 oz

Serve the best hot or cold sake with this bottle while keeping the sake at the optimal temperature. Fill the outer bottle with hot water or ice, then place the inner bottle into the container and pour your favorite sake. The sake will continue to stay warm or ice cold until you finish the last drop of your tasty drink.



**Plastic Black Plastic Sake Box**  
NR-OMS-7  
3.2"L x 3.2"W x 2"H - 6 oz



**Hinoki Wood Sake Box**  
SAC-003  
3.2"L x 3.2"W x 2"H - 6 oz



**Hinoki Wood Sake Box**  
SAC-OMS-101  
2.5"L x 2.5"H - 2 oz



**Hinoki Wood Box**  
SAC-903  
5.5"L x 5.5"W x 2.75"H - 30 oz



**Shiraki Melamine Sake Cooler**  
NR-703W  
6.25"Dia x 6"H - 64 oz



**NEW**  
**Mugi Gray Sake Cup**  
SAC-234  
3.5"Dia x 4.75"H - 13 oz



**NEW**  
**Kome Gray Sake Cup**  
SAC-236  
3.5"Dia x 4.75"H - 13 oz



**NEW**  
**Imo Gray Sake Cup**  
SAC-235  
3.5"Dia x 4.75"H - 13 oz



**NEW**  
**Kobiki Beige Sake Cup**  
SAC-239  
2.75"Dia x 1.75"H - 2.7 oz



**NEW**  
**Yuzu Matte Black Sake Cup**  
SAC-240  
2.75"Dia x 1.75"H - 2.7 oz



**NEW**  
**Black Alloy Sake Cup**  
SAC-422544247  
2.25"Dia x 1.5"H - 1.7 oz



**NEW**  
**Fuguhire Lidded Sake Cup**  
SAC-237  
3.25"Dia x 3.75"H - 6 oz

# TEACUPS



**NEW**  
**Sometsuke Pinstripe Teacup**  
 TEC-169  
 2.75"Dia x 3.75"H - 7.9 oz



**NEW**  
**Fukizumi Airbrush Blue Teacup**  
 TEC-165  
 3"Dia x 3.25"H - 8.5 oz



**NEW**  
**Tenmoku Spiral Black Teacup**  
 TEC-166  
 3"Dia x 3.25"H - 7.8 oz



**NEW**  
**Oribe Brown Moss Teacup**  
 TEC-168  
 3.25"Dia x 3.5"H - 6.8 oz



**NEW**  
**Namiguchi Pinstripe Gray Teacup**  
 TEC-167  
 3.25"Dia x 3.5"H - 8.5 oz



**NEW**  
**Fukikoushi Brown Teacup**  
 TEC-164  
 3"Dia x 3.25"H - 8.1 oz



**Silver Black Granite Teacup**  
 TEC-163  
 2.75"Dia x 3.38"H - 8 oz



**Bizen Teacup**  
 TEC-146  
 2.5"Dia x 3.25"H - 6 oz



**Fish Kanji Teacup**  
 TEC-F70/FP  
 3"Dia x 4"H - 12 oz



**Blue Kanji Teacup**  
 TEC-F70/FK  
 3.25"Dia x 4.2"H - 14 oz



**Blue Wave Teacup**  
 TEC-SW83/W  
 2.8"Dia x 4.25"H - 10 oz



**Fish Teacup**  
 TEC-Y84/T  
 3"Dia x 4"H - 11 oz



**Bamboo Teacup**  
 TEC-F70/BB  
 3"Dia x 4"H - 12 oz



**Wave Teacup**  
 TEC-TCC31  
 3"Dia x 4.25"H - 10 oz



**Blue Lobster Teacup**  
 TEC-F70/LB  
 3.25"Dia x 4.2"H - 14 oz



**Kinsai Gold Tall Cup**  
 TEC-MJ118-384  
 3.25"Dia x 6"H - 14 oz



**Blue Stripe Soba Cup**  
TEC-235  
3.25"Dia x 2.5"H - 6.5 oz



**Ash Blue Soba Cup**  
TEC-236  
3.5"Dia x 2.25"H - 6.5 oz



**Hiwa Green Soba Cup**  
TEC-234  
3.3"Dia x 2.5"H - 7 oz



**Iga Soba Cup**  
TEC-233  
3.3"Dia x 2.5"H - 7 oz



**Ash Swirl Teacup**  
TEC-200402  
2.75"Dia x 3.25"H - 6 oz



**Hiwa Green Teacup**  
TEC-113  
2.75"Dia x 3.25"H - 6 oz



**Tenmoku Black Teacup**  
TEC-200404  
2.75"Dia x 3.25"H - 7 oz



**Fusion White Teacup**  
TEC-A0523  
3"Dia x 3.25"H - 7 oz



**Tessa Black Teacup**  
TEC-G5943/TK  
2.9"Dia x 3.25"H - 5 oz



**Black Teacup**  
TEC-A0523/BK  
3"Dia x 3.5"H - 9 oz



**Bizen Teacup**  
TEC-200417  
3.25"Dia x 3.75"H - 12 oz



**Blue Stripe Teacup**  
TEC-TCC30  
3"Dia x 4.25"H - 10 oz



**Bizen Teacup**  
TEC-149  
3"Dia x 3.1"H - 5.5 oz



**Matte Black Teacup**  
TEC-145  
3"Dia x 3.5"H - 6.5 oz

# TEAPOTS



**Tea Pot Handle (Replacement)**  
**TK-616-01A**  
 4.7"L x 4"W  
**TK-616-01B**  
 5.4"L x 4.75"W  
**TK-616-01C**  
 6.2"L x 5.5"W



**Green Bamboo Melamine Teapot**  
**TEP-101A**  
 5.2"Dia x 4.3"H - 28 oz  
**TEP-101B**  
 5.8"Dia x 5"H - 43 oz  
**TEP-101C**  
 6.6"Dia x 5.7"H - 64 oz



**Tessa Black Large Teapot**  
**TEP-216**  
 7"Dia x 6"H - 60 oz



**Tessa Black Flat Top Spiral Teapot**  
**TEP-217**  
 4.5"Dia x 4.75"H - 25 oz



**Tessa Black Square Teapot**  
**TEP-213**  
 4"Dia x 3.25"H - 22 oz



**Yuzu Tenmoku Teapot**  
**TEP-KP5/YT**  
 7.25"L x 4.75"W x 4.75"H - 20 oz



**Fusion White Teapot**  
**TEP-A0216**  
 3.5"Dia x 4"H - 24 oz



**Fusion White Teapot**  
**TEP-A6854**  
 6"Dia x 4.5"H - 40 oz



**White Porcelain Teapot**  
**TEP-K1/PE**  
 6.5"Dia x 4.75"W x 4.5"H - 26 oz



**White Porcelain Teapot**  
**TEP-30WH**  
 4.75"Dia x 4.75"H - 34 oz



**White Porcelain Round Teapot**  
**TEP-16WH**  
 6.5"Dia x 5"H - 52 oz

# CAST IRON TEAPOTS

During the 17th and 18th century, cast iron teapots were used all over Japan for boiling water, and left over a flame to keep hot. Today the cast iron teapots have an enamel coating inside and are a household necessity. They represent an aspect of Japanese culture that captures the spirit of the moment shared by those enjoying tea together. The pot keeps tea warm for up to an hour by distributing heat evenly with its cast iron body.



**Green Square Cast Iron Teapot**  
TPI-TB114/08NG  
5.3"Dia x 4.75"H - 26 oz



**Black Square Cast Iron Teapot**  
TPI-TB4/07  
3.75"L x 3.75"W x 3.75"H - 24 oz



**Green Round Cast Iron Teapot**  
TPI-TB111/09NG  
5"Dia x 5"H - 30 oz



**Gold and Black Cast Iron Teapot**  
TPI-TB123/06GO  
6"Dia x 4.5"H - 25 oz



**Black Square Cast Iron Teapot**  
TPI-TB4/06  
4.25"L x 4.25"W x 3"H - 18 oz



**Red Lidded Square Cast Iron Teapot**  
TPI-TB64/08  
4.5"L x 4.5"W x 3.5"H - 27 oz

# CAST IRON TEAPOTS



**Red Lidded Cast Iron Teapot**  
**TPI-TB77/08**  
 6"Dia x 4.5"H - 24 oz



**NEW**  
**Jasper Morrison Cast Iron Kettle**  
**IP-JM001**  
 8.5"L x 7"W x 5"H - 60 oz  
 Stove top safe



**Black Arare Cast Iron Teapot**  
**TPI-101B**  
 5.5"Dia x 3.25"H - 22 oz



**Shochikubai Black Maple Cast Iron Teapot**  
**TPI-TB2/08**  
 6"Dia x 4"H - 24 oz



**Black Round Cast Iron Teapot**  
**TPI-TB111/09**  
 4.6"Dia x 8.5"H - 27 oz



**Black Arare Cast Iron Teapot**  
**TPI-101A**  
 4.5"Dia x 2.5"H - 11 oz



**Black Arare Cast Iron Teapot**  
**TPI-TB1/03**  
 4.5"Dia x 2.5"H - 10.2 oz  
**TPI-TB1/05**  
 5.25"Dia x 4"H - 16 oz



**Black Arare Cast Iron Teapot**  
**TPI-TB1/08**  
 6.5"Dia x 3"H - 24 oz

# TEA ACCESSORIES



**Black Cast Iron Teapot Warmer**  
TPI-TW1  
5.75" Dia x 3.25"H



**Black Cast Iron Round Trivet**  
TPI-TB20/A  
5.4" Dia x 0.5"H



**Gold and Black Cast Iron Trivet**  
TPI-TB20/GO  
5.25" Dia x 0.5"H



**Wooden Teacup Saucer**  
NR-WC1  
4.5" Dia x 0.8"H



**Teapot Strainer**  
TK-460-826  
2.75" Dia x 1.75"H



**Teapot Strainer**  
TK-460-824  
2.5" Dia x 1.75"H



**Teapot Strainer**  
TK-5490/70  
2.75" Dia x 1.75"H



**Teapot Strainer**  
TK-5490/85  
3.5" Dia x 2.25"H



**Tea Strainer with Handle**  
TK-403-02  
3.25" Dia x 8.5"W x 3.25"H



**Bamboo Sudare Coasters (Set of 5)**  
TES-107  
4"L x 4.5"W



**Bamboo Tea Whisk**  
TK-606-20-80  
2.5" Dia x 4.75"H  
80 strings

# BENTO BOXES & TRAYS

Stackable and practical, yet elegantly Japanese. Delight your guests and let your creativity run wild to fill these traditional bento boxes with anything from a full course meal, small beautiful appetizers, to small delicate desserts.



COVER SOLD SEPARATELY

**Black and Red Bento Box NR-318**  
13.75"L x 10.25"W x 2"H  
**Black Bento Box Cover for NR-318 NR-318C**  
14.5"L x 11"W x 0.75"H



COVER SOLD SEPARATELY

**Black and Red Bento Box NR-317**  
12"L x 9.5"W x 2"H  
**Black Bento Box Cover for NR-317 NR-317C**  
12.5"L x 10.6"W x 0.7"H



**Black Bento Box with Cover and Divider NR-323**  
9.75"L x 9.75"W x 2.25"H



**Replacement Divider for Bento Box (NR-323) NR-323D/04**  
9"L x 1.5"H



COVER SOLD SEPARATELY

**Black and Red Square Bento Box NR-315**  
9.5"L x 9.5"W x 2.25"H  
**Black and Red Square Bento Box Cover NR-7B-009I/C**  
10"L x 10"W x 0.5"H



**Black and Red Bento Box with Cover NR-314**  
10.25"L x 8"W x 2.25"H



COVER SOLD SEPARATELY

**Black and Red Square Bento Box NR-7B-009I**  
10"L x 10"W x 2"H  
**Black and Red Square Bento Box Cover NR-7B-009I/C**  
10"L x 10"W x 0.5"H



**Black and Red Rectangular Bento Box NR-7B-010**  
10.4"L x 8"W x 2"H



**Black Bento Box with Cover and Divider NR-324**  
14.3"L x 9.7"W x 2"H



**Gold and Red Bento Box NR-316**  
11.75"L x 9.4"W x 2"H



**Plastic Black Box**  
NR-932  
7.5"L x 2.7"W x 1.4"H



COVER SOLD SEPARATELY  
**Brown and Red Nagate Bento Box**  
NR-311/03  
14.25"L x 4.8"W x 2"H  
**Nagate Bento Box Cover**  
NR-311/C  
14.5"L x 5.5"W x 1"H



COVER SOLD SEPARATELY  
**Brown and Red Nagate Bento Box**  
NR-311/02  
14.25"L x 4.8"W x 2"H  
**Nagate Bento Box Cover**  
NR-311/C  
14.5"L x 5.5"W x 1"H



**Brown Lacquered Bento Box**  
NR-302  
6.5"L x 5.5"W x 3"H



**Black and Red Bento Plate**  
NR-319  
14"L x 9.25"W x 2"H



**Black Bento Plate**  
NR-319/B  
14"L x 9.25"W x 2"H



**Black and Red 3 Compartment Nagate Bento Box**  
NR-W2-2814  
14.75"L x 5"W x 2.25"H



**Black Nagate Bento Box Cover**  
NR-W2-281/C  
14.75"L x 5.25"W x 0.75"H



**Black and Red 2 Compartment Nagate Bento Box**  
NR-W2-2815  
14.75"L x 5"W x 2.25"H

# BENTO BOXES & TRAYS



COVER SOLD SEPARATELY

**Wooden Kiwami Four Divided Bento Box**  
**IMP-27046**  
 10"L x 10"W x 2.3"H  
**Wooden Kiwami Bento Box Cover**  
**IMP-27047**  
 10.75"L x 10.75"W x 1.4"H



COVER SOLD SEPARATELY

**Wooden Kiwami Six Divided Bento Box**  
**IMP-27054**  
 14.75"L x 10"W x 2.3"H  
**Wooden Kiwami Bento Box Cover**  
**IMP-27055**  
 15.5"L x 10.75"W x 1.5"H



**Wooden Kiwami Six Divided Bento Box**  
**IMP-27060**  
 12"L x 8.25"W x 2"H



COVER SOLD SEPARATELY

**Rectangular 3 Divide Wooden Bento Box**  
**NR-367**  
 12"L x 4"W x 2"H



COVER SOLD SEPARATELY

**Wooden Bento Box Lid**  
**NR-367/LID**  
 12.5"L x 4.5"W x 0.75"H



**Wooden Kiwami Three Divided Bento Box**  
**IMP-27050**  
 14.8"L x 5"W x 2"H



**Hinoki Lunch Box Drawer**  
**NR-365**  
 11.6"L x 6.2"W x 12"H



**Wood Lacquered Lunch Box Set**  
**NR-364**  
 6.7"L x 6.7"W x 11.6"H



**Wooden Kiwami Square Serving Box**  
**IMP-27064**  
 4"L x 4"W x 2"H



## SMALL BOWLS (Perfect fit for Bento Boxes)



**NEW**

**Square Bamboo Mat**  
NR-549  
4.5"L x 4.5"W x 1"H



**NEW**

**Kanbuchi Round Bamboo Basket**  
NR-545  
4.5"Dia x 1.5"H



**Blue Stripe Suribachi Mortar**  
BWS-273-Blue  
4.75"L x 4.5"W x 2"H - 7 oz



**Brown Square Bowl**  
BWS-280  
3.7"L x 3.7"W x 1.9"H - 6 oz



**Toruko Blue Dipping Sauce Dish**  
BWS-196  
1.75"Dia x 1.25"H - 1 oz



**Suribachi Mortar**  
BWS-103  
4"Dia x 1.6"H - 4 oz



**Fusion White Rhombus Bowl**  
BWS-B001/01  
4"L x 4"W x 1.5"H - 4.5 oz



**Tessa Black Abstract Bowl**  
BWS-211  
4"L x 3.2"W x 1.5"H - 2.8 oz



**Toruko Green Bowl**  
BWS-171  
4.5"Dia x 1.6"H - 6 oz



**Ainagashi Bowl**  
BWS-311  
4.25"Dia x 1.75"H - 9 oz



**Yuzu Tenmoku Black Bowl**  
BWS-TA31  
4"Dia x 1.5"H - 6 oz



**Akebono Tenmoku Bowl**  
BWS-200951  
4.25"Dia x 1.6"H - 8 oz



**Tessa Black Bowl**  
BWS-G5923/TK  
4.25"Dia x 1.75"H - 8 oz



**Ariake Green Bowl**  
BWS-GA55  
5"Dia x 1.75"H - 10 oz



**Yamagasumi Bowl**  
BWS-187  
4.15"Dia x 2"H - 6 oz



**Yamagasumi Abstract Bowl**  
BWS-188  
4.65"L x 4.5"W x 1.75"H - 6 oz



**Gray Aobuki Sauce Dish**  
SDS-IM1028  
4.2"Dia x 1.25"H - 3 oz

# TRAYS



**Brick Red Round Tray**  
**NR-460**  
 15.25"L x 14.25"W x 0.15"H  
 (Bottom red mat in photo)



Reverse Side

**Brown and Red Reversible Table Mat**  
**NR-461**  
 16.5"L x 13"W x 0.2"H



**Bamboo Weave Square Table Mat**  
**NR-464**  
 11.8"L x 11.8"W x 0.8"H



**Foxglove Wooden Table Mat**  
**NR-466**  
 14.1"L x 9.8"W x 0.4"H  
**NR-467**  
 15.3"L x 10.6"W x 0.4"H  
**NR-468**  
 16.5"L x 11.8"W x 0.4"H



**Kaiseki Brown Wooden Table Mat**  
**NR-465**  
 16.5"L x 11.6"W x 0.3"H



**Half Moon Double Sided Tray**  
NR-407  
14"L x 12.4"W x 0.6"H



**Black Plastic Tempura Basket**  
NR-WTB8  
7.5" Dia x 1.5"H



**Black Wooden Tray**  
NR-928  
9"L x 3.3"W



**Rectangular Black Tray**  
NR-WZ130  
13"L x 9.25"W x 0.75"H



**Black Tray**  
NR-416  
15"L x 11.5"W x 0.75"H



**Red Border Black Tray**  
NR-WB307  
18"L x 13"W x 0.5"H  
NR-WB305  
15.25"L x 11.25"W x 0.5"H



**Wooden Tray**  
NR-422  
15.25"L x 12"W x 0.75"H

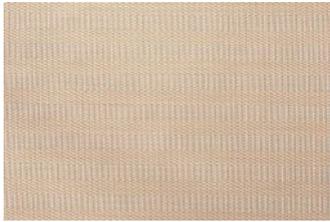
# Mats



**Resin Gray Striped Square Coaster**  
NR-470  
4"L x 4"W



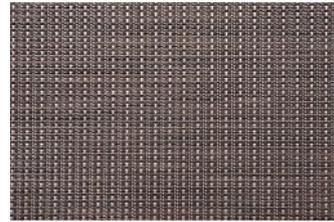
**Resin Cream Striped Square Coaster**  
NR-471  
4"L x 4"W



**Resin Cream Striped Rectangular Mat**  
NR-472  
17"L x 12"W



**Resin Beige Rectangular Mat**  
NR-473  
17"L x 12"W



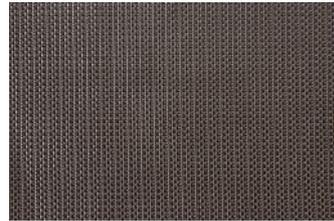
**Resin Gray Dot Rectangular Mat**  
NR-474  
17"L x 12"W



**Resin Dove Gray Rectangular Mat**  
NR-475  
17"L x 12"W



**Resin Congo Brown Rectangular Mat**  
NR-476  
17"L x 12"W



**Resin Slate Gray Rectangular Mat**  
NR-477  
17"L x 12"W



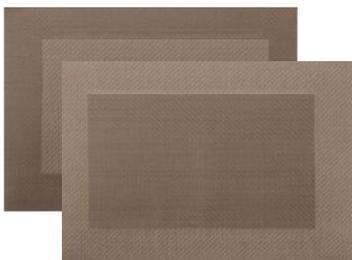
**Resin Matterhorn Brown Rectangular Mat**  
NR-478  
17"L x 12"W



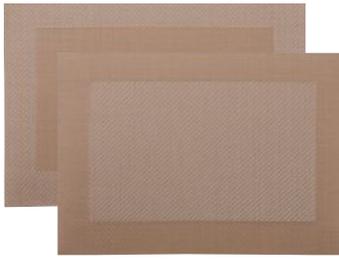
**Resin Gray Striped Rectangular Mat**  
NR-479  
17"L x 12"W



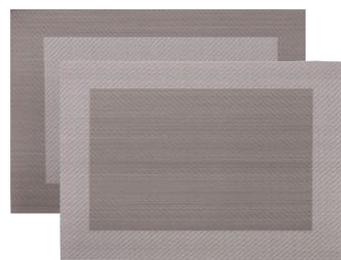
Customize to your desired size.



**Resin Hemlock Green Rectangular Mat (Reversible)**  
NR-480  
17"L x 12"W



**Resin Gold Beige Rectangular Mat (Reversible)**  
NR-481  
17"L x 12"W



**Resin Dusty Gray Rectangular Mat (Reversible)**  
NR-482  
17"L x 12"W

# SUSHI BOATS & CONTAINERS



**Wooden Shiraki Sushi Boat**

NR-001-66

26"L x 9.75"W x 6"H

NR-001-74

29"L x 10.75"W x 7"H

NR-001-91

36"L x 12"W x 8"H



**Plastic Shiraki Sushi Boat**

NR-006A

26"L x 9.5"W x 8"H



**Plastic Nashiji Nami Sushi Boat**

NR-002-81

32"L x 11.25"W x 10"H



**Plastic Shiraki Sushi Boat with Black Interior**

NR-TF1/W

11.75"L x 5.5"W x 1.5"H - 26 oz



**Plastic Shiraki Sushi Boat**

NR-005

17"L x 7"W x 4"H



**Plastic Tame Nami Sushi Boat**

NR-003

17"L x 7"W x 4"H



**Karin Chirashi Box**

NR-116A

7.75"Dia x 2.75"H



**Light Blue Seiryu Chirashi Box**

NR-114A

7.75"Dia x 2.75"H



**Momiji Chirashi Box**

NR-102A

6"L x 6"W x 3"H



**Wooden Jar**

NR-102-29

5.5"Dia x 3.5"H - 27 oz



**Wooden Serving Container**

KON-CT-101

wooden container: 7"L x 5.5"W x 7.7"H  
cooper pan: 5.5"L x 4.6"W x 1.25"H



**Maple Chirashi Box**

NR-938

6.6"L x 5.6"W x 3"H

# SUSHI BAR ITEMS



**Black Plastic Hand Roll Stand**  
NR-210  
10.25"L x 5"W x 3.5"H



**Wooden Hand Roll Stand**  
NR-211/03  
7"L x 3.75"W x 3.25"H



**Gold and Purple Sushi Oke**  
NR-119-13 5.5"Dia x 1.75"H  
NR-119-20 7.75"Dia x 2"H  
NR-119-25 10"Dia x 2.75"H  
NR-119-31 12.25"Dia x 2.75"H  
NR-119-34 13.5"Dia x 2.75"H  
NR-119-38 15"Dia x 3.25"H  
NR-119-41 16.25"Dia x 3.25"H  
NR-119-44 17.5"Dia x 3.25"H



**Plastic Pine Tree Decoration**  
IMP-34302  
6.3"L x 2"W x 4"H



**Plastic Pine Tree Decoration**  
IMP-34118  
5"L x 3"W x 5"H



**Karin Sushi Oke**  
NR-116-20 7.75"Dia x 2"H  
NR-116-25 10"Dia x 2.75"H  
NR-116-31 12.25"Dia x 2.75"H  
NR-116-34 13.5"Dia x 2.75"H  
NR-116-38 15"Dia x 3.25"H  
NR-116-41 16.25"Dia x 3.25"H  
NR-116-44 17.5"Dia x 3.25"H



**Light Blue Seiryu Sushi Oke**  
NR-114-20 7.75"Dia x 2"H  
NR-114-25 10"Dia x 2.75"H  
NR-114-31 12.25"Dia x 2.75"H  
NR-114-34 13.5"Dia x 2.75"H  
NR-114-38 15"Dia x 3.25"H  
NR-114-41 16.25"Dia x 3.25"H  
NR-114-44 17.5"Dia x 3.25"H

KUMI Restaurant in Las Vegas, plating by Chef de Cuisine Simon Yi using a Karin Sushi Oke.

## GETA PLATES

TAO in New York City, plating by Chef Yoshi Kojima using the wooden sushi geta plate. "This dish is a Japanese red seabream sashimi salad with tofu puree, bon jalapeno vinaigrette, and soy sauce powder. Plating on this type of long tableware, allows you to give the ingredient more dimension. It is a bit unbalanced to curve the sashimi on this angular plate, but makes the sashimi stand out more. If it wasn't for this straight wooden geta plate, I could not create this sort of curvilinear beauty."



**Wooden Sushi Geta - Small**  
NR-32223  
8.3"L x 4.7"W x 1"H



**Wooden Sushi Geta - Medium**  
NR-32225  
12"L x 3.5"W x 1"H



**Wooden Sushi Geta - Large**  
NR-32226  
17.7"L x 3.5"W x 1"H



**Traditional Shiraki Sushi Geta**  
NR-201-S  
9.4"L x 5.85"W x 2"H  
NR-201-L  
11.7"L x 7"W x 2.15"H



**NEW**  
**Shiraki Wood Sushi Geta**  
NR-30233  
11.75"L x 4"W x 1.25"H



**Flat Hinoki Wood Sushi Geta**  
NR-202-S  
9.4"L x 5.85"W x 1.2"H  
NR-202-L  
11.7"L x 7"W x 1.2"H



# SPECIAL ORDER GETA PLATES

These special order items have a lead time of 8-10 weeks. Available by case quantity only.



**Hinoki Wood Footed Oval Plate**  
**NR-203-CS**  
 9.4"L x 4.3"W x 1"H - 12 pcs/case  
**NR-204-CS**  
 11.8"L x 5.5"W x 1"H - 12 pcs/case  
**NR-205-CS**  
 17.7"L x 5.9"W x 1"H - 12 pcs/case



**Dark Hinoki Wood Footed Oval Plate**  
**NR-206-CS**  
 9.4"L x 4.3"W x 1"H - 12 pcs/case  
**NR-207-CS**  
 11.8"L x 5.5"W x 1"H - 12 pcs/case  
**NR-208-CS**  
 17.7"L x 5.9"W x 1"H - 12 pcs/case



**Shiraki Wood Sushi Geta**  
**NR-199-CS**  
 9.4"L x 5.9"W x 1.5"H  
 20 pcs/case



**Shiraki Wood Sushi Geta**  
**NR-200-CS**  
 10.5"L x 4"W x 1.5"H  
 20 pcs/case



**Hinoki Wood Footed Oblong Plate**  
**NR-198-CS**  
 14"L x 4.3"W x 1"H  
 12 pcs/case



## COLLECTIONS | BLISSIO

An excellent diffuser of heat, ceramic cookware allows food to cook gently and slowly, locking in nutrients and enhancing subtle flavors. Blissio has earned a reputation for its innovative 'Waterless cooking,' where moisture in ingredients is locked in by a sealed lid and redistributed for concentrated flavor and tender ingredients.

**NEW**

**Blissio Cobalt Waterless Dutch Oven**

- Medium

DNA-129

10.25" L x 8.25" W x 5.25" H - 67.6 oz

**Blissio Green Waterless Dutch Oven**

- Medium

DNA-128

10.25" L x 8.25" W x 5.25" H - 67.6 oz



**NEW**

**Blissio Cobalt Waterless Dutch Oven**

- Small

DNA-131

7.25" L x 6" W x 3.75" H - 23.7 oz

**Blissio Green Waterless Dutch Oven**

- Small

DNA-130

7.25" L x 6" W x 3.75" H - 23.7 oz



**NEW**

**Blissio Cobalt Stackable Bowl**

BWS-313

6" Dia x 2.5" H - 18.6 oz

**Blissio Green Stackable Bowl**

BWS-312

6" Dia x 2.5" H - 18.6 oz



**NEW**

**Blissio Cobalt Plate**

PLL-343

8.75" Dia x 1.5" H

**Blissio Green Plate**

PLL-342

8.75" Dia x 1.5" H





**NEW**

**Blissio Cobalt Waterless Dutch Oven - Large  
DNA-127**

11.75" L x 9.75" W x 5.75" H - 101.4 oz

**Blissio Green Waterless Dutch Oven - Large  
DNA-126**

11.75" L x 9.75" W x 5.75" H - 101.4 oz



Ceramic donabe pots in the Blissio series are made of more than 50% high-grade petalite, a lithium feldspar prized for its mineralogical properties. Petalite imparts thermal expansion properties that increase heat resistance, meaning Blissio pots can withstand sudden changes in temperature as extreme as 650°C. While not suitable for induction cooktops, the pots can be used on gas and halogen stoves as well as in conventional and microwave ovens. Because they radiate healthful far-infrared energy, ceramic pots deliver heat deep inside the ingredients, enhancing flavor. The Blissio series also improves on airtightness, heightening the cookware's thermal retention—all of which makes these pots ideal for waterless cooking and off-heat finishing. Concentric rings on the inside of the lid catch steam and condense it back into the sealed vessel, basting the food evenly and minimizing the loss of vitamins and minerals while retaining maximum flavor. It goes without saying that Blissio ceramic pots are nonreactive and contain no harmful metals such as lead or cadmium.

# TABLETOP COOKWARE

Donabe has been traditionally used in Japan especially during the winters for hot pot. The donabe's earthenware vessel retains heat even after it is removed from the stove, and continues to keep food hot.



**Lid for Mishima Toban**  
DNA-102-18/LID  
6.5"Dia x 4.4"H



**Sumikannyu Donabe**  
DNA-190-17  
6.75"Dia x 3.6"H - 12 oz  
DNA-190-19  
7.5"Dia x 4.25"H - 13 oz  
DNA-190-22  
8.5"Dia x 4.75"H - 21 oz

DNA-190-25  
9.75"Dia x 5.4"H - 34 oz  
DNA-190-27  
10.75"Dia x 6.2"H - 52 oz  
DNA-190-30  
12"Dia x 6.5"H - 60 oz



**Mishima Toban Ceramic Grilling Plate with Lid**  
DNA-102-18  
7"Dia x 1.25"H - 12 oz  
DNA-102-24  
9.5"Dia x 1.25"H - 24 oz



**Mishima Toban Ceramic Grilling Plate**  
DNA-102/BD-18  
7"Dia x 1.25"H - 12 oz  
DNA-102/BD-24  
9.5"Dia x 1.25"H - 24 oz



**Mishima Donabe**  
DNA-101  
7.5"Dia x 4.4"H - 20 oz



**Hot Pot Donabe Hakeme**  
DNA-121-06  
10.75"Dia x 7"H - 96 oz



**Shirohakeme Donabe**  
DNA-121-11  
10.75"Dia x 6.7"H - 96 oz



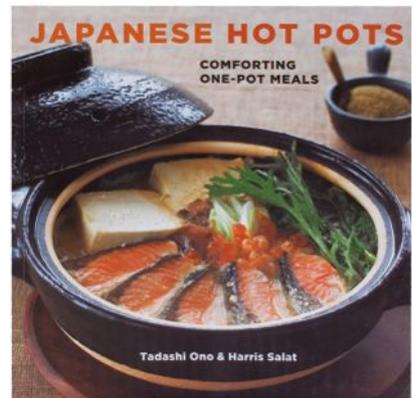
**Yohen Suppon Donabe**  
DNA-118-10  
11"Dia x 5.5"H - 36 oz



**White Donabe Steamer**  
DNA-121-08  
10.75"Dia x 7"H - 89 oz  
w/steamer rack: 40 oz



**Black Donabe Steamer**  
DNA-121-07  
10.75"Dia x 7"H - 89 oz  
w/steamer rack: 40 oz



**Japanese Hot Pot**  
BK-019  
150 pages



**Tagine Style Donabe**  
DNA-121-04  
12.5"Dia x 6.5"H - 17 oz



**Kamadosan Rice Cooking Donabe with Scoop and Stone Tray**  
DNA-121-03C  
9.25"Dia x 7"H - 24 oz

The kamadosan rice cooker is a traditional clay pot from Iga Japan used for centuries to cook rice over an open flame. The porous nature of the clay is excellent for withstanding high flames and distributing heat evenly to perfectly cook rice. Despite all the modern rice cookers available, it is argued that rice tastes best when prepared in a kamadosan.



**Black Bizen Smoker Pot with Net & Cherry Chips**  
DNA-122  
7"Dia x 6"H - 100 oz (6 cups)  
This smoker pot features an attractive bizen glaze and comes with a screen for your ingredients and a bag of cherry wood chips.



**Black Donabe Smoker with Smoke Chips and Nets**  
DNA-121-09  
10.63"Dia x 8"H - 96 oz

This uniquely designed IGA-yaki donabe smoker allows you to make the professional quality smoked dishes with the easy preparations at home. By pouring the water between the donabe body and lid, the lid becomes tightly sealed without releasing the smoke outside. Because the Iga-yaki donabe promotes the FAR-Infrared Radiation (FIR) effect when heated, delicious smoked dishes can be ready in about 30 minutes.

\*Smokewood sticks (page 134) can be used to replace smoke chips



**Grill Pan [Yaki Yaki San]**  
DNA-121-05  
13"Dia x 4.25"H

Chef Ming Tsai on using the Grill Pan (Yaki Yaki San) "It's the perfect tabletop grill. It's a great compact size that deliciously cooks various foods like meat, fish, shrimp and vegetables. I love that the outer reservoir makes it virtually smokeless. The Iga clay also produces such even heat that there are no hotspots to burn your food. The obvious choice is to cook yaki-tori, Korean BBQ, or shishkabob. It would even be a great way to grill vegetables for a ratatouille."





A grill and frying pan by Jasper Morrison exude the austere beauty of professional cookware.

# Elegant Ironware

The town of Mizusawa in Iwate prefecture has been a major producer of cast metal since the Heian period (794–1185). Today it is home to as many as 100 factories. Among them, Oigen Foundry Co., Ltd., incepted in 1852, continues to forge traditional Nanbu ironware renowned for its unblemished smooth surface and classic good looks.

Oigen Foundry makes timeless kitchenware for professional chefs, adopting modern designs within the tradition of Nanbu ironware. Its two-handled cast-iron plates are found in restaurants throughout Japan, but we'd like to introduce a series that the ironworks has created in collaboration with British product designer Jasper Morrison.

The commission was, for Morrison, an introduction to the world of iron casting. Nevertheless, his deftly designed simple shapes reveal how closely he studied the Nanbu ware tradition. Among his advisors was chef Katsuyasu Ito of the French restaurant L'auréole in Iwate. A holder of a Ryori Master award given by Japan's Ministry of Agriculture and a longtime aficionado of Nanbu ironware, Ito has nothing but kudos for how user-friendly Morrison's Chef series is. Though made of the same material and sporting the same thickness as traditional Nanbu cookware, it carries a much lighter heft in the hand, just one of its many notable features.

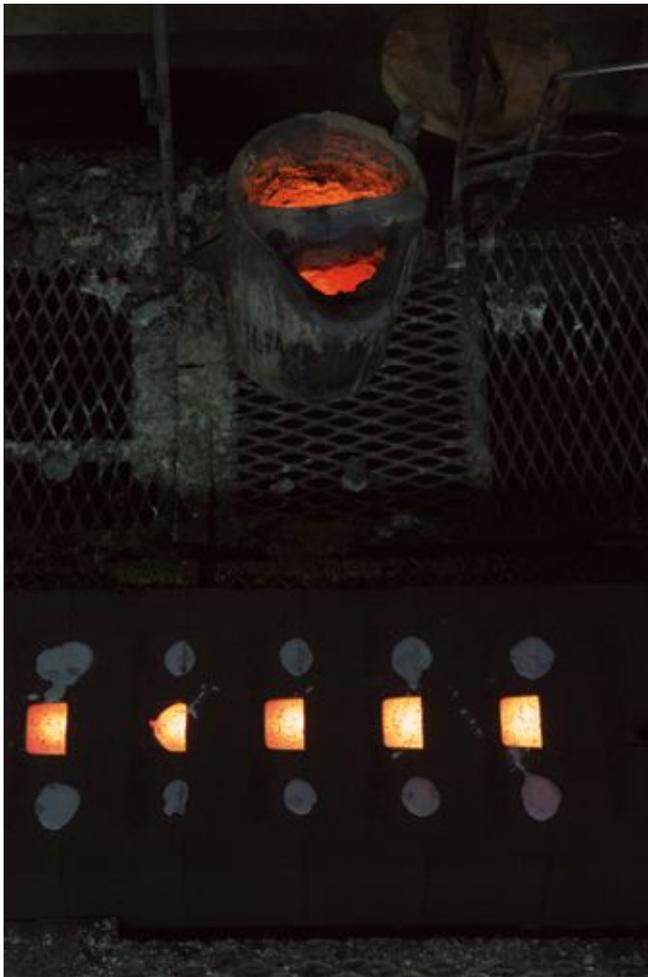
In the final stage of production, Oigen fires its ironware at high temperatures to decarbonize the surface and prepare it for treatment against corrosion. The foundry takes extra care at this point, seasoning each piece with oil that has been mixed with nontoxic bamboo ash to yield a lustrous finish. These distinguishing features of its manufacture not only make the ironware rust-resistant, but also allow oils to permeate well into the cookware's surface. The absence of Teflon or other synthetic coatings improves heat capacity, thus delivering the higher temperatures required by professional chefs directly to the ingredients. Meat and fish fry to crispy perfection, and no artificial coating means there are no worries about harmful substances leaching out at higher temperatures.

The beautiful finish of the Chef series and other Oigen products has an allure of its own, quite apart from the appeal of mirror-finish stainless steel or shiny copper. Because it is sand-cast, the ironware exhibits on its surface the grainy texture of the molds in which it is formed. Yielding an evenly textured surface is exacting work, as there is no room for correction by polishing or coating.

Oigen president Kuniko Oikawa explains, "When molten iron is poured into a mold, dissolved gases must be released that would otherwise cause surface imperfections or reduce durability. Typically, foundries will use rough-grained sand casings to ensure that the gases are emitted, but the larger particles result in a rougher surface. One of the hallmarks of Nanbu ironware is its smooth finish. That's a direct result of the fine-grained sand casings we use. The downside, of course, is that there's a higher defective rate." In other words, pieces that pass muster elsewhere would not make the grade here. This insistence on form as well

Below: These frying pans have just been removed from their casings.  
Bottom: Red-hot molten iron is poured into molds.





as function testifies to the high quality of ironware that bears the Oigen name. When the foundry furnace is lit some two tons of iron are smelted per hour, which explains why the workers move through each step of the many production processes briskly and efficiently. Mixed in with the mainstay of pig iron are recycled iron as well as various coupling agents to maintain consistent quality. Adjustments at the smelting stage are also made based on ambient temperature, humidity, and even the external wind factor, all of which demand fine-tuning that derives only from years of seasoned practice. Deft skill and intense focus are also required when pouring the liquid metal, a task that affects the final strength and finish of each piece. The high quality of Oigen's ironware reflects this dedication to craft and tradition—a standard that can't be matched by lesser imitations.

This page and opposite: Foundry coke fuels the cylindrical furnace, or cupola, that smelts the iron ore. Molten iron sends up sparks as it is transferred into spouted vats for transport to an electric furnace where it is kept hot. Meanwhile, workers steadily pour the liquid metal into sand molds for casting.



# NEW COLLECTIONS



NEW

**Jasper Morrison Cast Iron Teapot**  
IP-JM001  
8.5"L x 7"W x 5"H - 60 oz



NEW

**Jasper Morrison Spice Rack**  
IP-JM006  
5"Dia x 5.25"H



NEW

**Jasper Morrison Cast Iron Pan**  
IP-JM003  
13.75"L x 10.75"W x 1.25"H



NEW

**Jasper Morrison Cast Iron Frying Pan**  
IP-JM002  
17.75"L x 11.25"W x 3.25"H - 47 oz



NEW

**Jasper Morrison Cast Iron Cooking Pot**  
IP-JM004  
12.5"L x 10.5"W x 5"H - 96 oz



NEW

**Cast Iron Grill Square Pan**  
IP-F802  
13.75"L x 11"W x 1"H



**NEW**

**Cast Iron Rectangular Grill Pan with  
Wooden Base**

**IP-U033**

10.75"L x 8.25"W x 1.5"H



**NEW**

**Cast Iron Grill Pan with Wooden  
Base Set of 2**

**IP-U031**

9.75"L x 4"W x 0.75"H



**NEW**

**Cast Iron Rectangular Pan Set of 2**

**IP-F348**

6.75"L x 4.75"W x 1.25"H - 11.8 oz



**NEW**

**Cast Iron Deep Rectangular Pan**

**IP-F466**

7"L x 4.75"W x 2.25"H - 27.1 oz



**NEW**

**Cast Iron Pot with Wooden Lid**

**IP-108-18**

8"L x 7.25"W x 3.75"H - 30 oz



**NEW**

**Cast Iron Pot with Wooden Lid**

**IP-108-21**

9.5"L x 8.25"W x 3.75"H - 47 oz



**NEW**

**Cast Iron Pot with Wooden Post**

**IP-108-24**

10.25"L x 9.5"W x 4.25"H - 72 oz

## TABLETOP COOKWARE

Korin offers an array of tabletop cookware for any occasion. Whether you want to grill a small portion of your favorite BBQ delicacies for one, or enjoy a large family style dinner with your loved ones during a cold winter evening, you can find it here.



**Cast Iron Steak Pan with Wooden Base**

**IP-102-27**

Pan 10.5"L x 6.3"W x 1"H  
Base 13.75"L x 7"W x 1.3"H

**IP-102-29**

Pan 11.2"L x 7"W x 1"H  
Base 14.6"L x 7.8"W x 1.3"H



**Cast Iron Steak Pan with Wooden Base**

**IP-102-TBSP1**

Pan 10.5"L x 6.5"W x 1"H  
Base 13.75"L x 7"W x 0.5"H



**Cast Iron Square Steak Pan with Wooden Base**

**IP-114**

Pan 7"L x 5.5"W x 1"H - 11 oz  
Base 10.5"L x 8"W x 0.75"H



**Aluminium Yamaga Pot with Wooden Lid**

**IP-104-15**

5.7"Dia x 2.6"H - 13 oz

**IP-104-18**

7"Dia x 2.6"H - 18 oz



**Enamel Coated Cast Iron Pot with Wooden Lid and Base**

**IP-815-15**

6.5"Dia x 2.25"H - 18 oz

**IP-817-17**

7"Dia x 2.5"H - 37 oz



TELEPAN in New York City, plating by Chef de cuisine Joel Javier using a Cast Iron Steak Pan. "The dish is grilled short ribs with spicy fermented cabbage. It's our play on kimchee, but instead of using Asian ingredients, we use more local ingredients that we have in house. We ferment the cabbage like sauerkraut, where we salt it and put in a paste that consists of red pepper flakes, salt, sugar, some grated onions and pears, then let it out to ferment at room temperature for several days. The short ribs, we cooked for eighteen hours with honey, red pepper flakes, jalapenos and salt. We heat up the iron plate a little bit on the grill before we send it out. You can smell the short ribs more when the iron plate is sizzling and keeps everything warm."



**Cast Iron Takoyaki Pan**  
**IP-410-644**  
 7.5"L x 8"W  
 Originally used for making round Japanese octopus pancakes.



**Cast Iron Takoyaki Pan**  
**IP-107**  
 8.25"L x 8"W x 1.75"H  
 Originally used for making round Japanese octopus pancakes.



**Footed Cast Iron Sukiyaki Pan with Handle**  
**IP-901**  
 8"Dia x 1.25"H - 30 oz



**Cast Iron Sukiyaki Pan**  
**IP-103-20**  
 8"Dia x 2"H - 48 oz



**Cast Iron Sukiyaki Pan**  
**IP-520-26**  
 11"Dia x 2.5"H - 86 oz



**NEW**

**Cast Iron Shallow Pot**

- IP-106**  
6.5"L x 5"W x 1.5"H
- IP-109**  
7.25"L x 5.75"W x 1.5"H
- IP-111**  
9"L x 6.25"W x 1.5"H

Measurements are without handles.  
 Handles sold separately.

**NEW**

**Cast Iron Shallow Pot Handles**

- IP-112**  
5.5"L x 0.75"W x 0.5"H

# TABLETOP COOKWARE



**Hida Konro Grill with  
Wooden Base and Net Screen**  
KON-JST08  
5.5"L x 5.5"W x 5"H



**Hida Konro Grill**  
KON-101  
7"L x 7"W x 5.35"H



**NEW**  
**Blissio Green Stackable Bowl**  
BWS-312  
6"Dia x 2.5"H - 15 oz  
Stove top and oven safe



**NEW**  
**Blissio Cobalt Stackable Bowl**  
BWS-313  
6"Dia x 2.5"H - 15 oz  
Stove top and oven safe



**Ceramic Baking Dish**  
KON-459T-707272  
10"Dia x 1.75"H  
Stove top and oven safe



**Iwatani Tabletop Induction  
Stove (1,800 Watt)**  
TK-109-07  
15"L x 17.38"W x 3.75"H  
Heats pots & pans only



**Bibimbap Bowl**  
BWL-301  
8"Dia x 3"H - 37 oz  
Stove top and oven safe



**Bibimbap Bowl**  
BWL-302  
6"Dia x 2.75"H - 22 oz  
Stove top and oven safe



**Iwatani Portable Gas Stove**  
(12,000 BTU/h)  
TK-109-04  
13.75"L x 10.5"W x 3.75"H



**Iwatani Portable Gas Stove**  
(15,000 BTU/h Super High  
Power)  
TK-109-08  
13.25"L x 12"W x 3.75"H



**Iwatani Butane Fuel**  
TK-110-01 (1 Doz.)  
TK-110-01-PC (1 Can )  
8 oz



**Iwatani Gas Torch Burner**  
TK-110-04  
7.9"L x 1.5"W x 2.8"H  
The Iwatani Torch Burner has a built-in  
pistol type piezo ignition with an easy  
to use push and twist gas cylinder and  
a refillable gas cassette chamber.  
Fuel Sold Separately



All grilling stones on this page are oven and stove top friendly.



- Ishiyaki Grilling Stone**  
KON-122-10/8  
4.25" Dia x 1"H
- KON-122-13**  
5" Dia x 1"H
- KON-122-15**  
6" Dia x 1"H
- KON-122-18**  
7" Dia x 1"H
- KON-122-24**  
9.5" Dia x 1"H

SUSHI SAMBA in New York City, plating by Executive Chef Koji Kagawa. "This is called the Ishiyaki and it's served with Miyazaki wagyu beef, a variety of dipping sauces, and vegetables. I decided to use the Ishiyaki stones, because it's a very traditional Japanese way to grill. I wanted customers to enjoy the highest quality Miyazaki Japanese beef in the best possible way to eat it."



**Red Konro Grill**  
KON-107  
5.5"L x 5.5"W x 4"H



**Black Konro Grill**  
KON-106  
5.5"L x 5.5"W x 4"H



**Black Konro Grill**  
KON-130  
5.75"L x 5.75"W x 4.75"H



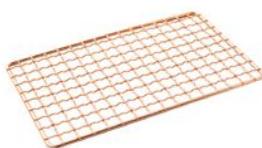
**Red Konro Grill**  
KON-131  
5.75"L x 5.75"W x 4.75"H



**Rectangular Ishiyaki Grilling Stone Plate**  
KON-141  
7.6"L x 4"W x 0.5"H



**Oval Ishiyaki Grilling Stone Plate**  
KON-21191  
7.25"L x 5.5"W x 1"H



**Copper Net Screen for KON-21411**  
KON-21412  
7"L x 4.3"W



**Mini Rectangular Hida Konro Grill**  
KON-21411  
6.25"L x 3.5"W x 3.6"H

**Wooden Base for Mini Rectangular Hida Konro Grill**  
IMP-08437  
6.75"L x 4"W x 1"H

# TABLETOP COOKWARE



**NEW**

**Black Charcoal Konro Grill Set**  
KON-43803712  
7.25" Dia x 5"H



**NEW**

**White Charcoal Konro Grill Set**  
KON-43803711  
7.25" Dia x 5"H



**Liquid Fuel 10 Piece Pack**  
TK-635-01-10  
3.5"L x 3"W



**NEW**

**Niteten Solid Alcohol Fuel**  
TK-635-03  
80 pcs/pack



**NEW**

**Bizen Konro Set - Small**  
KON-133  
8.5" Dia x 4.25"H



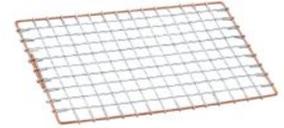
**NEW**

**Bizen Konro Set - Medium**  
KON-134  
11" Dia x 4.5"H



**NEW**

**Bizen Konro Set - Large**  
KON-135  
12.5" Dia x 5"H



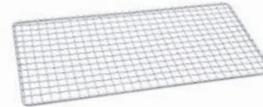
**Stainless Screen Net**  
KON-21499  
7"L x 4.25"W



**Black Rectangular Charcoal Konro Grill**  
KON-128-18  
7"L x 5.25"W x 4.5"H



**Black Rectangular Charcoal Konro Grill**  
KON-128-32  
13"L x 5.25"W x 4.5"H



**Cooking Net for KON-127-32**  
KON-127-32/N  
13"L x 6.25"W



**Aluminium Fuel Cup**  
TK-635-02  
2" Dia x 1"H



**Cedar Square Wooden Base**  
IMP-08422  
6"L x 6"W x 1"H  
(Inner square = 5"L x 5"W)



**Yakisugi Wooden Base**  
IMP-08420  
7"L x 7"W x 1"H  
(Inner square: 6.3"L x 6.3"W)



**Yakisugi Wooden Base**  
IMP-08434  
7"L x 7"W x 0.8"H  
(Inner Dia 5.75")  
IMP-08435  
8.25"L x 8.25"W x 0.8"H  
(Inner Dia 6.5")  
IMP-08436  
9.5"L x 9.5"W x 0.8"H  
(Inner Dia 8")



**Wooden Base**  
NR-360-13  
5"L x 5"W x 0.5"H  
NR-360-15  
6"L x 6"W x 0.5"H



**Stainless Net Screen**  
KON-105  
6"L x 6"W



**Stainless Net Screen**  
KON-105/04  
4.5"L x 4.5"W

Restaurant MARC FORGIONE in New York City, with an alternative way of using the Aluminium Konro set.

"This is a kona kampachi with what we call a spicy citrus cloud. I got the idea of making a cloud watching the Regis and Kelly show on the back of a cab. They were making clouds, and I thought, 'well if it's easy to make, maybe you can make it smell like something.' When I walked into Korin and saw the konro, it was the perfect vessel for it, because it has the holes on the sides which lets the cloud pour right out."



**Ishiyaki Grill with Round Net Screen**

KON-21428  
7"Dia x 1.75"H  
Top item in left photo

**Aluminium Konro Set**  
[Black Konro, Wooden Base  
and Aluminium Fuel Cup]

KON-103  
6"Dia x 5.25"H  
Konro set in the middle left photo  
Set does not include grill plate or net



**Stainless Cooking Basket for**  
Kamisuki Nabe  
KON-104  
6"Dia x 1.25"H



**Kamisuki Hot Pot Paper**  
TK-626-01  
9.5"L x 9.5"W  
50 pcs/pack

Make a striking statement in your home, casual or fine dining restaurant with this traditional Kamisuki Hot Pot Paper. The scalloped paper "pot" fits into a wire mesh basket and can be used over a konro grill to serve soups and broths.

These papers are so versatile, they can be used to present nearly anything, including fish dishes with broth or sauce because the paper is thick and strong enough to hold liquids. These paper pots are a great way to add an interesting touch to your home or restaurant table.



## TABLETOP COOKWARE

This small aluminum Japanese-style Kamameshi pot is ideal for table service of kamameshi (the classic rice, meat and vegetable dish). The traditional wooden lid, helps keep the rice moist and add a warm natural element to the cool metal container. Sold separately are the konro set and liquid fuel which will keep the dish warm at the table. Try serving other favorite rice or even noodles dishes in this pot as well for a striking presentation and the practicality of the at-table heating device.

**Wooden Cover for Kamameshi Pot**  
TK-305-08  
5.4"Dia x 0.5"H

**Aluminium Kamameshi Pot**  
TK-305-07  
4.7"Dia x 4"H

**Aluminium Konro Set**  
[Black Konro, Wooden Base and Aluminium Fuel Cup]  
KON-103  
6"Dia x 5.25"H

**Small Dark Brown Wooden Rice Spatula**  
TK-603-20  
6.3"L x 1.75"W



**Stainless Textured Bowl**  
TK-305-21500  
7.5"Dia x 2"H - 28 oz

**Ceramic Brown Konro**  
KON-132  
5.5"Dia x 3.5"H



**Stainless Boat Shape Bowl**  
BWL-933-S-CS  
7.5"L x 2.75"W x 1"H - 6 oz  
12pcs/case  
BWL-933-L-CS  
9"L x 3.5"W x 1"H - 11 oz  
12pcs/case  
Special order sold by case only





**Charcoal Konro Grill with Net - Small**  
KON-109/31  
12.25"L x 9"W x 8"H



**Charcoal Konro Grill with Net - Medium Wide**  
KON-109-35-46  
18"L x 13.75"W x 8"H



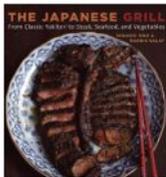
**Matsuri Festival Red Fan**  
DE-310  
29.75"L x 22.75"W



**Charcoal Konro Grill with Net - Medium**  
KON-109/54  
21.3"L x 9"W x 8"H



**Charcoal Konro Grill with Net - Large**  
KON-109/77  
30.25"L x 9"W x 8"H



**The Japanese Grill**  
BK-006  
180 Pages



**Wooden Base for Charcoal Konro Grill**  
KON-109/31B  
13.75"L x 10"W x 0.8"H



**Wooden Base for Charcoal Konro Grill**  
KON-109/54B  
23.3"L x 11"W x 0.5"H  
KON-109/77B  
32"L x 11"W x 1"H



**Cast Iron Charcoal Starter Pan with Handles**  
KON-ST-101-27  
11.5"Dia x 7"H  
KON-ST-101-30  
12.5"Dia x 8"H



**Cast Iron Charcoal Starter Pan with Handle**  
KON-ST-102-18  
7"Dia x 5"H



**Charcoal Starter Pan with Handle**  
KON-ST-103  
6"Dia x 2.75"H



**Stainless Net for Konro** KON-109/54 & 31  
KON-109/N  
10.5"L x 8.25"W



**Bizen Fire Extinguishing Pot**  
KON-EX-102  
6.75"Dia x 5.25"H



**Brown Kame Sauce Pot**  
TK-801-10  
7.5"L x 7.5"W x 8.75"H - 136 oz

Two shapes of chisel and a pick are among the handheld tools used to quarry diatomite—the dark-brown section of the rock face shown here.



Opposite page

Top: A view of the sea at dusk, as seen from Noto peninsula.

Bottom left: Freshly quarried blocks of diatomite.

Bottom center: The entrance to a relatively recent mine.

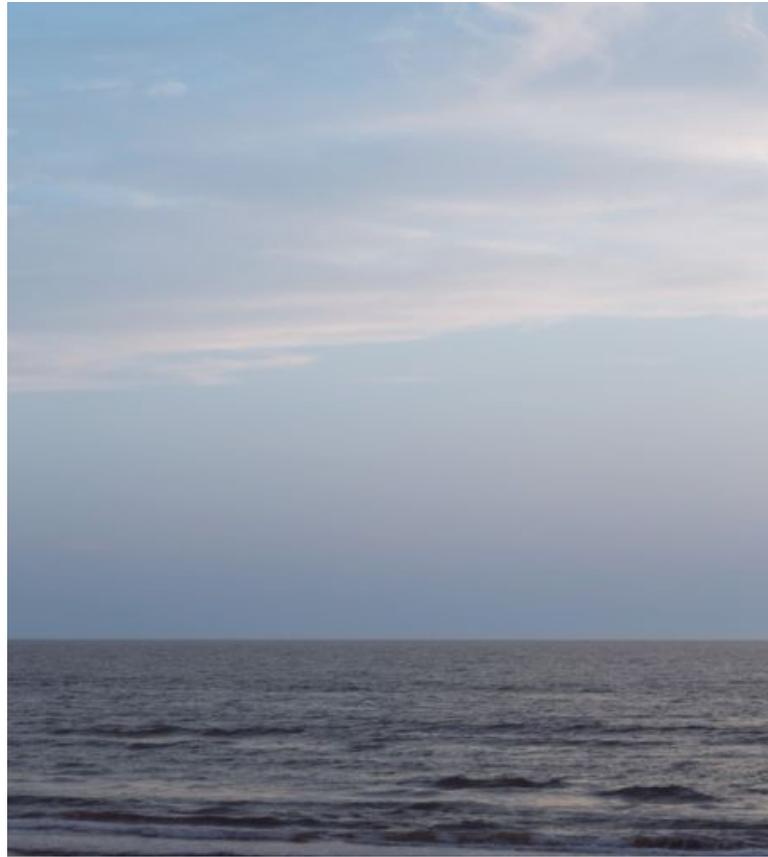
Bottom right: In the far recesses of the quarry, a workman uses a handheld chisel to cut the outlines of future diatomite bricks.

# Planktonic Presents

Underneath the vast sky and sparkling waters of the Sea of Japan lie rich deposits of diatomite, accumulated from long ages past when this was an inland sea. Suzu, the city at the tip of Noto peninsula in Ishikawa prefecture, draws on these siliceous fossil remains to produce lightweight, all-natural charcoal burners.

It's a story that goes back some 20 million years or more, to the Miocene Epoch. Back then, the Sea of Japan was a landlocked body of water. Fed by thermal springs created by volcanic activity, it was an environment ripe for the growth of diatoms, a major group of single-celled planktonic algae. When an explosive bloom of them depleted nutrients in the water and blocked out the sunlight needed for photosynthesis, diatoms started to die off, their remains sinking to the seabed. Those deposits then fed a new generation, which led to another bloom, and so on. As theory has it, this oft-repeated cycle of planktonic boom and bust is what formed the massive strata of diatomaceous earth—also known as diatomite—now found in the area.

Consisting almost entirely of silica, these sedimentary deposits are characterized by their low density and high porosity. Diatomite's excellent absorbency and insulating properties make it an ideal material for filters, heat-resistant bricks, and grills—and Suzu is a major production center for them all.

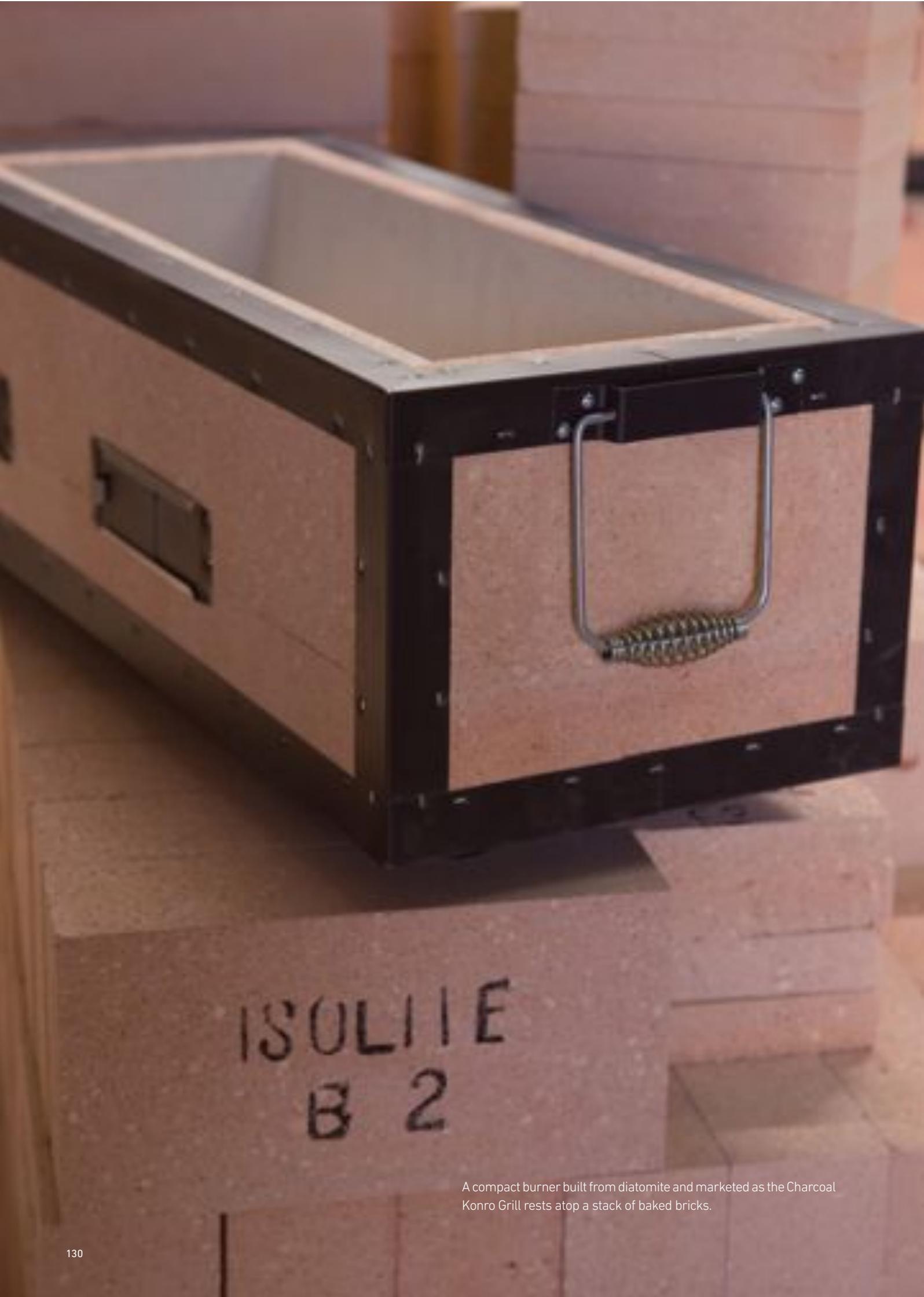


Situated at the northeastern tip of Noto peninsula, Suzu is in fact Japan's largest producer of diatomite. The sedimentary deposit in the area is estimated to reach 5.1 billion cubic meters in volume; at its deepest point it extends as far as 400 meters below the ground. At one of the excavation sites overseen by the mining firm Noto Daiya Kogyo, we photographed a veteran quarrier as he progressed steadfastly through a dimly lit shaft.

Diatomite strata are not found by scientific measuring, but by information passed along by local elders who have long been in the business. Until the 1960s, hundreds of people were involved in diatomite mining in Suzu, but today only a few remain. Following the leads of veteran quarrymen, the mining company decides where to focus its operations. The site we visited was relatively new, extending only 20 to 30 meters, but others are labyrinthine. Because the quarries are so narrow, workers dig alone, carving their way through tunnels that can eventually stretch to as long as 500 meters.

Alone at his task, a quarrier etches a precise grid on the wall where





A compact burner built from diatomite and marketed as the Charcoal Konro Grill rests atop a stack of baked bricks.



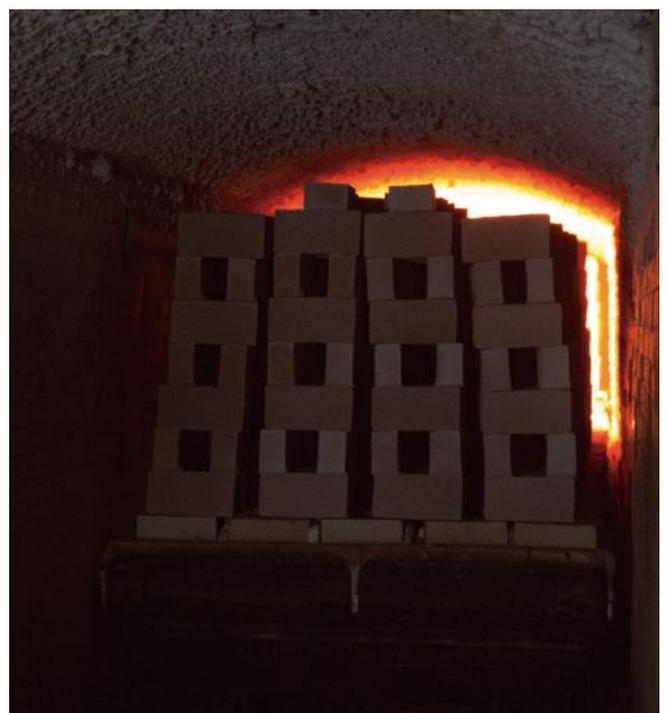
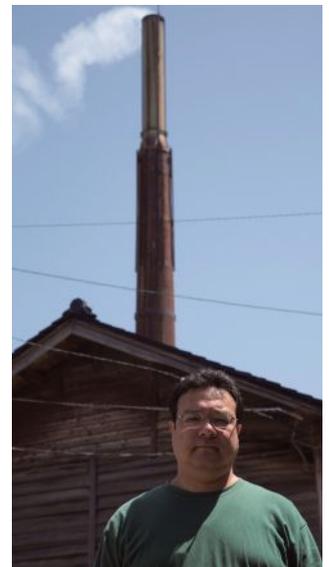
diatomite is exposed. In short time the outlines of future bricks appear beneath his chisel. Driving a wedge into the grooves, he extracts one freshly cut block after another. A notable feature of diatomite bricks produced in Suzu is that they are baked without undergoing pressing. Each day's take goes straight into a kiln and emerges ready for market or further processing.

Kaginushi Kogyo K. K. produces diatomite charcoal burners in a building formerly used for silkworm cultivation. While diatomite bricks account for most of the firm's sales, a corner of the factory is given over to the manufacture of its Charcoal Konro Grills—accomplished wholly by hand, piece by piece. President Tetsu Kaginushi comments, "The hot grease and juices that drip during grilling cause regular burners to give out fairly quickly. But these grills are made of diatomite bricks that have baked at 1,000°C for six hours. Having endured those temperatures, they are ready for anything—they're very durable."

Stacked piles of diatomite bricks move along a conveyor belt on their slow journey through the factory's long kiln. Afterwards, a workman hits each fired piece with a hammer to judge by its sound whether there are any cracks within. Whereas some makers join bricks with mortar to form their cooking grills, at Kaginushi the workmen use carpentry skills to fit each unit together meticulously by hand, for a stronger, tighter, more fire-resistant product. Because diatomite grills have superior heat-insulation properties, charcoal used in them starts easily and burns longer than in conventional cookers.

Cookware crafted from diatoms. It gives us pause to think of the vast sea and the countless unicellular organisms that have metamorphosed over and through the ages to appear in this new form for our use today: a tool that's strong enough to withstand the burning of charcoal, itself the product of wood transformed by fire.

Quarried diatomite bricks move along a conveyor belt to bake slowly in the kiln. Tetsu Kaginushi, the president of Kaginushi Kogyo, is shown at right center.



Lustrous in their beauty, these pieces of premium Kamitosa Binchotan charcoal are made by that region's last living great master of the art.



# Artisanal Fuel

Binchotan charcoal is full of surprises. It has a metallic sheen that belies its wood origins, and yields powerful heat despite burning cleanly and silently, without smoke. Though it doesn't start easily, once ignited it burns steadily with a beautiful flame, giving those who master its use new control over the flavor of grilled foods.

So-called "black charcoal" is made by firing wood in a kiln until it is carbonized, then closing all the flues and sealing the kiln to shut out air intake and extinguish the fire. The charcoal is left to rest until it has cooled. In contrast, to make the premium Binchotan, also known as "white charcoal," the kiln door is opened at the final stage of burning so that the nearly carbonized logs and other flammable substances inside blaze at a higher temperature of 1,000°C or more, burning off all impurities and leaving nothing but pure carbon.

When the carbonization is complete, a blend of ash and sand is thrown over the charcoal to extinguish the flames. This sprinkling of ash is why Binchotan charcoal looks grayish white. Rock-hard, it gives off a shiny metallic luster and even makes a sharp metallic sound when one piece is struck against another. If you didn't know this material had once been wood, you'd never guess.

Because it is less hard, black charcoal ignites readily and burns powerfully at a high temperature. Binchotan, on the other hand, takes longer to start, but once it catches fire it burns steadily for a much longer time. The thermal insulation it provides through far-infrared radiation is superb, and it burns cleanly, with no odor or smoke. While it can be tricky to use at first,

Binchotan charcoal has become so popular lately that it is fast becoming a precious commodity. Its veteran makers are aging, and as supplies of ubame oak, the traditional raw material for it, dwindle, evergreen oak is now increasingly used instead. Prices are rising, and charcoal dealers in Japan predict that Binchotan will disappear in as little as 10 years.

Almost synonymous with the Binchotan name is the Kishu brand made in Wakayama prefecture. Yet Kamitosa Binchotan, which hails from Kochi prefecture on the island of Shikoku, ranks equally among the highest-quality Binchotan charcoal available in the world today. As it is produced by the oldest living master in the region, it almost seems a pity to burn such an artisanal material. This is a product that should be used and enjoyed only by those who truly appreciate its worth.

Red-hot Binchotan charcoal just out of the kiln. Also called "white charcoal" because its embers are extinguished with a mixture of gray ash and sand, it is fired at higher temperatures than black charcoal. It is favored for the long, steady burn it provides.



Kishu White Binchotan  
(Ubamegashi)



Kamitosa White Binchotan  
(Tokumaru)



Kamitosa White Binchotan (Binwari)



# CHARCOALS & SMOKE WOOD

SUMI ROBATA in Chicago, prepared by Chef/Owner Gene Kato. Chef Kato uses binchotan to prepare their Akamiso Lamb Chop. Binchotan is an artisanal product to start, so when compared to other charcoal, it is eminent. First being that it is 100% natural, the flavor that comes from the wood burning is well rounded with no after taste. Second is because of it being densely carbonized. The wood burns slower allowing for even heat without flare ups. Lastly cleaning is minimal due to all the impurities from the wood being cooked out from the charcoal making process.”



**Binchotan Charcoal**  
TK-636-01-33

33 lbs  
Aramaru is a charcoal briquette that is more economical than white binchotan and easier to light, but has a shorter life ( 3 to 4 hours ).



**Japanese Sumi Charcoal**  
TK-636-02-22

22.5 lbs  
Sumi is a charcoal briquette that is most economical binchotan as well as easiest to light. It is recommended to mix with aramaru or white binchotan, due to how sumi has a shorter life than the others ( up to 3 hours ).



**Smoke Wood Stick- Manchurian Walnut**  
TK-634-01

11.5”L - 7.8 oz  
For a sweet and mid smoky walnut flavor, the manchurian walnut flavor can be used for fish, proteins, and vegetables.



**Smoke Wood Stick - Apple**  
TK-634-02

11.5”L - 7.8 oz  
For light scented smoke to add sweet and mild smoky applewood flavor for lighter proteins such as chicken and seafood.



**Smoke Wood Stick - Cherry**  
TK-634-03

11.5”L - 7.8 oz  
For a strong and rich smoky cherry wood flavor for gamey proteins, such as lamb and pork.



**Kishu White Binchotan (Ubamegashi)**  
TK-636-03-20

20 lbs  
The city of Tanabe in Wakayama prefecture is the birthplace of Kishu Bincho, the most widely recognized brand. The municipality is dedicated to maintaining the quality born of tradition in all of its Bincho production. The komaru size is approximately 30 cm in length and 2.5 to 3.5 cm in diameter.



**Kamitosa White Binchotan (Tokumaru)**  
TK-636-05-26

26.5 lbs  
These premium pieces made by a master burner from the Kamitosa area are the finest available in the world today, with a quality that some believe surpasses even that of Kishu Bincho. While the lengths vary, the diameters range from 2.5 to 4 cm.



**Kamitosa White Binchotan (Binwari)**  
TK-636-04-26

26.5 lbs  
Binwari pieces are those that have been split from larger logs. These are approximately 24 cm in length and 3 to 4.5 cm in diameter. True to the Kamitosa Binchotan brand, they are of the highest quality—an excellent choice for optimum performance.



AQUAVIT in New York City, plating by Executive Chef Marcus Jernmark. “We use an apple wood smoke for our Grass Fed Lamb Tartar because it doesn’t affect the lamb too aggressively. When we scrape the meat, we smoke it in a cold box for about 20 minutes to give a little bit of depth inside the meat. The smoke is not so heavy in this dish. We also do a partial smoking using a handheld smoker for the presentation. It is a quick smoke that doesn’t penetrate that much, but it gives a sense of smoke and makes a nice presentation.” ELEVEN MADISON PARK in New York City on using binchotan “At the restaurant we use binchotan for our hibachi grills. We grill all types of ingredients from vegetables to proteins, but especially enjoy using the charcoal for grilling our 140-day dry-aged rib eye. The charcoal burns consistently for a long time and really gives the meat a perfect sear and crust. Binchotan burns much hotter and longer than regular charcoal and because it burns so consistently we are able to cook the proteins to their desired doneness more easily. We can also manage the heat far more easily, creating spots that are hotter and cooler as we need to. The charcoal imparts a wonderful smokiness to grilled foods without overpowering their natural flavors.” Smoke Wood Sticks are an easy way to impart smoky flavors to your favorite ingredients. Cut off as much as needed, dip in water or wine, then light one end for it to burn for up to 4 to 5 hours.

# CHOPSTICKS & CHOPSTICK RESTS



**Iron Wood Chopsticks**  
CHS-CC223  
9"L



**Natural Twisted Wooden Chopsticks**  
CHS-CC224  
9"L



**Black Wooden Chopsticks**  
CHS-CC236  
9"L



**NEW**  
**Black Wave Non-slip Chopsticks**  
CHS-166  
9"L



**NEW**  
**Black Non-Slip Scalloped Chopsticks**  
CHS-132  
9"L



**NEW**  
**Black Check Chopsticks**  
CHS-168  
8.75"L



**Black Non-Slip Plastic Chopsticks**  
CHS-22/B  
9"L



**NEW**  
**Black Noodle Chopsticks**  
CHS-160  
9"L



**Black Non-Slip Plastic Chopsticks**  
CHS-130  
9"L



**Red Non-Slip Plastic Chopsticks**  
CHS-131  
9"L



**NEW**  
**Red Noodle Chopsticks**  
CHS-162  
9"L



**Acrylic Twisted Clear Chopsticks**  
CHS-H824  
9"L



**Fusion White Bean Chopstick Rest**  
CHR-YC41  
1.4"L x 1.1"W x 0.5"H  
CHR-111  
1.75"L x 1.5"W x 0.75"H



**Black Bean Chopstick Rest**  
CHR-103  
1.4"L x 1.1"W x 0.5"H  
CHR-110  
1.75"L x 1.5"W x 0.75"H



**Fusion Black Geta Chopstick Rest**  
CHR-A0243/BK  
2.5"L x 0.5"W x 0.5"H



**Fusion White Geta Chopstick Rest**  
CHR-A0243  
2.5"L x 0.5"W x 0.5"H



**Gomatake Bamboo Chopstick Rest**  
CHR-313-220  
2.5"L x 0.5"W x 0.5"H



**Cedar Wood Chopstick Rest**  
CHR-105  
2.5"L x 0.6"W x 0.5"H



**Dark Brown Wooden Chopstick Rest**  
CHR-C-025  
2.25"L x 0.5"W x 0.5"H



**Tessa Black Chopstick Rest**  
CHR-YC46  
2"L x 0.75"W x 0.7"H

# DISPOSABLE CHOPSTICKS



Korin offers customizable chopstick sleeves with your restaurant logo and plain white chopstick sleeves.



**Cedar Wood Chopsticks Both Ends Pointed ( Paper Band Center )**

**WA-6**  
9.5"L  
2000 pairs/case  
**WA-6-100**  
9.5"L  
100 pair/pack



**Spruce Wood Chopsticks Both Ends Pointed ( Paper Band Center )**

**WA-8**  
9.5"L  
2000 pairs/case



**Ezo Tensoge Pine Wood Chopsticks**

**WA-8**  
9.5"L  
5000 pairs/case  
**WA-5**  
8"L  
5000 pairs/case



**Tensoge Bamboo Chopsticks**

**WA-1**  
9.5"L  
3000 pairs/case  
**WA-2**  
8"L  
3000 pairs/case



**Twin Square Top Bamboo Chopsticks**

**WA-9**  
8"L  
3000 pairs/case  
**WA-10**  
9"L  
3000 pairs/case  
**WA-9-WHITE**  
8"L  
2000 pairs/case with White Envelope



To customize chopstick sleeves, send Korin a custom logo with additional information you would like on the sleeve, such as restaurant name, website and phone number. A maximum of 3 colors can be printed on a chopstick sleeve. Please contact Korin's Customer Service for more information. Email: [Custserv@korin.com](mailto:Custserv@korin.com) Phone: 1-800-626-2172 (toll-free)

# SPOONS



**Fusion White Mini Ceramic Spoon**  
SPN-A0232  
3.5"L



**Fusion White High-Heeled Ceramic Spoon**  
SPN-A7582  
4.5"L



**Fusion White Ceramic Spoon**  
SPN-101C  
5.25"L



**White Ceramic Spoon Holder**  
SPN-105  
3.75"L x 2.25"W



**Yuzu Tenmoku Black Ceramic Spoon**  
SPN-470-312  
5.6"L



**Tessa Black Ceramic Spoon**  
SPN-110  
5.5"L



**Blue Bamboo Melamine Spoon**  
M-C1BZ  
5.5"L



**White Melamine Spoon**  
M-C2WHITE  
5.5"L



**Green Melamine Spoon**  
M-C1A  
5.5"L



**Gold Orchid Melamine Spoon**  
T-7003GD  
5.5"L



**Brown Bamboo Melamine Spoon**  
M-C1B  
5.5"L



**Black Melamine Spoon**  
M-C1BK  
5.5"L



**Red/Black Melamine Spoon**  
M-9101  
5.5"L



**Slim Wooden Spoon**  
SPN-FW-18  
5.25"L



**Wooden Renge Spoon**  
SPN-CSP9  
6.75"L x 1.5"W



**Rose Shell Spoon**  
SPN-08810  
5"L



**Dark Brown Small Wooden Spatula**  
TK-603-20  
6.3"L x 1.75"W



**Red Wooden Spoon**  
SPN-128  
6"L



**Wooden Spoon**  
SPN-140  
5.25"L



**Brown Bamboo Spoon**  
SPN-111  
5"L

# MELAMINEWARE | GOLD ORCHID

This collection is designed to resemble traditional Japanese earthenware. The ivory and milky orange finish is enhanced by the subdued orchid detailing, yielding a collection that is more durable than earthenware at a fraction of the cost. Our melamineware is dishwasher safe and scratch resistant, making it ideal for busy kitchens.



**Gold Orchid Melamine Teacup**  
**T-9752GD**  
 3.25"Dia x 2.25"H - 4 oz  
 6 dz/cs



**Gold Orchid Melamine Teacup**  
**T-9753GD**  
 3.1"Dia x 3.25"H - 8 oz  
 6 dz/cs



**Gold Orchid Melamine Spoon**  
**T-7003GD**  
 5.5"L - 0.75 oz  
 100 dz/cs



**Gold Orchid Melamine Sauce Dish**  
**T-1904GD**  
 4.5"Dia x 1.25"H - 6 oz  
 12 dz/cs



**Gold Orchid Melamine Sauce Dish**  
**T-6602GD**  
 4"Dia x 1"H - 3 oz  
 8 dz/cs



**Gold Orchid Melamine Donburi Bowl**  
**T-3706GD**  
 5"Dia x 2.75"H - 12 oz  
 5 dz/cs  
**T-3707GD**  
 6.5"Dia x 3"H - 24 oz  
 3 dz/cs  
**T-3708GD**  
 8"Dia x 3.25"H - 35 oz  
 2 dz/cs



**Gold Orchid Melamine Appetizer Bowl**  
**T-3703GD**  
 3"Dia x 1.5"H - 2 oz  
 12 dz/cs



**Gold Orchid Melamine Appetizer Bowl**  
**T-3704GD**  
 4.25"Dia x 2.75"H - 10 oz  
 6 dz/cs



**Gold Orchid Melamine Noodle Bowl**  
**T-5770GD**  
 6.75"Dia x 2.75"H - 24 oz  
 4 dz/cs  
**T-5707GD**  
 7.5"Dia x 3.25"H - 30 oz  
 2 dz/cs  
**T-5780GD**  
 7.5"Dia x 3.25"H - 32 oz  
 3 dz/cs



**Gold Orchid Melamine Rice Bowl**  
**T-5705GD**  
 4.75"Dia x 2.5"H - 11 oz  
 5 dz/cs  
**T-5706GD**  
 6"Dia x 2.75"H - 16 oz  
 4 dz/cs



**Gold Orchid Melamine Appetizer Bowl**  
**T-3705GD**  
 4.75"Dia x 1.75"H - 7 oz  
 6 dz/cs



**Gold Orchid Melamine Sauce Dish**  
**T-3955GD**  
 5" Dia x 1.5"H - 9 oz  
 6 dz/cs



**Gold Orchid Melamine Kyoto Plate**  
**T-1704GD**      **T-1710GD**  
 4" Dia x 0.5"H      10.5" Dia x 1.25"H  
 8 dz/cs      2 dz/cs  
**T-1707GD**      **T-1712GD**  
 7.5" Dia x 0.75"H      11.75" Dia x 1.5"H  
 4 dz/cs      2 dz/cs  
**T-1708GD**  
 8.25" Dia x 1.25"H  
 2 dz/cs



**Gold Orchid Melamine Zen Plate**  
**T-1806GD**      **T-1812GD**  
 6" Dia x 0.88"H      12" Dia x 1.75"H  
 6 dz/cs      2 dz/cs  
**T-1807GD**      **T-1814GD**  
 7.25" Dia x 1"H      14" Dia x 1.75"H  
 4 dz/cs      1 dz/cs  
**T-1808GD**      **T-1816GD**  
 8.25" Dia x 1.25"H      16" Dia x 2"H  
 2 dz/cs      1 dz/cs  
**T-1810GD**  
 10.25" Dia x 1.5"H  
 2 dz/cs



**Gold Orchid Melamine Tempura Plate**  
**T-2408GD**  
 8.25"L x 5.65"W x 1.13"H  
 4 dz/cs



**Gold Orchid Melamine Appetizer Plate**  
**T-2406GD**  
 6.25"L x 4.75"W x 1.13"H  
 6 dz/cs



**Gold Orchid Melamine Sauce Bowl**  
**T-3601GD**  
 4.25" Dia x 1.75"H - 5 oz  
 8 dz/cs



**Gold Orchid Melamine Sauce Dish**  
**T-1901GD**  
 3.75"L x 2.5"W x 0.75"H - 2 oz  
 12 dz/cs



**Gold Orchid Melamine Appetizer Dish**  
**T-2404GD**  
 4"L x 4"W x 1"H - 3 oz  
 12 dz/cs



**Gold Orchid Melamine Wave Plate**  
**T-2412GD**  
 11"L x 7"W x 0.75"H  
 3 dz/cs  
**T-2414GD**  
 13.5"L x 9.25"W x 1.25"H  
 3 dz/cs  
**T-2416GD**  
 15.25"L x 10.75"W x 1.5"H  
 2 dz/cs

# MELAMINEWARE | TENMOKU

Our melamineware is a durable alternative to ceramic tableware. Made of heavy-duty melamine plastic, our melamine tableware is made to approximate the look and feel of chinaware. Dishwasher safe and heat-resistant, our melamine tableware is resistant to scratching, breaking, and staining, making it ideal for high-volume use, busy restaurants, and outdoor events. Our collections feature a variety of designs and styles, from the classic to the decorative.



**Tenmoku Black Melamine Teacup**  
**T-9753TM**  
 3"Dia x 3.25"H - 8 oz  
 6 dz/cs



**Tenmoku Black Melamine Teacup**  
**T-9752TM**  
 3.25"Dia x 2.25"H - 4 oz  
 6 dz/cs



**Tenmoku Black Melamine Bowl**  
**T-3705TM**  
 4.75"Dia x 1.75"H - 7 oz  
 6 dz/cs



**Tenmoku Black Melamine Flat Bowl**  
**T-3955TM**  
 5.5"Dia x 1.5"H - 9 oz  
 6 dz/cs



**Tenmoku Black Melamine Appetizer Bowl**  
**T-3704TM**  
 4.25"Dia x 2.5"H - 10 oz  
 6 dz/cs  
**T-3706TM**  
 5"Dia x 2.75"H - 12 oz  
 5 dz/cs  
**T-3707TM**  
 6.5"Dia x 3"H - 24 oz  
 3 dz/cs



**Tenmoku Black Melamine Donburi Bowl**  
**T-5765TM**  
 6.75"Dia x 3.5"H - 32 oz  
 3 dz/cs



**Tenmoku Black Melamine Bowl**  
**M-5780TM**  
 7.5"Dia x 3.25"H - 32 oz  
 3 dz/cs



**Tenmoku Black Melamine Bowl**  
**M-5770TM**  
 6.75"Dia x 2.75"H - 24 oz  
 4 dz/cs



**Tenmoku Black Melamine Bowl**  
**M-154BK**  
 9.5"Dia x 3.5"H - 72 oz  
 32 pieces/cs

The Tenmoku melamine collection mimics the finish of traditional glazed earthenware, yielding a look as traditional as it is modern. Available in a wide variety of sizes and designs, the glistening black finish is both beautiful and practical. This collection is scratch-resistant, and imitates the aesthetic and feel of ceramic tableware at a fraction of the cost. Extremely durable, this line is dishwasher safe, saving you time and effort on cleanup.



**Tenmoku Black Melamine Kyoto Plate**

**T-1704TM** 4" Dia x 0.5"H  
8 dz/cs  
**T-1707TM** 7.5" Dia x 0.75"H  
4 dz/cs  
**T-1708TM** 8.25" Dia x 1.25"H  
2 dz/cs



**Tenmoku Black Melamine Lotus Plate**

**T-1806TM** 6" Dia x 0.88"H  
6 dz/cs  
**T-1807TM** 7.25" Dia x 1"H  
4 dz/cs  
**T-1808TM** 8.25" Dia x 1.25"H  
2 dz/cs  
**T-1809TM** 9.25" Dia x 1.25"H  
2 dz/cs



**Tenmoku Black Melamine Ripple Bowl**

**T-3708TM** 8" Dia x 3"H - 35 oz  
2 dz/cs



**Tenmoku Black Melamine Wave Plate**

**T-2412TM** 11"L x 7"W x 0.75"H  
3 dz/cs  
**T-2414TM** 13"L x 9.25"W x 1.25"H  
3 dz/cs  
**T-2416TM** 16"L x 10.75"W x 1.75"H  
2 dz/cs



**Tenmoku Black Melamine Bowl**

**T-5705TM** 4.75" Dia x 2.5"H - 11 oz  
5 dz/cs  
**T-5706TM** 6" Dia x 2.75"H - 16 oz  
4 dz/cs  
**T-5707TM** 7.5" Dia x 3.25"H - 30 oz  
2 dz/cs



**Tenmoku Black Melamine Plate**

**T-2411TM** 11.25"L x 5"W x 1"H  
3 dz/cs



**Tenmoku Black Melamine Tempura Plate**

**T-2408TM** 8"L x 5.65"W x 1"H  
4 dz/cs

# MELAMINEWARE | TENMOKU



**Tenmoku Black Melamine Sauce Dish  
T-1901TM**  
3.75"L x 2.5"W x 0.75"H - 1.5 oz  
12 dz/cs



**Tenmoku Black Melamine Double Sauce Dish  
T-1902TM**  
6"L x 3"W x 1"H - 4 oz  
12 dz/cs



**Tenmoku Black Melamine Appetizer Dish  
T-2404TM**  
4"L x 4"W x 1"H - 3 oz  
12 dz/cs



**Tenmoku Black Melamine Plate  
T-2406TM**  
6.25"L x 4.6"W x 1"H  
6 dz/cs



**Tenmoku Black Melamine Sauce Dish  
T-3601TM**  
4.25"Dia x 1.75"H - 5 oz  
8 dz/cs



**Tenmoku Black Melamine Sauce Dish  
T-3703TM**  
3"Dia x 1.5"H - 2 oz  
12 dz/cs



**Tenmoku Black Melamine Sauce Dish  
T-1903TM**  
3.5"Dia x 1"H - 3 oz  
12 dz/cs  
**T-1904TM**  
4.5"Dia x 1.25"H - 6 oz  
12 dz/cs



**Tenmoku Black Melamine Sauce Dish  
T-1703TM**  
3.5"Dia x 1.7"H - 2 oz  
16 dz/cs

# MELAMINEWARE | GREEN

The earthy tones and rich designs will make this collection stand out on any table. A beautiful and affordable alternative to ceramic tableware, our melamineware will impress you with its durability. Made to withstand heat and wear from heavy use, this dishwasher safe collection is perfect for commercial use.



**Green Melamine Spoon**  
M-C1A  
5.5"L



**Green Melamine Sauce Dish**  
M-130A  
3.5"L x 2.5"W x 0.75"H - 1 oz



**Green Melamine Round Sauce Dish**  
M-101A  
3.25"Dia x 0.6"H - 1 oz



**Green Melamine Sauce Dish**  
M-100A  
3.5"Dia x 0.9"H - 1 oz



**Green Melamine Hexagon Sauce Dish**  
M-149A  
4"Dia x 0.9"H - 1 oz



**Green Melamine Bowl**  
M-104A/C  
4.75"Dia x 1.75"H - 4 oz



**Green Melamine Rice Bowl**  
M-710A  
4.6"Dia x 2.1"H - 8 oz



**Green Melamine Rice Bowl**  
M-153A  
4.75"Dia x 2.5"H - 6 oz



**Green Melamine Salad Bowl**  
M-152A  
5.4"Dia x 2.4"H - 9 oz



**Green Melamine Bowl**  
M-129A  
4.5"Dia x 2.6"H - 12 oz

# MELAMINEWARE

## BLUE BAMBOO



**Blue Bamboo Melamine Spoon**  
M-C1BZ  
5.5"L



**Blue Bamboo Melamine Sauce Dish**  
M-101BZ  
3.25"Dia x 0.6"H - 1 oz



**Blue Bamboo Melamine Sauce Dish**  
M-100BZ  
3.75"Dia x 0.75"H - 1 oz



**Blue Bamboo Melamine Sauce Dish**  
M-130BZ  
3.25"L x 2.5"W x 1"H - 1.5 oz



**Blue Bamboo Melamine Sauce Bowl**  
M-137BZ  
4.5"Dia x 1.6"H - 3.5 oz



**Blue Bamboo Melamine Salad Bowl**  
M-152BZ  
5.4"Dia x 2.4"H - 9 oz



**Blue Bamboo Melamine Plastic Rice Bowl**  
M-153BZ  
4.8"Dia x 2.5"H - 7 oz

## BROWN BAMBOO



**Brown Bamboo Melamine Spoon**  
M-C1B  
5.5"L



**Brown Bamboo Melamine Sauce Dish**  
M-101B  
3.25"Dia x 0.6"H - 1 oz



**Brown Bamboo Melamine Sauce Dish**  
M-130B  
3.5"L x 2.5"W x 0.75"H - 1 oz



**Brown Bamboo Melamine Salad Bowl**  
M-152B  
5.4"Dia x 2.4"H - 9 oz

## BLACK MELAMINE



**Black Melamine Spoon**  
M-C1BK  
5.5"L



**Black Melamine Sauce Dish**  
M-101BK  
3.25"Dia x 0.6"H - 1 oz  
M-100BK  
3.75"Dia x 0.8"H - 1 oz



**Black Melamine Sauce Dish**  
M-130BK  
3.5"L x 2.5"W x 0.75"H - 1 oz

# GIFTS



**Usuhari (Thinner) Type Bordeaux Glass Set**  
**GF-441**  
 2.2"Dia x 3.7"H - 11 oz



**Usuhari (Thinner) Type Glass Sake Set**  
**Carafe x1 & Glass x2 in Wooden Gift Box**  
**GF-440**  
 1.6"Dia x 7.5"H - 9 oz (Karafe)  
 1.8"Dia x 3.1"H - 3 oz (Glass)



**Black Mottled Bowls for Two**  
**GF-MJ-46/B**  
 5.25"Dia x 3"H - 20 oz (Bowl)  
 5.75"L (Spoon) / 9"L (Chopsticks)



**Tumbler Luster 4 Piece Teacup Set**  
**GF-224**  
 2.6"Dia x 3.9"H - 6 oz



**Two Tone Sake Dinner Set for Two**  
**GF-KQ7/BB**  
 Plate: 8.7"L x 5"W / Sauce Dish 2.75" Sq  
 Sake Bottle: 4.25"H - 9 oz / Sake Cup: 2"Dia x 1.6"H - 2 oz



**Stitch Black Sushi Plate Set**  
**with Chopsticks for Two**  
**GF-206**  
 Plate: 8.5"L x 5"W / Sauce Dish 3.3" Sq

GIFTS



**Black Ibushi Deep Bowl with Gold Line**  
**BWL-197**  
 12.4"L x 11.4"W x 3.9"H - 80 oz



**Brown Swirl Bowl**  
**BWL-190**  
 9.75"Dia x 3"H - 44 oz



**Assorted Cup 6 Piece Set**  
**GF-7-296**  
 4.25"Dia x 2.75"H - 11 oz



**Shigaraki Vase**  
**DE-603**  
 15.5"L x 13.75"W x 21.5"H



KORIN Gift Card

Can't decide on a gift?  
 Choose the Korin Gift Card, available in amounts of \$25 to \$500 with free Standard Delivery. ( 7-10 business days )



# Kitchenware



## SUPER FREEZERS

DEL POSTO in New York City use Korin's Super Freezers in various unique ways. Here's what the Chef de cuisine, Matt Abdo, had to say. "We are using it for three speciality cocktails. We use it to super freeze Absolut vodka into a slushy form, to make special ice cubes for bourbon drinks, as well as super chill any alcohol that we have on our speciality menu. There are just certain things that you cannot do with a traditional freezer. When you're able to have this type of technology applied to every day use, it becomes another tool that lets you do something new and creative. Here at Del Posto, we are always striving to be on the cutting edge and stay relevant in all aspects of food and drinks. Our bartenders and mixologists have done a great job to

implement those technologies into making a cocktail and experience that much more special. We originally purchased the super freezer for all of our sushi grade fish. We were getting whole kindai tuna fish for the sushi bar and the best way to preserve the special tuna was by using the super freezer. Throughout the time that we had to super freezer, our bartenders would be using it to do things like super chill vodka, and over time they became more excited about using it, so we were able to get them their own. Its use are very diverse and there are a lot of things you can do with it, particularly with it preserving really high end sushi grade fish."



The Absolut Elix Direct Martini from DEL POSTO in New York City

Mixologist Estelle Bassy on the super freezer: "This is a concept that we made when the Absolut Elix was released. We were looking for a more interesting way of presenting a martini, and we were experimenting with the super freezer in the kitchen, so it felt like a good time to put those two concepts together. We keep the elix in the super freezer, so the bottle and vodka is frozen inside. We warm it up, just enough to pour the martini then we pour the martini directly out of the bottle. This makes a frozen martini without any of the dilution that you would normally have if you stirred a martini over ice on the rocks. The super freezer has been really useful to us and I see us using it more in the future, especially with service specialty cubes like boozy cubes."

The Arctiko super freezers keep ingredients at a consistent temperature of -60 degrees Celcius ( -76 degrees Fahrenheit ), four times colder than typical industrial freezers. With the growing unpredictability in fish supply and rising costs, it is cost efficient to buy ingredients in bulk at the best price, then store them in a super freezer for as long as two years. Buy high quality proteins such as tuna during peak season, store in super freezers and use them in your menu all year long. Super freezers are guaranteed with a one year warranty and a five year compressor warranty, excluding parts and labor.



**Arctiko Chest Super Freezer  
(-60°C / -76°F)  
SF150**  
28.3"L x 27.1"W x 34.8"H



**Arctiko Chest Super Freezer  
(-60°C / -76°F)  
SF500**  
61.4"L x 27.1"W x 34.8"H

Model No.	SF150	SF500
Dimension Exterior	28.3"L x 27.1"W x 34.8"H	61.4"L x 27.1"W x 34.8"H
Net Capacity (L)	133 L	368 L
Temperature range (°C)	-40 / -60° C	-40 / -60° C
Temperature range (°F)	-40 / -76° F	-40 / -76° F
Power supply (v)	120 volts	120 volts
Frequency (Hz)	60	60
Power Consumption (KWH/24hrs)	6.6	7.7

### Controller Features

- Digital display
- Visual and acoustic alarm
- Adjustable high / low temperature alarm
- Contact for remote alarm
- Probe failure alarm

### Features

- Single compressor
- Low energy consumption
- Low noise level
- 100% HCFC / CFC Free
- Key lock, castors and baskets
- 1 year warranty
- 5 year warranty for the compressor

### Benefits

- Slows down the oxidation process
- Stops protein enzymes from breaking down
- Prevents bacteria growth
- Protects food from freezer burn to preserve top quality, flavor, color, and texture



# REFRIGERATORS & FREEZERS

The Hoshizaki line of refrigerators and freezers is constructed out of high quality stainless steel with an enamel coated evaporator for extended life. The cabinet has a stainless steel top enclosure with a dual panel lift cover. These refrigerators and freezers are highly efficient and can be conveniently placed without side or rear side clearance, due to how they have a front breathing system.



## STYLE A

**TK-CRMR27 - REFRIGERATOR**  
**TK-CRMF27 - FREEZER**



## STYLE B

**TK-CRMR48 - REFRIGERATOR**  
**TK-CRMF48 - FREEZER**

### Features for TK-CRMR27 STYLE A and TK-CRMR48 STYLE B of REFRIGERATOR TK-CRMF27 STYLE A and TK-CRMF48 STYLE B of FREEZER

- Stainless steel exterior front, sides, and top
- Anodized aluminum interior sides and back with stainless steel interior floor
- Stainless steel exterior door with ABS interior liner
- Cabinet and doors are insulated with 2" of CFC free polyurethane foamed in place
- Exclusive "stepped" door design to protect door gasket
- Spring assisted self-closing doors with stay open feature
- Extruded aluminum flush mount door handle
- Field reversible doors
- Magnetic door gasket is easily removable for cleaning
- Enamel coated evaporator coil
- Anodized aluminium shelf supports adjustable in 1/2" increments
- Standard with 4" stem casters (two with brakes)
- Two years parts and labor warranty
- Five years compressor warranty
- 8 ft. cord and plug



## STYLE C

**TK-CR2B-FS - REFRIGERATOR**  
**TK-CF2B-FS - FREEZER**

### Features for TK-CR2B-FS STYLE C of REFRIGERATOR and TK-CF2B-FS STYLE C of FREEZER

- Energy efficient, vacuum formed, seamless, ABS interior liner
- Stainless steel exterior door with ABS interior liner
- Refrigerant flow is controlled with a TXV expansion valve
- Unique "ducted" air distribution system
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Exclusive "stepped" door design to protect recessed door gasket
- Spring assisted self closing doors with stay open feature
- Sturdy 8 gauge stainless steel hinge plate with welded hinge pin
- Automatic hot gas condensate evaporate with protective coating
- Stackable (two units high) to conserve warehouse floor space
- Two years parts and labor warranty
- Five years compressor warranty



Model
Interior Storage Capacity (CF) (AHAM)
Overall Width
Overall Depth
Height (including 4" casters)
Adjustable Shelves
Shelf Dimensions (W x D)
Voltage
Voltage Range
Control Set Point Range

### REFRIGERATOR

CRMR27	CRMR48	CR2B-FS
6.22 ft	11.95 ft	47.0 ft
27"	48"	55"
30"	30"	33.6"
33.63"	33.63"	79.63"
1	2	6
22" x 15.9"	21.3" x 16"	23.9" x 24.6"
115V/60/1	115V/60/1	115V/60/1
104 -126	104 -126	104 -126
20° - 52°F	20° - 52°F	34° - 52°F

### FREEZER

CRMF27	CRMF48	CF2B-FS
6.22 ft	11.95 ft	47.0 ft
27"	48"	55"
30"	30"	33.6"
33.63"	33.63"	79.63"
1	2	6
22" x 15.9"	21.3" x 16"	23.9" x 24.6"
115V/60/1	115V/60/1	115V/60/1
104 -126	104 -126	104 -126
-18° - +10°F	-18° - +10°F	-15° - +12°F

# SUSHI CASES & ACCESSORIES



## SPECIFICATIONS

Electrical: 115V/60Hz/1  
 Refrigerant: R-134a  
 Nominal HP: 4FT:1/8 5FT 6FT 7FT:1/6  
 Ampere: 100W(1/8): 2.50A 130W(1/6): 2.94A  
 Temperature guideline: 41°F if room temperature is 78°F and unit is empty.  
 Temperature may fluctuate ±5°F depending on room temperature and amount of products in unit.  
 Please make sure unit is kept on leveled surface.



- Prevents fish from drying with internal humidifier.
- No visible pipes to prevent ice build up and balanced cooling.
- Designed for long term dependability.
- Durable energy-efficient construction, very quiet, and very low vibration.

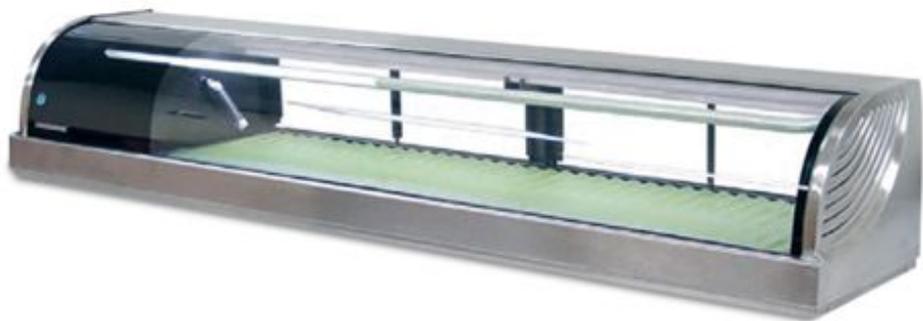
### OHO SUSHI CASE

"R" - Condensing unit is on RIGHT when viewed from front  
 "L" - Condensing unit is on LEFT when viewed from front

<b>CA-001-4FT-L 4ft Left</b> 47.5"L x 11.8"W x 10.25"H - 66 lbs	<b>CA-001-6FT-L 6ft Left</b> 71"L x 11.8"W x 10.25"H - 86 lbs
<b>CA-001-4FT-R 4ft Right</b> 47.5"L x 11.8"W x 10.25"H - 66 lbs	<b>CA-001-6FT-R 6ft Right</b> 71"L x 11.8"W x 10.25"H - 86 lbs
<b>CA-001-5FT-L 5ft Left</b> 59.25"L x 11.8"W x 10.25"H - 77 lbs	<b>CA-001-7FT-L 7ft Left</b> 83"L x 11.8"W x 10.25"H - 93 lbs
<b>CA-001-5FT-R 5ft Right</b> 59.25"L x 11.8"W x 10.25"H - 77 lbs	<b>CA-001-7FT-R 7ft Right</b> 83"L x 11.8"W x 10.25"H - 93 lbs

## SPECIFICATIONS

Electrical: 115V/60Hz/1  
 Power Supply Capacity 2.47kVA(4.7A)  
 Rated Amperage: 3.2A  
 Starting Amperage: 13A  
 Electric Consumption: 195W  
 Refrigerant: R-134A  
 Saturation Temperature: 39°F (80°F Ambient Temperature)  
 Net Capacity: 50° - 80°F  
 Voltage Variation: Rated Voltage: + - 10%



- HNC-120BA-R/L-S, HNC-150BA-R/L-S, HNC-180BA-R/L-S, HNC-210BA-R/L-S
- Self-contained refrigeration unit.
- Easy to install.
- Larger condenser face area improves cooling performance.
- Top glass angles down.
- Easy to clean ceiling.
- Large 1 inch - Diameter drain at front.
- Larger 11 inches - Front to back interior.
- Interior floor has a radial corners at all four sides.
- Condenser airflow on the back and side.
- Large diameter upper evaporator with tin plating.
- Slightly taller doors with plastic seal at end, opposite of the handle.
- Solid food plates with radius groove to fit ingredients.
- Food plates can be turned upside down and used to improve cooling performance.
- Load line is 3.5 inches above the floor.
- Not intended for use as a service cabinet or for overnight storage.



### HOSHIZAKI SUSHI CASE

"R" - Condensing unit is on RIGHT when viewed from front  
 "L" - Condensing unit is on LEFT when viewed from front

<b>CA-012-4-L 4ft Left</b> 47.2"L x 13.6"W x 11"H	<b>CA-001-6FT-L 6ft Left</b> 71"L x 11.8"W x 10.25"H - 86 lbs
<b>CA-012-4-R 4ft Right</b> 47.2"L x 13.6"W x 11"H	<b>CA-001-6FT-R 6ft Right</b> 71"L x 11.8"W x 10.25"H - 86 lbs
<b>CA-012-5-L 5Ft Left</b> 59"L x 13.6"W x 11"H	<b>CA-001-7FT-L 7ft Left</b> 83"L x 11.8"W x 10.25"H - 93 lbs
<b>CA-012-5-R 5Ft Right</b> 59"L x 13.6"W x 11"H	<b>CA-001-7FT-R 7ft Right</b> 83"L x 11.8"W x 10.25"H - 93 lbs



**Samurice**  
**Full Tabletop Sushi Ball Robot**  
 RB-021

## Features

- Fully automatic model
- High production capacities
- Tabletop and compact
- Easy to disassemble and clean



<b>Model No.</b>	<b>TSM-07</b>
Production Rate	2,800 sushi balls/hour
Dimensions	12"W x 19"D x 23"H ( 30W x 48D x 59H cm )
Weight	51 lbs ( 23 kg )
Electrical Rating	100 to 240V, Maximum 90 watts
Hopper Capacity	10 lbs ( 45 kg )



**Rolling Mate**  
**Tabletop Rice Sheet Robot**  
 RB-020

## Features

- A model for exclusive use of rice sheet
- High production capacities
- Tabletop and compact
- Easy to disassemble and clean



<b>Model No.</b>	<b>TSM-900RS</b>
Production Rate	700 to 900 sheets/hour
Dimensions	15"W x 21"D x 20"H ( 38W x 52D x 50H cm )
Weight	86 lbs ( 39 kg )
Electrical Rating	100V to 240V, Maximum 120 watts
Hopper Capacity	20 lbs ( 9 kg )
Warranty	1 Year Warranty



**Samurice Jr.**  
**Semi Automatic Tabletop Sushi Ball Robot**  
 RB-022

## Features

- Semi-automatic model
- Light-weight and compact
- Easy to disassemble and clean



<b>Model No.</b>	<b>TSM-09Mini</b>
Production Rate	2,000 sushi balls/hour
Dimensions	12"W x 19"D x 18"H ( 30W x 48D x 45H cm )
Weight	40 lbs ( 18 kg )
Electrical Rating	100 to 240V, Maximum 60 watts
Hopper Capacity	7 lbs ( 3 kg )

Listed by ETL, UL, Std. 763,2nd/CSA Std. C 22.2, No.195-M1987/ NSF Std. Specifications of products are subject to change without notice. The color of the actual product may be different from the picture.



**Sushi Cutter  
RB-014-TK2**

### Features

- Non-electric
- Easy to operate and clean
- Please choose from the following cutting units:  
4pcs, 6pcs, 8pcs, 9pcs, 10pcs.



<b>Model No.</b>	<b>TK-2</b>
Productivity	700 rolls per hour
Weight	40 lbs ( 17 kg )
Capacity	6 pcs per roll ( 1.2 in ), 8 pcs per roll ( 0.9 in ), 9 pcs per roll ( 0.8 in ), 10 pcs per roll ( 0.7 in )
Dimensions	14"W x 16"D x 23"H ( 36H x 41W x 58H cm )
Cutter Cassette Options	6pcs cut (30mm), 8pcs cut (22.5 or 25mm), 9 pcs cut (20 or 22mm, 10pcs cut (18 or 20mm)



**Top Rolling Mate Tabletop Rice Sheet Robot  
with Rolling Cassette  
RB-030**

This tabletop robot creates rice sheets for sushi rolls and cuts down on expenses for busy operations.

### Features

- Great rice texture
- Rice feed adjustment function
- Keep-warm setting
- Easy to clean
- Adjustable sheets

<b>Model No.</b>	<b>TSM-900RSR</b>
Productivity	2 to 4 sheets/minute
Weight	93 lbs ( 42.2 kg )
Electrical Rating	100 to 240V, Maximum 120W
Capacity	20 lbs ( 9 kg ) of rice
Dimensions	15"W x 24"D x 20"H ( 38W x 61D x 50.8H cm )

# SAKE WARMERS

The Taiji Sake Warmer is an indispensable kitchen tool for restaurants that serve hot sake. It heats an entire box of sake to the desired temperature through a series of glass pipes and water to gently warm sake, while preserving the quality. It has a built-in monitor to precisely regulate the temperature of the sake from 45°C to 65°C degrees. A nozzle for American sake is included, and special orders for Japanese sake nozzles are readily available through Korin. The Taiji Sake Warmers come with an 1 year warranty. Please clean the sake warmer regularly as sugar build up can damage the machine over time. When maintained well, the sake warmer can last for over 10 years.



**Taiji Sake Warmer**  
**Manufacture's Model: TSK-130B**  
**TK-103-10**  
 Dimension: 9.75"W x 14.5"D x 22.25"H  
 (24.8W x 36.8D x 56.5H cm)  
 Capacity: 4.7L Tank, 21 lbs (9.5 kg) for 18L sake box  
 120V, 50/60Hz, 100W  
 Not allowed in FL & PA



**Taiji Sake Warmer**  
**Manufacture's Model: TI-2**  
**TK-103-18**  
 Dimension: 6.25"W x 13.75"D x 24.75"H  
 (16W x 35D x 63H cm)  
 Capacity: 3.6L Tank, 15 Lbs (6.8 kg)  
 110-120V, 50/60Hz, 500W



**Taiji TSK Coupler For Ozeki (USA)**  
**TK-103-02-CUPA (Replacement)**  
 2" Dia x 3"H



**Taiji Sake Warmer TSK-130A-Denjiben**  
**TK-103-02/13 (Replacement)**  
 11.25"L x 9.8"W x 19.25"H

# TOWEL WARMERS & ACCESSORIES

Warm towels are an easy special service to offer customers an inviting atmosphere and have long been a part of welcomes at nice Japanese restaurants. These towel warmers are affordable, simple, reliable and come with a 1 year warranty.



**Towel Warmer  
TK-TW-32S**



**Towel Warmer  
TK-TW-18F**

Model No.	TW-32S	TW-18F
Rated Power	Single Phase, 110V/60Hz	Single phase, 110V/60Hz
Power	320 Watts	180 Watts
Temp. adjustment	Bimetal Thermostat	Bimetal Thermostat
Inside temperature	70 - 80°C	70 - 80° C
Safely Unit	Safety Temperature ( 102°C )	Safety Temperature ( 102°C )
Outer Suite	16.3"L x 16.9"W x 17.7"H 415L x 430W x 450H (mm)	17.7"L x 10.8"W x 14"H 450L x 275W x 355H (mm)
Inside Suite	12.99"L x 12.79"W x 5.7"H 330L x 325W x 145H (mm) x 2	14.56"L x 7.48"W x 9.84"H 370L x 190W x 250H (mm)
Inside Capacity	32L ( Approx. 220 Towels )	18L ( Approx. 88 Towels )
Insulation material	Glass Wool	Glass Wool
Weight	10 Kg	6 Kg
Accessories	Shelf ( 2 ), Water Tray ( 1 )	Shelf ( 2 ), Water tray ( 1 )



**Cotton Towels  
TK-630-01**  
12.5"L x 12.5"W  
Dozen per pack



**Sasa Fune Bamboo  
Towel Holder - 2 Piece Set  
NR-905**  
6"L x 3"W x 1"H



**Black Laquer Finished Plastic  
Towel Tray  
NR-7B-001**  
6.25"L x 2.8"W x 0.5"H



**Red Bamboo Towel Holder  
NR-954**  
7.25"L x 3.25"W x 1"H

# RICE COOKERS / WARMERS & ACCESSORIES



**Stainless Body**  
TK-102-ST-33C  
15"Dia x 12.5"H  
**Stainless Body**  
TK-102-ST-44C  
15"Dia x 15.25"H



**Inner Pot for Zojirushi Electric Rice Warmer**  
TK-102-ST-POT-33C  
33 Cups  
TK-102-ST-POT-44C  
44 Cups

## Zojirushi Electric Rice Warmers

- Most effective way to keep rice tasting fresh for hours
- May also be used to keep other foods warm
- Non-stick inner pan
- Detachable and washable inner lid
- Includes a rice spatula



Model No.	THA-603S	THA-803S
Capacity	33 cups, 6.0 liters	44 cups, 8.0 liters
Electrical Rating	120 volts / 77 watts	
Color	Stainless Steel (-ST)	
Master Carton: Piece / Weight	2 pcs / 34 lbs	2 pcs / 38 lbs



**TK-102-NE-22C**  
15"Dia x 10"H  
**TK-102-NE-33C**  
15"Dia x 13.5"H

## Zojirushi Non-Electric Rice Warmers

- Convenient non-electric way to keep rice tasting fresh for hours
- Works well against acidic ingredients such as vinegar, making it ideal for holding sushi rice
- Reusable and replaceable dew collecting sponge and sponge holder on lid
- Stackable



Model No.	RDS-400	RDS-600
Capacity	22 cups, 4.0 liters	33 cups, 6.0 liters
Heat Retention	176°F @ 6 hrs	180°F @ 6 hrs
Color	Stainless Steel (-ST)	
Master Carton: Piece / Weight	2 pcs / 28 lbs	2 pcs / 32 lbs



**Moisture Absorption Sponge for Zojirushi**  
TK-102-04/SPN  
10"Dia



**Zojirushi Rice Cooker & Warmer**  
TK-101-22

## Zojirushi Rice Cooker & Warmer

The NSF certified Commercial Rice Cooker & Warmer cooks up to 20 cups of rice. The unit automatically goes into keep warm mode after cooking, features durable stainless steel exterior and comes with an extra large rice spatula.

Model No.	NYC-36
Dimension	17.4"L x 15.3"W x 13.5"H
Electrical Rating	120 volts / 1,550 watts
Capacity	20 Cups, 3.6 liters





**Tar-Hong Non-Electric Rice Warmer SEJ72000 / SEJ74000**  
**TK-102-22-4**  
 14.5" Dia x 10.5"H  
 40 Cups  
**TK-102-22-6**  
 15" Dia x 13.5"H  
 60 Cups

## Tar-Hong Non-Electric Rice Warmers

The Tar-Hong non-electric rice warmer uses no moving parts, state of the art insulation and stainless steel construction ensures that rice stays warm throughout service.

The Tar-Hong rice warmer holds 40 or 60 cups of cooked rice and stacks neatly. Perfect for busy restaurants and catering operations.



**Tar Hong Rice Cooker & Warmer**  
**TK-101-08**  
 18"L x 18"W x 16"H

## Tar-Hong Rice Cooker & Warmers

The Tar-Hong rice cooker and warmer is a convenient electric powered rice cooker. It holds up to 33 cups of rice and features a keep-warm setting to keep rice at the perfect temperature until served.

<b>Model No.</b>	<b>SEJ60000</b>
<b>Electrical Rating</b>	120 volts / 1,500 watts
<b>Capacity</b>	33 Cups / 7.8 liters



**Tar-Hong Electric Rice Warmer Stainless Steel**  
**TK-102-28-3**  
 15.5"L x 15.5"W x 11.5"H  
**TK-102-28-5**  
 15.5"L x 15.5"W x 15.25"H

## Tar-Hong Electric Rice Warmers Stainless Steel

Tar-Hong rice cooker and warmer is an economical way to keep your busy kitchen running. The short cooking time and one year warranty will ensure that your restaurant will be operating smoothly.

<b>Model No.</b>	<b>SEJ20000</b>	<b>SEJ22000</b>
<b>Electrical Rating</b>	120 volts / 100 watts	120 volts / 100 watts
<b>Capacity</b>	30 Cups / 7 liters	50 Cups / 9 liters



# RICE COOKERS & ACCESSORIES



**Panasonic Electric Rice Cooker**  
TK-101-10  
16.9"L x 14.5"W x 11.8"H

## Panasonic Electric Rice Cooker

The Panasonic 23-Cup Rice Cooker is a great choice for cooking rice. It has an automatic shut-off feature to prevent rice from becoming over-cooked and features a keep-warm setting to heat rice for up to 4 hours.

Model No.	SR-42FZ
Electrical Rating	120 volts / 1,550 watts
Capacity	23 Cups / 5.4 liters



**Rinnai Gas Rice Cooker Natural Gas RER-55AS-P**  
TK-101-01-NT  
**Rinnai Gas Rice Cooker Propane Gas RER-55AS-LP**  
TK-101-01-LP

## Rinnai Gas Rice Cooker

These thermostat regulated, gas powered rice cookers feature a durable construction, suitable to be the most important piece of equipment in a professional kitchen. For high yield, perfect rice every time, a gas cooker is the best tool as it can cook 55 cups of rice in 20 minutes.

Please be sure to use in well ventilated areas with plenty of clearance on all sides of the machine. Allow an hour rest between cooking cycles. It is not recommended for more than 3 cooking cycles per day.

Model No.	RER-55AS
Capacity	55 Cups, 9.9 liters
Weight	34 lbs
Gas Capacity	35,000 BTU/HR (natural gas) 34,000 BTU/HR (propane gas)



**Stainless Rice Warmer Stand with Caster**  
TK-102-30  
14.5"L x 14.5"W x 31"H



**Stainless Rice Cooker Stand**  
TK-102-31  
20"L x 20"W x 20"H

## RICE COOKERS / WARMERS & ACCESSORIES

The advantage of Induction Heating (IH) is to quickly and evenly distribute heat to cook perfect rice every time. IH rice cookers have coils within the bottom of the rice cooker to create the magnetic field. When the aluminum nonstick inner cooking pan with stainless steel outer lining is placed into the rice cooker the unit is activated, and a magnetic field is generated to create instant heat. Through this technology, the inner cooking pan itself becomes the heat source utilizing both high heat and fine heat adjustments to control the cooking process.

In short, you are able to fine tune the rice cooking process to get the absolute best quality finished product.

Model No.	SR-PGB54P
Electrical Rating	200 volts / 4,570 watts
Capacity	30 Cups / 5.4 liters



**Panasonic IH Cooker**  
TK-101-07  
19.75"L x 17"W x 15.25"H



**pH Meter (pH6011)**  
TK-619-02  
6.25"L x 1.5"W x 1.2"H



**Rice Cooking Net**  
TK-620-01  
39"L x 39"W  
The rice cooking net is a reusable cotton net that prevents rice from sticking to the bottom of the rice cooker.



**Miora Rice Cooking Powder**  
TK-101-05  
2.2 lbs  
Miora's proteolytic enzyme increases rice's ability to absorb water, resulting in moister and shinier rice.



**Thermostat for Rinnai Gas Rice Cooker RER-55AS**  
TK-101-01THRM  
3.5"H x 2"Dia

# RICE COOKERS / WARMERS & ACCESSORIES

The Ever Hot sushi rice warmers are top of the line, reliable, high quality rice warmers that are great for any sushi restaurant. It is crucial to keep sushi rice at optimum temperature. The Ever Hot Rice Warmer comes with a rice net and a wooden frame that holds the rice as it bathes in water to keep it at the perfect temperature. Korin supplies extra accessories for the Ever Hot rice warmer. Korin also recommends purchasing at least one or two extra nets for use during busy service hours.



**Wooden Edobitsu Rice Jar**  
TK-102-19-30

12"Dia (30cm) x 7.5"H

**TK-102-19-33**

13.2"Dia (33cm) x 8.9"H

These traditional rice jars prevent rice from hardening by absorbing excess moisture. These practical and elegant rice jars also serve as a beautiful piece to create a high end atmosphere behind sushi bars.



**Ever Hot Rice Warmer Wood Grain**  
TK-102-V-25



**Ever Hot Rice Warmer Blue**  
TK-102-V-35

Includes:

- 1 Rice Net
- 1 Wooden Frame
- 1 Wooden Bottom

Model No.	TK -102-V-25	TK-102-V-35
Dimension	12.7"Dia x 14.8"H	15"Dia x 16"H
Internal Container	Aluminium	Stainless Steel
Electric Consumption	100 volts / 47 watts	100 volts / 50 watts
Capacity	20 Cups	30 Cups



**Jet Rice Washer**  
TK-102-14

14.5"Dia x 25.2"H

The Jet Rice Washer is a wise investment for high volume sushi restaurants. Using supersonic jet waves produced by an MJP pump directly attached to a faucet, it cleans and increases flavor of large quantities of rice. It is capable of washing 50 cups of rice in under 4 minutes. It has been calculated to increase efficiency and decrease water bills by up to 30%.



**Frame and Bottom for Ever Hot Rice Warmers V-25**  
TK-102-11-25

9.8"Dia (25 cm)

**Frame and Bottom for Ever Hot Rice Warmers V-35**  
TK-102-11-35

13.75"Dia (35 cm)



**Rice Net for Ever Hot Rice Warmers**  
TK-102-07-25

9.8"Dia (25cm)

**TK-102-07-35**

13.75"Dia (35cm)



**Blue Rice Container**  
TK-102-26

19.25"L x 15"W x 10.25"H



**Plastic Rice Container Tray**  
TK-102-27

14.5"L x 11.5"W x 1.1"H

The Blue Rice Container TK-102-26 can hold 5 trays

# RICE COOKERS



**Zojirushi Induction Heating Rice Cooker & Warmer**  
 Manufacture's Model: NP-HBC10  
 TK-101-29-05/5C

**Zojirushi Induction Heating Rice Cooker & Warmer**  
 Manufacture's Model: NP-HBC18  
 TK-101-29-10C

- Superior induction heating (IH) technology
- Healthy cooking options: brown rice and GABA brown rice settings
- Easy-to-clean clear coated stainless steel exterior
- Automatic keep warm and extended keep warm
- Delay timer ( 2 settings )
- GABA brown setting and Brown Rice Activation activates brown rice for increased nutritional values
- Menu settings include: white (regular, softer or harder), mixed, sushi, porridge, sweet, brown, GABA brown and quick cooking

Model No.	NP-HBC-10	NP-HBC-18
Capacity	5.5 Cups / 1.0 liter	10 cups / 1.8 liters
Electrical Rating	120 volts / 1,230 watts	120 volts / 1,350 watts
Color	Stainless steel (-XA)	
Dimensions	14.25"L x 9.8"W x 7.8"H	15.6"L x 10.8"W x 9.4"H
Master Carton: Piece / Weight	2 pcs / 24 lbs	2 pcs / 29 lbs



**Zojirushi Induction Heating Pressure Rice Cooker & Warmer**  
 Manufacture's Model: NP-NVC10  
 TK-101-40-05/5C

**Zojirushi Induction Heating Pressure Rice Cooker & Warmer**  
 Manufacture's Model: NP-NVC18  
 TK-101-40-10C

- Superior induction heating (IH) technology
- Vacuum insulated inner cooking pan distributes heat to the rice quickly without allowing it to escape
- Automatically selects from three pressure levels according to the menu selected
- Healthy cooking options: brown rice and GABA brown rice settings
- Easy-to-clean clear coated stainless steel exterior
- Automatic keep warm and extended keep warm
- Advanced fuzzy logic technology with AI
- Menu settings include: white (regular, softer or harder), mixed, sushi, porridge, sweet, brown, GABA brown, rinse-free and quick cooking

Model No.	NP-NVC10	NP-NVC18
Capacity	5.5 Cups / 1.0 liter	10 cups / 1.8 liters
Electrical Rating	120 volts / 1,240 watts	120 volts / 1,370 watts
Color	Stainless Brown (-XJ)	
Dimensions	15.4"L x 10.1"W x 8.6"H	16.5"L x 11.1"W x 10.1"H



**Zojirushi Micom Rice Cooker & Warmer**  
 TK-101-38-03C

- Micro computerized fuzzy logic technology
- 3 cup capacity ideal for singles and smaller families
- Convenient cake option for baking cakes
- Automatic keep warm
- Detachable power cord
- Menu settings include: white, mixed, sushi, porridge cake, rinse-free and quick cooking

Model No.	NS-VGC05
Capacity	3 Cups / 0.54 liter
Electrical Rating	120 volts / 420 watts
Color	Beige (-CA)
Dimensions	10.8"L x 8.75"W x 7.8"H
Master Carton: Piece / Weight	4 pcs / 25 lbs





**Zojirushi Gourmet Roaster**  
**TK-112-07**  
 15.5"L x 8.5"W x 6"H

- Extra wide roasting rack accommodates large fish and meats (up to 13" in width)
- Top and bottom heating elements allow even cooking without flipping foods
- Powerful 1,300 watts to cook foods quickly
- Adjustable timer up to 30 minutes
- Catalytic filter on lid reduces smoke
- Stainless steel roasting rack directs excess oil and fat away from food for healthy roasting

<b>Model No.</b>	<b>EF-VSC40</b>
Electrical Rating	120 volts / 1,300 watts
Color	Metallic Gray ( -HX )
Master Carton: Piece / Weight	2 pcs / 28 lbs



**Zojirushi Micom Water Boiler & Warmer**  
**TK-107-03/30**  
 30 Cups

- Micro computerized temperature control system
- Wide window water level gauge
- Energy-saving timer function (6-10 hours)
- Easy-to-hear sound indicator to alert completion of boiling process or low water level
- Cafe drip dispensing mode for slower dispensing
- Removable magnetic power cord
- Four keep warm temperature settings (140°F, 175°F, 195°F and 208°F)
- Easy-touch electric dispensing system
- Easy-to-read water level gauge
- Dechlorinate mode reduces chlorine and musty odors from tap water
- Descaling mode keeps the pot sparkling clean
- Timer setting
- Micro computerized temperature control system
- Multiple temperature setting ( 140°F, 175°F, 195°F, 208°F )
- Reboil Mode ( 212°F )



<b>Model No.</b>	<b>CD-WBC30</b>
Capacity	135 oz / 3.0 L
Electrical Rating	120 volts / 700 watts
Color	Champagne Gold ( -CT )
Master Carton: Piece / Weight	4 pcs / 29 lbs

# POTS & DISPENSERS



**Zojirushi Supreme Stainless Air Pot**  
TK-107-04/03  
7"Dia x 14"H - 101 oz (3L)

The 101-ounce Zojirushi pot keeps water temperature at 172° F for 10 hours or more. Great for restaurant, home, catering, hotel or bakery use. Brew-thru stem stopper allows direct brewing, a vacuum glass liner ensures heat retention and removable lid makes for easy cleaning.



**Zojirushi Stainless Steel Vacuum Carafe**  
TK-107-05-1/9  
6.75"L x 5.13"W x 11.5"H - 64 oz



**Zojirushi Ms. Bento Stainless Lunch Jar**  
TK-107-10  
4.5"W x 8"H

Model No.	SH-FB19
Capacity	64 oz / 1.9 liters
Heat Retention	174°F @ 6 hrs / 138°F @ 25 hrs
Color	Black (-BA), Decaf (-DA)
Master Carton	6 pcs / 16 lbs



**NEW**  
**Shigaraki Shochu Dispenser**  
SAB-1015  
7"Dia x 7"H - 81 oz



**NEW**  
**Bizen Black Shochu Dispenser**  
SAB-1016  
6"Dia x 8.25"H - 77 oz



**NEW**  
**Bizen Black Spiral Shochu Dispenser**  
SAB-1017  
5.25"Dia x 6.25"H - 44 oz

# COOKWARE

NETA in New York City, plating by Executive Chef Michael Lim. Chef Lim uses the Stainless Kaku Steamer to prepare their Steamed Chawan Mushi "The steamer is use in a couple of different ways. Sometimes I steam fish, vegetable, and egg custards. We use it mostly for steaming whole fish for Chinese style fish with cured tofu, shiitake, ginger scallion and topped with hot oil."



**Stainless Kaku Steamer - 3 Tier**

- TK-304-01-30**  
11.81"L x 11.81"W (30 x 30cm)
- TK-304-01-33**  
12.99"L x 12.99"W (33 x 33cm)
- TK-304-01-36**  
14.17"L x 14.17"W (36 x 36cm)
- TK-304-01-39**  
15.35"L x 15.35"W (39 x 39cm)

Top of the line professional steamer for use over gas or electric stovetop, with removable base in each tier for easy cleaning.



**Stainless Mold**

- |   |   |
|---|---|
| <b>TK-501-06-18</b><br>7.2"L x 7.2"W (18cm) | <b>TK-501-06-27</b><br>10.8"L x 10.8"W (27cm) |
| <b>TK-501-06-21</b><br>8.4"L x 8.4"W (21cm) | <b>TK-501-06-30</b><br>12"L x 12"W (30cm)     |
| <b>TK-501-06-24</b><br>9.6"L x 9.6"W (24cm) |   |

These multi-purpose stainless steel molds have an inner piece that pulls out easily. This makes for easy to remove food each time. Use for Oshizushi, pressed box sushi, terrines, and other dishes.



**3 Tier Stainless Steamer**

- TK-304-02A**  
15"L x 12"W x 13"H (38 x 30 x 33cm)
- Economical and compact steamer for use over gas or electric stovetops.

LID SOLD SEPARATELY



**Oyako Pan**

- TK-301-03**  
6.4"Dia x 8"H - 15 oz

**Lid for Oyako Pan**

- TK-301-04**  
6.4"Dia x 3"H

Small oyakodon aluminum pan with a steamer hole in the lid.



**Stainless Shabu Shabu Pot**

- TK-305-05**  
10.25"Dia x 3"H



**One Piece Construction Iron Peking Wok Pan**

- TK-301-07-33**  
13"Dia x 3.9"H (33cm)
- TK-301-07-36**  
14.25"Dia x 4.5"H (36cm)
- TK-301-07-39**  
15.6"Dia x 5"H (39cm)

# COOKWARE

Before the advent of the gas and electric fryers, these pots offered an efficient and economical way to produce perfect tempura. The large surface area maximizes the use of a given amount of oil and leaves more than ample room for properly frying multiple pieces at a time.



**Aluminium Cooking Pot**

- TK-302-06-36**      **TK-302-06-42**  
14.17" Dia x 6.5" H (36cm)    16.53" Dia x 4.5" H (42cm)
- TK-302-06-39**      **TK-302-06-45**  
15.35" Dia x 4" H (39cm)      17.71" Dia x 8" H (45cm)



**Iron Tempura Pot**

- TK-303-01-39**      **TK-303-01-45**  
15.35" Dia x 4" H (39cm)      17.7" Dia x 4.7" H (45cm)
  - TK-303-01-42**      **TK-303-01-51**  
16.53" Dia x 4.5" H (42cm)    20.07" Dia x 5" H (51cm)
- Heavy, durable pots that offer an economical choice for frying on electric or gas stove tops.



**Copper Tempura Pot**  
**TK-303-02C**

- 17.5" Dia x 5" H (45cm)
- Beautifully designed pots using the most heat conductive metal to ensure the best control over oil temperature.



**Yukihira Aluminium Cooking Pot**

- TK-302-01-15**      **TK-302-01-24**  
5.9" Dia x 2.4" H (15cm)      9.44" Dia x 3.8" H (24cm)
- TK-302-01-18**      **TK-302-01-27**  
7.08" Dia x 2.8" H (18cm)    10.62" Dia x 4.3" H (27cm)
- TK-302-01-21**  
8.26" Dia x 3.1" H (21cm)



**Wooden Lid for Aluminium Cooking Pot**

- TK-302-04-24**  
9.44" Dia (24cm)
- TK-302-04-27**  
10.62" Dia (27cm)
- TK-302-04-45**  
17.71" Dia (45cm)



**Yattoko Aluminium Cooking Pot**

- TK-302-02-15**      **TK-302-02-24**  
5.9" Dia x 2.5" H (15cm)      9.44" Dia x 4.1" H (24cm)
- TK-302-02-18**      **TK-302-02-27**  
7.08" Dia x 3" H (18cm)      10.62" Dia x 4.5" H (27cm)
- TK-302-02-21**      **TK-302-02-30**  
8.26" Dia x 3.4" H (21cm)    11.81" Dia x 5.1" H (30cm)

LID SOLD SEPARATELY



**Teflon Egg Pan**  
**TK-301-06**  
8.5"L x 9.25"W (24cm)



**Copper Egg Pan**  
**TK-301-01-21**  
8.27"L x 8.27"W x 1.75"H (21cm)

**TK-301-01-24**  
9.45"L x 9.45"W x 1.75"H (24cm)

**Wooden Lid for Egg Pan**  
**TK-301-02-21**  
8.26"L x 8.26"W x 1.25"H (21cm)

**TK-301-02-24**  
9.45"L x 9.45"W x 1.25"H (24cm)

**Egg Pan Handle for both sizes**  
**TK-301-05-21**  
8.25"L



**Yattoko Cooking Pot Pincers**  
**TK-302-03**  
9.10"L

## CUTTING BOARDS



### Hi-Soft Cutting Board

**Polyvinyl Acetate**

**TK-201-H40**

17.7"x11.5"x0.8" (40x29x2cm)

**TK-203-01-84**

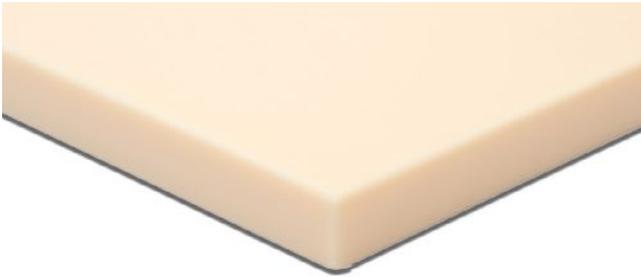
33"x15.4"x 0.8" (84x39x2cm)

**TK-203-01-100**

39.4"x15.7"x 0.8" (100x40x2cm)

**TK-203-01-120**

47.2"x16.5"x 0.8" (120x42x2cm)



### Synthetic Cutting Board

**Polyethylene**

**TK-203-02-84**

33"x15.4"x 0.8" (84x39x2cm)

**TK-203-02-100**

39.4"x15.7"x 0.8" (100x40x2cm)

**TK-203-02-120**

47.2"x16.5"x 0.8" (120x42x2cm)



### Asahi Rubber Cutting Board

**Rubber**

**TK-203-03-75**

29.5"x13"x 0.8" (75x33x2cm)

**TK-203-03-100**

39.4"x15.7"x 0.8" (100x40x2cm)

**TK-203-03-120**

47.2"x16.5"x 0.8" (120x42x2cm)



### Peel Type Cutting Board

**Polyethylene**

**TK-203-05-S**

29.5"x15"x 1.2" (75x38x3cm)

**TK-203-05-M**

39.4"x15.7"x 1.2" (100x40x3cm)

**TK-203-05-L**

47.2"x16.5"x 1.2" (120x42x3cm)



### K-Type Cutting Board

**Polyethylene**

**TK-203-04-84**

33"x15.4"x 0.8" (84x39x2cm)

**TK-203-04-100**

39.4"x15.7"x 0.8" (100x40x2cm)

**TK-203-04-120**

47.2"x16.5"x 0.8" (120x42x2cm)

### Home Use Cutting Board

**TK-201-08**

17.75"x 9.75"x 0.4"

The collection of cutting boards offered at Korin feature a variety of carefully selected materials that reduce the impact on knives for longer edge retention, absorb shock to reduce chopping fatigue, and provide a non-slip surface. Although most generic cutting boards are simply embossed, these cutting boards are sand papered and hand-tested to ensure maximum slip resistance.

### ***Hi-Soft Cutting Board (Soft)***

The Hi-Soft Cutting Boards are very popular for sushi bars because rice does not stick to the cutting board as much as with other cutting boards. They have a top grade synthetic antibiotic surface that closely resembles wood in color, texture and softness. Due to popular demand, smaller sizes are available for home users in addition to large commercial kitchen sizes.

### ***K-Type Cutting Board(Hard)***

The K-Type cutting board is very practical and affordable for commercial kitchen use. The material's low density cushioned material absorbs the shock and helps decrease chopping fatigue. The surface will not scratch off and mix with ingredients while cutting.

### ***Synthetic Cutting Board (Medium-Soft)***

The Synthetic Cutting Board resembles wood in color which grew increasingly popular in busy kitchens, due to its durability and cost effectiveness. It is made of a material that is forgiving on knives and durable, yet slightly harder than the Hi-Soft cutting board.

### ***Asahi Rubber Cutting Board (Hardest)***

The Asahi rubber cutting board is the hardest and most durable cutting board offered at Korin. It does not scratch easily and is very popular in sushi bars. U.S. Health Departments have banned wooden cutting boards in commercial kitchens and in the wake of this ban many have chosen the Asahi rubber cutting boards as an alternative. They resemble wood in color, texture and softness, making them aesthetically pleasing for open kitchen displays and ideal for professional use.

Cutting Board Precautions: It is important to turn over the board daily and use each side to prevent warping. Please do not use hot water when cleaning these cutting boards.

The supple curve of a *hangiri* rice tub made of sawara cypress attests to the meticulous craftsmanship behind its creation. When blending vinegar and salt with freshly steamed rice for sushi, you will appreciate this tool's natural ability to wick away excess moisture. A piece like this is truly the intersection of art and function.



Opposite page  
Top: Wild hinoki cypress trees in the Akasawa recreational forest.  
Center and bottom: The lumberyard and grounds of Shimizu Mokuzai in Nagiso, a small town in the southern Kiso valley.

# Woodland Wisdom

Kiso is a richly wooded land. Located in the center of Honshu, Japan's main island, the mountainous region boasts an abundant supply of lumber that has spawned a diverse range of woodcrafts made by skilled practitioners well versed in the seasonal cycles of the forest.

Many parts of Japan have cultivated woodlands where hinoki cypress is grown. Only in Kiso, however, does one find natural forests that are home to wild hinoki trees over 300 years old. Filled with that fresh and characteristically uplifting scent, these magnificent stands of towering trees are a symbol of Japan's long cultural association with wood.

It's no surprise that Kiso has many woodworking traditions. One of its products is *hangiri*, the wooden tub used to mix vinegar and salt into freshly steamed rice for sushi. Indispensable to proper sushi making, these tubs are crafted of sawara cypress by Shimizu Mokuzai, a workshop nestled deep in the Kiso hills. The company marked its 71st year in 2014.

Of the same family as hinoki, and growing alongside it in the same forests, sawara is counted as one of Kiso's five major kinds of trees. Hiroki Shimizu, the third-generation owner of Shimizu Mokuzai, explains the difference between them: "Fragrant hinoki is the standout favorite for wooden baths. But a rice tub made of it would perfume the rice too strongly. Sawara, on the other hand, lends a much milder scent to the rice, and those who prefer no fragrance at all can easily remove it by soaking the tub in diluted vinegar for two to three hours, then rinsing it with water."

The lumber for Shimizu's *hangiri* tubs is culled from cultivated forests. In general, wood grain that shows closely set annual rings is said to be of superior quality, but Shimizu points out that there is another consideration that bears on the right choice of material for rice tubs. "Trees grow quickly in a man-made forest, as they are planted to get plenty of sunlight. Typically they get broadly spaced annual rings as a result. But the lighter-colored sections amassed over the fast-growth summer seasons have excellent moisture-absorbing properties. That's why sawara trees grown in a cultivated forest are best for this particular item."

*Ki o yomu* is a Japanese phrase that literally means to read a tree, or a piece of wood. It is a fitting expression for the work that craftsmen such as Shimizu and his team of 22 employees do. Handling wood daily, they know the material's characteristics inside and out, and reflect that knowledge in each of the products they make, whether sushi tubs or bath tubs.

Demand for its *hangiri* rice tubs is so high that the company cannot keep up with the orders. On any given day some workers will be cutting logs into planks, some matching parts for color and grain, and still others planing each product's surface to a smooth finish. Though a good





deal of the process is mechanized, much of the work demands skilled hands. “Each piece of the material is different from the next, and that’s where a woodworker’s skills are needed,” Shimizu says. “Machines are fine for rounding off a plank or polishing a rough surface, but only a carpenter with a practiced eye can determine whether planing is best done from which side, or discern fine shadings of color or other aspects that affect quality.”

The sapwood or white outer layer of sawara tends to discolor easily. Some lower-priced rice tubs on the market are fashioned partially of sapwood, but Shimizu Mokuzai uses only the more durable heartwood—the dense inner part of a tree. As heartwood has faint reddish tints, workers carefully match up similarly hued planks, always with an eye to aesthetics.

We asked Shimizu for tips on the proper care of a *hangiri* tub. “A common problem is mold, but this can be easily prevented,” he says. “The tub should be rinsed out after each use, and wiped dry with a towel. Some folks make the mistake of thinking it will dry if left on a draining board, but in fact the wood will only absorb the moisture. But putting your tub in a sunny spot to dry isn’t recommended either, as the wood will shrink and the hoops loosen. As long as you wipe down the tub with a clean absorbent towel, making sure that the surface is dry to the touch, it will be fine. Then, store it in a box. If cared for in this way, mold and discoloring should never be an issue.” Some tubs brought in for repair have been used for so long and so often that the bottoms have holes where the cook’s wooden spatula repeatedly struck as it cut through the rice. “Those cases make us really happy,” he beams.





All stages of wooden tub production progress simultaneously. A number of machines hum steadily, but certain pivotal steps are done manually with great care by skilled craftsmen. Only the hands of a woodworker with seasoned years of experience can pass over a surface to find the slightest area that requires smoothing. In the photo at top right is Shimizu Mokuzai president Hiroki Shimizu.

# SUSHI BAR ITEMS



**Wooden Rice Mixing Tub [Hangiri]**

**TK-602-01-39**

15"Dia x 4"H (39cm)

**TK-602-01-45**

18"Dia x 4.5"H (45cm)

**TK-602-01-54**

21"Dia x 5.75"H (54cm)

**TK-602-01-60**

24"Dia x 6.25"H (60cm)

**TK-602-01-66**

26"Dia x 7"H (66cm)

**TK-602-01-72**

28"Dia x 7"H (72cm)

Hangiri is a wooden bowl, traditionally used during the sushi rice making process. The wooden material absorbs excess moisture while rice is being seasoned. Korin's hangiris are made with high quality Japanese Sawara Cypress wood, copper bands secured for extra strength to hold the hangiri together and an additional bamboo support that circles the bottom of the hangiri.



**Miyajima Wooden Spatula**

**TK-603-01-48**

19"L (48cm)

**TK-603-01-54**

21"L (54cm)

**TK-603-01-60**

24"L (60cm)



**Wooden Rice Spatula**

**TK-603-04**

8"L



**Plastic Rice Spatula**

**TK-603-07**

7.7" L



**Small Dark Brown Wooden Rice Spatula**

**TK-603-20**

6.3"L x 1.75"W



**Anti-Bacterial Rice Spatula**

**TK-603-05**

17"L



**Plastic Rice Spatula**

**TK-603-06**

17.3"L



**Brown Wooden Sauce Brush**

**TK-621-04**

8.5"L x 1.2"W



**Stainless Sauce Pot [Tarekan]**

**TK-501-02**

4"L x 4"W x 3.5"H - 2.2 Cups



**Plastic Sauce Brush**

**TK-621-01**

7.3"L x 1.2"W



**White Wooden Sauce Brush**

**TK-621-03**

9"L x 1.2"W



**Oni Makisu Double String Bamboo Sushi Mat**  
**TK-601-07**  
 11.7"L x 11.7"W (30 cm x 30 cm)  
 The triangular shape of the bamboo rods guarantees the characteristic indented shape. Durable construction will guarantee a long life.



**Non-Stick Plastic Sushi Rolling Mat**  
**TK-601-30**  
 10"L x 9.5"W  
 The triangular shape of the bamboo rods guarantees the characteristic indented shape. Durable construction will guarantee a long life.



**Plastic Green Sushi Mat**  
**TK-601-28**  
 10.3"L x 10.3"W (26cm x 26cm)  
 This flexible plastic makisu is a great hygienic option for rolling sushi. No need to wrap in plastic its durable one piece construction is made to last a long time.



**Lekue Silicone Sushi Mat**  
**TK-601-29**  
 9.5"L X 8"W (24cm x 20cm)  
 This flexible and light silicone makisu is a great hygienic option for rolling sushi. Made with a non-stick surface that resists odors and residue, it is made for easy cleaning and long-lasting durability.



**Maru Makisu Bamboo Sushi Mat**  
**TK-601-02**  
 9.4"L x 9.4"W (24cm x 24cm)  
 Economical starter makisu features thin and easy to manipulate bamboo, making it great for home use.



**Makisu Bamboo Sushi Mat**  
**TK-601-03**  
 10.5"L x 10.5"W (27cm x 27cm)  
**TK-601-14**  
 9.4"L x 9.4"W (24cm x 24cm)  
 Medium thin bamboo gauge sushi mat, easy to use at home or restaurants.



**Hoso Makisu Bamboo Sushi Mat**  
**TK-601-05**  
 7"L x 10.5"W (18cm x 27cm)  
**TK-601-10**  
 5.5"L x 10.5"W (14cm x 27cm)  
 Commercial use double string bamboo sushi mat tightly woven. Good for shaping omelets and squeezing excess water from food.



**Kyo Makisu Bamboo Sushi Mat**  
**TK-601-04**  
 9.4"L x 9.4"W (24cm x 24cm)  
 Tight weave and quality construction will stand up to restaurant use.

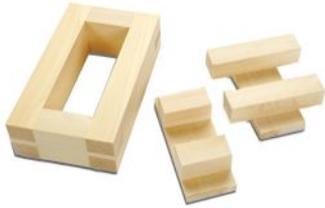


**Tokyo Makisu Double String Bamboo Sushi Mat**  
**TK-601-12**  
 10.5"L x 10.5"W (27cm x 27cm)  
 Square commercial double string bamboo sushi mat is the most popular size to make regular sized sushi rolls.



**Date Makisu Double String Bamboo Sushi Mat**  
**TK-601-06**  
 11.7"L x 11.7"W (30cm x 30cm)  
 Commercial use double string bamboo sushi mat tightly woven.

# SUSHI BAR ITEMS



**Wooden Battera Sushi Mold**  
 TK-612-01  
 8"L x 4.5"W x 2"H  
 2.3"L x 5.5"W x 2"H  
 (interior block)



**Heavy Duty Plastic Battera Sushi Mold**  
 TK-612-02  
 5.7"L x 2.2"W x 1.3"H



**Heavy Duty Plastic 10 Piece Nigiri Sushi Mold**  
 TK-612-03  
 12.8"L x 3.8"W x 1.5"H per mold  
 TK-612-03B  
 13.3"L x 3.8"W x 1.5"H per mold



**Wooden Sushi Neta Case with Cover**  
 NR-547  
 15.3"L x 11.4"W x 3.9"H



**Wooden Inclined Type Sushi Neta Case with Cover**  
 NR-546  
 12"L x 11.5"W x 6.5"H



**Dark Brown Wooden Jar**  
 NR-102-29  
 5.5"Dia x 3.5"H - 27 oz





**White Melamine Sushi Neta Plate with Holes**

CA-109/W-L  
8.75"L x 5"W x 1"H  
CA-109/W-S  
8"L x 3.75"W x 1"H



**Ceramic Sushi Neta Case Plate with Holes**

PLY-KM5921/L  
8"L x 3.8"W  
PLY-KM5924  
8.75"L x 5"W



**Plastic Sushi Neta Case Plate with Holes**

CA-106/W  
8.75"L x 3.5"W x 0.75"H



**Sushi Case Plastic Divider**

CA-107  
7.25"L x 3.5"W x 1.5"H



**Plastic Sasa Grass for Sushi Case**

CA-110  
23.75"L x 2"W x 2.5"H



**Plastic Turf Green Mat for Sushi Case**

CA-105  
12"L x 9.6"W



**Electric Seaweed Container**

TK-501-05A  
9.25"L x 5.7"W x 5.5"H  
Keep sushi nori crisp even in humid environments.



**Black Seaweed Container**

TK-501-27-S  
8.5"L x 5"W x 3.5" H Half Size  
TK-501-27-L  
8.5"L x 8.75"W x 4.25"H Full Size



**Shrimp Boiler Holder**

TK-304-03  
11 Compartments x 5 Rows  
Keeps shrimp straight while boiling.  
Perfect for sushi.





Enhance the presentation and flavor of your culinary creations with cedar wood cooking sheets.



**Korin Gold Flake/ Super Fine**

**TK-627-08**

3mm - 0.4g

**Korin Gold Flake/ Fine**

**TK-627-09**

10mm - 0.4g

Edible gold flakes for stunning presentation on savory foods and sweets alike.



**Thin Spruce Wooden Paper**

**FD-109**

16.5"L x 4.3"W

200 pieces in a pack



**Thin Hinoki Cypress Wooden Strings**

**FD-108**

19.7"L

1 bundle comes with 120 strings



**Vacuum-Packed Bamboo Leaves**

**FD-104-100**

12"L x 3.5"W

100 pcs/pack, 32 packs/case

**FD-104-200**

12"L x 3.5"W

200 pcs/pack, 16 packs/case

Pasteurized bamboo leaves are used by many Japanese restaurants for plating and adding a festive flair to dishes. Make any dish's presentation come alive by using bamboo leaves to wrap or place under food without affecting the flavor.



**Dry Bamboo Skin**

**IMP-34110L**

22"-23.5"L x 7"W

Make your plating presentation come alive with bamboo skin. Perfect for plating any type of food, from sushi to grilled meats to dessert. Can also be used to wrap foods for a unique and fun presentation.



**Cedar Wood Cooking Sheet**

**IMP-24001**

4.75"L x 4.75"W

100 pcs/box

**IMP-24003/50**

6"L x 6"W

50 pcs/box

# DECORATIONS



**Bamboo Sudare Decoration**

**IMP-23-M**  
5"W x 9.5"H  
**IMP-23-L**  
5"W x 11"H



**Wooden Hagi Sudare**

**IMP-25-S**  
4"L x 8"W  
**IMP-25-M**  
5.25"L x 9.5"W  
**IMP-25-L**  
9.5"L x 10"W



**Bamboo Sudare**

**IMP-21-S**  
4.3"W x 6.3"H  
**IMP-21-M**  
5"W x 11.8"H  
**IMP-21-L**  
6.3"W x 11.8"H



**Disposable Pine Boat**

**TK-600-03**  
3"L x 2.25"W x 1.25"H  
100 pcs/pack, 60 packs/case  
**TK-600-04**  
4.5"L x 2.5"W x 1.25"H  
**TK-600-05**  
5.5"L x 3"W x 1.25"H

**TK-600-06**  
6.5"L x 3.5"W x 1.25"H  
**TK-600-07**  
7.5"L x 4.25"W x 1.25"H  
Size 4" to 7" comes in 100 pcs  
/pack, 20 packs/case



# VEGETABLE SLICERS

Turning slicers are perfect for creating julienne as well as spiral cuts. They make beautiful vegetable presentations for serious home cooks and professionals alike. Light weight and durable with replaceable blades available, they make a great tool for any kitchen.



**Katsuramuki Replacement Blade  
Super Fine**  
HA-1402-JP-CM2  
2.9"L x 0.12"H



**Katsuramuki Replacement Blade  
Medium Fine**  
HA-1402-JP-CM1  
2.9"L x 0.12"H



**Katsuramuki Blade Flat Blade**  
HA-1402-JP-BL  
3.63"L x 1"W



**Katsuramuki Vegetable Turning Slicer**  
HA-1402-JP (Made in Japan)  
10.55"L x 4.53"W x 6.5"H  
HA-1402-TW (Made in Taiwan)  
10.75"L x 4.75"W x 6.5"H



**Peel S Turning Slicer**  
HA-1404  
11"L x 9.5"W x 6.5"H  
Top grade vegetable slicer that makes thin sheets from hard vegetables. Julienne slices are possible with HA-1405-CA1 and HA-1405-CM1.



**Replacement Blade  
for Tsuma Taro Peel - Small**  
HA-1405-BL  
6.3"L x 1.5"W



**Tsumariki Component Replacement Kit**  
HA-1405-CA1  
2.6"L x 6"W x 1.2"H  
Tsumiriki cartridge with blades, julienne comb, vegetable mounting arm, and cleaning brush.



**Tsuma Taro Vegetable Slicer**  
HA-1405  
11"L x 9.5"W x 6.5"H  
A sharp sliding blade to make exceptionally fine julienne slices, decorative fish nets and thin sheets from hard vegetables.

# VEGETABLE SLICERS



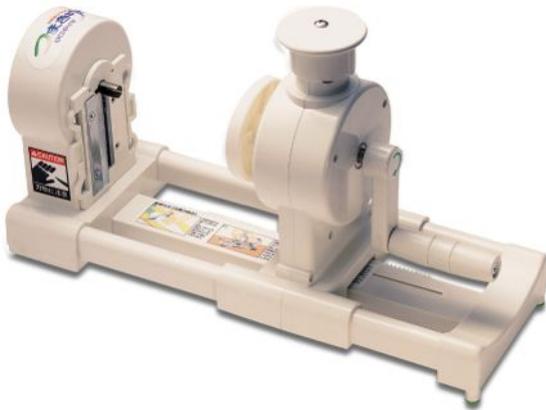
**Katsuramuki Combs for Julienne Slices**  
**HA-1417-CM-0/1**  
 4.25"L x 0.75"H  
**HA-1417-CM-0/25**  
 2.5"L x 1"H



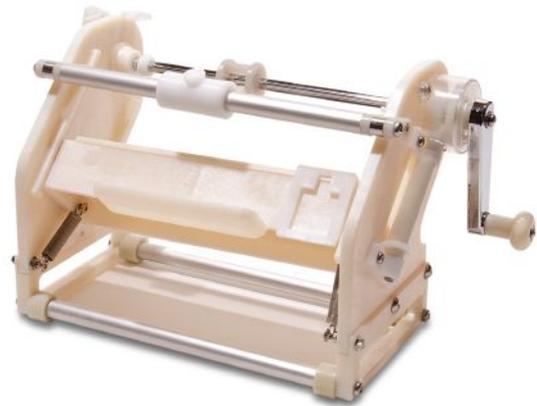
**Tsumakirikun Vegetable Turning Slicer Replacement Blade**  
**HA-1417-BL**  
 3.25"L x 0.8"W



**Tsumariki Replacement Comb**  
**HA-1405-CM1**  
 2.75"L x 6"W x 1.25"H  
 Replacement combs for HA-1405 and HA-1404.  
 Purchase of HA-1405-CA1 is necessary to use for HA-1404.



**Tsumakirikun Vegetable Turning Slicer**  
**HA-1417**  
 14.3"L x 5.3"W x 9"H  
 Easy to use, smooth and consistent julienne slicer capable of cutting through various types of hard vegetables.



**Vegg-Q Vegetable Turning Slicer**  
**HA-1432**  
 14"L x 7"W x 8"H  
 This slicer creates professional quality katsuramuki (thin vegetable sheets) as well as julienne slices on a variety of vegetables. What makes this product unique is its ability to handle both very hard vegetables (such as carrots and daikon) as well as softer produce like cucumbers and zucchini.



# VEGETABLE SLICERS & CUTTERS

Benriners are the most popular of Japanese slicers. These hand-operated machines make vegetable preparation a snap. Useful in both Japanese and Western kitchens. No kitchen should be without this affordable and easy-to-use tool. Featuring an adjustable blade for slices of varying thickness. Replacement blades are available.



**Medium Julienne Blade for Super Benriner**  
HA-1400-KUSHI/M  
5.14"L x 0.12"H



**Super Fine Julienne Blade for Super Benriner**  
HA-1400-KUSHI/S  
5.14"L x 0.12"H



**Flat Blade for Super Benriner**  
HA-1400-HIRABA  
6.4"W x 1"H



**Super Benriner Vegetable Slicer**  
HA-1400  
13.5"L x 5"W



**Finger Protector**  
HA-1401-BG  
3.3"L x 1.2"W x 1.8"H



**Julienne Blade for Benriner Slicer**  
HA-1401-KUSHI-L  
Coarse: 4.25"L x 0.75"H  
HA-1401-KUSHI-M  
Fine: 4.25"L x 0.75"H  
HA-1401-KUSHI-S  
Super Fine: 4.25"L x 0.75"H



**Flat Blade for Benriner Slicer**  
HA-1401-HIRABA  
5"L x 1.25"W



**Benriner Vegetable Slicer**  
HA-1401  
12"L x 3.5"W



**Vegetable Cutters - Cherry Blossom**  
TK-611-SAKURA  
(L) 1.5"L x 1.5"W x 2"H  
(M) 1.25"L x 1.25"W x 2"H  
(S) 1"L x 1"W x 2"H



**Vegetable Cutters - Leaf**  
TK-611-LEAF  
(L) 2.25"L x 1.25"W x 2"H  
(M) 1.75"L x 1"W x 2"H  
(S) 1.5"L x 0.75"W x 2"H



**Vegetable Cutters - Maple**  
TK-611-MOMIJI  
(L) 2"L x 2"W x 2"H  
(M) 1.5"L x 1.5"W x 2"H  
(S) 1.25"L x 1"W x 2"H



**Vegetable Cutters - Bamboo Leaves**  
TK-611-SASA  
(L) 1.75"L x 1.5"W x 2"H  
(M) 1.5"L x 1.25"W x 2"H  
(S) 1.5"L x 1"W x 2"H



**Vegetable Cutter - Assorted**  
TK-134  
1"L x 1"W x 1.75"H  
TK-611-04  
1.5"L x 1.5"W x 2.25"H



**Harp Vegetable Peeler**  
TK-KKP01  
4.75"L x 3"W

# TWEEZERS



## Set of 3 Plating Tweezers

HA-1216

5"L

Three stainless plating tweezers set that include one curved type and two straight type. These tweezers are ideal tools in the kitchen for precise food decoration.



## Plating Tweezer Curved

HA-1215

6.5"L

The curved type high-quality professional tweezers used to plate delicate and temperature sensitive ingredients. The fine tweezers have superior precision and durability to last a lifetime.



## Plating Tweezer Straight [Betsujyo]

HA-1214

6"L

Stainless straight type high-quality professional plating tweezers for very delicate ingredients such as micro-greens and fish bones. The straight type tweezers work wonders for plating or for hard to reach fish bones.



## Tweezer [Gin No Tsume]

HA-1212

4.25"L

Fantastic boning tweezers recommended to Korin by sushi chefs at Nobu 57. When used to pull pin bones, the rounded angles on the tip ensure that the fish flesh will not be pierced or damaged. These tweezers can also be used to peel fish skin and even cucumbers!



## Round Tweezer

HA-1201

4.5"L

An economical tweezer great for all-purpose jobs with a flattened tip to reduce risk clipping or breaking bones.



## Square Tweezer

HA-1202

4.5"L

Korin's most economical square tweezers, great for all-purpose jobs. The tip is specifically designed to prevent bones from breaking.



## Non-Slip Tweezer

HA-1206

4.75"L

These non-slip tweezers have a rounded tip and textured sides to easily grasp stubborn bones without slipping. Once a cook discovers how much easier it is to use non-slip tweezers, they will never go back to ones without.



## Slant Tweezer

HA-1207

4.6"L

Slanted tweezers have an angle to reach bones and fish with delicate flesh. It is recommended that chefs pull out bones at a 45 degree angle towards the head of the fish, these slanted tweezers make this job easier.



## Round Bone Tweezer [Betsujyo]

HA-1210

4.75"L

Korin's ergonomic round-tipped tweezers, popular among chefs and home cooks alike. Comfortable in the hand, and made of high quality stainless steel for removing all types of fish bones. Larger version of HA-1201



## Square Bone Tweezer [Betsujyo]

HA-1211

4.7"L

Large square fish bone tweezers with a broad tip, perfect for extracting stubborn or deep fish bones. Larger version of HA-1202



## Masamoto Fish Tweezer Round

HMA-MD1212R

4.7"L

Made by the famous fish market knifemaker, - these small, round-tipped fish bone tweezers are preferred when removing brittle pin bones.



## Masamoto Fish Tweezer Square

HMA-MD1212S

4.7"L

Made by the famous fish market knifemaker, - these small, round-tipped fish bone tweezers are preferred due to the flattened tip, as it is less likely to chip or break small bones.

# KITCHEN UTENSILS



**Black Yakiami Grilling Basket**  
TK-306-04  
10"L x 8.5"W



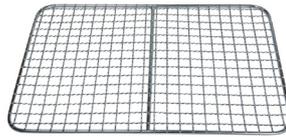
**Yakiami Grilling Basket with Ceramic Coating**  
TK-306-03  
10"L x 8"W



**Stainless Tempura Vat**  
TK-501-09B  
18"L x 12"W



**Stainless Steel Pan**  
TK-501-10-S  
7.8"L x 5.3"W x 0.8"H - 15oz  
TK-501-10-M  
10"L x 7"W x 0.8"H - 27oz  
TK-501-10-L  
12.5"L x 8.8"W x 0.8"H - 42oz



**Net Insert for Stainless Steel Pan**  
TK-501-10/NET-S  
7"L x 4.5"W  
TK-501-10/NET-M  
9.5"L x 6.25"W  
TK-501-10/NET-L  
11.75"L x 8.25"W



Picture of Stainless Steel Pan with Net



**Stainless Yakumi Pan 6 Compartments**  
TK-501-07E  
13"L x 11"W x 2.5"H



**Stainless Yakumi Pan 2 Compartments**  
TK-501-07A  
8.8"L x 6"W x 2.5"H



**Stainless Yakumi Pan 3 Compartments**  
TK-501-07B  
13"L x 6"W x 2.5"H



**Stainless Yakumi Pan 4 Compartments**  
TK-501-07C  
17"L x 6"W x 2.5"H



**Stainless Yakumi Pan 5 Compartments**  
TK-501-07D  
21"L x 6"W x 2.5"H



**Stainless Yakumi Pan Container**  
TK-501-07INSIDE  
5.4"L x 4"W x 2.3"H

Yakumi Pans are a chef's dream for organizing mise en place. We have yakumi pans in a range of sizes to best fit an individual kitchen's needs. Featuring a sturdy stainless steel construction, yakumi pans are temperature reactive, so items can easily be kept chilled by placing the unit on a ice or warmed in a hot water bath. The accompanying lid makes storage a breeze.



Wasabi is all about a piquant kick and sharp scent. This compact tool covered with shark skin grates the fresh root into a fine smooth paste. The densely clustered bumps are perfectly suited to releasing the ingredient's full zest and fragrance.

# KITCHEN UTENSILS



**Shark Skin Grater**  
**TK-606-04-5**  
 3.25"L x 2"W x 0.5"H  
**TK-606-04-6**  
 4.5"L x 2.75"W x 0.5"H  
**TK-606-04-8**  
 5.25"L x 3.25"W x 0.75"H  
**TK-606-04-11**  
 8.75"L x 4"W x 0.75"H  
 Our authentic shark skin grater is used for grating wasabi and other roots, unleashing their full flavor potential.



**Handmade Mini Copper Grater**  
**TK-606-03A**  
 4.25"L x 3.25"W  
 For wasabi roots, ginger, and zest.



**Handmade Copper Grater**  
**TK-606-03B**  
 9.75"L x 6"W  
 For ginger root and finely grated daikon root.



**Aluminium Grater**  
**TK-606-01**  
 11"L x 6.5"W  
 Economical grater for ginger, zest, and daikon root.



**Small Suribachi Mortar**  
**BWS-103**  
 4"Dia x 1.6"H - 4 oz



**Blue Stripe Table Suribachi Mortar**  
**BWS-273-Blue**  
 4.75"L x 4.5"W x 2"H - 7 oz



**Ceramic Grater with Non-slip Silicone Base**  
**TK-606-19-14/5**  
 5.73"Dia (14.5cm)



**Surikogi Pestle**  
**TK-609-13-10**  
 4"L (10cm)



**Grater Bamboo Brush**  
**TK-606-06**  
 5.25"L



**Bamboo & Pine Orosi Grater**  
**TK-606-05**  
 13.5"L x 5.5"W (33 x 13.5cm)  
 This grater is used to grate thick pieces of daikon, carrots and other hard vegetables.



**Suribachi Mortar**  
**TK-609-01-18**  
 7"Dia x 2.75"H - 34 oz  
**TK-609-01-22**  
 8.7"Dia x 3.25"H - 42 oz  
**TK-609-01-30**  
 11.8"Dia x 5"H - 144 oz



**Wooden Pestle**  
**TK-609-02-18**  
 7"L (18cm)  
**TK-609-02-24**  
 9.5"L (24cm)  
**TK-609-02-36**  
 14"L (36cm)  
**TK-609-02-45**  
 17.7"L (45cm)  
**TK-609-02-54**  
 21.3"L (54cm)  
**TK-609-02-60**  
 23.5"L (60cm)



**Sesame Seed Grinder**  
**TK-625-01**  
 2.5"W x 6.75"H

- Grinds sesame seeds for culinary use
- Three grind settings: Coarse, Medium, Fine
- Holds up to 1.5 oz (45 grams) of sesame seeds
- Operates on 4 AA batteries

Model No	CB-AA10
Capacity	1.5 oz / 45 grams
Color	White (-WB)
Master Carton: Piece / Weight	20 pcs / 13 lbs

# KITCHEN UTENSILS



**Spike for Eel [Meuchi]**  
**HA-1204**  
 6"L  
 The eel spike is designed to be driven into a board and hold an eel in place during preparation.



**T-shaped Spike for Eel [Meuchi]**  
**HA-1204T**  
 6"L  
 The T-shaped eel spike is designed to be driven into a board and hold an eel in place during preparation.



**Brass Scaler [Urokotori]**  
**HA-1203**  
 8"L  
 Brass Scaler to remove small scales from delicate fish without damaging the flesh.



**Stainless Scaler [Urokotori]**  
**HA-1205**  
 8"L  
 A great workhorse for descaling large fish.



**Stainless Steel Clam Knife**  
**HA-1303/S**  
 7.5"L  
 For opening large clams with a blunt tip to avoid damaging or cracking the shell and allow chefs to use shells for presentation.



**Stainless Steel Clam Knife**  
**HA-1302**  
 8.8"L  
 Mirugai or geoduck can be difficult to prepare. This tool makes removing meat from the shell quick and easy.



**Stainless Steel Clam Knife**  
**HA-1304/S**  
 8"L  
 Unlike most oyster openers, this opener has a sharp edge and angle.



**Stainless Steel Clam Knife**  
**HA-1301**  
 8"L  
 The unique rounded brim acts as a stabilizer for your hand when more pressure is required to open a stubborn shellfish.



**Wooden Tokoroten Cutter**  
**TK-631-01**  
 5.6"L x 0.8"W x 1.3"H  
 (inside dimension)



**Wooden Tokoroten Cutter**  
**TK-637-01**  
 3.5"L x 1"W x 1.5"H  
 (inside dimension)

Before the days of packaged bonito flakes, every Japanese house had a bonito shaver and the kitchen would be filled with the aroma of newly cut bonito flakes made fresh for each meal. Our beautifully crafted dried bonito shaver is fashioned with the same handsome construction as an actual carpenter's plane. The lower drawer allows for neat collection and easy access to freshly cut flakes.



**Bonito Shaver - Dark Brown**  
TK-625-02D  
9.3"L x 3.75"W x 4.25"H



**Bonito Shaver - Natural**  
TK-625-02N  
9.3"L x 3.75"W x 4.25"H



**Stainless Shallow Colander**  
TK-401-02-35  
13.8"Dia x 6.5"H (35cm)  
TK-401-02-40  
15.7"Dia x 7.5"H (40cm)  
TK-401-02-43  
17"Dia x 8"H (43cm)  
TK-401-02-46  
18"Dia x 8"H (46cm)



**Stainless Deep Colander**  
TK-401-01-30  
11.8"Dia x 7.8"H (30cm)  
TK-401-01-35  
13.8"Dia x 9.3"H (35cm)  
TK-401-01-37/5  
14.5"Dia x 10"H (37cm)



**Bamboo Bonzaru Strainer**  
TK-401-03-24  
9.5"Dia (24cm)  
TK-401-03-30  
11.8" Dia (30cm)  
TK-401-03-36  
14" Dia (36cm)  
TK-401-03-39  
15.4" Dia (39cm)  
TK-401-03-45  
17.7" Dia (45cm)



**Stainless Shallow Colander (Made in China)**  
TK-401-02-40C  
16"Dia x 6.3"H (40cm)



**3 Piece Stainless Mesh Colander Set**  
TK-401-04/C  
Small: 6"Dia x 2.5"H  
Medium: 7.5"Dia x 4.5"H  
Large: 9.8"Dia x 5.3"H



**Stainless Deep Colander (Made in China)**  
TK-401-01-37/5C  
14.75"Dia x 9.25"H (37cm)

# KITCHEN UTENSILS



**Mesh Screen [Koshi Ami]  
for Stainless Sieve Frame**  
TK-610-02-20  
TK-610-02-30  
TK-610-02-50  
TK-610-02-65  
12.2" Dia (31 cm) for all four models  
The last 2 digits represent the number  
of squares in an inch. The higher the  
number, the finer the screen



**One Touch Sieve Frame**  
TK-610-01/31  
12.5" Dia x 4.5" H



**Square Kasuage Mesh Skimmer**  
TK-402-02-S  
5.8" Dia (14.7 cm) x 8" L



**Stainless Ladle  
without Holes / Wooden Handle**  
TK-605-01  
4.2" Dia x 11.7" L - 5 oz



**Stainless Ladle  
with Holes / Wooden Handle**  
TK-605-02  
4.2" Dia x 11.7" L (Perforated)



**Rose Wooden Handle  
Spoon with Holes**  
TK-605-06  
2.3" Dia x 9.3" L (Perforated)



**Rose Wooden Handle Spoon**  
TK-605-05  
2.5" Dia x 9.3" L



**Mesh Skimmer**  
TK-605-10  
2.8" Dia x 7.5" L



**Wooden Serving Spoon**  
TK-605-09  
3.4" L x 2.5" W x 8" H  
TK-605-08  
2.6" L x 2.2" W x 6.7" L



**Wooden Serving Spoon**  
TK-9A-007  
2.5" Dia x 7.5" H



**Round Kasuage Mesh Skimmer**  
TK-402-04-S  
6" Dia x 11"L  
TK-402-04-L  
7" Dia x 11.6"L  
Large mesh skimmer for cleaning broths and fried ingredients.



**NEW**  
**Stainless Steel Slotted Fish Spatula**  
TK-603-24  
11.75"L x 3"W  
Flip delicate ingredients with this ultra thin, but firm spatula. The long wide slots make lifting larger ingredients easy and drain any excess grease.



**NEW**  
**Side Mouth Stainless Steel Ladle**  
TK-605-180  
13.5"L x 4.75"W



**NEW**  
**Side Mouth Stainless Steel Ladle**  
TK-605-080  
12"L x 4.5"W  
The side mouth on these ladles make serving and pouring cleaner and easier.



**NEW**  
**Side Mouth Stainless Steel Ladle**  
TK-605-020  
9.75"L x 2.75"W



**NEW**  
**Hammered Straining Spoon**  
TK-605-13  
8.25"L x 2"W



**NEW**  
**Hammered Plating Spoon**  
TK-605-12  
8.5"L x 2.25"W



**NEW**  
**Dual Kitchen Timer (Red)**  
TK-122  
3.5"L x 3"W x 0.5"H  
Time two dishes with one timer. Ideal for the busy kitchen. The magnetic back and strap hole allows for the timer to be placed virtually anywhere.

# KITCHEN UTENSILS



**Pickle Maker**  
TK-547-02L  
9.3"L x 5.8"W x 5.3"H  
TK-547-03L  
10"L x 7.5"W, 5.8"H



**Plastic Ice Mold - Boat**  
TK-624-01  
10"L x 5"W x 2"H  
Boat shaped ice mold for a creative presentation.



**Plastic Ice Mold - Leaf**  
TK-624-02  
9"L x 6.6"W x 2"H  
Leaf shaped ice mold for a creative presentation.



**Noodle Strainer**  
TK-403-01  
5.5"Dia x 14"H



**Miso Strainer with Pestle**  
TK-403-03  
3.5"Dia x 10"H



**NEW**  
**Silky Kitchen Scissors**  
TK-127  
6.5"L x 3.5"W



**Quail Egg Cutter**  
TK-628-01  
5.3"L



**Non-Slip Stainless Kitchen Scissors**  
TK-126  
7.8"L



**Japanese Can Opener**  
TK-BGV-10/3401  
4"L x 2.5"W



**Kyocera Ceramic Vegetable Peeler**  
HKY-PEEL  
5.5"L (Blade 1.75")



**Stainless Rice Mold [Suehiro]**  
TK-613-SUEHIRO  
4.5"L x 2.5"W x 2.4"H



**Stainless Rice Mold [Momiji]**  
TK-613-MOMIJI  
3.25"L x 3"W x 2.4"H



**Stainless Rice Mold [Take]**  
TK-613-TAKE  
3.75" x 3"W x 2.4"H



**Stainless Rice Mold [Ume]**  
TK-613-UME  
3.27"L x 3.27"W x 2"H

Handmade Japanese molds to create attractive designs for Japanese or Western dishes.



**NEW**

**Shu Red Plating Chopsticks**  
HA-1110-150  
L6" (15cm)  
HA-1110-180  
7.2" (18cm)



**NEW**

**Kinchaan Plating Chopsticks**  
HA-1111-150  
L6" (15cm)  
HA-1111-180  
7.2" (18cm)



**NEW**

**Akebono Black Plating Chopsticks**  
HA-1112-150  
L6" (15cm)  
HA-1112-180  
7.2" (18cm)



**NEW**

**Kuroishime Matte Textured Plating Chopsticks**  
HA-1113-150  
L6" (15cm)  
HA-1113-180  
7.2" (18cm)



**Bamboo Moribashi Chopsticks**  
HA-1108  
11"L



**Cooking Chopsticks**  
TK-604-01-39  
15.3"L  
TK-604-01-45  
17.5"L



**NEW**

**Matsukawa Pine Skin Plating Chopsticks**  
HA-1114-150  
L6" (15cm)  
HA-1114-180  
7.2" (18cm)



**Stainless Steel Cooking Chopsticks**  
TK-C-4936  
14"L



**Red Serving Chopsticks**  
TK-604-02  
13"L



**Tempura Flour Mixing Chopsticks [Hanabashi]**  
TK-604-04  
14"L



**Wooden Handle Plating Chopsticks [Moribashi]**  
HA-1103-135  
5.3"L (13.5cm)  
HA-1103-150  
6"L (15cm)  
HA-1103-165  
6.5"L (16.5cm)  
HA-1103-180  
7.2"L (18cm)



**Ebony Wooden Handle Plating Chopsticks [Moribashi]**  
HA-1102-135  
5.3"L (13.5cm)  
HA-1102-150  
6"L (15cm)  
HA-1102-165  
6.5"L (16.5cm)  
HA-1102-180  
7.2"L (18cm)



**Bamboo Tong**  
TK-604-07-10  
3.9"L  
TK-604-07-18  
7"L  
TK-604-07-21  
8.3"L



**Cooking Chopsticks - 3 Piece Set**  
TK-604-03  
13"L, 11.3"L, 10.5"L

# METAL NETS



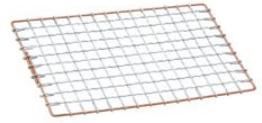
**Stainless Net Screen**  
KON-105/04  
4.5"L x 4.5"W



**Stainless Net for Konro** KON-109/54 & 31  
KON-109/N  
10.5"L x 8.25"W



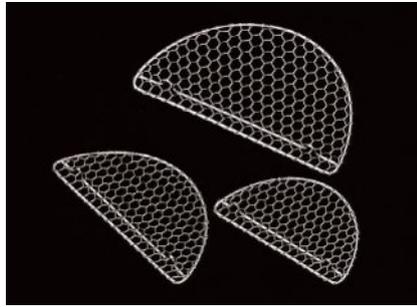
**Copper Net Screen for KON-21411**  
KON-21412  
7"L x 4.3"W



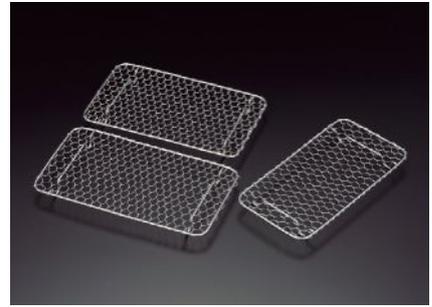
**Stainless Screen Net**  
KON-21499  
7"L x 4.25"W



**Stainless Footed Round Net**  
TK-305-10-9  
3.5"Dia x 0.5"H  
TK-305-10-10/5  
4"Dia x 0.5"H  
TK-305-10-11/5  
4.5"Dia x 0.5"H



**Stainless Footed Half Circle Net**  
TK-308-19  
7.5"L x 4"W  
TK-308-17/3  
7"L x 3.5"W  
TK-308-14/5  
5.75"L x 3.25"W



**Stainless Footed Rectangular Net**  
TK-309-19  
7.5"L x 4"W x 0.5"H  
TK-309-18/2  
7.2"L x 4"W x 0.5"H  
TK-309-17/7  
7"L x 3.6"W x 0.5"H



# BAMBOO ITEMS



**Parchment Paper for 6" Bamboo Steamer [TK-304-04-15]**  
**TK-617-02/05**  
 5.0"Dia  
 500 sheets/pack



**Chip Wappa Round Box**  
**BOX-WA-001-9**  
 3.75"Dia x 1.75"H (9cm)  
**BOX-WA-001-12**  
 5"Dia x 1.75"H (12cm)  
**BOX-WA-001-17/5**  
 7"Dia x 2"H (17.5cm)  
 The Chip Wappa box semi-disposable traditional Japanese container is made of wood and paper. It can be used to place desserts, small gifts or used as an uniquely high end take out box.



**Bamboo Edamame Bowl**  
**NR-540-05**  
 5"Dia  
**NR-540-15**  
 6"Dia



**Square Bamboo Mat**  
**NR-YM17**  
 7"L x 7"W  
 Use this light, durable bamboo mat with the rectangular zaru tray for the classic presentation of cold soba dishes.



**Bamboo Steamers**  
**(two piece body with one lid set)**

<b>TK-304-04-12</b> 5"Dia x 5.25"H 48 pcs/case	<b>TK-304-04-20</b> 8"Dia x 5.5"H 24 pcs/case	<b>TK-304-04-30</b> 12"Dia x 6.25"H 12 pcs/case
<b>TK-304-04-15</b> 6"Dia x 5.25"H 48 pcs/case	<b>TK-304-04-25</b> 10"Dia x 6.3"H 12 pcs/case	

# BAMBOO SKEWERS



**Square Bamboo Skewers (Uo Gushi)**  
 100 pcs/pack, 100 packs/case  
 TK-633-09/24  
 9.4"L (24cm)



**Ring Bamboo Skewers**  
 50 pcs/pack, 100 packs/case  
 TK-633-08-12  
 4.7"L (12cm)



**Bamboo Fruit Forks**  
 100 pcs/pack, 100 packs/case  
 TK-633-06/09  
 3.5"L (9cm)



**Bamboo Skewers with Red Ball**  
 50 pcs/pack, 200 packs/case  
 TK-633-CTK09  
 3.5"L (9cm)



**Pine Needle Shaped Skewers [Matsuba Gushi]**  
 100 pcs/pack, 100 packs/case  
 TK-633-02/10  
 3.9"L (10cm)



**Knotted Bamboo Skewers [Noshi Gushi]**  
 100 pcs/pack, 100 packs/case  
 TK-633-04-10 TK-633-04-15  
 3.9"L (10cm) 6"L (15cm)  
 TK-633-04-12 TK-633-04-18  
 4.7"L (12cm) 7"L (18cm)



**Flag/Gun Shaped Skewers [Teppo Gushi]**  
 100 pcs/pack, 100 packs/case  
 TK-633-01-09 TK-633-01-15  
 3.5"L (9cm) 6"L (15cm)  
 TK-633-01-12 TK-633-01-18  
 4.7"L (12cm) 7"L (18cm)



**Flag/Gun Shaped Bamboo Skewers [Teppo Gushi] Natural**  
 100 pcs/pack, 100 packs/case  
 TK-633-11-09 TK-633-11-15  
 3.5"L (9cm) 6"L (15cm)  
 TK-633-11-12 TK-633-11-18  
 4.7"L (12cm) 7"L (18cm)



**Bamboo Skewer**  
 TK-629-01-15  
 6"L (15cm)  
 100 pcs/pack, 200 packs/case  
 TK-629-01-20  
 8"L (20cm)  
 100 pcs/pack, 200 packs/case



**Flat Bamboo Skewers [Hira Gushi]**  
 TK-633-07-18  
 7"L (18cm)  
 100 pcs/pack, 100 packs/case

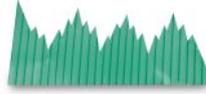


**Bamboo Fork Shaped Skewers [Dengaku Gushi]**  
 TK-633-03-12  
 4.7"L (12cm)  
 100 pcs/pack  
 TK-633-03-15  
 6"L (15cm)  
 100 pcs/pack

# DISPOSABLES



**Plastic Shrimp Shaped  
Decorative Sheet [Ebi Baran]**  
TK-615-02  
3"W x 2"H  
1000 pcs/box 45 boxes/cs



**Plastic Mountain Shaped  
Decorative Sheet [Yama Baran]**  
TK-615-01  
4.5"W x 2.5"H  
1000 pcs/box 200 boxes/cs



**Watermarked Leaf**  
PA-101-10-White  
4"L x 1.2"W  
100/pack  
PA-101-15-White  
6"L x 2"W  
100/pack  
PA-101-13-Green  
5"L x 1.5"W  
50/pack



**Tempura Paper [Tenshi]**  
TK-617-01  
8.75"L x 8"W  
500 pcs/pack  
Traditionally used to serve tempura on. It is used to absorb excess oil and create a clean and beautiful presentation. It may be used to present any type of fried food.



**Yakumi Disposable  
Sauce Dish**  
BOX-F-69  
2.75"L x 2"W x 0.5"H  
200 packs /75 case



**Cocktail Parasol**  
TK-627-07  
4"H  
144 pcs/pack,  
100 packs/case



**Low Density Polyethylene  
Disposable Gloves**  
TK-640-S      TK-640-L  
10.75"L x 5.25"W    11.25"L x 6"W  
TK-640-M      100pcs/pack  
11.25"L x 5.75"W



**Wooden Toothpick**  
TK-L-800  
2.5"L  
500pcs/pack



**Sarashi / Cheesecloth**  
UC-011  
30"L x 13"W



**Chicopee Worxwell General Purpose  
Cleaning Sports Towels, White**  
TK-622-06  
13"L x 15"W  
300 Sheets/Box



**Chicopee Antimicrobial Sports Towel - Fine**  
TK-622-02  
13.5"L x 24"W  
150 Sheets/Box



**Chicopee Antimicrobial  
Sports Towel - Regular**  
TK-622-05  
24"L x 14"W  
100 Sheets/Box

Referred to as the sport towels of the professional kitchen. The patented non-woven fabric is extremely durable, quick drying, absorbent and reusable. Microban Antimicrobial Protection is built into the fibers of each towel to eliminate odors, bacteria, and stains.

# DISPOSABLES

The Red Keeper originally gained its name from its ability to keep the redness of time sensitive proteins such as tuna. The Red Keeper removes excess moisture and retains flavors to keep fish and meats in top condition aesthetically and in freshness.



**Red Keeper Tuna Paper**  
TK-622-04  
19.75"L x 13.75"W  
20 pcs/pack, 12 packs/case

The Reed Paper is an all natural and extra absorbent food service towel, popularly used by Japanese professionals. Its soft texture makes it usable for even the most delicate ingredients and help keep protein fresh for longer.



**Extra-Absorbent Reed Paper Food Service Towels 2 rolls/pack**  
TK-622-01-S  
10.7"L x 9.4"W  
75 Sheets/Roll  
TK-622-01-L  
15"L x 9.4"W  
75 Sheets/Roll

Absorbs excess moisture that leads to deterioration of quality. Best used to defrost frozen foods as it helps remove unwanted odors and keeps ingredients in the best condition.



**Pichitto Dehydrating Sheets**  
TK-622-03  
13.7"L x 9.75"W  
32 Sheets/Roll

Safer and less abrasive alternative than steel wool with very little detergent. Biodegradable, will not rust and more versatile than steel wool. Use Sandclean on any surface or scrub vegetables and retain important minerals.



**Sand Clean Scrubber - Fine**  
TK-614-04D  
approx. 46.5"L x 4"W  
TK-614-04D/NP  
300 pcs/case without packaging



**Sand Clean Scrubber - Medium**  
TK-614-04B  
approx. 46.5"L x 4"W  
TK-614-04B/NP  
300 pcs/case without packaging



**Sand Clean Scrubber - Rough**  
TK-614-04C  
approx. 46.5"L x 4"W  
TK-614-04C/NP  
300 pcs/case without packaging



All natural multi-purpose brush in Japan. Perfect for cleaning hangiri wooden bowls.



**Large Palm Scrubber with Rope Core [Tawashi]**  
TK-30-201  
6.75"L x 4.25"W x 2.5"H



**Palm Scrubber with Rope Core [Tawashi] 2 Piece Set**  
TK-30-202  
3.75"L x 3"W x 2"H



**White Stripe Palm Scrubber with Rope Core [Tawashi]**  
TK-30-204  
4.25"L x 3.25"W x 1.25"H



**Palm Scrubber [Tawashi]**  
TK-614-01-S  
3.75"L x 3"W x 1.75"H  
TK-614-01-L  
4.75"L x 3"W x 2"H  
TK-614-01-LL  
6"L x 3.75"W x 2"H

# UNIFORMS



**Kitchen Coat Long Sleeve**  
UC-202



**Blue Striped Sushi Chef Coat**  
UC-112



**Dark Blue Sushi Chef Coat**  
UC-109



**Blue Daiya Collar Sushi Chef Coat**  
UC-103



**White Sushi Chef Coat with Blue Collar**  
UC-110



**White Chef Hat**  
UC-001



**Chef Hat with Mesh**  
UC-003



**Black Bandana**  
UC-142  
41"L x 20.3"W



**Navy Blue Dots Chef Headband  
(Mameshibori)**  
UC-009



**Black Chef Hat**  
UC-004

## KNIVES SHOWCASE & KNIFE SERVICES

Korin is authorized to sharpen and repair knives from Masamoto Sohonten, Misono, Suisin and Nenohi. Send your dull, chipped or rusty knives to Korin for a tune-up. We can sharpen, rehandle and repair virtually any non-serrated knives, including hunting and pocket knives. We sharpen all knives by hand using a variety of Japanese water stones. Service fees vary from styles of knives and severity in damages. You can also learn how to sharpen knives using water stones from Korin's master knife sharpener to further enhance your skills by inviting him to your school, restaurant, or by coming to Korin. These demonstrations are a fun and educational way to improve kitchen efficiency and your skills.



# TABLEWARE SHOWCASE

## MEMBERSHIP Hospitality Industry Membership



Thanks to wonderful customers such as yourself, Korin has been in business for over 30 years. To celebrate this grand anniversary and show our gratitude for your support, we have begun a rewards program for our culinary professional customers. To receive membership benefits please submit the Korin membership form on our website or at Korin's NYC showroom.

### Membership Benefits

- 10% Off knives
- 10% Off knife accessories
- 5% Off tableware and kitchenware (excluding kitchen equipment)
- 20% Off knife services
- Special invitations to exclusive Korin events
- Chef's only special offers
- Newsletters via e-mail

\*Offers cannot be combined with any other promotions or pre-existing benefits.

\*Perks are subject to change

(\*Restrictions may apply, visit [www.korin.com/membership](http://www.korin.com/membership) for details)



## Four Easy Way to Order!

### 1. In Store

Visit our store in Manhattan and experience our products close up! Our friendly sales specialists will answer any questions and personally help you with your product choices. Monday through Friday, 9:00 am - 7:00 pm EST. Saturday and Sunday, 10:00 am - 6:00 pm EST.

### 2. By Phone: 1-800-626-2172

Our knowledgeable sales specialists will help you place your order and answer any questions. Please call us Monday through Friday, 9:00 am - 7:00 pm EST.

### 3. By Fax: (212) 587-7027

Available 24 hours a day, 7 days a week. Please print the order form from our web site [http://korin.com/site/KORIN\\_orderform.html](http://korin.com/site/KORIN_orderform.html)

### 4. Internet: [www.korin.com](http://www.korin.com)

Place online orders through our secure server anytime.

## PAYMENT

### U.S. Customers

We accept Visa, Mastercard, Discover, American Express, PayPal, wire transfer payments and money orders. International Customers International customers may order online with a money order or wire transfer in U.S. currency. We will also accept payments by PayPal, money order or wire transfer in U.S. currency.

### SALES TAX & CUSTOMS FEES

Sales tax applies to shipments to New York and New Jersey. Customers will be responsible for any and all customs fees and taxes incurred for shipments outside the U.S.

### DELIVERY

In stock merchandise is shipped from our New York or New Jersey warehouse in 1-2 business days. For an additional charge, we also offer expedited UPS shipping methods such as Next Day Air or 3 Day Select service (order must be received by 10:00AM EST). Please indicate the preferred shipping method in the additional comments section of your online check-out page. Not all products are available at all times, back ordering may be necessary. Please note, that orders submitted for UPS shipment to P.O. Boxes will be changed to the equivalent USPS shipping option as UPS does not deliver to P.O. Boxes.

## KORIN GIFT CARDS

Can't decide what to purchase for that special someone? Send them a Korin gift card along with our catalogs. Korin gift cards can be used on any product or service. For balance inquiries please contact customer service at 1-800-626-2172.

## BREAKAGE or DISCREPANCIES

Please open and inspect the package at the time of delivery for any damages or blemishes, internal or external. Any signs of damage must be reported to Customer Service within 24 hours of delivery. In the event of any sign of significant damage to a product upon delivery, please refuse the package and send the product back. For breakage resulting from carrier transit, please keep the entire original item(s) as well as all packaging and packing materials for future inspection by carrier. If there are any problems with your order, please notify Customer Service within 24 hours of delivery and a return/exchange will be set up immediately. Korin will not be held responsible for claims made after 24 hours of delivery.

## RETURNS

Please contact Customer Service at 1-800-626-2172 to obtain a Return Authorization (RMA) number and details including mailing address and procedures. WE DO NOT ACCEPT ANY RETURNS WITHOUT A RMA NUMBER. No exchanges or returns will be accepted without receipt within 14 days from original date of purchase. Merchandise can only be returned in the original packaging and condition. Import orders, special orders, and clearance items are not eligible for returns or exchange. If items are damaged upon return to Korin, they will not be accepted or credited. Please send all items for return via either insured USPS mail with a receipt, or insured UPS or Federal Express shipping. Placing an order indicates your acceptance of our return policy.

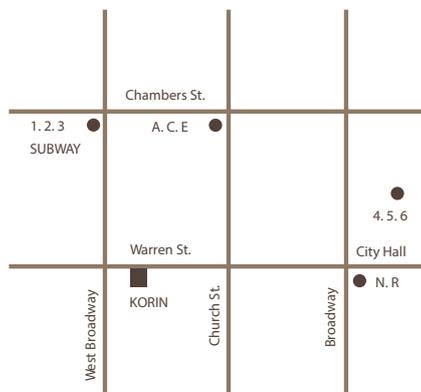
## CUSTOMER SERVICE

If you have any questions, comments or concerns with your order, please call customer service at 1-800-626-2172.

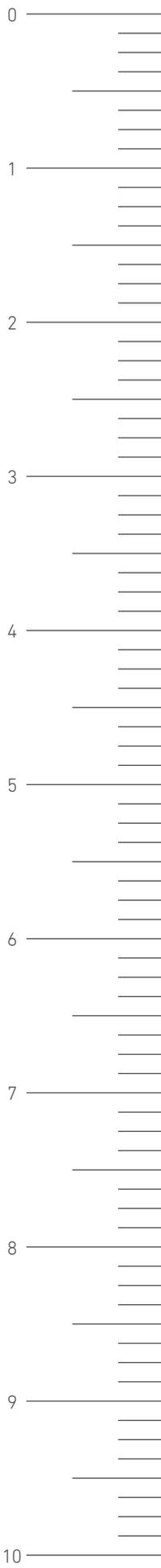
## SATISFACTION GUARANTEED

We at KORIN have offered top-quality, professional-grade Japanese kitchenware, tableware, and chef knives to the public for 30 years. It has always been our goal that our customers are completely satisfied with every purchase they make. Therefore, all of our products are always fully inspected prior to shipping. However, if you find you have any problems with your order upon receipt, please contact Customer Service at 1-800-626-2172.

Korin is located at 57 Warren Street, in the heart of downtown NYC, accessible by public transportation.



Inches



## **KORIN** Volume 9

57 Warren Street, New York, NY 10007

800.626.2172

212.587.7021

fax: 212.587.7027

[sales@korin.com](mailto:sales@korin.com)

[www.korin.com](http://www.korin.com)

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