

It has been said that some of the world's most sophisticated and highest-quality porcelain comes from Japan.

The elegance of Japanese porcelain has entranced people for centuries. In fact, to this day, you can see Japanese porcelain in the historic castles of France and Germany, where kings and queens proudly displayed their porcelain clocks, tiles, vases and tea services.

When the clear white clay known as kaolin was discovered by the Korean potter Ri Sanpei, in Arita Japan in 1616, he knew that he had stumbled upon a remarkable material. Then, as new glazing techniques utilizing many colors were developed later in the 17th century, the porcelain became wildly popular and was shipped to Europe, from the port of Imari. Imari ware - the porcelain of Arita - became the initial signature of Japanese table and decorative ware, renowned for the quality of their colors and designs.

In an interesting footnote, the Japanese potters that traveled to Europe would take their porcelain with them... and the desert designs that inspired them, including the palm trees that so fascinated them along the Silk Road remain part of the traditional designs to this day.



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SIMPLE PORCELAIN WARE

■ Hakuji White



WAVE PLATE
PLL-160
16.2" x 8.2" x 2"H



WHITE BOAT SHAPED PLATE
PLY-205
18.8"



SLENDER PLATE W/SAUCE WELL
PLY-301
15.25" x 5.25"



SQUARE PLATE
PLY-164
9.25" x 9.25"



SQUARE PLATE
PLY-162
6.25" x 6.25"



RECTANGLE PLATE
PLY-138
7.2" x 4.75"



SAUCE POT
SPT-22839
2.75"Dia. x 3.25"H
5 oz.



SAUCE POT
SPT-200472
2.75" x 2.75" x 3"H
6 oz.



SAUCE POT
SPT-191-160
4" x 2.4" x 2.4"H
3 oz.



SPOON
SPN-101 5.6"
SPN-102 4"

SIMPLE PORCELAIN WARE

Modern White



WHITE RHOMBUS BOWL
BWS-B001/01
4"



WHITE RHOMBUS BOWL
BWS-B001/02
5.25"

WHITE RHOMBUS BOWL
BWL-B001/03
7"



WHITE RHOMBUS SHALLOW
SDS-A003/01
3"



WHITE RHOMBUS SHALLOW
PLS-A003/03
5.5"

WHITE RHOMBUS SHALLOW
PLY-A003/04
7.25"

WHITE RHOMBUS SHALLOW
PLS-A003/02
4.5"

WHITE RHOMBUS SHALLOW
PLL-A003/05
8.75"



WHITE RHOMBUS PLATE
PLS-A001/01 5"



WHITE RHOMBUS PLATE
PLY-A001/03 7"

WHITE RHOMBUS PLATE
PLS-A001/02 6"

WHITE RHOMBUS PLATE
PLL-A001/04 8"

WHITE RHOMBUS PLATE
PLL-A001/05 10"



PARALLELOGRAM SHAPED PLATE W/RIM
PLY-A005/01
9.75" x 4.25"



PARALLELOGRAM SHAPED PLATE W/RIM
PLY-A005/02
12.25" x 5.25"

PARALLELOGRAM SHAPED PLATE W/RIM
PLL-A005/03
14.75" x 6.25"

PARALLELOGRAM SHAPED PLATE W/RIM
PLL-A005/04
17.5" x 7.5"



PARALLELOGRAM SHAPED
PLY-A006/01
11" x 2.5"

PARALLELOGRAM SHAPED
PLY-A006/02
14.25" x 3.25"

PARALLELOGRAM SHAPED
PLL-A006/03
17.25" x 3.5"

SIMPLE PORCELAIN WARE

Fusion White



RECTANGLE PLATE
PLY-A0399
10.25" x 4"



OVAL PLATE
PLY-A2026
13.75" x 4.25"



White Wave Plate
PLY-A4825
12" x 5"



WHITE WIDE RIM BOWL
BWL-A2806
11.25"



White Sand Dune Plate
PLL-A4386
10.25"



SHIKIRI PLATE
PLY-A0406
10" x 6"



SHIKIRI PLATE
PLY-A0405
7.9" x 4.75"



TEA POT
TEP-A0216
3.5" x 4"H 32oz.



DONBURI BOWL
DBR-A0099
8"Dia. x 3.75"H



TRIPLE SAUCE DISH
SDS-A0227
8" x 3.25"



TEA CUP
TEC-A0523
3" x 3.25"H



RICE BOWL
RCB-A0090
4.5"Dia. x 2.25"H



WHITE 3DIV SAUCE DISH
SDS-A0226
5.8"x2.5"



GETA CHOPSTICK REST
CHR-A0243
2.5"L



BEAN CHOPSTICK REST
CHR-YC41
1.25" x 1.1"

SIMPLE PORCELAIN WARE

Fusion White



SQUARE PLATES
PLY-A1404 6.5" x 6.5"
PLL-A1277 8" x 8"
PLL-A1278 10.75" x 10.75"



RECTANGLE PLATES
PLL-A0404 8.25" x 5.5"
PLL-A0879 11.75" x 8.25"
PLL-A1000 12.75" x 9"



SQUARE PLATES
PLL-A1405 14" x 14"
PLL-A1406 16" x 16"



White Flat Sq Plate
PLL-A2836
 10.5"



SQUARE PLATE
PLL-A2593 9.5" x 9.5"
PLL-A2595 13.5" x 13.5"



WHITE SQUARE-IN-SQUARE
PLL-A5914
 10.5"



YAKIMONO PLATE
PLY-A0400
 8.5" x 5.75"



WHITE RECT PLATE
PLY-A4452
 16"



SQUARE PLATE WITH RIM
PLY-A0921
 7.25" x 7.25"



SAUCE DISH
SDS-160-346
 3.5" Dia.



SAUCE DISH
SDS-A0312
 4" x 2.5"



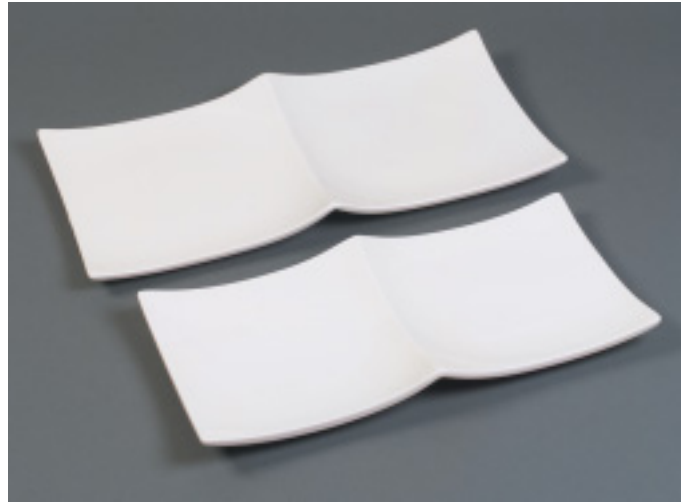
SAUCE POT
SPT-A2468 4 oz.

SIMPLE PORCELAIN WARE

Fusion White



FOUR DIVIDE PLATES
PLL-A4140 11.5" x 11.5" **PLL-A4141** 13.5" x 13.5"



TWO DIVIDE PLATES
PLL-A4135 13.75" x 6.75" **PLL-A4136** 15.75" x 8"



SQUARE DEEP PLATES WITH RIM
PLL-A1007 8" x 8" **PLL-A1008** 10" x 10"



SQUARE BOWLS
BWS-A1540 4.75" x 4.75" x 2.75"H **BWL-A1511** 8.5" x 8.5" x 2.5"H
BWL-A1512 9" x 9" x 4"H



RECTANGLE PLATES
PLY-A2591 11" x 5" **PLL-A2592** 13.25" x 5.75"



OVAL PLATES
PLL-A2986 16" x 5.5" **PLL-A2987** 20" x 6.75"

SIMPLE PORCELAIN WARE

Signature White



SQUARE BOWLS

- ARG-SB6** 6" x 6" x 2"H
- ARG-SB7** 8" x 8" x 2.5"H
- ARG-SB9** 9" x 9" x 3"H



DEEP ROUNDS

- ARG-75** 5"Dia.
- ARG-77** 7"Dia.
- ARG-79** 9"Dia.
- ARG-26** 10"Dia.
- ARG-23** 11.75"Dia.



EMBOSSSED SQUARES

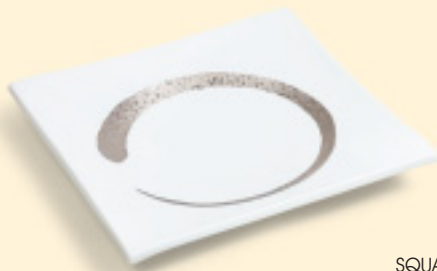
- ARG-S37** 3" x 3"
- ARG-S6** 6" x 6"
- ARG-S8** 9" x 9"
- ARG-S21** 12" x 12"



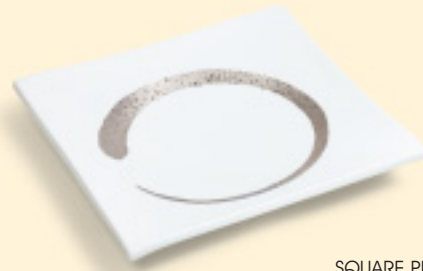
EMBOSSSED RECTANGLES

- ARG-R7** 7.25" x 5.25"
- ARG-R20** 11" x 7"

Hakuji Platinum



SQUARE PLATE
PLL-200600
12" x 12"



SQUARE PLATE
PLY-200599
7.5" x 7.5"



SQUARE PLATE
PLL-200812
9.75" x 9.75"



BOWL
BWS-200904
6"Dia. x 1.75"H

SIMPLE PORCELAIN WARE

■ Tessa Black



SAUCE DISH
SDS-200109
3.75"Dia.



DEEP SAUCE DISH
SDS-G5924/TK
3.4"Dia. x 1.25"H



DOUBLE SAUCE DISH
SDS-G5919/TK
5" x 3.5"



SQUARE SAUCE DISH
SDS-G5938/TK
3.4" x 3.4"



SQUARE SAUCE DISH
SDS-200122
3" x 3" x 1.25"H



DOUBLE SAUCE DISH
SDS-YE25/TK
5" X 3"



TRIPLE SAUCE DISH
SDS-YE27/TK
7.5" x 3.25"



CHOPSTICK REST
CHR-YC46
2"L



SPOON
SPN-110
5.5"



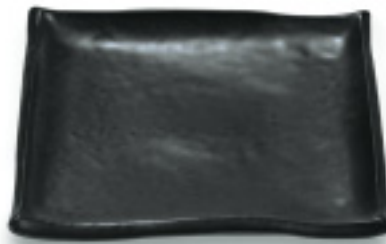
LONG MORIZARA
PLL-200900
18.2" x 8.9"



MORIZARA
PLY-200121
9.5" x 5.5"



RECTANGLE PLATE
PLL-G5936/TK
11.75" x 8.75"



SQUARE PLATE
PLL-G5937/TK
8.5" x 8.5"



SUSHI GETA
PLL-200126
10.6" x 7.5" x 2"H

SIMPLE PORCELAIN WARE

 Tessa Black



RECTANGLE PLATE
PLY-169 6.75" x 4.25"
PLY-170 8.5" x 5.25"
PLY-171 10" x 5.75"



SQUARE PLATE
PLY-G5939/TK
 7" x 7"



OVAL PLATE
PLY-200120
 13.75" x 4.25"



RECTANGLE PLATE
PLY-G5928/TK
 11" x 4.75"



ROUND PLATE
PLL-G5918/TK
 11"Dia.



ROUND PLATE
PLS-G5934/TK
 6.5"Dia.



DONBURI BOWL
DBR-G5927/TK
 5"Dia. x 2.9"H



RICE BOWL
RCB-G5935/TK
 4.25"Dia. x 2.5"H



OVAL BOWL
BWS-200662
 5.5" x 4.75" x 2.25"H



SMALL BOWL
BWS-G5923/TK
 4.25"Dia. x 1.75"H



SAUCE POT
SPT-FS8
 5"H, 6 oz.



SAUCE POT
SPT-TK001
 3.25"H, 8 oz



TEA CUP
TEC-G5943/TK
 2.9" Dia. x 3.25"H



SAKE BOTTLES & CUP
SAB-119/L 6.75"H 8oz
SAB-119/S 5.25"H 4oz
SAC-119 1.75"H

SIMPLE PORCELAIN WARE

Green



- 1. **BWL-DB59** 8.75"Dia. x 3"H
- 2. **SAC-DB8** 1.75"H
- 3. **SAB-DB7** 5.5"H (6 oz.)
- 4. **PLY-DB26** 6.4" x 6.4"
- 5. **PLL-DB28** 8.25" x 8.25"

- 6. **PLL-DB210** 10.25" x 10.25"
- 7. **PLS-DB25** 4.75" x 4.75"
- 8. **PLY-DB296** 8.75" x 6"
- 9. **PLY-DB214** 10.5" x 4"



SDS-DB23
3.75" x 2.75"



BWS-DB56
5.5" x 5.5" x 2.5"H

Mat Black



- 1. BOWL **BWL-DB59/B** 8.75"Dia. x 3"H
- 2. BOWL **BWS-DB55/B** 5.5"Dia. x 3"H
- 3. RICE BOWL **RCB-DB555/B** 4.3"Dia. x 2.5"H
- 4. SQUARE BOWL **BWS-DB56/B** 5.5" x 5.5" x 2.5"H
- 5. SQUARE PLATE **PLS-DB25/B** 4.75" x 4.75"
- 6. SQUARE PLATE **PLL-DB28/B** 8.4" x 8.4"

- 8. OBLONG PLATE **PLY-DB2145/B** 14" x 5.25"
- 9. YAKIMONO PLATE **PLY-DB285/B** 8.4" x 5.75"
- 10. SAUCE DISH **SDS-DB23/B** 3.75" x 2.75"

10.



SMALL BOWLS



SURIBACHI
BWS-103
4"Dia. x 1.6"H



SQUARE TOKUSA
BWS-115 3" x 3" x 2.5"H
BWS-114 4" x 4" x 2.5"H



YAMAGASUMI
BWS-187
4.15"Dia. x 2"H



TESSA BLACK
BWS-G5923/TK
4.25"Dia. x 1.75"H



PLUM
BWS-Q54/BP
4.3"Dia. x 1.75"H



AKEBONO TENMOKU
BWS-200951
4.25"Dia. x 1.6"H



ARIAKE GREEN
BWS-GA55
5"Dia. x 1.75"H



YAMAGASUMI
BWS-189
5"Dia. x 2"H



TESSA BLACK OVAL
BWS-200662
5.5" x 4.75" x 2.25"H



GRAY AOBUKI
BWS-179
5"Dia. x 1.75"H



TORUKO NANBAN
BWS-150-830
4.75"Dia. x 1.75"H



YUZU TENMOKU
BWS-TA31
4.5"Dia. x 1.5"H



LIGHT GREEN
BWS-171
4.5"Dia. x 1.6"H



AQUA BLUE
BWS-G5923/B
4.5"Dia. x 1.75"H



TENMOKU HAKEME
BWT-101
4.5"Dia. x 2"H



GRAY MAKI
BWT-104
4.6"Dia. x 1.7"H



SQUARE NANBAN GOLD
BWS-140
4.25" x 4.25" x 1.5"H



NABURI YAMAGASUMI
BWS-188
4.65" x 4.5" x 1.75" H

SMALL & MEDIUM BOWLS



MAT BLACK
BWS-DB56/B
5.5" x 5.5" x 2.5" H



SURIBACHI
BWS-200298
5.5"Dia. x 2.4"H



HAKUJI PLATINUM
BWS-200904
6.0"Dia. x 1.75"H



GINSAI TATARA
BWS-100988
6.25"Dia. x 1.75"H



AKEBONO TENMOKU
BWS-200949
5"Dia. x 1.75"H



GREEN SQUARE
BWS-DB56
5.5" x 5.5" x 2.5" H

RICE BOWLS



YUZU TENMOKU
RCB-114
5"Dia. x 2.25"H



GRAY MAKI
RCB-109
4.7"Dia. x 2"H



HISUI
RCB-AR457/H
4.7"Dia. x 2"H



TENMOKU
RCB-TA2
4.7"Dia. x 2"H



FUSION WHITE (Thick)
RCB-A1181
4.25"Dia. x 2.25"H



FUSION WHITE
RCB-A0090
4.5"Dia. x 2.25"H



TESSA BLACK
RCB-G5935/TK
4.25"Dia. x 2.5"H



ASANOHA
RCB-200530
4.5"Dia. x 2.5"H



AKEBONO TENMOKU
RCB-200543
5"Dia. x 2.4"H

Custard Bowls



SUZI KURIGATA
CMU-101
3.5"Dia. x 3.75"H
CMU-101-SAUCCER



AO NAGASHI
CMU-107
3.75"Dia. x 3.5"H



MINOIGA
CMU-FC6/B
4"Dia. x 3.25"H



YAKISUGI WOOD SAUCER
TES-102
4" x 4"

MEDIUM & LARGE BOWLS



GRAY AOBUKI
BWL-134
7"Dia. x 2"H



YAMAGASUMI
BWL-184
6.75"Dia. x 2.25"H



AKEBONO TENMOKU
BWL-200948
6.75"Dia. x 2.15"H



KOKUYU MOON
BWL-200841
7"Dia. x 3.5"H



SHINKAI BLUE
BWS-175
6.5"Dia. x 1.75"H



NANBAN FUKINAGASHI
BWL-127
6.5"Dia. x 2.25"H



GREEN
BWL-DB59
8.75"Dia. x 3"H



MAT BLACK
BWL-DB59/B
8.75"Dia. x 3"H



YUZU TENMOKU CURRY
BWL-185-210
8.75"Dia. x 2.5"H



AKEBONO TENMOKU
BWL-200955
9.5"Dia. x 3"H



RYUSAI LINE
BWL-106
9.5"Dia. x 3"H



YUZU TENMOKU
BWL-129
9.5"Dia. x 3"H

DONBURI BOWLS



BLACK ALLOY
BWS-200119
5"Dia. x 3"H



GINSAI
BWS-200123
5"Dia. x 3"H



WHITE KIKKO
BWS-100678
5"Dia. x 3.5"H



WHITE
BWS-200282
4.75"Dia. x 3.2"H



TESSA BLACK
DBR-G5927/TK
5"Dia. x 2.9"H



YUZU TENMOKU
DBR-TA29
5.25"Dia. x 2.8"H



SPRING GREEN
DBR-G5927/G
5"Dia. x 3"H



RED
BWS-200280
4.75"Dia. x 3.2"H



WHITE
DBR-200271
6.25"Dia. x 3.8"H



RED
DBR-200269
6.25"Dia. x 3.8"H



AKEBONO TENMOKU
DBR-200952
6.75"Dia. x 3.5"H



GREEN TENMOKU
DBR-102
7.75"Dia. x 3.75"H



FUSION WHITE
DBR-A0099
8"Dia. x 3.75"H



MINOIGA
DBR-Y575/BR
7.75"Dia. x 3.75"H



YUZU TENMOKU
DBR-104
7.5"Dia. x 3.25"H



Redbrown Bowl in above Setting **DBR-200537** 6.25" Dia X 4.5"H

SMALL PLATES



SEJI WAVE
PLS-200615
5.5" x 5.5"



HIWA SASA
PLS-AT3
4.75" x 4.75"



GREEN
PLS-DB25
4.75" x 4.75"



MAT BLACK
PLS-DB25/B
4.75" x 4.75"



AKEBONO TENMOKU
PLS-200940
6.5"Dia.



TAKO KARAKUSA
PLS-113
6.5"Dia.



SPRING GREEN
PLS-160-650
6.5"Dia.



YUZU TENMOKU
PLS-119
6.5"Dia.



TESSA BLACK
PLS-G5934/TK
6.5"Dia.



GRAY AOBUKI
PLY-IM1025
6.75" x 4.5"

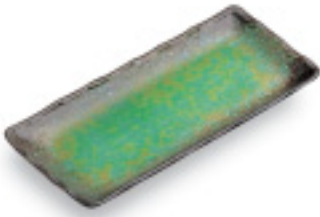


GINSAI
PLS-100987
6.5"Dia.

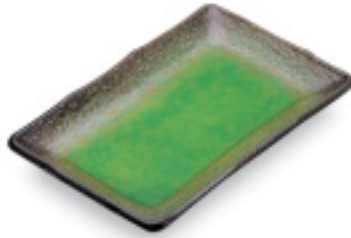


YUKI SHINO
PLS-135
6.5"Dia.

YAKIMONO PLATES



ARIAKE GREEN
PLY-F775/G
7.6" x 3.75"



ARIAKE GREEN
PLY-F28/G
8.25" x 5.25"



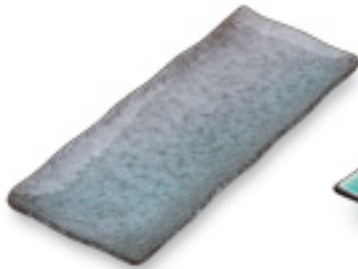
HISUI
PLY-AR28/H
8.25" x 5.6"



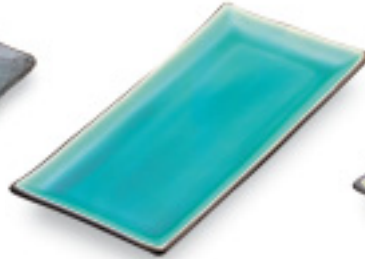
HISUI
PLY-AR295/H
8.7" x 4"



TENMOKU NANBAN
PLY-SN212
12.5" x 4"



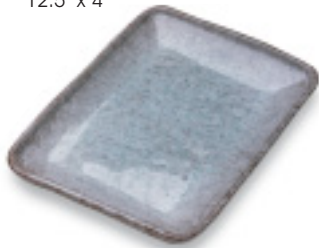
GRAY AOBUKI
PLY-IM1024
11" x 4.5"



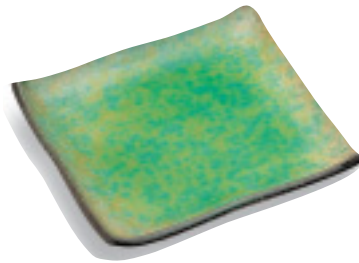
AQUA BLUE
PLY-161-692
11" x 5"



SPRING GREEN
PLY-161-693
11" x 5"



GRAY AOBUKI
PLY-IM1023
9.5" x 6.3"



ARIAKE GREEN
PLY-F27/G
7" x 7"



TESSA BLACK
PLY-G5928/TK
11" x 4.85"



LIGHT GREEN
PLY-165
11" x 5"



IGA SANMA
PLY-128
11" x 5"



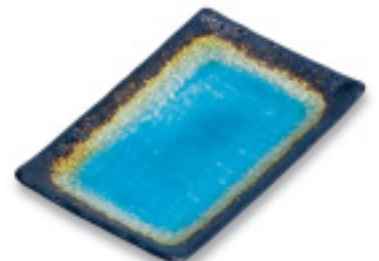
SEIJI NUNOME
PLY-161-637
11.5" x 5.25"



GRAY AOBUKI
PLY-IM1027
9.3" x 6.75"

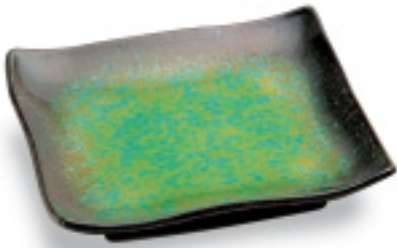


GRAY AOBUKI
PLY-180
13.75" x 5.5"



TORUKO NANBAN
PLY-161-792
8.5" x 5.5"

YAKIMONO PLATES



ARIAKE GREEN
PLL-GA58
8.75" x 8.75"



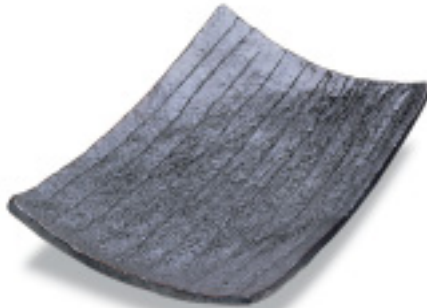
HISUI
PLL-AR210/H
9" x 9"



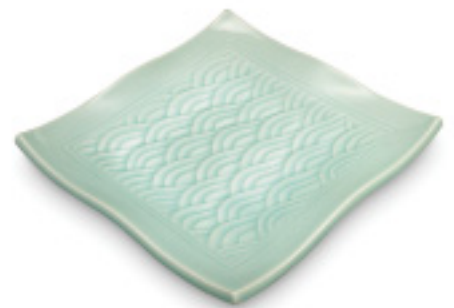
SQUARE NUNOME SEIJI
PLL-108
9.75" x 9.75"



LIGHT BLUE RECTANGLE
PLL-123
15.5" x 11.5"



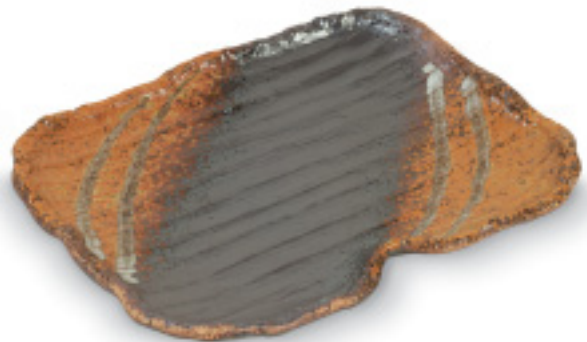
TENMOKU NANBAN
PLL-155
14" x 10.5"



SEIJI WAVE
PLL-100538
13" x 12.5"



IRABO
PLL-SG220/Y
20" x 6"



IRABO HENKEI
PLL-185
14.5" x 12"



KOKUYU MOON TEA CUP
TEC-200842
3.25" Dia. x 3.5" H

OBLONG PLATE
PLL-200838
24.5" x 6" H

MEDIUM & LARGE PLATES



ARIAKE GREEN DEEP
PLL-GA65
7.25"Dia. x 1.6"H



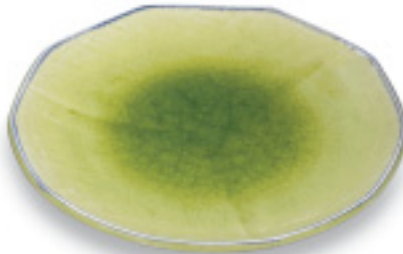
SPRING GREEN DEEP
PLL-170-332
8.5"Dia. x 1.75"H



HISUI
PLL-AR29/H
9"Dia.



TURQUOISE BLUE
PLL-AT102
8"Dia.



HIWA GREEN
PLL-AT101
8"Dia.



LIGHT BLUE
PLL-AT100
8"Dia.



ROUND NUNOME SEIJI
PLL-106
10"Dia.



AKEBONO TENMOKU
PLL-200941
10"Dia.



ORIBE
PLL-200106
10.5" x 9.5"



FUKI AYAME
BWL-940088
10.5"Dia.



AKEBONO TENMOKU
PLL-200942
11"Dia.

LARGE PLATES



YUKIGESHO
PLL-10-2001
 11"Dia.



SEIJI
PLL-118/9 11"Dia.
PLL-118/10 12"Dia.



KONYU UZU
PLL-10-2003
 11"Dia.



MINO IGA
PLL-10-2004
 11"Dia.



KOKURYU
PLL-10-2000
 11"Dia.



YUZU TENMOKU
PLL-10-2005
 11"Dia.



SPRING GREEN
PLL-161-680 9.25"Dia.
PLL-161-681 11"Dia.



AQUA BLUE
PLL-161-604
 11"Dia.



TESSA BLACK
PLL-G5918/TK 11"Dia.

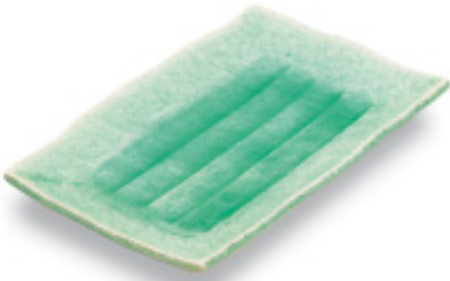


FUKI AYAME
PLL-54008 12"Dia.
PLL-54010 14.5"Dia.
PLL-54011 16"Dia.
PLL-54012 18"Dia.



YUZU TENMOKU
PLL-PI210/YT 10"Dia.
PLL-PI211/YT 11.25"Dia.
PLL-PI212/YT 12.25"Dia.

LARGE PLATES



LIGHT GREEN RECTANGLE
PLL-IM2711/G 11" x 7"
PLL-IM2913/G 13" x 9"
PLL-134 15" x 10.5"



WHITE GETA
PLL-200127
 10.6" x 7.5" x 2"H



TESSA BLACK GETA
PLL-200126
 10.6" x 7.5" x 2"H



GINSAN
PLL-100986
 11.75" x 6.75"



SEIJI WAVE
PLL-200613
 12.5" x 7.5"



TESSA BLACK
PLL-G5936/TK
 11.5" x 8.75"



SHINKAI BLUE
PLL-170-167
 12.5" x 8.9"



GRAY AOBUKI
PLL-IM10212
 12" x 7" x 2"H



ORIBE
PLL-200107
 13.75" x 7.5"



WAKAKUSA
PLL-170-141
 13.5" x 9.5"



GRAY AOBUKI
PLL-IM10213
 13.25" x 9.5"

SAUCE POTS & SAUCE DISHES



BLACK ALLOY HASU
SPT-191-166
4" x 2.4" x 2.4"H (3 oz.)



HAKUJI WHITE HASU
SPT-191-160
4" x 2.4" x 2.4"H (3 oz.)



FUSION WHITE
SPT-A2468
2.75"Dia. x 2.25"H (4 oz.)



GREEN TENMOKU
SPT-SH9/K
3"Dia. x 3.2"H (5 oz.)



SQUARE HAKUJI WHITE
SPT-200472
2.75" x 2.75" x 3"H (6 oz.)



BLACK ALLOY PITCHER
SPT-191-083
3"Dia. x 3.25"H (4.5 oz.)



HAKUJI WHITE
SPT-22839
2.75"Dia. x 3.25"H (5 oz.)



GREEN
SPT-200936
2.75"Dia. x 3.25"H (5 oz.)



MAT BROWN
SPT-1A-007/C
2.75"Dia. x 3.25"H (5 oz.)



BLACK
SPT-1A-007/B
2.75"Dia. x 3.25"H (5 oz.)



SHOYU DARK GRAY
SPT-FS8
2.6"Dia. x 4.5"H (6 oz.)
CORK LID SPT-CORK



SHOYU LIGHT GRAY
SPT-FS6
2.6"Dia. x 4.5"H (6 oz.)
CORK LID SPT-CORK



GREEN
SPT-103
3.25"Dia. x 3.4"H (8 oz.)
LID SPT-103/LID



YUZU TENMOKU
SPT-104
3.25"Dia. x 3.4"H (8 oz.)
LID SPT-104/LID



TESSA BLACK
SPT-TK001
3.25"Dia. x 3.4"H (8 oz.)
LID SPT-TK001/LID



UMEGATA GREEN
SDS-158
3.4"Dia. x 1.5"H



SQUARE TENMOKU
SDS-CA2
3.25" x 3.25" x 1.7"H



HIWA GREEN
SDS-161-741
3.5"Dia.



AQUA BLUE
SDS-150-592
3.5"Dia.



SPRING GREEN
SDS-160-533
3.5"Dia.



GRAY AOBUKI
SDS-IM1028
4.2"Dia.

Chopstick Stands & Holders



WHITE BEAN
CHR-YC41
1.25" x 1.1"



BLACK BEAN
CHR-103
1.75" x 1.25"



WHITE GETA
CHR-A0243
2.5"



BLACK GETA
CHR-313-234
2.25"



TESSA BLACK GETA
CHR-YC46
2"



GOMATAKE
CHR-313-220
2.5"



SUGI
CHR-105
2.5"

SAUCE DISHES



RURIHAKE
SDS-103
3.7"Dia.



SAKANA
SDS-102
3.7"Dia.



SHIRO UZU
SDS-101
3.7"Dia.



AKA ORIBE
SDS-116
3.5"Dia.



MASHIKO SAKANA
SDS-131
3.7"Dia.



SEIJI
SDS-132
3.75"Dia.



HIWA NANBAN
SDS-F53/Y
3.25"Dia.



IYUKU NANBAN
SDS-150-821
3.25"Dia.



TESSA BLACK
SDS-200109
3.75"Dia.



WHITE
SDS-160-346
3.5"Dia.



YUZU TENMOKU
SDS-160-348
3.5"Dia.



TESSA BLACK
SDS-G5924/TK
3.5"Dia.



HIWA NANBAN
SDS-F23/Y
2.8" x 2.8"



TORUKO NANBAN
SDS-161-762
2.8" x 2.8"



TESSA BLACK
SDS-200122
3" x 3"



FUSION WHITE
SDS-A0117
3.5"Dia.



KAKU TENMOKU
SDS-TA9
3.25" x 2.25"



HISUI
SDS-AR235/H
3.25" x 2.25"



ARIAKE GREEN
SDS-GA60
2.8" x 2.8"



GREEN TENMOKU
SDS-SH4/K
3.75" x 2.4"



GREEN
SDS-DB23
3.75" x 2.75"



MAT BLACK
SDS-DB23/B
3.75" x 2.75"



FUSION WHITE
SDS-A0312
4" x 2.5"



SEIJI NUNOME
SDS-110
4.25" x 3"



TESSA BLACK
SDS-G5938/TK
3.4" x 3.4"



TESSA BLACK DOUBLE
SDS-G5919/TK
5" x 3.5"



TESSA BLACK DOUBLE
SDS-YE25/TK
5" x 3"



TESSA BLACK TRIPLE
SDS-YE27/TK
7.5" x 3.25"



INDIGO BLUE
SDS-139 2.75"Dia. x 1.25"H
YAMABUKI YELLOW
SDS-141 2.75"Dia. x 1.25"H
TURQUOISE BLUE
SDS-140 2.75"Dia. x 1.25"H



BLACK WOOD TRAY
NR-928
9" x 3.3"



BLACK WOOD BOX
NR-929
8.5" x 2.75" x 1.3"H



BLACK BOX (PLASTIC)
NR-932
7.5" x 2.7" x 1.4"H

TEA CUPS



KOBIKI
TEC-123
3.5"Dia. x 2.5"H



HIWA GREEN
TEC-113
2.75"Dia. x 3.25"H



BLACK
TEC-200404
2.75"Dia. x 3.25"H



KOBIKI UZU
TEC-200402
2.75"Dia. x 3.25"H



BIZEN
TEC-200417
3.25"Dia. x 3.75"H



TESSA AKAMAKI
TEC-S14-718
3"Dia. x 2.25"H



WHITE
TEC-A0523
3"Dia. x 3"H



TESSA BLACK
TEC-G5943/TK
2.9"Dia. x 3.25"H



SPRING GREEN
TEC-114-267
2.75"Dia. x 3.25"H



AQUA BLUE
TEC-G5943/B
2.75"Dia. x 3.25"H



SAKANA
TEC-S59/FPB
2.75"Dia. x 4"H



SUSHI
TEC-M61/S
2.8"Dia. x 4"H



NAWAME
TEC-103
3.25"Dia. x 4.15"H



DARUMA
TEC-114
3"Dia. x 4"H



WHITE BAMBOO
TEC-18-5000
3.25"Dia. x 4"H

Chataku Tea Cup Saucers & Others



WOOD BASE
NR-360-933 6" x 6"
NR-360-932 5" x 5"



ROUND (WOOD)
TES-210-300
4.5"Dia.



SUDARE (BAMBOO)
TES-105
4.4" x 4.4"



YAKISUGI (WOOD)
TES-102
4" x 4"



GEISHA (ASSORTED), INDIVIDUALLY BOXED
TEC-M61/G
2.75"Dia. x 4"H

TEA CUPS & POTS



FUSION WHITE
TEP-A0216 3.5"Dia. x 4"H (32 oz.)
TEC-A0523 3"Dia. x 3"H



TESSA AKAMAKI
TEP-S15-508 4.5" x 4.5" x 4"H (18 oz.)
TEC-S14-718 3"Dia. x 2.3"H



YUZU TENMOKU
TEP-KP5/YT
 5"Dia. x 5.25"H (30 oz.)



YUZU TENMOKU
TEP-KP8/YT
 6"Dia. x 5.5"H (56 oz.)

CAST IRON TEA POTS



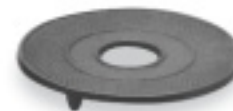
BLACK SHOCHIKUBAI
TPI-TB2-08
 5.5"Dia. x 3.5"H (23 oz.)



BLACK ARARE
TPI-101A 4.5"Dia. x 2.5"H (11 oz.)
TPI-101B 5.5"Dia. x 3.25"H (22 oz.)



BLACK SQUARE
TPI-TB4-06
 4.25" x 4.25" x 3"H (14 oz.)



TRIVET BLACK ROUND
TPI-TB20/A
 5.4"Dia.



Items shown are
 BLACK SQUARE
TPI-TB4-06
 BLACK ARARE
TPI-101B

Melamineware Tea Pots



SHINO BAMBOO
TEP-101A
 5.2"Dia. x 4.3"H (28 oz.)



SHINO BAMBOO
TEP-101B
 5.8"Dia. x 5"H (43 oz.)



PLASTIC TEA POT HANDLE
TK-616-01A #6 4.5"W
TK-616-01B #8 5"W
TK-616-01C #10 5.5"W



SHINO BAMBOO
TEP-101C
 6.6"Dia. x 5.7"H (64 oz.)



TEA POT SPOUT
 PROTECTOR
TK-616-03A (S)
TK-616-03B (M)
TK-616-03C (L)

SAKE BOTTLES & CUPS



WHITE
SAB-SE706/L 7"H (8.7 oz.)
SAB-SE706 5.15"H (5 oz.)
1.SAC-SE712 1.8"H
2.SAC-A3912 2"H

TESSA BLACK
SAB-119/L 6.75"H (8 oz.)
SAB-119/S 5.25"H (4 oz.)
SAC-119 1.75"H

GREEN
SAB-DB7 5.5"H (6 oz.)
SAC-DB8 1.75"H

BLACK NURIWAKE
SAB-KY6/NW 6.2"H (8 oz.)
SAB-KY7/NW 5"H (4 oz.)
SAC-KY8/NW 1.5"H



BIZEN FU
SAB-104/L 5.75"H (10 oz.)
SAB-104/S 4.75"H (5.7 oz.)
SAC-104 1.6"H



ORIBE NAGASHI
SAB-105/L 6.25"H (8.5 oz.)
SAB-105/S 5"H (4.5 oz.)
SAC-105 1.75"H



MASHIKO UME
SAB-KY6/MU 6"H (8.5 oz.)
SAB-KY7/MU 5"H (4.5 oz.)
SAC-KY8/MU 1.75"H



WAKATAKE BAMBOO
SAB-004
 2.5"Dia. x 7.75"H
SAC-004
 2.2"Dia. x 2.25"H



MARUTAKE BAMBOO
SAB-200068
 2.3"Dia. x 8.5"H
SAC-200069
 2"H



SHIRAKI SAKE COOLER
 (PLASTIC)
NR-703W
 6.25"Dia. x 6"H



LACQUERED SAKE BOX
 (PLASTIC)
 PLAIN **NR-OMS-7**
 3.15" x 3.15" x 2"H



HINOKI SAKE BOX
SAC-003
 3.2" x 3.2" x 2"H (6 oz.)



IWASUKI SAKE BOTTLE & CUP
GL-103 4.75"H (6 oz.)
GL-104 2.75"Dia. x 1.25"H



WAKAKUSA SAKE BOTTLE & CUP
GL-106 4.3"H (10 oz.)
GL-105 1.7"H



BLUE ICE HOLE CARAFE
GL-GH-11/B 6.5"H (12 oz.)
GL-GH-12/B 6.25"H (8 oz.)
GL-GC-1/B 2.25"Dia. x 2.5"H (2.5 oz.)



CHIRORI COLD SAKE POT
SAB-114 5"Dia. x 3.5"H (12 oz.)
 (Height measured bottom to lid)

GLASSWARE



Seiryu

1. RECTANGLE PLATE WITH LEG
GL-144/02 9.4" x 5 x 1.5"H
2. RECTANGLE PLATE WITH LEG
GL-144/03 9.4" x 3.5 x 1.25"H
3. BOWL
GL-144/13 6.5"Dia. x 2.75"H
4. BOWL
GL-144/18 3.5"Dia. x 1.5"H
5. SAUCE DISH
GL-144/04 3.8" x 2.75" x 1.25"H



Blue Nagashi

1. RECTANGLE PLATE
GL-GH-2/B 10" x 7.5"
2. RECTANGLE PLATE
GL-GH-1/B 8.25" x 5.25"
3. BOWL
GL-GH-6/B 8"Dia. x 3.5"H
4. SQUARE BOWL
GL-GH-7/B 5.5" x 5.5" x 2.5"H
5. SAUCE DISH
GL-GH-4/B 3.75"Dia. x 2.9"H
6. BOWL
GL-GH-3/B 5.5"Dia. x 2"H
7. BOWL
GL-GH-5/B 9.75"Dia. x 3.5"H



COLD SAKE GLASS

- | | | |
|-----------|------------------|-----------------------------|
| 1. CLEAR | GL-GC-1/C | 2.25"Dia. x 2.5"H (2.5 oz.) |
| 2. PURPLE | GL-GC-1/P | 2.25"Dia. x 2.5"H (2.5 oz.) |
| 3. BLUE | GL-GC-1/B | 2.25"Dia. x 2.5"H (2.5 oz.) |
| 4. GREEN | GL-GC-1/G | 2.25"Dia. x 2.5"H (2.5 oz.) |



COLD SAKE GLASS
GL-F360
2"H



COLD SAKE GLASS
GL-F326
2.4"H



COLD SAKE GLASS
GL-122-127
2.25"Dia. x 3.75"H



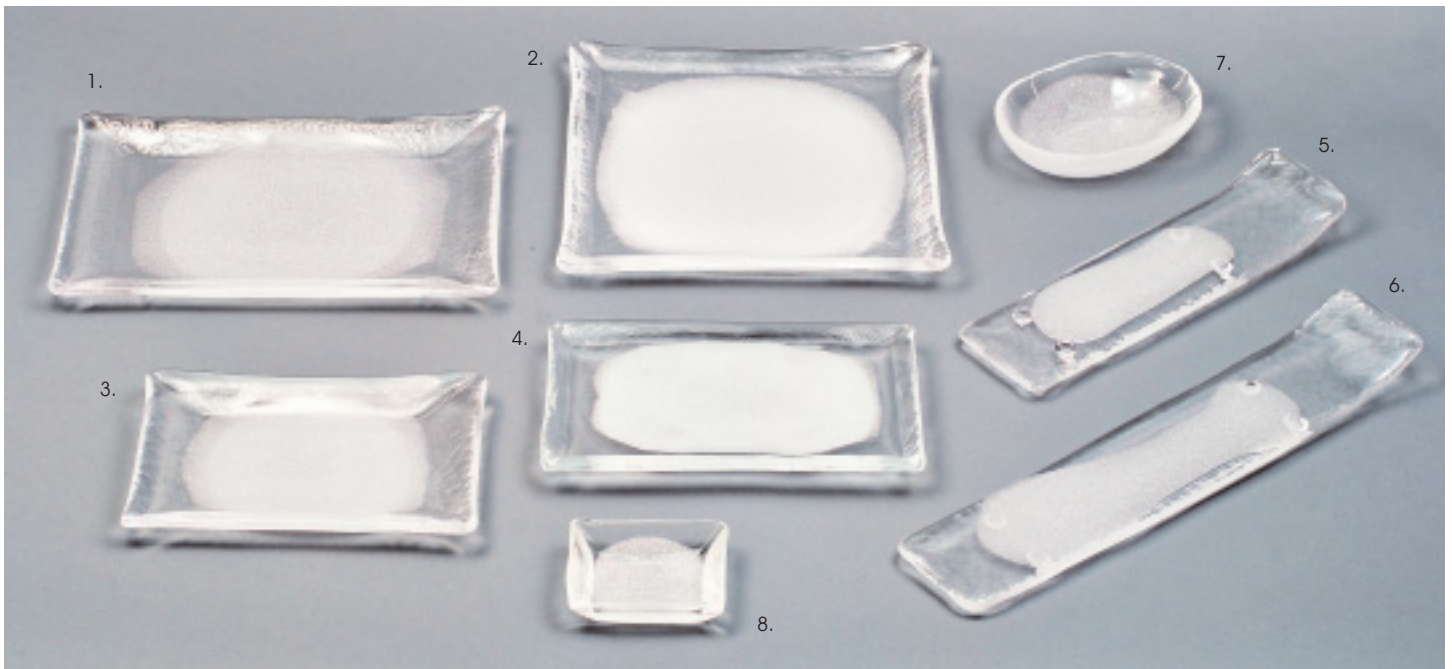
COLD SAKE GLASS
GL-122-103
2.25"Dia. x 3.5"H

Wakakusa



- | | | | | | |
|---------|---------------|--------------------|--------------------|---------------|----------------|
| 1. BOWL | GL-113 | 11.75"Dia. x 4.3"H | 6. RECTANGLE PLATE | GL-114 | 9.5" x 5.5" |
| 2. BOWL | GL-112 | 6.5"Dia. x 2.75"H | 7. SQUARE PLATE | GL-117 | 5.75" x 5.75" |
| 3. BOWL | GL-119 | 5.8"Dia. x 2.2"H | 8. SAKE CUP | GL-105 | 1.7"H |
| 4. BOWL | GL-111 | 5.2"Dia. x 2.2"H | 9. SAKE BOTTLE | GL-106 | 4.3"H (10 oz.) |
| 5. BOWL | GL-110 | 2.8"Dia. x 1.25"H | | | |

Shirayuki



- | | | |
|---------------------------|---------------|----------------------|
| 1. RECTANGLE PLATE | GL-108 | 12" x 8" |
| 2. SQUARE PLATE | GL-109 | 10.5" x 10.5" |
| 3. RECTANGLE PLATE | GL-107 | 8.75" x 5.75" |
| 4. RECTANGLE PLATE W/ LEG | GL-102 | 9.5" x 5.75" |
| 5. LONG PLATE | GL-146 | 11.75" x 3.25" |
| 6. LONG PLATE | GL-145 | 15.3" x 3.25" |
| 7. OVAL BOWL | GL-118 | 6.25" x 4.4" x 1.5"H |
| 8. SAUCE DISH | GL-130 | 3.75" x 3" x 1"H |

MELAMINEWARE



M-012A
11.5"Dia.
12/BOX 48/CASE

M-011A
10.25"Dia.
12/BOX 72/CASE

M-007A
6.4"Dia.
12/BOX 192/CASE



M-150A
8" x 6.75"
12/BOX 96/CASE

M-134A
8" x 5.5"
12/BOX 96/CASE

M-131A
6.6" x 4.25"
12/BOX 120/CASE

M-133A
10" x 4"
12/BOX 96/CASE

M-139A
5.5" x 4.5"
24/BOX 192/CASE



M-132A
8.5" X 6"
12/BOX 96/CASE

M-136A
10.25" X 4.75"
12/BOX 96/CASE

M-128A
6.6"Dia. x 3.5"H
12/BOX 48/CASE

M-152A
5.4"Dia. x 2.4"H
12/BOX 144/CASE



M-129A
4.6"Dia. x 2.6"H
12/BOX 144/CASE

M-181A
5.2"Dia. x 1.75"H
12/BOX 216/CASE

M-104A
4.25"Dia. x 1.75"H
24/BOX 192/CASE

M-167A
4.25"Dia. x 2.4"H
24/BOX 192/CASE

M-137A
4.5"Dia. x 1.6"H
24/BOX 192/CASE

M-702A
4.4"Dia. x 2.25"H
24/BOX 288/CASE

M-153A
4.75"Dia. x 2.5"H
24/BOX 288/CASE



M-710A
4.6"Ø x 2.1"H
24/BOX 288/CASE

M-151A
3.25"Dia. x 3"H
24/BOX 192/CASE

M-182A
3.5"Dia. x 2.1"H
24/BOX 384/CASE

M-103A
3"Dia. x 2.25"H
36/BOX 288/CASE

M-102A
3.5"Dia. x 1.5"H
24/BOX 384/CASE

M-163A
4" x 4" x 0.9"H
48/BOX 384/CASE

M-149A
4"Dia. x 0.9"H
24/BOX 240/CASE

M-100A
3.5"Dia. x 0.9"H
48/BOX 576/CASE



M-101A
3.25"Dia. x 0.6"H
48/BOX 768/CASE

M-130A
3.5" x 2.5"
36/BOX 360/CASE

M-180A
3.6" x 2.4"
36/BOX 432/CASE

M-124A
3.25" x 2.2"
36/BOX 432/CASE

M-162A
3.75" x 3"
36/BOX 432/CASE

M-C1A
5.5"H
50/BOX
1000/CASE

M-C2 WHITE
5.5"H
50/BOX
1000/CASE

Looks and feels like a china. Made of tough heavy weight melamine plastic – resistant to heat, stains, scratching and breaking. Dishwasher safe. Do not microwave.

Tenmoku



M-1707TM

7.5"Dia., 6/box, 48/case

M-1708TM

8.25"Dia., 6/box, 24/case

M-1710TM

10.5"Dia., 6/box, 24/case

M-1712TM

12"Dia., 6/box, 24/case



M-3706TM

5"Dia.
6/box, 60/case



M-3704TM

4.25"Dia.
6/box, 72/case



M-3705TM

4.75"Dia.
12/box, 72/case



M-3601TM

4.25"Dia.
12/box, 96/case



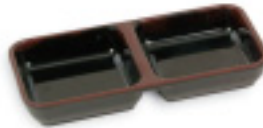
M-5705TM

4.75"Dia.
12/box, 60/case



M-2404TM

4"
12/box, 144/case



M-1902TM

6" x 3.5"
12/box, 144/case



M-1901TM

3.75" x 2.5"
12/box, 144/case



M-1903TM

3.5"Dia.
12/box, 144/case

Shino



M-1707GD

7.5"Dia. 6/box, 48/case

M-1708GD

8.25"Dia. 6/box, 24/case

M-1710GD

10.5"Dia. 6/box, 24/case



M-2408GD

8" x 5.5"
12/box, 48/case



M-2406GD

6" x 4.5"
12/box, 72/case



M-2404GD

4" x 4"
12/box, 144/case



M-5707GD

7.5"Dia.
6/box, 24/case



M-3706GD

5" Dia.
6/box, 60/case



M-3704GD

4.25"Dia.
6/box, 72/case



M-3705GD

4.75"Dia.
12/box, 72/case



M-5705GD

4.75"
6/box, 48/case



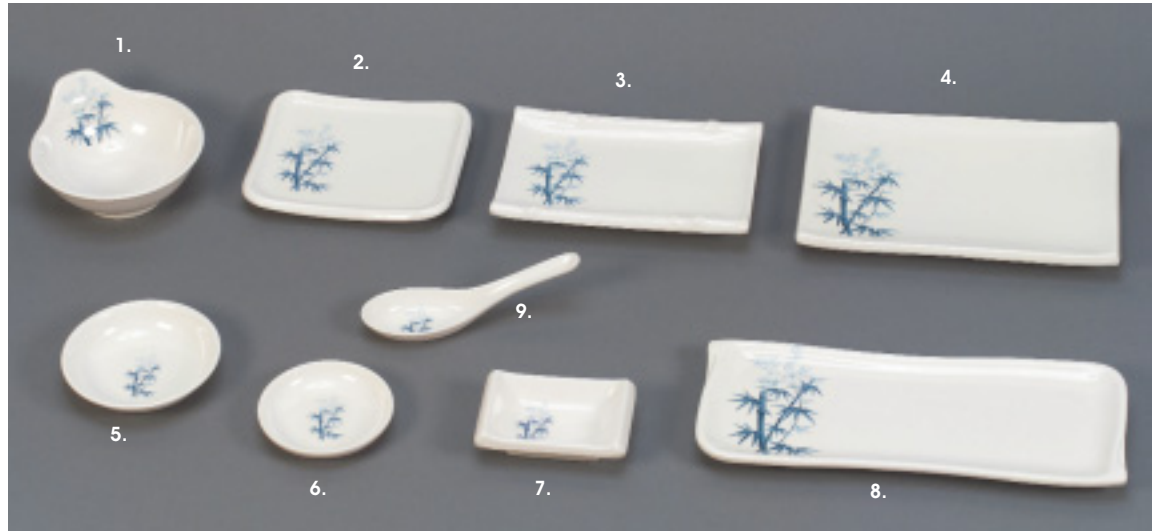
M-9752GD

3.25"Dia.
12/box, 72/case

MELAMINEWARE

BLUE BAMBOO

- 1. M-137BZ**
4.5"Dia. x 1.6"H, 24/Box, 192/Case
- 2. M-139BZ**
5.5" x 4.5", 24/Box, 192/Case
- 3. M-131BZ**
6.6" x 4.25", 12/Box, 120/Case
- 4. M-134BZ**
8" x 5.5", 12/Box, 96/Case
- 5. M-100BZ**
3.5"Dia., 48/Box, 576/Case
- 6. M-101BZ**
3.25"Dia., 48/Box, 768/Case
- 7. M-130BZ**
3.5" x 2.5", 36/Box, 360/Case
- 8. M-133BZ**
10" x 4", 12/Box, 96/Case
- 9. M-C1BZ**
5.5", 50/Box, 100/Case



BROWN BAMBOO

- 1. M-180B**
3.6" x 2.4", 36/Box, 432/Case
- 2. M-152B**
5.4"Dia. x 2.4"H, 12/Box, 144/Case
- 3. M-100B**
3.5"Dia., 48/Box, 576/Case
- 4. M-130B**
3.5" x 2.5", 36/Box, 360/Case
- 5. M-C1B**
5.5", 50/Box, 1000/Case
- 6. M-101B**
3.25"Dia., 48/Box, 768/Case



BLUE BAMBOO & BLACK

- 1. M-012BZ**
11.5"Dia., 12/Box, 48/Case
- 2. M-152BZ**
5.4"Dia. x 2.4"H, 12/Box, 144/Case
- 3. M-130BK**
3.5" x 2.5", 36/Box, 360/Case
- 4. M-101BK**
3.25"Dia., 48/Box, 768/Case
- 5. M-100BK**
3.5"Dia., 48/Box, 576/Case
- 6. M-C1BK**
5.5", 50/Box, 100/Case



SOUP BOWLS & SPOONS

Spoons



SHIRAKI WOOD
SPN-106
5"



WOOD
SPN-111
5"



RED LAQUERED
WOOD
SPN-200141
5.5"



BLACK & RED
MELAMINE
M-9101
5.5"



TESSA BLACK
SPN-110
5.5"



WHITE
SPN-101
5.6"



WHITE
SPN-102
4"



TENMOUKU BLACK
SPN-470-312
5.6"



SPOON HOLDER
Black **SPN-104**
White **SPN-105**



WHITE MELAMINE
M-C2WHITE
5.5"



BLACK MELAMINE
M-C1BK
5.5"



PLASTIC RENGE
SPOON
SPN-726-5
6 pc. set
6.25"



10 PAIR BLACK
LACQUERED
CHOPSTICKS
NR-WJ10/B
8.75"



BLACK NICHIGETSU
NR-602
4" Dia.



KIKKO BLACK
NR-603
3.75" Dia.



KIKKO TAME
NR-604
3.75" Dia.



KIKKO TOCHI
NR-605
3.75" Dia.



MELAMINE SUIMONO WAN
NR-613
3.8" Dia.



COVER
NR-607C

KIKKO UCHI SHU
NR-607
4.75" Dia.
(Cover sold separately)



WOODEN BOWL
NR-608
4.75" Dia. X 2.75"H



MELAMIN MISO SOUP BOWL
NR-617
5" Dia. x 2.25"H

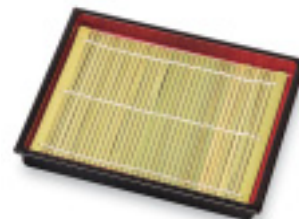


TAMEHAKE
NR-610
5.25" Dia. x 4.5"H (Body size)

NOODLE TRAYS



KAKU BAMBOO ZARU
NR-503
9" x 6.8"



SQUARE ZARU TRAY
NR-506
7.75" x 7.75"
(includes Bamboo Mat)



SQUARE BAMBOO MAT
NR-YM17



HYOTAN
PEPPER
SHAKER
NR-517
4"H



HINOKI PEPPER MASU
NR-516
2.5" x 2.5" x 2.25"H
(Includes Lid & Spoon)



BONZARU
TK-401-035
9.5" Dia



ROUND
BAMBOO MAT
NR-YM16

TRAYS & PLACEMATS



GOLD PLATE TRAY
NR-421/27 10.7" x 8.9"
NR-421/36 14" x 11.5"
NR-421/46 18" x 15.25"



GOLD TRAY
NR-417A 13.25" x 9.5"
NR-417B 14.5" x 10.25"
NR-417C 15.5" x 11"
NR-417D 16.8" x 12.25"
NR-417E 18" x 12.5"
NR-417H 21.25" x 16"



BLACK TRAY
NR-WZ130
 13" x 9.25"



BLACK TRAY
NR-416
 15" x 11.5"



BLACK TRAY WITH RIM
NR-WB305
 15.25" x 11.25"



BLACK TRAY WITH RIM
NR-WB307
 17.5" x 13"



TAKE SUDARE MAT
NR-410
 17.5" x 14"



HALF MOON 2-SIDED TRAY
NR-407
 14" x 12.4"
 One side black, the other red.



HALF MOON 2-SIDED TRAY
NR-415
 15.75" x 13.5"
 One side gold, the other red.



WOOD TRAY
NR-422
 15.25" x 11.75"



CASTER TRAY
NR-WS16/9
 8.4" x 3.9"



MONEY TRAY
NR-OTR7G
 7.5" x 5.25"



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KITCHENWARE

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LACQUER, WOOD & BAMBOO WARE

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UNIFORMS

60-62

NOREN

63

One of the most famous restaurants in Japan is Kyoto Kitcho. What the well-known clientele do not see is the kitchen-and the simple tools and implements that help Kunio Tokuoka, the proprietor of this treasure of Japanese Cuisine, and his staff in their preparation.

Kitchenware and utensils were first developed in Japan centuries ago during the Momoyama and Edo periods (16th to 19th centuries), when a very ceremonial style of cuisine, called honzen-ryori was created. This “full-course haute cuisine” required enormous preparation-and that in turn required the implements to make preparation easier.

Utensils of bamboo and native Japanese hardwoods combined with materials like sharkskin are simple in their design and construction, yet remarkably functional. Sharkskin, for example, is used in graters to create a very fine wasabi. In Japan, with each utensil matched to its own job, and with quality, functionality and beauty all of equal importance in the creation of these tools, it is no surprise that the Japanese kitchenware that has survived for 400 years is of the highest quality and purpose.

As Mr. Kondo, senior professor of Japan’s famed Tsuji Cooking School in Tokyo, Osaka, and Paris, France explains: “A chef needs a high degree of skill, quality ingredients, and the best utensils. All are of the utmost importance, as the chef wants the best of everything to create the best.”



SUSHI NETA CASES

OHO Neta Case with Motor



- With its internal humidifier, it keeps fish from drying out. There is no need to wrap in plastic.
- No visible pipes, makes it easy to clean.
- Allows for the cleanest presentation and most efficient working conditions.
- Designed for long-life dependability.
- Durable energy-efficient construction, very quiet, very low vibration.
- Comes ready to use, just plug in.

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 temp is 78° and unit is empty. Temperature will fluctuate ±5 F depending on room temp and amount of product in unit
- Unit must not be plugged in or turned on for one day after installation, make sure unit is kept level.

| Item # | Model # | Size | Weight |
|------------------|--------------|----------------------------|--------|
| CA-001-4R | OH-4FT NMS R | 47.5"W x 11.8"D x 10.25"H | 66lbs. |
| CA-001-4L | OH-4FT NMS L | 47.5"W x 11.8"D x 10.25"H | 66lbs. |
| CA-001-5R | OH-5FT NMS R | 59.25"W x 11.8"D x 10.25"H | 77lbs. |
| CA-001-5L | OH-5FT NMS L | 59.25"W x 11.8"D x 10.25"H | 77lbs. |
| CA-001-6R | OH-6FT NMS R | 71"W x 11.8"D x 10.25"H | 86lbs. |
| CA-001-6L | OH-6FT NMS L | 71"W x 11.8"D x 10.25"H | 86lbs. |
| CA-001-7R | OH-7FT NMS R | 83"W x 11.8"D x 10.25"H | 93lbs. |
| CA-001-7L | OH-7FT NMS L | 83"W x 11.8"D x 10.25"H | 93lbs. |

"R" – Condensing unit is on RIGHT when viewed from front

"L" – Condensing unit is on LEFT when viewed from front

OHO Neta Case without Motor



- Remote compressor allows for better appearance and maximum use of case.
- Can be linked with multiple case to a single condensing unit in order to save money, energy and time.
- Comes pre-piped and ready to install. Just note which side the piping should enter from.
- Designed for long-life dependability.

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 temp is 78° and unit is empty. Temperature will fluctuate ±5 F depending on room temp and amount of product in unit
- Unit must not be plugged in or turned on for one day after installation, make sure unit is kept level.

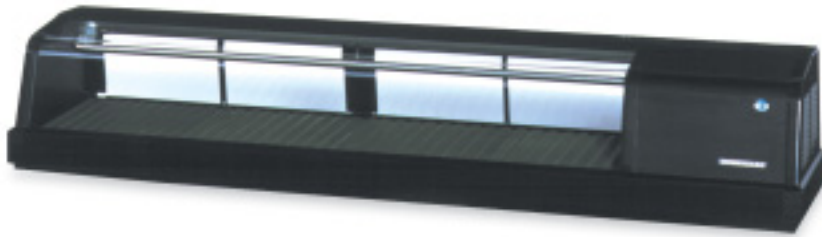
| Item # | Model # | Size | Weight |
|------------------|-------------|----------------------------|--------|
| CA-003-4R | MH-4FT NM R | 47.5"W x 11.8"D x 10.25"H | 47lbs. |
| CA-003-4L | MH-4FT NM R | 47.5"W x 11.8"D x 10.25"H | 47lbs. |
| CA-003-5R | MH-5FT NM R | 59.25"W x 11.8"D x 10.25"H | 55lbs. |
| CA-003-5L | MH-5FT NM L | 59.25"W x 11.8"D x 10.25"H | 55lbs. |
| CA-003-6R | MH-6FT NM R | 71"W x 11.8"D x 10.25"H | 66lbs. |
| CA-003-6L | MH-6FT NM L | 71"W x 11.8"D x 10.25"H | 66lbs. |
| CA-003-7R | MH-7FT NM R | 83"W x 11.8"D x 10.25"H | 73lbs. |
| CA-003-7L | MH-7FT NM L | 83"W x 11.8"D x 10.25"H | 73lbs. |

"R" – Placement of compartment (drain and pipe) is on RIGHT when viewed from front

"L" – Placement of compartment (drain and pipe) is on LEFT when viewed from front

SUSHI NETA CASES

HOSHIZAKI Neta Case



- Self-contained refrigeration unit that is easy to install.
- Condenser airflow is in the back and out the side.
- Larger condenser face area improves cooling performance.
- Load line is 3.5 inches above the floor.

SPECIFICATIONS

Electrical: 115V/60Hz/1
 Refrigerant: R-134a
 Saturation Temperature
 41°F (86°F Ambient Temperature)



Not intended for use as a service cabinet.
 Not intended for overnight storage.
FOR DISPLAY ONLY!

| Item # | Model # | Size | Weight |
|------------------|-------------|-------------------------|---------|
| CA-011-4R | HNC-120AA-R | 47.25"W x 13.5"D x 11"H | 66 lbs |
| CA-011-4L | HNC-120AA-L | 47.25"W x 13.5"D x 11"H | 66 lbs |
| CA-011-5R | HNC-150AA-R | 59"W x 13.5"D x 11"H | 79 lbs |
| CA-011-5L | HNC-150AA-L | 59"W x 13.5"D x 11"H | 79 lbs |
| CA-011-6R | HNC-180AA-R | 71"W x 13.5"D x 11"H | 92 lbs |
| CA-011-6L | HNC-180AA-L | 71"W x 13.5"D x 11"H | 92 lbs |
| CA-011-7R | HNC-210AA-R | 82.75"W x 13.5"D x 11"H | 106 lbs |
| CA-011-7L | HNC-210AA-L | 82.75"W x 13.5"D x 11"H | 106 lbs |

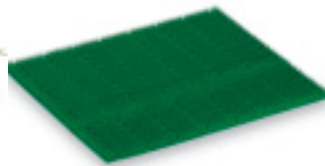
"R" – Condensing Unit is on RIGHT when viewed from front

"L" – Condensing Unit is on LEFT when viewed from front

Sushi Neta Case Accessories



PLASTIC SASA
CA-110
 23.75" x 2" x 2.5"H



PLASTIC TURF
CA-105
 12" x 9.3"



PLASTIC PARSLEY
TK-615-03
 9"L 10PC./PK.



CASE FRESH SPRAY
CA-108
 150ml
 • Protect showcase glass from frosting
 • No odor



RED KEEPER (L)
TK-622-04
 20 sheets/pk

- These dual-sided sheets are constructed with a soft paper-towel material attached to plastic sheet
- Help keep fish and meats in top condition



CHICOPEE ANTIMICROBIAL
 FOOD SERVICE TOWELS
TK-622-02
 13.5" x 24"
 150 PC./BOX



LEAD PAPER
TK-622-01A
 10.7" x 9.4" 75 sheets/roll
TK-622-01B
 15" x 9.4" 75 sheets/roll



PICHITTO SHEETS
TK-622-03
 9.75" x 13.7" 32 sheets/roll

- All natural, extra absorbent food service towels
- No.1 cooking paper towel used by Japanese professionals
- Soft texture makes it good for even the most delicate foods
- Helps keep meat and fish stay fresher longer
- Absorbs oil very well

- Absorbs excess moisture that leads to deterioration of quality
- Can be used instead of salt to remove moisture and firm up fish and meat
- When used to defrost frozen foods, it keeps them in best condition
- Helps to remove unwanted odors and preserve flavor

Neta Plates



NETA PLATE (S)
PLY-KM5921
 8" x 3.75"



NETA PLATE (L)
PLY-KM5924
 8.75" x 5.25"



PLASTIC NETA PLATE
CA-106
 8.75" x 3.5"



L-SHAPE NETA PLATE
CA-107
 7.25" x 3.5" x 1.5"H

SAKE & TOWEL WARMERS

Sake Warmers



**TAJI SAKE WARMER
TK-103-18**
Ti-2
6.25"W x 13.75"D x 24.75"H
110-120V, 50/60Hz, 500W
3.6L Tank, 15 lbs.
Compatible with any type of sake supply unit (box or bottle)
Compact size to fit in limited working area
Indirect heating method for tasty hot sake



**TAJI SAKE WARMER
TK-103-10**
TSK-130A
9.75"W x 14.5"D X 22.25"H
(33.5"H incl. sake meter)
120V, 50/60Hz, 1000W
4.7L Tank, 21lbs.
(for 18L sake box)
This sake warmer uses hot water to heat the sake. It therefore requires some attention to keep the water at the correct level. But with its ability to connect to entire boxes of sake, it allows for quick and efficient use in high paced restaurants. It also uses glass piping.

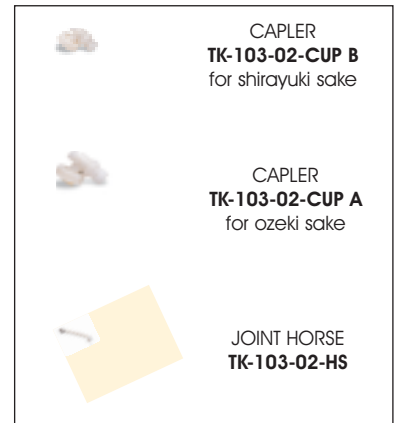


**TAJI SAKE WARMER
TK-103-11**
TSK-230A
14"W x 14.5"D X 35"H
(35"H includes sake meter)
100V, 50/60Hz, 1000W
6.7L Tank, 27lbs.
(for 18L sake box)

This is the same as TK-103-10, except that it has a second sake dispenser for filling two sake bottles at once. Pre-set the height to allow for different sake bottle sizes.



The above picture shows the TK-103-11 sake warmer in use with a sake box mounted on top and sake bottles ready to be filled.



Towel Warmer



**TAJI TOWEL WARMER
TK-104-08**
HC-12UVE
18"W x 12.5"D x 11.5H
13L (50-70 hand towels), 17lbs.
120V, 50/60Hz, 200W
158° - 176°F(70°-80°C)
UL/CE APPROVED



INNER BASKET FOR TK-104-08
TK-104-08B



COTTON TOWEL
TK-630-01
12.5" x 12.5"
1 dozen/pk.

Towel Holders



SASA FUNE 2PC. SET
NR-905 6"



BLACK
NR-7B-001 6.6"



WOOD
NR-924 7.5"



BAMBOO CRISS-CROSS
NR-902 6.7"



BAMBOO OVAL
NR-903 7"



BAMBOO SUKASHI
NR-907-01 7.5" x 4.25"

RICE COOKERS & WARMERS



RINNAI GAS RICE COOKER
TK-101-01

19.5"Dia. x 18"H 55 Cup* (RER-55AS)
34lbs., 35,000BTU/Hr (NAT.), 34,000BTU/Hr (LP)



THERMOSTAT
TK-101-01THR



RICE COOKING NET
TK-620-01
39" X 39"

- Rice won't stick to pan
- Easy clean up & save time.

*1 Cup = 180ml



THERMOSTAT
TK-101-02THR99
For new model,
attached to base.

PALOMA GAS RICE COOKER
TK-101-02B

19.0"Dia. X 18"H 55 Cup* (PR-10DSS)
31.3lbs., 30,900BTU/Hr. (NAT.), 34,300BTU/Hr. (LP)



TAR HONG ELECTRIC
RICE COOKER & WARMER
TK-101-09

17" x 14" x 14"H (SEJ50RC)
110V, 60HZ, 1500W, 30 Cup*



NATIONAL ELECTRIC
RICE COOKER & WARMER
TK-101-06

16.8" x 15.2" x 13.65"H (SR-UH36)
120V, 1400W, 20 Cup*



NATIONAL ELECTRIC
RICE COOKER
TK-101-03

11.8" x 17" x 14.5"H (SH42-HN)
120V, 1550W, 22 Cup*



ZOJIRUSHI ELECTRIC RICE WARMER
WOOD GRAIN
TK-102-02

15"Dia. x 15.2"H, (THA-803W)
8L, 120V, 77W, 44 Cup*



ZOJIRUSHI ELECTRIC RICE WARMER
STAINLESS STEEL
TK-102-20

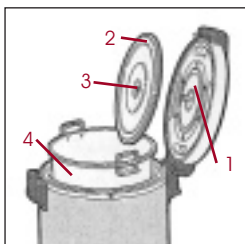
15"Dia. x 12.5"H, (THA-603S)
6L, 120V, 77W, 33 Cup*

TK-102-21
15"Dia. x 15.2"H, (THA-803S)
8L, 120V, 77W, 44 Cup*



ZOJIRUSHI NON-ELECTRIC RICE WARMER
TK-102-03

15"Dia. x 10.5"H, 4L, 22 Cup* (RDS-400)
TK-102-04
15"Dia. x 13.25"H, 6L, 33 Cup* (RDS-600)



1. RADIATOR DISK
TK-102-01A
2. INNER LID
TK-102-01B
3. BRUSHING
TK-102-01S
4. INNER PAN 6L
TK-102-01-POT
INNER PAN 8L
TK-102-02-POT



SPONGE
TK-102-04/SPN
(RDS-400&RDS-600)

PLASTIC SPONGE
HOLDER
TK-102-04/HLD
(RDS-400&RDS-600)



MIORA
RICE COOKING POWDER
TK-101-05
2.2lbs

- Add Mirola powder when cooking rice to enhance taste and texture.
- Makes the best sushi rice.
- Rice won't stick to pan. Saves time with easy clean-up.

RICE WARMERS & CONTAINERS

Ever Hot Rice Warmer

70°F hot water and wooden frame keeps sushi rice in best condition.

*1 Cup = 180ml



EVER HOT ELECTRIC
SUSHI RICE WARMER

TK-102-05 12.7"Dia. x 14.8"H 20 Cup* (V-25) 100V, 47W
TK-102-06 15"Dia. x 16"H 30 Cup* (V-35) 100V, 55W



WOODEN FRAME & BOTTOM SET FOR EVER HOT

TK-102-11/25 For V-25
TK-102-11/35 For V-35



COTTON RICE NET
FOR EVER HOT

TK-102-07/25 For V-25
TK-102-07/35 For V-35

Nosebitsu and Edobitsu

These traditional rice holders keep rice perfectly by absorbing excess moisture. Their beautiful wooden design is the perfect detail for any restaurant.



WOODEN NOSEBITSU

TK-102-18/30 30cm 11.7"Dia.
TK-102-18/33 33cm 12.9"Dia.



WOODEN EDOBITSU

TK-102-19/30 30cm 11.7"Dia.
TK-102-19/33 33cm 12.9"Dia.



RICE CONTAINER

TK-102-12
17" x 14.5" x 9.75"H



RICE CONTAINER TRAY
TK-102-13

14.5" x 11.75" x 1.25"H



JET RICE WASHER
TK-102-14

14.5"Dia. x 25.2"H
50 Cups* (16.5lb.)

- Uses supersonic wave jet with MJP-pump
- Improves rice flavor
- Saves time and water cost by 30%
- Attaches directly to faucet.

RICE COOKERS & AIRPOTS

ZOJIRUSHI ELECTRIC COOKER & WARMER
TK-101-30/05 (Mfg. # NS-PC10)
 5-Cup*
TK-101-30/10 (Mfg. # NS-PC18)
 10-Cup



- Easy-to-use single switch control
- Automatic keep warm
- Durable nonstick inner cooking pan
- Side condensation collector

*1 Cup = 180ml

ZOJIRUSHI IH RICE COOKER & WARMER
TK-101-29/05 (Mfg. # NP-HBC10)
 5.5-Cup*
TK-101-29/10 (Mfg. # NP-HBC18)
 10-Cup*



- Superior induction heating (IH) technology
- Healthy cooking options: brown rice, GABA brown rice and germinated brown rice
- Easy-to-clean clear coated stainless steel exterior
- Durable nonstick inner cooking pan
- Automatic keep warm and extended keep warm
- Delay timer (2 settings)
- Menu settings include: white rice (regular, softer, or harder), mixed rice, sushi rice, porridge, sweet rice, brown, GABA brown and quick cooking

ZOJIRUSHI MICOM FUZZY ELECTRONIC RICE COOKER/WARMER
TK-101-17/05
 5.5-Cup*



- TK-101-17/10**
 10-Cup*, 120V, 1000W
- Micro computerized Fuzzy logic temperature control system
 - Automatic keep warm cycle keeps rice fresh tasting for extended periods
 - Four convenient menu settings- white, quick, porridge and mixed/sweet

ZOJIRUSHI MICOM RICE COOKER & WARMER
TK-101-31/03 (Mfg. # NS-LAC05)
 3-Cup*



- Micro computerized Fuzzy logic technology
- Easy-to-clean clear coated stainless steel exterior
- Automatic keep warm
- Durable nonstick inner cooking pan
- Built-in retractable cord
- Menu settings include: white/mixed, sushi, porridge, brown and quick cooking.

ZOJIRUSHI ELECTRIC GOURMET ROASTER
TK-112-04
 Timer: Up to 20 min.
 120V, 1200W



- The healthy way to prepare steaks, chops, fish and more without using fatty oils.
- Convenient timer setting.
- Spacious grill with large see-through window.
- Bottom and top heating elements for even cooking without turning foods
- Overhead filter and drip tray work in tandem to reduce smoke & odors
- Disassembles for easy cleaning.

ZOJIRUSHI ELECTRIC GOURMET EXPERT POT
TK-112-05
 2.96 Qts/Full
 Heat Range: Keep Warm – 460°F
 120V, 1300W



- Temperature setting range and from "keep warm" through 460°F
- Nonstick cooking pan makes cleaning quick and easy
- Stay cool body
- Tempered glass lid with stay cool knob for easy removal
- Low profile design for easy storage
- Cooking pan can also be used directly on stovetop burner

Air Pots

ZOJIRUSHI PANORAMA WINDOW™ MICOM ELECTRIC DISPENSING POT
TK-107-03/03 101oz./3L
TK-107-03/04 135oz./4L
TK-107-03/05 168oz./5L



- 175°F - 208°F/Reboils to 212°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 (175°F, 195°F, 208°F)
 - Reboil mode (212°F)

ZOJIRUSHI SUPREME AIR POT
TK-107-04/03
 101 oz./3L

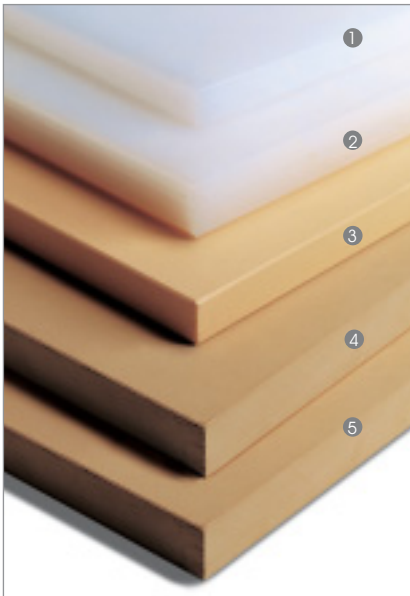


- 172°F at 10 hrs.
- 147°F at 24 hrs.
- Large 101 oz capacity
- Brew-Thru® stem stopper allows direct brewing
- Vacuum glass liner ensures heat retention
- Swivel base
- Smooth pump mechanism
- Removable lid for easy cleaning.
- Available in brushed stainless finish.

CUTTING BOARDS

Cutting Boards

An appropriate cutting surface is essential for sensitive culinary work. Chefs should choose cutting boards that are sanitary, durable, and will not quickly dull their precision knives.



1 K-type: White plastic, soft-touch surface; a very practical cutting surface for professionals.

2. Peel-Away Type: Revolutionary design allows professional chefs to completely renew their cutting surface a number of times. Use a knife to separate layers and easily peel away the worn cutting surface as needed.

3. Hi-Soft: Top-grade synthetic surface. A very soft, popular cutting surface for sushi chefs. Closely resembles wood in color, texture, and softness.

4. Synthetic: Synthetic cutting surface that is forgiving and durable yet slightly harder than Hi-Soft. Resembles wood in color.

5. Asahi Rubber: Our highest-grade rubber cutting board is forgiving on sharp knife edges. Resembles wood in color, texture, and softness.



Peel-Away Type



1. K-Type

| | | |
|------------|----------------|------------------------|
| TK-201-03A | 75 X 37 X 2cm | 29.25" X 14.5" X 0.78" |
| TK-201-03B | 100 X 37 X 2cm | 39" X 14.5" X 0.78" |

2. Peel-Away Type

| | | |
|------------|----------------|-----------------------|
| TK-201-02A | 100 X 37 X 3cm | 39" X 14.5" X 1.17" |
| TK-201-02B | 150 X 37 X 3cm | 58.5" X 14.5" X 1.17" |

3. Hi-Soft

| | | |
|------------|----------------|------------------------|
| TK-201-01A | 75 X 37 X 2cm | 29.25" X 14.5" X 0.78" |
| TK-201-01B | 75 X 42 X 2cm | 29.25" X 16.5" X 0.78" |
| TK-201-01C | 100 X 37 X 2cm | 39" X 14.5" X 0.78" |
| TK-201-01D | 100 X 42 X 2cm | 39" X 16.5" X 0.78" |
| TK-201-01E | 120 X 37 X 2cm | 46.8" X 14.5" X 0.78" |
| TK-201-01F | 120 X 42 X 2cm | 46.8" X 16.5" X 0.78" |

4. Synthetic

| | | |
|------------|----------------|------------------------|
| TK-201-06A | 75 X 37 X 2cm | 29.25" X 14.5" X 0.78" |
| TK-201-06B | 75 X 42 X 2cm | 29.25" X 16.5" X 0.78" |
| TK-201-06C | 100 X 37 X 2cm | 39" X 14.5" X 0.78" |
| TK-201-06D | 100 X 42 X 2cm | 39" X 16.5" X 0.78" |
| TK-201-06E | 120 X 37 X 2cm | 46.8" X 14.5" X 0.78" |
| TK-201-06F | 120 X 42 X 2cm | 46.8" X 16.5" X 0.78" |

5. Asahi Rubber

| | | |
|------------|----------------|------------------------|
| TK-201-07A | 75 X 37 X 2cm | 29.25" X 14.5" X 0.78" |
| TK-201-07B | 75 X 42 X 2cm | 29.25" X 16.5" X 0.78" |
| TK-201-07C | 100 X 37 X 2cm | 39" X 14.5" X 0.78" |
| TK-201-07D | 100 X 42 X 2cm | 39" X 16.5" X 0.78" |
| TK-201-07E | 120 X 37 X 2cm | 46.8" X 14.5" X 0.78" |
| TK-201-07F | 120 X 42 X 2cm | 46.8" X 16.5" X 0.78" |

VEGETABLE SLICERS

These easy to use, hand-operated machines make many restaurant tasks a snap! Appropriate for use in both Japanese and Western kitchens.



CHIBA TSUMA TARO SLICER

HA-1405

A sharp sliding blade makes exceptionally thin sheets, fine julienne slices, and decorative fishnets from hard vegetables like daikon radishes, carrots, potatoes, and beets. You can also make an unusual "fish caught in a net" pattern.



CHIBA PEEL S TURNING SLICER

HA-1404

This top-grade slicer makes very thin sheets from hard vegetables. With the Tsumakiri adapter (sold separately) it is also possible to make fine julienne slices.

Optional Cartridges and Replacement Components

1. TSUMAKIRI COMPONENT REPLACEMENT KIT

HA-1405-CA1

For Tsuma Taro and Peel S Slicer: Includes Tsumakiri cartridge with slicer blade ancomb, vegetable mounting arm, and cleaning brush.

2. TSUMAKIRI REPLACEMENT COMB

HA-1405-CM1

For julienne slices; fits Tsuma Taro and Peel S Models (Peel S users must first purchase Component Replacement Kit).

3. REPLACEMENT BLADES (CUTS THIN SHEETS)

HA-1405-BL

For Tsuma Taro and Peel S Slicer



CHIBA TSUMAKIRIKUN TURNING SLICER

HA-1417

Easy to use and affordable, this solid turning slicer makes continuous ribbons and three different sizes of julienne slices from many vegetables.

TSUMAKIRIKUN BLADE
(picture is not shown)

HA-1417-BL

TSUMAKIRIKUN COMB
(picture is not shown)

HA-1417-CM10

(For julienne slices, size 1mm)

HA-1417-CM25

(For julienne slices, size 2.5mm)



CHIBA KATSURAMUKI TURNING SLICER

HA-1422

The well-known Chiba Company offers an affordable, well-made turning slicer that makes three different size julienne slices and continuous ribbons from many vegetables KATSURAMUKI BLADE (picture is not shown)

HA-1422-BL

KATSURAMUKI COMB

HA-1422-CM10

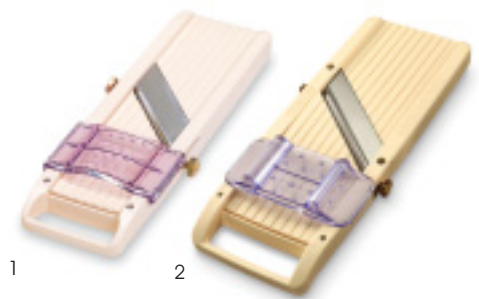
(For julienne slices, size 1mm)

HA-1422-CM25

(For julienne slices, size 2.5mm)

HA-1422-CM40

(For julienne slices, size 4mm)



CLASSIC BENRINER SLICER

1. **HA-1401**

12" x 3.5"

SUPER BENRINER SLICER

2. **HA-1400**

13.5" x 5"

The most popular Japanese slicer. No kitchen should be without one of these affordable and easy-to-use tools! Adjustable blade makes slices of varying thickness, and replaceable blades make three different size julienne slices.

SUSHI BAR & KITCHEN UTENSILS

Fish Bone Tweezers, Scalers & Shell Openers



MASAMOTO
ROUND
HMA-MD1212R
4.7"



MASAMOTO
SQUARE
HMA-MD1212S
4.7"



NON-SLIP
HA-1206
4.75"



SLANT
HA-1207
4.6"



ROUND
HA-1201
4.5"



SQUARE
HA-1202
4.5"



MEUCHI
HA-1204
15cm/5.8"



HAMA SHELL
OPENER/IRON
HA-1303/S
7.5"



OYSTER SHELL OPENER
HA-1304/S
8"



MASAMOTO
OYSTER SHELL OPENER
HMA-CC7295
8.25"



TSUBATSUKI
SHELL OPENER
HA-1301 8.0"



MIRUGAI
SHELL OPENER
HA-1302
8.75"



SCALER
HA-1203
7.5"



SCALER
HA-1205
8.2"



KITCHEN SCISSORS
TK-628-03
8.5"L



QUAIL EGG
SHELL CUTTER
TK-628-01
5.25"L



FRUIT KNIFE
TK-628-04



VEGETABLE PEELER
HKY-PEEL

Ultra-Sharp and Smooth
KYOCERA CERAMIC PEELER

Non-slip: an all-around effective and durable tweezers
Slant: Good for fish with small bones and delicate flesh.
Round: Similar to the non-slip but slightly smaller.
Square: With a flattened tip, they tend to not clip or break the bone.
Scaler HA-1203: This scaler is one of the best tools for removing scales.
Because of its shape, it gently removes the scales while leaving the fish
in the best possible condition.
Scaler HA-1205: This works best on fish with large scales.



VEGETABLE CUTTERS
TK-611-01A/F
3 Pc./Set, 1" Dia.

Vegetable Cutters

Handmade in Japan, these cutters can be used to create attractive designs in both the Japanese and Western kitchen.



BAMBOO LEAF
TK-611-02/SASA
3 Pc./Set



LEAF
TK-611-02/LEAF
3 Pc./Set

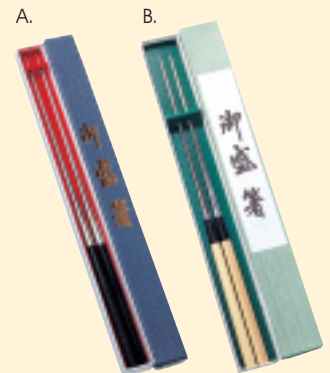


CHERRY BLOSSOM
TK-611-02/SAKURA
3 Pc./Set



JAPANESE MAPLE LEAF
TK-611-02/MOMIJI
3 Pc./Set

Moribashi



- A. EBONY WOODEN HANDLE
- HA-1102A** 13.5cm/5.3"
 - HA-1102B** 15cm/5.9"
 - HA-1102C** 16.5cm/6.4"
 - HA-1102D** 18cm/7"
- B. WOODEN HANDLE
- HA-1103A** 13.5cm/5.3"
 - HA-1103B** 15cm/5.9"
 - HA-1103C** 16.5cm/6.4"
 - HA-1103D** 18cm/7"

SUSHI BAR & KITCHEN UTENSILS

Hangiri & Spatula



WOODEN SPATULA
TK-603-04
20cm/8"



SPATULA 2 PC. SET
TK-603-03
19cm/7.5"



SPATULA (MAHO)
TK-603-05
45cm/18"



SPATULA (KOKIN)
TK-603-06
44cm/17.3"



WOODEN MIYAJIMA
TK-603-01/48 48cm/18.7"
TK-603-01/54 54cm/21.0"
TK-603-01/60 60cm/23.4"

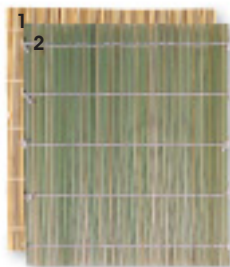


WOODEN HANGIRI
This wooden bowl is traditionally used in the sushi rice making process. Its purpose is to absorb excess moisture, while the rice is being seasoned. This is an important step for producing perfect sushi rice.

TK-602-01/39 39cm/15.2"
TK-602-01/45 45cm/17.5"
TK-602-01/54 54cm/21.0"

TK-602-01/60 60cm/23.4"
TK-602-01/66 66cm/25.7"
TK-602-01/72 72cm/28.0"

Makisu



MARU MAKISU
TK-601-02
9.4" x 9.4"
24cm x 24cm



MAKISU
TK-601-03 10.5" x 10.5"
27cm x 27cm
TK-601-14 9.4" x 9.4"
24cm x 24cm



KYÔ MAKISU
TK-601-04
9.4" x 9.4"
24cm x 24cm

These inexpensive makisu are made from very thin bamboo, and are good for occasional home use.

These inexpensive makisu are a little sturdier than the Makisu (TK-601-01) and can withstand restaurant use.

These makisu are very similar to TK-601-14, except the bamboo is smaller.



HOSO MAKISU
TK-601-05 7" x 10.5"
18cm x 27cm
TK-601-10 5.5" x 10.5"
14cm x 27cm



MAKISU
TK-601-06 11.7" x 11.7"
30cm x 30cm
TK-601-12 10.5" x 10.5"
27cm x 27cm



ONI MAKISU
TK-601-07 11.7" x 11.7"
30cm x 30cm

These are the best quality makisu. They are the most durable and are best for a professional kitchen.

This makisu is used to shape and indent a Japanese shrimp and egg cake.

Sushi Molds



WOODEN BATTERA SUSHI MOLD
TK-612-01



PLASTIC BATTERA SUSHI MOLD
TK-612-02



PLASTIC NIGIRI SUSHI MOLD
TK-612-03 2"L (Sushi size)
TK-612-03B 2.2"L (Sushi size)

Omusubi Molds



PLASTIC OMUSUBI MOLD
TK-612-08 2.5" x 2.6"L (Omusubi Size)



PLASTIC OMUSUBI MOLD
TK-612-09 2.8" x 2.8" X 2"H (Omusubi Size)

Stainless Rice Molds



MATSU
TK-613-01



TAKE
TK-613-02



UME
TK-613-03

PICTURE NOT SHOWN
HYOTAN **TK-613-04**
SUEHIRO **TK-613-05**
MOMIJI **TK-613-06**

SUSHI BOATS AND SUSHI CONTAINERS

NASHIJI NAMI
NR-002A 26"L
NR-002B 32"L



WOODEN SHIRAKI
NR-001A 26"L
NR-001B 29"L
NR-001D 36"L



TAME NAMI
NR-003
 17" X 7" X 4"H



PLASTIC SHIRAKI
NR-005
 17" X 7" X 4"H



SMALL RED BOAT
NR-004R
 11.5" X 5.5" X 1.5"H

SMALL BLACK BOAT
NR-004B
 11.5" X 5.5" X 1.5"H

Sushi Geta



SHIRAKI GETA
NR-201A 9.4" x 5.85" x 2.15"H
NR-201B 11.7" x 7" x 2.15"H



FLAT HINOKI GETA
NR-202A 9.4" x 5.85" x 1.2"H
NR-202B 11.7" x 7" x 1.2"H

Sushi Oke



GOSHO GURUMA
NR-105C, NR-105D, NR-105F
NR-105G, NR-105I, NR-105J



KUROMATSU
NR-104C, NR-104D, NR-104F
NR-104G, NR-104I, NR-104J



MOMIJI CHIRASHI
NR-102A
 6" x 6" x 3"H
(Special import order)

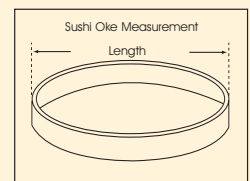


KUROMATSU CHIRASHI
NR-104A
 5.8" x 5.8" x 3"H

| SUSHI OKE SIZE | | |
|----------------|------|--------|
| B | #0.8 | 9.75" |
| C | #0.9 | 11.00" |
| D | #1.0 | 12.00" |
| E | #1.1 | 13.30" |
| F | #1.2 | 14.40" |
| G | #1.3 | 15.60" |
| H | #1.4 | 17.00" |
| I | #1.5 | 18.00" |
| J | #1.7 | 20.40" |



GOSHO GURUMA CHIRASHI
NR-105A
 6.25" Dia. x 3"H



Hand Roll Stands



WOOD 3 HOLES
NR-211/03
 7" x 3.75" x 3.25"H



WOOD 5 HOLES
NR-211/05
 10.25" x 5" x 3.5"H



BLACK 3 HOLES
NR-210
 7" x 3"H



RED 3 HOLES
NR-212/03
 6.75" x 3.75" x 3"H



RED 5 HOLES
NR-212/05
 10.15" x 4" x 3.25"H

Samurice – Full Automatic Tabletop Sushi Ball Robot TSM-07

Manufacturer's Model: TSM-07

RB-021

Full-automatic model

- High productive capacity • Tabletop and compact • Easy to disassemble and clean
- Production Rate : 2800 rice-balls/hour
- Dimension : 12"W x 19"D x 23"H/30W x 48D x 59H cm
- Weight : 51 lbs/23 kg
- Power Supply : 100 to 240V
- Power Consumption : 90W
- Hopper Capacity : 10 lbs/4.5 kg



Rolling Mate - Tabletop Rice Sheet Robot

Manufacturer's Model: TSM-900RS

RB-020

A model for exclusive use of Rice sheet

- High productive capacity • Tabletop and compact
- Easy to disassemble and clean
- Production Rate : Maximum 700 to 900 sheets/hour
- Dimension : 15"W x 21"D x 20"H/ 38W x 52D x 50H cm
- Weight : 86 lbs/39 kg
- Power Supply : 100V to 240V
- Power Consumption : maximum 120W
- Hopper Capacity : 20 lbs/9 kg



Samurice Jr. – Semi Automatic Tabletop Sushi Ball Robot

Manufacturer's Model: TSM-09Mini

RB-022

Semi-automatic mode

- Light-weight and compact • Easy to disassemble and clean
- Production Rate : 1300 rice-balls/hour
- Dimension : 12"W x 19"D x 18"H/30W x 48D x 45H cm
- Weight : 40 lbs/18 kg
- Power Supply : 100 to 240V
- Power Consumption : maximum 60W
- Hopper Capacity : 7 lbs/3 kg



SUSHI CUTTER

Manufacturer's Model: TK-2

RB-014-TK2

- Easy to operate and clean
- The following Roll sushi cutting can be made by selecting a relevant cutting unit
- Please choose from the following cutting units.
Unit: 4pcs. 6pcs. 8pcs. 9pcs. 10pcs.
- Dimensions: 14"W x 16"D x 23"H • Weight: 40lbs.(18kg)



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.



MANUFACTURED BY: TOP, INC. JAPAN

COOKWARE

Steamers



STAINLESS KAKU STEAMER

This top of the line professional steamer is completely constructed from heavy gauge stainless steel, and the removable base in each tier allows for easy cleaning. For use on gas or electric stovetop.

- TK-304-01A** 30cm/11.7"
- TK-304-01B** 33cm/12.9"
- TK-304-01C** 36cm/14.0"
- TK-304-01D** 39cm/15.2"



STAINLESS STEAMER

For use on a gas or electric stovetop this unit offers an economical and compact method for steaming.

- TK-304-02A**
29cm/11.3"



BAMBOO STEAMER

- TK-304-04A** 6"
- TK-304-04B** 8"
- TK-304-04C** 10"
- TK-304-04D** 12"

Pots & Pans



- OYAKO PAN
- TK-301-03** 16.5cm/6.4"
- COVER FOR OYAKO PAN
- TK-301-04** 16.5cm/6.4"



- COPPER EGG PAN (INCLUDES HANDLE)
- TK-301-01A** 21cm/8.2"
- TK-301-01B** 24cm/9.4"
- WOODEN COVER
- TK-301-02A** 21cm/8.2"
- TK-301-02B** 24cm/9.4"
- WOODEN HANDLE
- TK-301-05**



- TEFLON COATED EGG PAN
- TK-301-06**
9.25"W x 8.5"L



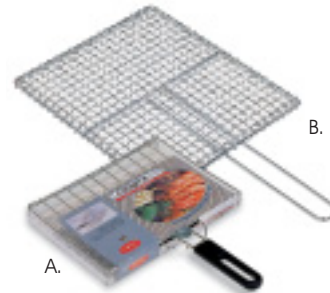
- ALUMINUM YUKIHIRA POT
- TK-302-01A** 15cm/5.8"
- TK-302-01B** 18cm/7.0"
- TK-302-01C** 21cm/8.2"
- TK-302-01D** 24cm/9.4"
- TK-302-01E** 27cm/10.5"



- ALUMINUM COOKING POT
- TK-302-06/36** 36cm/14"
- TK-302-06/39** 39cm/15.2"
- TK-302-06/42** 42cm/16.4"
- TK-302-06/45** 45cm/17.5"
- WOODEN COVER
- TK-302-04/24** 24cm/9.4"
- TK-302-04/27** 27cm/10.5"
- TK-302-04/45** 45cm/17.5"



- ALUMINUM YATTOKO POT
- TK-302-02A** 15cm/5.8"
- TK-302-02B** 18cm/7.0"
- TK-302-02C** 21cm/8.2"
- TK-302-02D** 24cm/9.4"
- TK-302-02E** 27cm/10.5"
- TK-302-02F** 30cm/11.7"
- YATTOKO FUTOGUCHI (PINCERS)
- TK-302-03**



- A. YAKIAMI GRILL
- TK-306-03** 9.25" X 7.25"
- B. YAKIAMI GRILL
- TK-306-01A** 33 X 30cm/12.9" X 11.7"
- TK-306-01B** 36 X 33cm/14" X 12.9"
- TK-306-01C** 39 X 36cm/15.2" X 14"



- STAINLESS SHRIMP BOILER HOLDER
- TK-304-03** 11 line X 5



- STAINLESS CHIRI POT
- TK-305-03C** 20cm/7.8"



- STAINLESS SHABU SHABU POT
- TK-305-05**
27cm/10.5"

Tempura Pots & Utensils

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 correctly frying multiple pieces at a time.



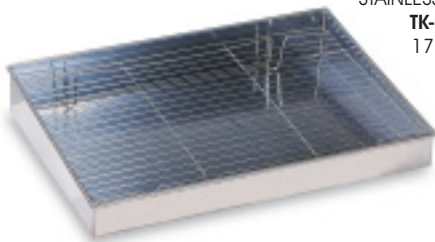
IRON TEMPURA POT
TK-303-01A 39cm/15.2"
TK-303-01B 42cm/16.4"
TK-303-01C 45cm/17.5"
TK-303-01E 51cm/19.9"

These heavy durable pots offer an economical choice for frying on electric or gas stove tops.



COPPER TEMPURA POT
TK-303-02C
 45cm/17.5"

This beautifully designed pot uses copper, the most heat conductive metal, ensuring the best control over oil temperature.



STAINLESS TEMPURA VAT
TK-501-09B
 17.9" X 12"



TEMPURA PAPER
TK-617-01
 500 SHEETS/PK

8" x 8.75" / 20cm x 22cm
 This paper is traditionally used to serve tempura on. It absorbs excess oil while creating a clean and beautiful presentation. It can be used in any situation where lightly fried foods need to be pleasantly displayed



SQUARE KASUJAGE MESH SKIMMER
TK-402-02A 14.7cmW x 14.5cmL/5.75"W x 5.75"L
TK-402-02B 17cmW x 15.5cmL/6.75"W x 6.15"L



ROUND PRESS KASUJAGE MESH SKIMMER
TK-402-04A 15cm/5.85"
TK-402-04B 18cm/7"



HANABASHI (TEMPURA FLOUR)
TK-604-04
 14"

Sauce Pot & Brushes



Stainless MOLYBDENUM SAUCE POT
TK-501-02
 4" X 4" x 3.5"H



BRUSH
TK-621-01
 1.2" X 7.25"L



WHITE WOODEN BRUSH
TK-621-03
 1.2" X 9"L



BROWN WOODEN BRUSH
TK-621-04
 1.2" X 8.5"L

Nori Containers



ELECTRIC NORI CONTAINER
TK-501-05A

One of the most important elements of sushi making is rolls with crisp nori. This container keeps nori crisp, even in humid environments.



Nori Container Half-Size
TK-501-03



Nori Container Full Size
TK-501-04

Stainless Yakumi Pans



TK-501-07A
 DIV.2
 5.8" X 8.8" X 2.5"H



TK-501-07B
 DIV.3

5.8" X 12.9" X 2.5"H



TK-501-07C
 DIV.4

5.8" X 17" X 2.5"H



TK-501-07D
 DIV.5

5.8" X 21" X 2.5"H



TK-501-07E
 DIV.6

11" X 13" X 2.5"H

STRAINERS & GRATERS

Strainers & Colanders



TEA STRAINER
TK-403-02
3.25"Dia. X 8"L



TEA POT STRAINER
TK-460-826
2.75"Dia.



MISO STRAINER
TK-403-03
3.5"Dia. X 10"L



UDON NOODLE STRAINER
TK-403-01
5.5"Dia. X 14"L



BON ZARU BAMBOO STRAINER
TK-401-03C 39cm/15.2"
TK-401-03D 42cm/16.4"
TK-401-03E 45cm/17.5"



STAINLESS RICE MESH COLANDER/DEEP
TK-401-01A 30cm/11.7" 4SHO
TK-401-01B 33cm/12.9" 5SHO
TK-401-01C 35cm/13.7" 8SHO
TK-401-01D 37.5cm/14.6" 10SHO



STAINLESS MESH COLANDER/SHALLOW
TK-401-02A 35cm/13.7"
TK-401-02B 37.5cm/14.6"
TK-401-02C 40cm/15.6"
TK-401-02D 43cm/16.8"
TK-401-02E 46cm/18.0"



3 PC. MESH COLANDER SET
TK-401-04 9.8"Dia. X 4.5"H
7.5"Dia. X 3.8"H
5.8"Dia. X 2.3"H

Graters & Others



1.

2.

Before the days of ready-to-use bonito flakes, every Japanese house had a real bonito shaver and kitchens would fill 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. A lower drawer allows for neat collection and easy access to freshly cut flakes.

1. BONITO SHAVER **TK-625-02D** 9.3" X 3.75" X 4.25"H
2. BONITO SHAVER **TK-625-02N** 9.3" X 3.75" X 4.25"H



STAINLESS ONE TOUCH
SIEVE FRAME
TK-610-01
31cm/12"Dia.



ONE TOUCH MESH SCREEN
TK-610-02A #20
TK-610-02B #30
TK-610-02C #50
TK-610-02D #65



SURIKOGI PESTLE
TK-609-02/18 18cm/7"
TK-609-02A 24cm/9.4"
TK-609-02C 36cm/14.0"
TK-609-02D 45cm/17.5"
TK-609-02E 54cm/21.0"
TK-609-02F 60cm/23.4"



SURIBACHI MORTAR
TK-609-01/18 7"Dia.
TK-609-01/22 8.6"Dia.
TK-609-01B #10 11.7"Dia.
TK-609-01E #13 15.2" Dia.
TK-609-01F #15 17.5" Dia.



ALUMINUM GRATER
TK-606-01
6.5"W

Economical grater good for ginger root citrus zest, and daikon root



COPPER GRATER
TK-606-03B
6"W X 9.75"L

Perfect for ginger root and finely grated daikon root



MINI COPPER GRATER
TK-606-03A
3.25"W X 4.25"L

Good for wasabi root, ginger root, zest



SHARK SKIN GRATER
TK-606-04
2"W X 3.2"L

TK-606-04A 3.2"W X 5.5"L
TK-606-04G 4.25"W X 9"L
Especially for wasabi root



AUTOMATIC SESAME
GRINDER
TK-625-01
Red or White



GRATER SCRAPER
TK-606-06 5.2"

Molds

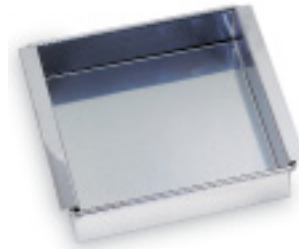


PLASTIC ICE MOLD LEAF
TK-624-02
9" X 6.6" X 2"H

•Easy, handy plastic Ice Mold • Takes 2-3hrs



PLASTIC ICE MOLD BOAT
TK-624-01
10" X 5" X 2"H



STAINLESS MOLD
TK-501-06A 18cm/7.0" x 7.0"
TK-501-06B 21cm/8.2" x 8.2"
TK-501-06C 24cm/9.4" x 9.4"
TK-501-06D 27cm/10.5" x 10.5"
TK-501-06E 30cm/11.7" x 11.7"

The Iwatani Torch Burner has a built-in pistol type piezo ignition. The burner also has an easy to use push 'n twist gas cylinder that requires no screw-in, with a refillable gas cassette chamber.



IWATANI TORCH BURNER
TK-110-04



IWATANI GAS
TK-110-01
12 PC./PK



WOOD SMOKE STICKS
TK-634-02 Apple 11.5"L
TK-634-03 Cherry 11.5"L

Unlike traditional woodchips used for smoking, these sticks work like incense. Once lit, they will smolder for three hours without an outside heat source. This allows food to be flavored without cooking it.

Chopsticks & Skewers



1. Hanabashi (Tempura Flour) **TK-604-04** 14"
2. Saibashi **TK-604-02** 13"
3. Saibashi 3pc. Set **TK-604-03** 13"/11.25"/10.5"
4. Saibashi **TK-604-01/A** 15.25"
TK-604-01 17.5"

Stainless Skewer
TK-607-01A 2.0mm Dia. x 14"
TK-607-01B 2.0mm Dia. x 17.5"
TK-607-02A 2.5mm Dia. x 14"
TK-607-02B 2.5mm Dia. x 17.5"
TK-607-03A 3.0mm Dia. x 14"
TK-607-03B 3.0mm Dia. x 17.5"

Kitchen Spoons & Ladles



ROSE SPOON
1. **TK-605-05** 9.25"L
2. **TK-605-06** 9.25"L(W/HOLE)
3. **TK-605-10** 7.5"L (MESH SKIMMER)



WOODEN SERVING SPOON
4. **TK-605-08** 6.25"L
5. **TK-605-09** 7.5"L



LADLE
6. **TK-605-01** 4.2"Dia. X 11.7"L
7. **TK-605-02** 4.2"Dia. X 11.7"L (PERFORATED)

CASSEROLES & CAST IRONWARE

These ceramic pots and cast iron pots are used for cooking soups and stews directly over a flame. They are then used to serve at the table for a beautiful presentation.

Donabe Pots



MISHIMA DONABE #6
DNA-101
7.5"Dia.



SUMIKANNYU DONABE
DNA-190-964 7.5"Dia. #6
DNA-190-965 8.5"Dia. #7
DNA-190-966 9.75"Dia. #8
DNA-190-967 10.75"Dia. #9
DNA-190-968 12"Dia. #10



MISHIMA TOBAN #6
DNA-102
7.5"Dia.



MISHIMA TOBAN #6 BODY ONLY
DNA-102BD
7.5"Dia.



MISHIMA TOBAN #8
DNA-102/8
9.25"Dia.



WOOD BASE
NR-360-932 5" x 5"
NR-360-933 6" x 6"

Cast Ironware



YAMAGA NABE WITH COVER
IP-105A 7.0"Dia.
IP-105B 8.0"Dia.



SUKIYAKI PAN
IP-103A
8"Dia.



ALUMINUM YAMAGA NABE WITH COVER
IP-104A 5.7"Dia.
IP-104B 7"Dia.



TAKOYAKI PAN
IP-410-644
8"W x 7.5"L
(1.75"Dia. hole)



STEAK PAN W/BASE & HANDLE
IP-102A 10"/13"(w/base)
IP-102B 10.5"/13.75"(w/base)
IP-102C 11.25"/14.7"(w/base)

Spoons

ROSE SPOONS



TK-605-05
9.25"L

TK-605-06
(W/HOLE)
9.25"L

TK-605-10
(MESH SKIMMER)
7.5"L

WOODEN SERVING SPOONS



TK-605-08
6.25"L

TK-605-09
7.5"L

TABLE COOKING ITEMS



1. ALUMINUM KAMAMESHI POT
TK-305-07 4.7"Dia.(across top)
2. WOOD COVER
TK-305-08 5.4"Dia.
3. BLACK ALUMINUM KONRO SET
KON-103 6"Dia.x 5.25"H
(Includes konro, fuel case and wood base)



1. BLACK ALUMINUM YAMAGA NABE W/COVER
IP-104A 5.7"Dia.
2. BLACK ALUMINUM KONRO SET
KON-103 6"Dia. x 5.25"H
(Includes konro, fuel case and wood base)



BLACK KONRO PLAIN
KON-130
5.75" x 5.75" x 4.75"H



RED KONRO PLAIN
KON-131
5.75" x 5.75" x 4.75"H



BLACK KONRO
KON-106
5.5" x 5.5" x 4"H



RED KONRO
(Stone & net not incl.)
KON-107
5.5" x 5.5" x 4"H
ISHIYAKI STONE
KON-22518A
4.25" Dia.
SQUARE COOKING NET
KON-105/04
4.5" x 4.5"



HIDA KONRO
KON-101
7" x 7" x 5.35"H
SQUARE COOKING NET
KON-105
6" x 6"



LIQUID FUEL
TK-635-01



FUEL CASE
TK-635-02

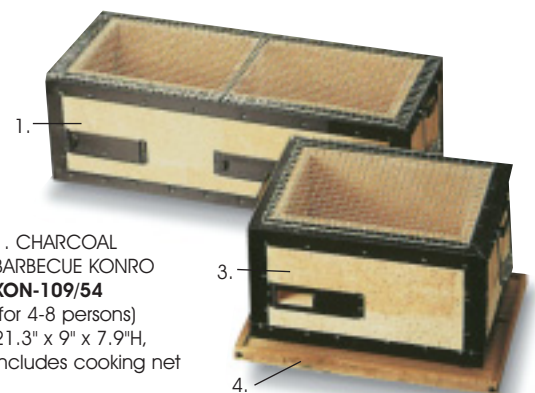


KAMISUKI NABE PAPER
TK-626-01
9.4" x 9.4" 50PC/PK
STAINLESS COOKING BASKET
KON-104



IWATANI GAS CASSETTE
TK-109-04
(ZA-3)

IWATANI GAS
TK-110-01 12 PC./PK



1. CHARCOAL BARBECUE KONRO
KON-109/54
(for 4-8 persons)
21.3" x 9" x 7.9"H,
Includes cooking net

2. WOOD BASE
KON-109/54B
23.3" x 11" x 0.5"H

3. CHARCOAL BARBECUE KONRO
KON-109/31 (for 2-4 persons)
12.25" x 9" x 7.9"H, Includes cooking net

4. WOOD BASE
TK-109/31B
13.75" x 9.8" x 0.8"H

BENTO BOX

Hinoki Wood Bento Box

Nothing so well frames a Chef's masterful handiwork as these wooden bento boxes. With their bright clean lines and natural finish, their simplicity neatly offsets the finest of presentational details. For high-grade restaurants or special menus.



SHOKADO BENTO BOX
IMP-29101 10.6" X 10.6" X 2.5"H



KARABITSU SANDAN BENTO BOX
IMP-27118
5.4" X 5.4" X 6.8"H



HIRAKI SANDAN BENTO BOX
IMP-27282
5.9" X 5.9" X 8.2"H



HISAI BENTO BOX
IMP-27201
15.5" X 10.7" X 2.5"H

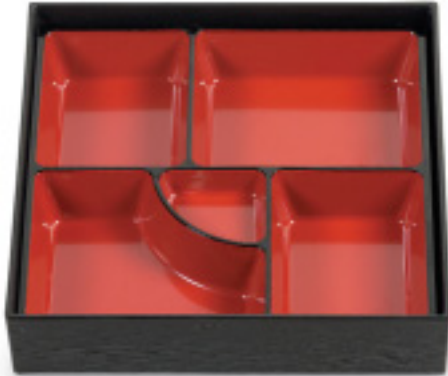


NIDAN NAGATE BENTO BOX
IMP-29603
14.6" X 5.2" X 2.2"H



BENTO BOX

From appetizer to the main event, delight your guests by serving all of your courses at once and from one very special plate! Bento eating is one of the most playful, yet elegant styles of Japanese presentation. These lacquerware boxes give your guests the feel of pure opulence, while they enjoy the visual design and sense of discovery that comes with the Bento eating experience - an experience that is truly, uniquely, Japanese.



BLACK SQUARE BENTO BOX
NR-7B-009
 10" x 10" x 2"
 COVER (SOLD SEPARATELY)
NR-315C



BENTO PLATE
NR-319
 14" X 9.25" X 2"



BLACK SQUARE BENTO BOX
NR-315
 10" X 10" X 2"
 COVER (SOLD SEPARATELY)
NR-315C



BLACK BENTO BOX
NR-317
 12" X 9.5" X 2"
 COVER (SOLD SEPARATELY)
NR-317C



BENTO BOX WITH COVER
NR-314
 10.25" X 8" X 2.25"



GOLD BENTO BOX (NO COVER)
NR-316
 11.75" X 9.4" X 2"



BLACK BENTO BOX
NR-318
 14" X 10.5" X 2.75"
 COVER (SOLD SEPARATELY)
NR-318C

BENTO BOX

Shokado Bento Box



BLACK SQUARE SHOKADO
BENTO BOX WITH COVER
NR-323
9.75" x 9.75" x 2.25"H
DIVIDER
NR-323D/04



*(Items inside, NR-940,
TES-105, BWS-171, are
listed separately below.)*



HINOKI WOOD SHOKADO BENTO BOX WITH COVER
IMP-29101
10.6" x 10.6" x 2.5"H



NAGATE BENTO BOX
2 Compartment Box
3 Compartment Box
Cover



NR-311/02 14.25" x 4.8" x 2"H
NR-311/03 14.25" x 4.8" x 2"H
NR-311/C



BLACK SHOKADO
BENTO BOX WITH COVER
NR-324
14.3" x 9.7" x 2"H
DIVIDER
NR-324D/06

BASKETS

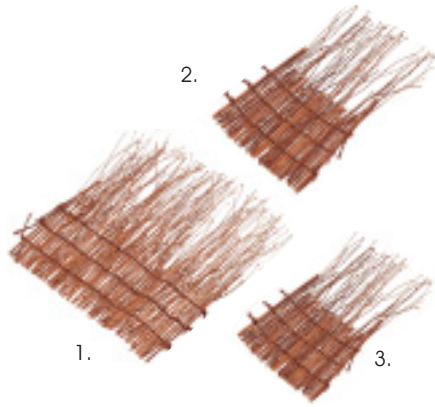


SHIRATAKE BAMBOO
KAGO (Folding)
NR-701A
6"Dia. X 6.25"H
NR-701B
7.5"Dia. X 7.2"H



PLASTIC MALON
KAGO (Folding)
NR-702B
7.6"Dia. X 6.5"H

TABLE ACCENTS



MINI BAMBOO
STEAMER BOX
TK-304-04/06
2.35" Dia. x 2"H

HAGI SUDARE

- 1. **IMP-25139** Lrg. 9.5"W X 10"L
- 2. **IMP-25123** Med. 5.25"W X 9.5"L
- 3. **IMP-25104** Sm. 4"W X 8"L

Edible Gold

Not for use with fresh seafood, meat, seaweed, vegetables, legumes, or tea.



EDIBLE GOLD SHEET
TK-627-04
4" X 4"



EDIBLE GOLD
FLAKE/FINE
TK-627-06
0.5 g



EDIBLE
GOLD FLAKE
TK-627-05
0.5 g



PINE TREES

- 1. **IMP-34302** 6.3" x 3.9"H
- 2. **IMP-34118** 5" x 5"H
- 3. **IMP-34114** 6.5" x 6"H
- 4. **IMP-34115** 11" x 7.5"H

Enhance the presentation and flavor of your culinary creations with cedar wood cooking sheets. Examples shown below.



CEDAR WOOD
COOKING SHEET
IMP-24001
4.75" x 4.75", 100pc./box
IMP-24003
6" x 6", 100pc./box
IMP-24003/50
6" x 6", 50pc./box



BAMBOO LEAF ACCENTS



Make your plating presentation come alive with exotic bamboo leaves. These pasteurized real leaves, used by many Japanese restaurants for serving their sushi creations, are also an innovative way to serve food at home. Use them for party plates or even the evening meal to add a festive flair. They can also be used for wrapping items such as rice balls or ceviche for unique presentation... just imagine the possibilities. The leaves do not affect the flavor of food, are for one-time use, and are not edible. After opening, refrigerate in water and use within 2-3 days.



Aozasa Bamboo Leaves
FD-104/10
10 pcs/pack, 300 packs/case

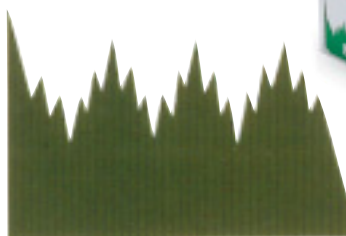
Aozasa Bamboo Leaves
FD-104/20
20 pcs/pack, 150 packs/case

Aozasa Bamboo Leaves
FD-104/100
100pcs/pack, 32 packs/case

Aozasa Bamboo Leaves
FD-104/200
200 pcs/pack, 16 packs/case



EBI BARAN
TK-615-02
1000 PC./BOX



YAMA BARAN
TK-615-01
1000 PC./BOX

ACCENT PLATES

Sometimes ceramic alone is not sufficient to express a chef's unique vision. For that reason, Korin presents a line of exquisite plates made from natural materials and presented in both natural and lacquerware finishes. This servingware lets your guests know that both they and the meal are very special.



GOLD NOSHIKAKE
FLAT BAMBOO PLATE
IMP-24576
4.25"W x 9.5"L



BLACK NOSHIKAKE
FLAT BAMBOO PLATE
IMP-24524
4.25"W x 9.5"L

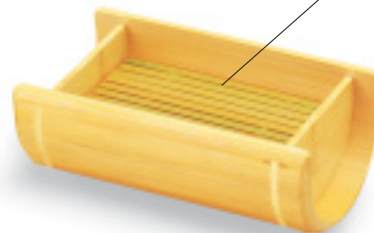


As every Japanese chef knows, the art of food does not stop in the kitchen. Give something more to your guests than just a delicious meal. Create a complete dining experience with these gorgeous black lacquered bamboo plates. With their gold leaf surface, they add real elegance to the most carefully prepared cuisine.



BAMBOO PLATE
NR-512

BLACK BAMBOO MORIBACHI
NR-502B
8.25" x 5.25" x 3.25"H
(Bamboo plate sold separately.)



BAMBOO PLATE
NR-512

NATURAL BAMBOO MORIBACHI
NR-502N
8.25" x 5.25" x 3.25"H
(Bamboo plate sold separately.)

BAMBOO BASKETS & BARRELS



BLACK BAMBOO BASKET
WITH LID & HANDLE
NR-428
5.5" Dia. x 3.75"H
(7.5"H incl. handle)



TWO LEVEL STACKABLE
BLACK BAMBOO BASKET
WITH LID & HANDLE
NR-427
5.5" Dia. x 6"H
(7.5"H incl. handle)

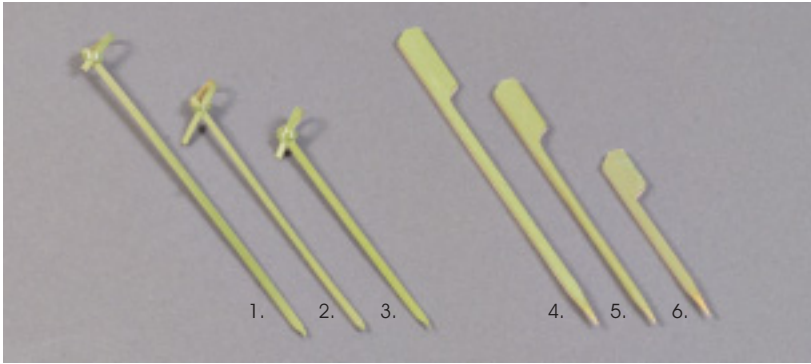


BLACK BAMBOO BASKET WITH LID
NR-430
5.5" Dia. x 3.75"H



BLACK BAMBOO BASKET WITH LID
(Wood plate inside)
NR-429
6.5" Dia. x 4"H

BAMBOO SKEWERS & TONGS

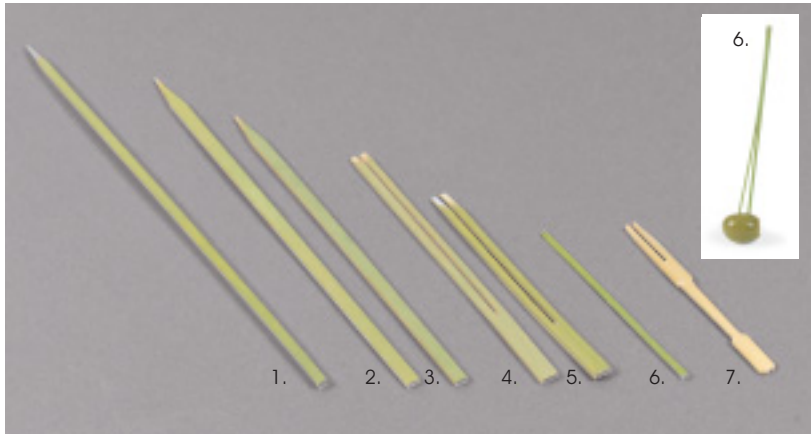


NOSHI GUSHI

- 1. **TK-633-04/10** 10cm/3.9" 100 Pc./Pk
- 2. **TK-633-04/12** 12cm/4.7" 100 Pc./Pk
- 3. **TK-633-04/15** 15cm/6" 100 Pc./Pk

TEPPO GUSHI

- 4. **TK-633-01/15** 15cm/6" 100 Pc./Pk
- 5. **TK-633-01/12** 12cm/4.7" 100 Pc./Pk
- 6. **TK-633-01/09** 9cm/3.5" 100 Pc./Pk



UO GUSHI

- 1. **TK-633-09/24** 24cm/9.4" 100 Pc./Pk

HIRA GUSHI

- 2. **TK-633-07/18** 18cm/7" 100 Pc./Pk
- 3. **TK-633-07/21** 21cm/8.2" 100 Pc./Pk

DENGAKU GUSHI

These are traditionally used to grill blocks of tofu that are seasoned with miso. The fork stops the tofu from twisting.

- 4. **TK-633-03/12** 12cm/4.7" 100 Pc./Pk
- 5. **TK-633-03/15** 15cm/6" 100 Pc./Pk

MATSUBA GUSHI

- 6. **TK-633-02/10** 10cm/3.9" 100 Pc./Pk

BAMBOO FORKS

- 7. **TK-633-06/10** 10cm/3.9" 100 Pc./Pk



TONG STYLE CHOPSTICKS WITH HOLDER

- 1. **CHS-101** 22.5cm/8.75"

MINI TONG

- 2. **TK-604-08/10** 10cm/3.8"

ROUND TONGS

- 3. **TK-604-07/18** 18cm/7"

- 4. **TK-604-07/21** 21cm/8.2"

TONG



JAPANESE TOOTHPICKS
TK-633-05
2.5", 800PC./PK



COCKTAIL PARASOL
TK-627-07
100 PC./PK



BAMBOO SKEWERS
TK-629-01/06
6", 100 PC./PK
TK-629-01/08
8", 100 PC./PK

TAKEOUT ITEMS & CLEANING ACCESSORIES

Disposable Chopsticks



Cover
Choice of plain white
or 2 color printing



TENSOGE WOOD
8" (3000 PC./CS)
WA-5-CUSTOM



TENSOGE BAMBOO
8" (3000 PC./CS)
9" (3000 PC./CS)
WA-2-CUSTOM
WA-1-CUSTOM



EZO
TENSOGE WOOD
WA-3
9" (4000 PC./CS)



TENSOGE BAMBOO
WA-2
8" (3000 PC./CS)
WA-1
9" (3000 PC./CS)



WOODEN
OTEMOTO
WA-4
8" (3000 PC./CS)



BLACK
LACQUERED
CHOPSTICKS
NR-WJ10/B
8.75"
10 Pair

Takeout Accessories



PLASTIC SAUCE BOTTLE
SB-1(S) 1.6"H(5cc) 100 pc./PK
SB-2(M) 1.9"H(16cc) 100 pc./PK
SB-3(L) 2.2"H(35cc) 50 pc./PK



ALUMINUM CUP
500 pc./PK
CUP-5 1.4"Dia.
CUP-6 1.6"Dia.
CUP-7 1.8"Dia.
CUP-8 2.0"Dia.
CUP-9 2.2"Dia.



YAKUMI & SAUCE SQUARE CUP
BOX-F-69
2.9" x 2.2"
200 pc./PK

Cleaning Accessories

SANDCLEAN

- Cloth constructed cleaning brush.
- Compared with conventional cleaning brushes, Sandclean is superiorly effective.



FINE GRAIN
TK-614-02D



MEDIUM GRAIN (L)
TK-614-02B



ROUGH GRAIN (L)
TK-614-02C

All natural multi-purpose brush in Japan.
Perfect for cleaning Hangiri Wooden Bowl.



TAWASHI BRUSH (L)
TK-614-01B



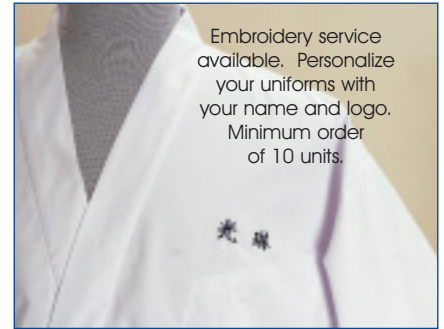
TAWASHI BRUSH (S)
TK-614-01A

UNIFORMS



DABO SHIRTS – THIN
100% Cotton
DISCOUNTINUED

KITCHEN APRON
UC-008
100% Cotton
(S) 18.7"W X 18.7"L
(M) 23.5"W X 25.75"L
(L) 28"W X 28"L
(LL) 31.20"W X 28"L



Embroidery service available. Personalize your uniforms with your name and logo. Minimum order of 10 units.



- 1. KITCHEN COAT LONG SLEEVE
UC-202
- 2. KITCHEN COAT SHORT SLEEVE
UC-201
- 3. DABO SHIRTS - REGULAR
DISCOUNTINUED

| | M | L | LL |
|----------|-------|-------|-------|
| Shoulder | 17.9" | 18.3" | 18.7" |
| Chest | 42" | 44" | 46" |
| Length | 29.6" | 29.6" | 31.2" |

No ironing necessary



SASHIKO APRON
UC-007
(M) 17.5"W x 13.7"L
(L) 20"W X 13.7"L



SARASHI
UC-011



MAMESHIBORI HEADBAND
UC-009

Hats

All hats: M (22.6"), L (23.4"), LL (24.2")



HAT WHITE
UC-001



HAT NET
UC-003

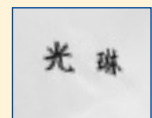


HAT BLACK
UC-004



HAT NAVY
UC-005

Embroidery service is available. Personalize your hats with your name and logo. Minimum order of 20 units.



These are the highest quality uniforms available from Japan. Easy care and comfortable. No ironing necessary.

65% Polyester
35% Cotton

UC-102, UC-103, UC-104,
UC-105, UC-108, UC-109,
UC-110, UC-112, UC-113

| | M | L | LL |
|--------|-------|-------|-------|
| Chest | 48.4" | 52.3" | 56.2" |
| Length | 28.5" | 23.8" | 24.2" |

UC-101, UC-106, UC-107

| | M | L | LL |
|--------|-------|-------|-----|
| Chest | 46.8" | 49.9" | 53" |
| Length | 28.5" | 29.6" | 30" |

No ironing necessary

WHITE, DAYA BORDER
UC-102

WHITE
UC-104



Y-PATTERN, BLUE BORDER
UC-101

BLUE, DAYA BORDER
UC-103

BLUE WAVE
DISCONTINUED



BLUE STRIPE
UC-112



WHITE, BLUE STRIPE BORDER
UC-113

WHITE, Y-PATTERN BORDER
UC-107

NAVY BLUE
UC-109

BAMBOO, BLUE BORDER
DISCONTINUED



BLUE
UC-106

DOT, BLUE BORDER
UC-108

WHITE, BLUE BORDER
UC-110

UNIFORMS



100% Cotton

STRIPE/WOMEN
UC-121

| | M | L | LL |
|--------|-------|-------|-------|
| Chest | 40.6" | 42.5" | 44.5" |
| Length | 27.3" | 28.5" | 29.3" |
| Sleeve | 20.3" | 21.1" | 21.5" |



100% Cotton

NAVY STRIPE
UC-125

| | M | L | LL |
|--------|-------|-------|-------|
| Chest | 48.4" | 52.3" | 56.2" |
| Length | 28.5" | 29.6" | 30.4" |
| Sleeve | 23.0" | 23.8" | 24.2" |

65% Polyester
35% Cotton

BLACK APRON
UC-006
One Size
Length 11.5"

Kimono Accessories

100% Polyester



RED HIME
UH-ST5-H34/RD
One Size, 35"L



TABI SOCKS
UK-205 One size



MINGEI RED ZORI SLIPPER
UK-301
L (9.5"), LL (10")

75% Polyester
25% Cotton



BLACK BANDANA
UC-142
41" x 20.3"L

RED FLOWER
UH-ST5-H36/RD
One Size, 35"L
BLACK FLOWER
UH-ST5-H36/BK
One Size, 35"L



100% Cotton

INDIGO BLUE SAMUE COAT/RED RIM
UC-136-BL

| | M | L | LL |
|--------|-------|-------|-------|
| Chest | 52.3" | 55.4" | 58.5" |
| Length | 29.7" | 30.8" | 31.6" |
| Sleeve | 23.8" | 24.6" | 25.4" |



100% Cotton

WINE, NAVY BORDER
UC-124

| | M | L | LL |
|--------|-------|-------|-------|
| Chest | 48.4" | 52.3" | 56.2" |
| Length | 28.5" | 29.6" | 30.4" |
| Sleeve | 23" | 23.8" | 24.2" |



100% Cotton

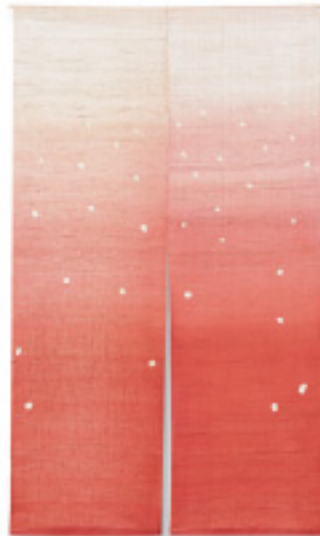
WINE/WOMEN
UC-120

| | M | L | LL |
|--------|-------|-------|-------|
| Chest | 40.6" | 42.5" | 44.5" |
| Length | 27.3" | 28.5" | 29.3" |
| Sleeve | 20.3" | 21.1" | 21.5" |

In Japan, restaurants and stores hang noren in entryways and between rooms. The designs expressed on the individual fabrics often set the tone for the entire shop, especially the entryway noren, on which the establishment's name or symbol is usually embossed. These lovely textiles will add a functional vitality to any traditional Japanese interior.



Printing service available.
Personalize your noren with
your name and logo.



ARARE (100% LINEN)
NOS-034 33" X 58.5"L



MARUMON BROWN (100% LINEN)
NOS-038 33" X 58.5"L



MAI WHITE (100% COTTON)
NOS-010W 33" X 58.5"L



MAI RED (100% COTTON)
NOS-010R 33" X 58.5"L



HANA GOLD (100% COTTON)
NOS-009 33" X 58.5"L



KUMADORI BLACK (100% COTTON)
NOS-011 33" X 58.5"L



WAVE
NOS-012 33" X 58.5"L



SUMO TACHIAI BLACK
NOS-014 33" X 58.5"L



SUMO GOROKICHI
NOS-016 33" X 58.5"L



C
LINEN BEIGE
NOS-201B 33" X 35"L
NOS-201C 33" X 58.5"L
(65% COTTON, 35% LINEN)



C
LINEN OLIVE
NOS-202B 33" X 35"L
NOS-202C 33" X 58.5"L
(65% COTTON, 35% LINEN)



B
LINEN NAVY
NOS-203B 33" X 35"L
NOS-203C 33" X 58.5"L
(65% COTTON, 35% LINEN)

Four Easy Ways to Order!

1. In Our Store

Visit our Manhattan store and experience our products closeup! Our friendly sales specialists can answer any of your questions and personally help you with your product choices. Monday through Saturday, 10:00 a.m.- 6:00 p.m. EST.

2. By Phone: 1-800-626-2172

Our friendly sales specialists will help you place your order and answer any questions. Please call Monday through Friday, 9:00 a.m. - 6:00 p.m. EST

3. By Fax: (212) 587-7027

24 hours a day, 7 days a week. Please use the order form included with your catalogue.

4. Internet: korin.com • www.japanese-knife.com

Place online orders through our secure server anytime.

PAYMENT

We accept Visa, Master Card, American Express, Discover and money orders.

SALES TAX

Sales tax will apply to shipments to New York and New Jersey.

DELIVERY

Most in-stock merchandise is shipped out from our New York warehouse in 1-2 business days.

Rush service available by next business day, second business day or third business day delivery. Not all items in catalogue are available at all times – back ordering may sometimes be necessary. All shipments carefully inspected prior to shipping.

KORIN GIFT CERTIFICATE

Not sure, what to get for someone special? We can send them a KORIN gift certificate in your name – along with a copy of our catalogue. When someone sees the beautiful tablewares contained within, they'll understand why you couldn't choose for them!

BREAKAGE or DISCREPANCIES

If there are any problems with your order, please notify us within 48 hours of receipt of shipment. KORIN cannot be responsible for claims made after 48 hours. For breakage resulting from carrier transit, please keep entirety of original item(s), as well as all packaging and packing materials for future inspection by carrier.

RETURNS

Please contact our Customer Service at 1-800-626-2172 before returning any items, so that they may assist you. No exchanges or returns will be accepted without receipt, or after 14 days from original date of purchase. Merchandise can only be returned if it is in its original packaging and condition. If, upon return, items are found to be damaged, they will not be accepted or credited. Please send all items for return via either Insured USPS Mail with Return Receipt, or by Insured UPS or Federal Express shipping. All items are non-refundable. Store Credit or Exchange only.

CUSTOMER SERVICE

If you have any questions, comments, or problems with your order, please call Customer Service at 1-800-626-2172.

SATISFACTION GUARANTEED

We at KORIN have offered top-quality, professional-grade Japanese kitchen utensils to the public for 20 years. It has always been our goal that our customers are completely satisfied with every purchase they make with us. Therefore, all of our products are always carefully 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.

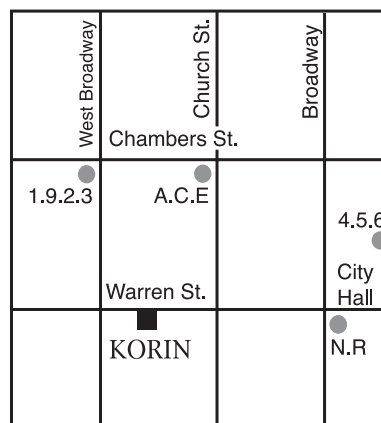
GIFT WRAPPING

Korin offers two types of gift wrapping to dress your purchase for that special occasion. The first type is our free, standard wrapping. The second type consists of skilled wrapping using high quality paper for \$4.50.

INTERNATIONAL CUSTOMERS

Prepayment is required by money order, Paypal or wire transfer in U.S. currency.

KORIN is located at 57 Warren Street, in the heart of downtown New York, accessible by public transportation. Call 800.626.2172 • 212.587.7021



● Indicated Subway

10am-6pm Monday through Saturday, Closed Sundays

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