Tableware & Kitchenware

KORIN

Since 1982



Table of Contents

6 **Masterly Hues**

Tsugaru Vidro Glassware

114 **Elegant Ironware**

Nanbu Ironware

128 **Planktonic Presents**

Diatomite Konro Grill

132 **Artisanal Fuel**

Bincho Charcoal

168 **Woodland Wisdom**

Wooden Rice Mixing Tub

Tableware

6 Masterly Hues
—Tsugaru Vidro Glassware
10 Handmade Glass Plates and Bowls
12 Handmade Glass Plates
13 Glass Plates
14 Glassware
17 Sake Glassware
18 Sena & Claris Glass Line
19 —Elegant Wine & Champagne Glasses by Case
20 —Glassware
21 Customer Testimonials
22 Collections
—Vertex London
24 —Vertex Signature
27 —Vertex Radiance
28 —Vertex Alpine
30 —Vertex Ventana
34 —Fusion White
38 —Tessa Black
43 —Yuzu Tenmoku
44 Plates
59 New Collections
60 Bowls
70 Ramen Bowls
71 Special Order Items
72 Bowls
73 Special Order items
79 Sauce Dishes
83 Spice Containers & Trays
84 Sauce Pots
88 Sake Bottles & Cups



92 Teacups
94 Teapots
95 Cast Iron Teapots
97 Tea Accessories
98 Bento Boxes & Trays
101 Small Bowls
102 Trays
104 Mats
105 Sushi Boats & Containers
106 Sushi Bar Items
107 Geta Plates
108 Special Order Geta Plates
110 Collections—Blissio
112 Tabletop Cookware
114 Elegant Ironware
—Nanbu Ironware
118 New Collections—Oigen Ironware
120 Tabletop Cookware
128 Planktonic Presents
—Diatomite Konro Grill
132 Artisanal Fuel—Bincho Charcoal
134 Charcoal & Smoke Wood
135 Chopsticks & Chopstick Rests
136 Disposable Chopsticks
137 Spoons
138 Melamineware
—Gold Orchid
140 —Tenmoku
143 —Green
144 Melamineware
145 Gifts

Kitchenware

148 Super Freezers
150 Refrigerators & Freezers
151 Sushi Cases & Accessories
152 Sushi Robots
154 Sake Warmers
155 Towel Warmers & Accessories
156 Rice Cookers / Warmers & Accessories
158 Rice Cookers & Accessories
159 Rice Cookers / Warmers & Accessories
161 Rice Cookers
162 Electric Appliances
163 Pots & Dispensers
164 Cookware
166 Cutting Boards
167 Customer Testimonials
168 Woodland Wisdom
—Wooden Rice Mixing Tub
172 Sushi Bar Items
176 Decorations
179 Vegetable Slicers
181 Vegetable Slicers & Cutters
182 Tweezers
183 Kitchen Utensils
192 Metal Nets
193 Bamboo Items
194 Bamboo Skewers
195 Disposables
197 Uniforms
198 Knives Showcase & Knife Services
199 Tableware Showcase
200 Order Information

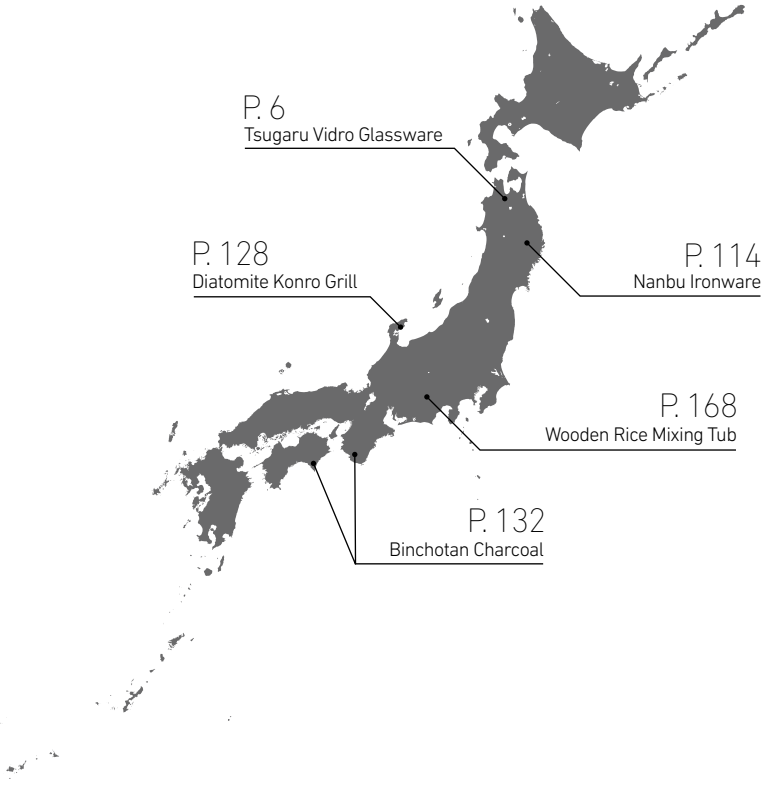






Featuring select artisans of Japan

Japan is a country renowned for its handicraft 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,

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 a 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 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.

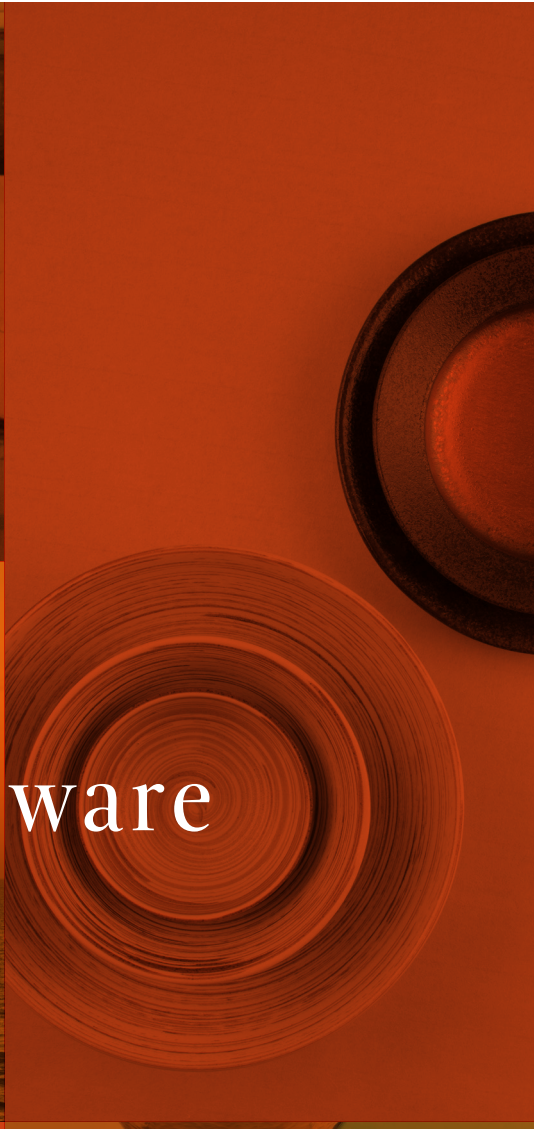
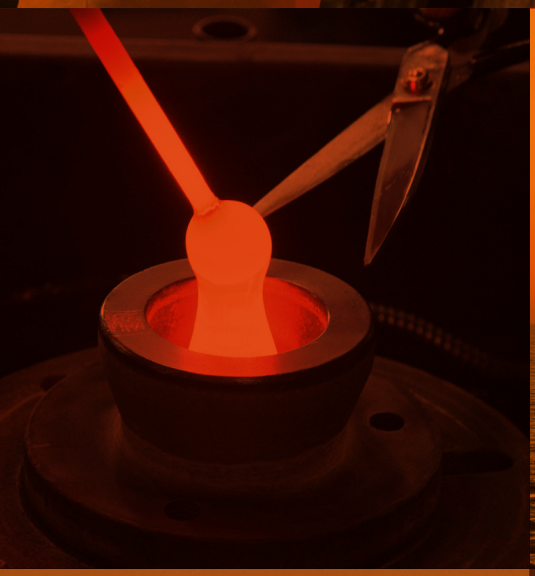
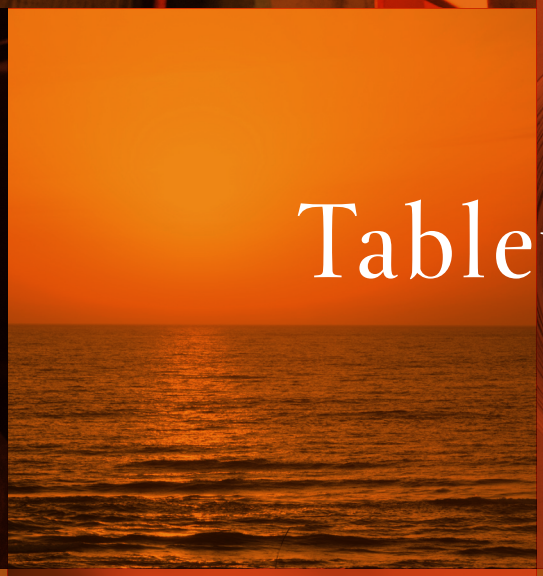
Warmest regards,



Founder & President

Saori Kawano



Tableware






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

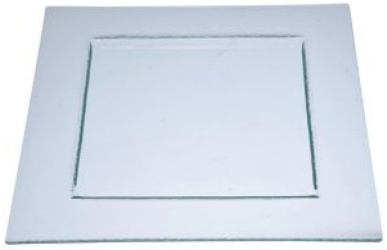


Clear Fused Sauce Dish
GL-GF4/C
4.5"L x 3.7"W x 1.5"H - 3.2 oz

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



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

Bordeaux Glass



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



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

Champagne Flute



Sena Champagne Flute
GL-D106
9"H - 5 oz/165ml
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

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



NEW

Claris 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."

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

COLLECTIONS | VERTEX LONDON

Five Year Chip Warranty

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 Rectanglar 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-7N
7.25"Dia x 1"H
3 dz/cs
V-RA-8N
9"Dia x 0.8"H
2 dz/cs
V-RA-16N
10.25"Dia x 1"H
1 dz/cs
V-RA-20N
11"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

COLLECTIONS | VERTEX ALPINE

One Year Chip Warranty

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

Sold in Case Quantity



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

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



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 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



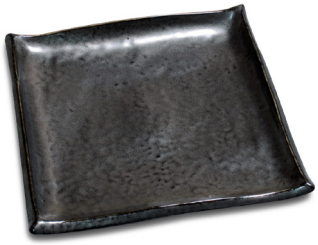
Tessa Black Square Plate
PLS-211
5"L x 5"W x 0.6"H



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 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 Rectanglar 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



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 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



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

COLLECTIONS | YUZU TENMOKU

The organic texture and colored accents give the Yuzu Tenmoku line it's 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



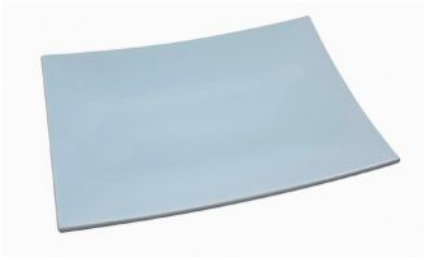
Solar Eclipse Rectangular Plate
PLL-161-416
11.25"L x 5"W x 1.5"H



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
PLY-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



Irabo 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



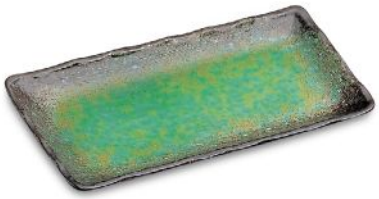
Ariake Green Rectangular Plate
PLY-F775/G
7.5"L x 3.75"W x 1"H



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



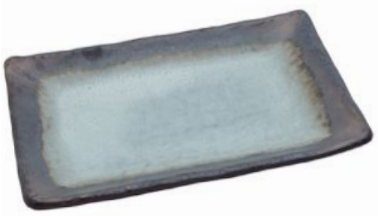
White Textured Plate
PLS-224
6.5"L x 5"W x 0.8"H



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



Irabo 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 2.2.5"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 SoulayphetSchwader



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



NEW
Kinkessho Bronze Shallow Bowl
BWL-MJ118-408
6.25"Dia x 2.25"H - 14 oz



NEW
Kinkessho 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

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



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



Yamagasumi 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



Yamagasumi 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



Yamagasumi 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



Courtesy of NIPPORI, New York City



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

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
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-PO1871RDPU-CS
6.75"L x 6.75"W x 0.5"H | 24 pcs/case
GL-PO2471RDPU-CS
9.5"L x 9.5"W x 1"H | 24 pcs/case
GL-PO2971RDPU-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
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



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



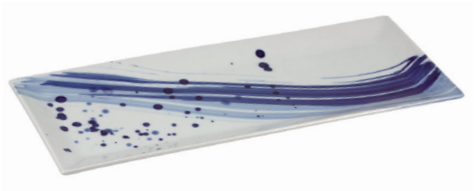
NEW

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



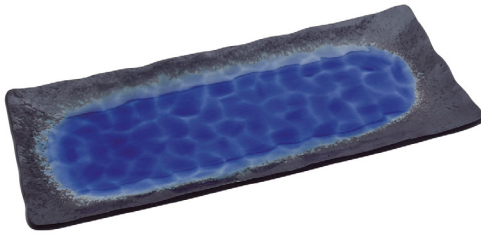
Turquoise Rectangular Plate
PLL-910-CS
10"L x 3.5"W x 1"H
48 pcs/case



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



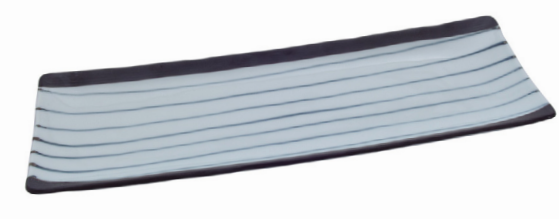
Tanto Extra Large Ceramic Chafing Dish
PLL-TA0118H-CS
12"L x 9.25"W x 4"H - 68 oz
6 pcs/case



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-SO18130R-CS
5.25"L x 4"W x 2"H - 12 oz
36 pcs/case
DNA-SO18170R-CS
6.75"L x 5.25"W x 2.5"H - 24 oz
16 pcs/case



Soleil Round Casserole
DNA-SO0810OR-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 - 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



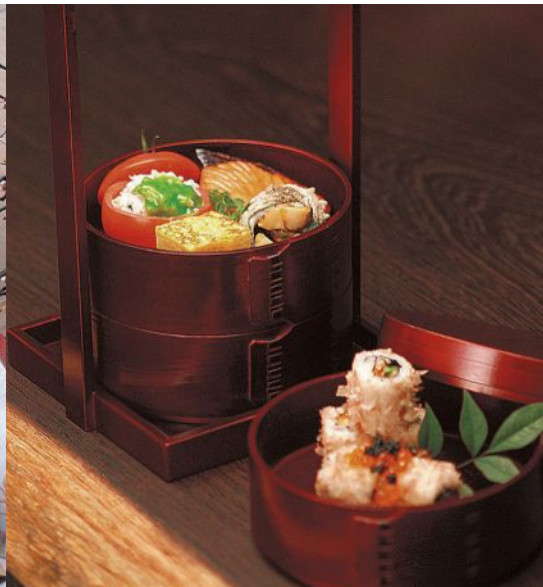
Wood Lacquered Lunch Box Set
NR-364
6.7"L x 6.7"W x 11.6"H



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 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

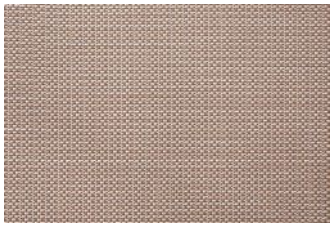


Resin Cream Striped Square Coaster
NR-471
4"L x 4"W





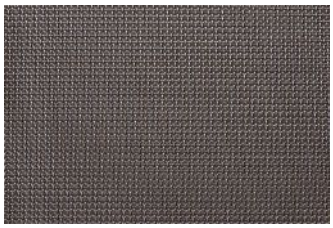
Resin Cream Striped Rectangular Mat
NR-472
17"L x 12"W



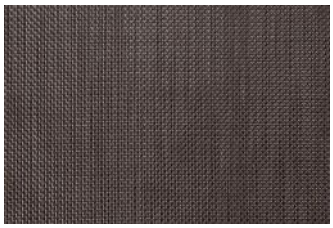
Resin Beige Rectangular Mat
NR-473
17"L x 12"W



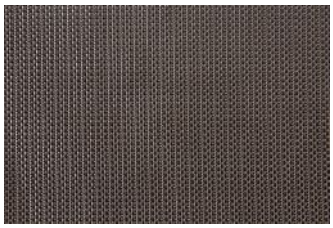
Resin Gray Dot Rectanglar Mat
NR-474
17"L x 12"W



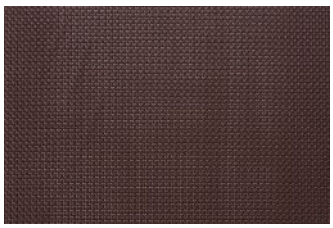
Resin Dove Gray Rectangular Mat
NR-475
17"L x 12"W



Resin Congo Brown Rectangular Mat
NR-476
17"L x 12"W



Resin Slate Gray Rectangular Mat
NR-477
17"L x 12"W



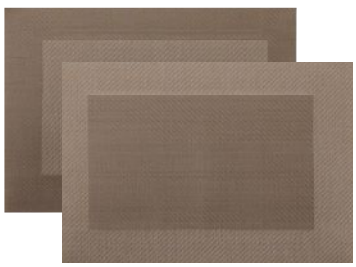
Resin Matterhorn Brown Rectangular Mat
NR-478
17"L x 12"W



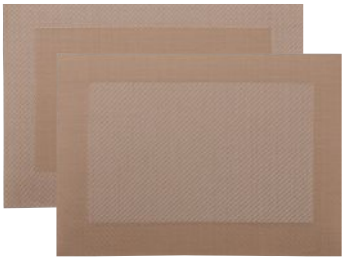
Resin Gray Striped Rectangular Mat
NR-479
17"L x 12"W



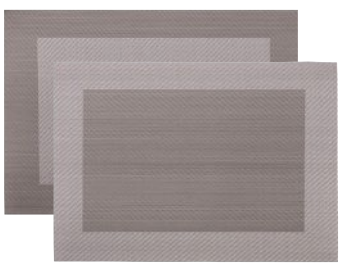
Customize to your desired size.



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



KUMI Restaurant in Las Vegas, plating by Chef de Cuisine Simon Yi using a Karin Sushi Oke.



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

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



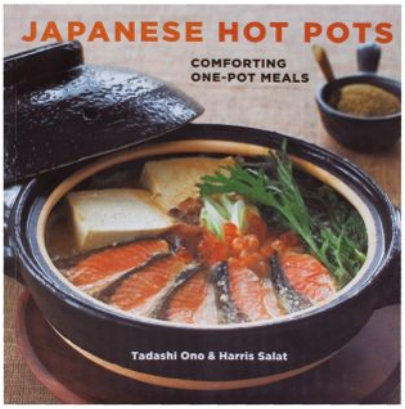
Yohen Suppon Donabe
DNA-118-10
11"Dia x 5.5"H - 36 oz



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.

Below: These frying pans have just been removed from their casings.
Bottom: Red-hot molten iron is poured into molds.





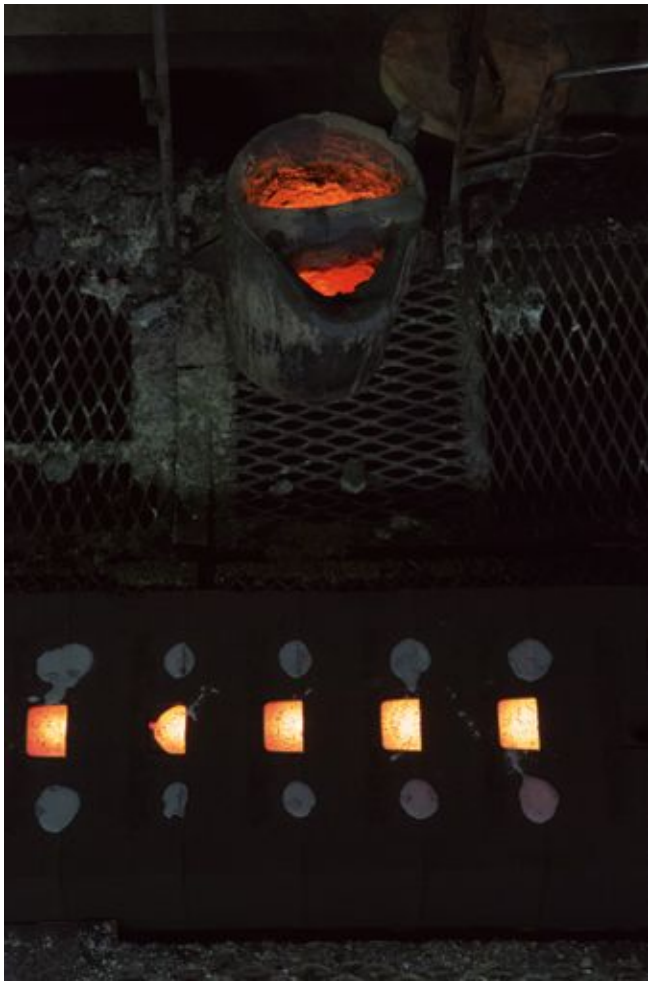
Oigen Foundry makes timeless kitchenware for professional chefs, adopting modern designs within the tradition of Nanbu ironware. Its two-handled cast-iron plates are found in restaurants throughout Japan, but we'd like to introduce a series that the ironworks has created in collaboration with British 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







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 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
Nitinen Solid Alcohol Fuel
TK-635-03
80 pcs/pack



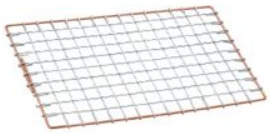
NEW
Bizen Konro Set - Small
KON-133
8.5"Dia x 4.25"H



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



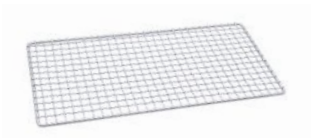
Stainless Screen Net
KON-21499
7"L x 4.25"W



Black Rectangluar 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





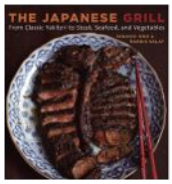
Matsuri Festival Red Fan
DE-310
29.75"L x 22.75"W



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.

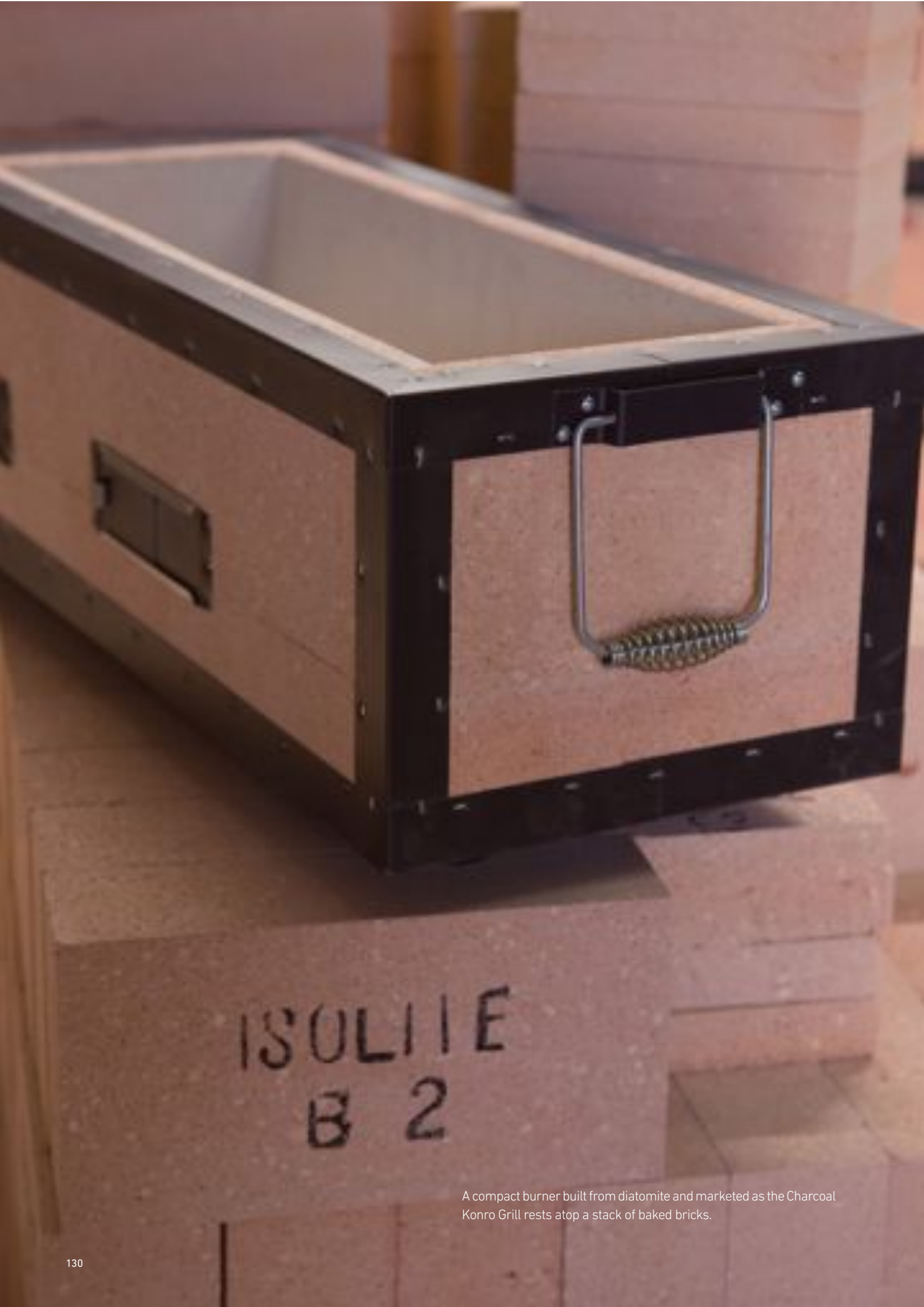
Diatomite strata are not found by scientific measuring, but by information passed along by local elders who have long been in the business. Until the 1960s, hundreds of people were involved in diatomite mining in Suzu, but today only a few remain. Following the leads of veteran quarrymen, the mining 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.

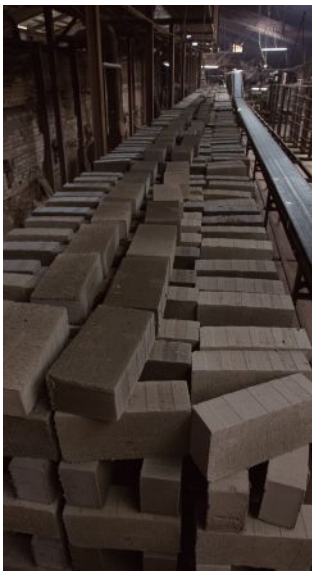


diatomite is exposed. In short time the outlines of future bricks appear beneath his chisel. Driving a wedge into the grooves, he extracts one freshly cut block after another. A notable feature of diatomite bricks produced in Suzu is that they are baked without undergoing pressing. Each day's take goes 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.



Kishu White Binchotan
(Ubamegashi)



Kamitosa White Binchotan
(Tokumaru)



Kamitosa White Binchotan (Binwari)



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.

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 eminence. 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 Chacoal
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 a 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 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
4"Dia x 0.5"H
8 dz/cs
T-1707GD
7.5"Dia x 0.75"H
4 dz/cs
T-1708GD
8.25"Dia x 1.25"H
2 dz/cs
T-1710GD
10.5"Dia x 1.25"H
2 dz/cs
T-1712GD
11.75"Dia x 1.5"H
2 dz/cs



Gold Orchid Melamine Zen Plate
T-1806GD
6"Dia x 0.88"H
6 dz/cs
T-1807GD
7.25"Dia x 1"H
4 dz/cs
T-1808GD
8.25"Dia x 1.25"H
2 dz/cs
T-1810GD
10.25"Dia x 1.5"H
2 dz/cs
T-1812GD
12"Dia x 1.75"H
2 dz/cs
T-1814GD
14"Dia x 1.75"H
1 dz/cs
T-1816GD
16"Dia x 2"H
1 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
T-5780TM
7.5"Dia x 3.25"H - 32 oz
3 dz/cs



Tenmoku Black Melamine Bowl
T-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
T-1710TM
10.5"Dia x 1.25"H
2 dz/cs
T-1712TM
11.75"Dia x 1.5"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
T-1810TM
10.5"Dia x 1.5"H
2 dz/cs
T-1812TM
12"Dia x 1.75"H
2 dz/cs
T-1814TM
14"Dia x 1.75"H
1 dz/cs
T-1816TM
16"Dia x 2"H
1 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



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 Abdoo, 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 haveon 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

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

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

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



STYLE C

TK-CR2B-FS - REFRIGERATOR
TK-CF2B-FS - 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

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	REFRIGERATOR			FREEZER		
	CRMR27	**CRMR48**	**CR2B-FS**	CRMF27	CRMF48	CF2B-FS
Interior Storage Capacity (CF) (AHAM)	6.22 ft	11.95 ft	47.0 ft	6.22 ft	11.95 ft	47.0 ft
Overall Width	27"	48"	55"	27"	48"	55"
Overall Depth	30"	30"	33.6"	30"	30"	33.6"
Height (including 4" casters)	33.63"	33.63"	79.63"	33.63"	33.63"	79.63"
Adjustable Shelves	1	2	6	1	2	6
Shelf Dimensions (W x D)	22" x 15.9"	21.3" x 16"	23.9" x 24.6"	22" x 15.9"	21.3" x 16"	23.9" x 24.6"
Voltage	115V/60/1	115V/60/1	115V/60/1	115V/60/1	115V/60/1	115V/60/1
Voltage Range	104 -126	104 -126	104 -126	104 -126	104 -126	104 -126
Control Set Point Range	20° - 52°F	20° - 52°F	34° - 52°F	-18° - +10°F	-18° - +10°F	-15° - +12°F

SUSHI CASES & ACCESSORIES



SPECIFICATIONS

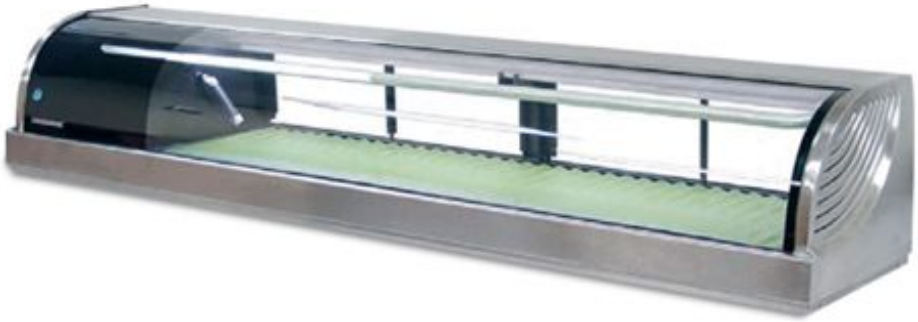
Electrical: 115V/60Hz/1
Refrigerant: R-134a
Nominal HP: 4FT:1/8 5FT 6FT 7FT:1/6
Ampere: 100W(1/8): 2.50A 130W(1/6): 2.94A
Temperature guideline: 41°F if room temperature is 78°F and unit is empty.
Temperature may fluctuate ±5°F depending on room temperature and amount of products in unit.
Please make 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

CA-001-4FT-L 4ft Left
47.5"L x 11.8"W x 10.25"H - 66 lbs
CA-001-4FT-R 4ft Right
47.5"L x 11.8"W x 10.25"H - 66 lbs
CA-001-5FT-L 5ft Left
59.25"L x 11.8"W x 10.25"H - 77 lbs
CA-001-5FT-R 5ft Right
59.25"L x 11.8"W x 10.25"H - 77 lbs
CA-001-6FT-L 6ft Left
71"L x 11.8"W x 10.25"H - 86 lbs
CA-001-6FT-R 6ft Right
71"L x 11.8"W x 10.25"H - 86 lbs
CA-001-7FT-L 7ft Left
83"L x 11.8"W x 10.25"H - 93 lbs
CA-001-7FT-R 7ft Right
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

CA-012-4-L 4ft Left
47.2"L x 13.6"W x 11"H
CA-012-4-R 4ft Right
47.2"L x 13.6"W x 11"H
CA-012-5-L 5Ft Left
59"L x 13.6"W x 11"H
CA-012-5-R 5Ft Right
59"L x 13.6"W x 11"H
CA-001-6FT-L 6ft Left
71"L x 11.8"W x 10.25"H - 86 lbs
CA-001-6FT-R 6ft Right
71"L x 11.8"W x 10.25"H - 86 lbs
CA-001-7FT-L 7ft Left
83"L x 11.8"W x 10.25"H - 93 lbs
CA-001-7FT-R 7ft Right
83"L x 11.8"W x 10.25"H - 93 lbs

SUSHI ROBOTS



Samurice
Full Tabletop Sushi Ball Robot
RB-021

Features

- Fully automatic model
- High production capacities
- Tabletop and compact
- Easy to disassemble and clean

Model No.	TSM-07
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

Model No.	TSM-900RS
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

Model No.	TSM-09Mini
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.

Model No.	TK-2
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

Model No.	TSM-900RSR
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 welcomings 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 tempurature	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 Commerical Rice Cooker & Warmer cooks up to 20 cups of rice. The unit automatically goes into keep warm mode after cooking, features durables 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.

Model No.	SEJ60000
Electrical Rating	120 volts / 1,500 watts
Capacity	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.

Model No.	SEJ20000	SEJ22000
Electrical Rating	120 volts / 100 watts	120 volts / 100 watts
Capacity	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 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

ELECTRIC APPLIANCES



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

Model No.	EF-VSC40
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)

Model No.	CD-WBC30
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

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



Zojirushi Ms. Bento Stainless Lunch Jar
TK-107-10
4.5"W x 8"H



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
TK-501-06-18
7.2"L x 7.2"W (18cm)
TK-501-06-21
8.4"L x 8.4"W (21cm)
TK-501-06-24
9.6"L x 9.6"W (24cm)
TK-501-06-27
10.8"L x 10.8"W (27cm)
TK-501-06-30
12"L x 12"W (30cm)
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
14.17"Dia x 6.5"H (36cm)
TK-302-06-39
15.35"Dia x 4"H (39cm)
TK-302-06-42
16.53"Dia x 4.5"H (42cm)
TK-302-06-45
17.71"Dia x 8"H (45cm)



Iron Tempura Pot
TK-303-01-39
15.35"Dia x 4"H (39cm)
TK-303-01-42
16.53"Dia x 4.5"H (42cm)
TK-303-01-45
17.7"Dia x 4.7"H (45cm)
TK-303-01-51
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
5.9"Dia x 2.4"H (15cm)
TK-302-01-18
7.08"Dia x 2.8"H (18cm)
TK-302-01-21
8.26"Dia x 3.1"H (21cm)
TK-302-01-24
9.44"Dia x 3.8"H (24cm)
TK-302-01-27
10.62"Dia x 4.3"H (27cm)



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
5.9"Dia x 2.5"H (15cm)
TK-302-02-18
7.08"Dia x 3"H (18cm)
TK-302-02-21
8.26"Dia x 3.4"H (21cm)
TK-302-02-24
9.44"Dia x 4.1"H (24cm)
TK-302-02-27
10.62"Dia x 4.5"H (27cm)
TK-302-02-30
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)

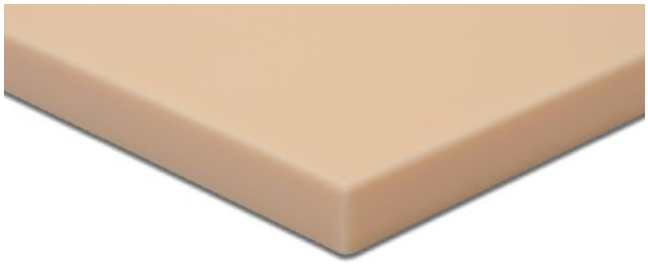
Wooden Lid for Egg Pan
TK-301-02-21
8.26"L x 8.26"W x 1.25"H (21cm)
TK-301-02-24
9.45"L x 9.45"W x 1.25"H (24cm)

Egg Pan Handle for both sizes
TK-301-05-21
8.25"L

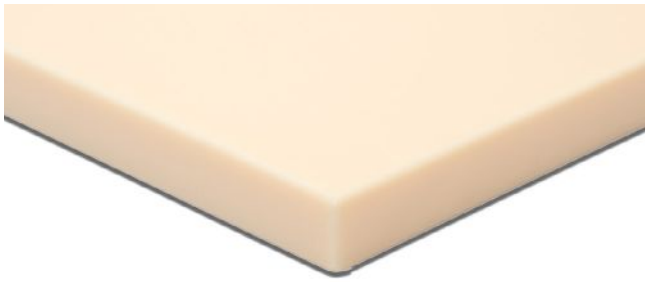


Yattoko Cooking Pot Pincers
TK-302-03
9.10"L

CUTTING BOARDS



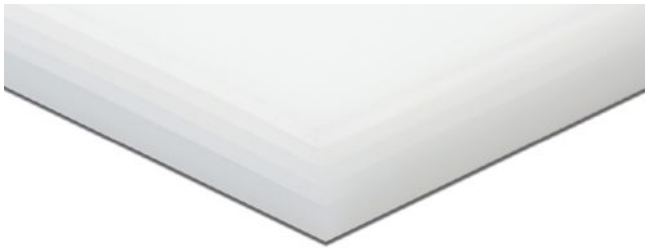
Hi-Soft Cutting Board
Polyvinyl Acetate
TK-201-H40
17.7"x11.5"x0.8" (40x29x2cm)
TK-203-01-84
33"x15.4"x 0.8" (84x39x2cm)
TK-203-01-100
39.4"x15.7"x 0.8" (100x40x2cm)
TK-203-01-120
47.2"x16.5"x 0.8" (120x42x2cm)



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 ×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



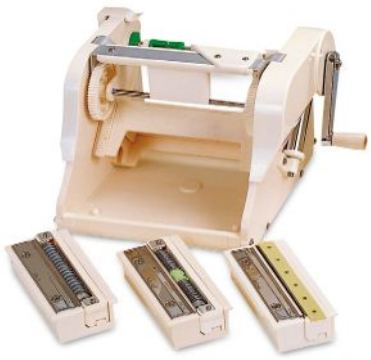
Peel S Turning Slicer
HA-1404
11"L x 9.5"W x 6.5"H
Top grade vegetable slicer that makes thin sheets from hard vegetables. Julienne slices are possible with HA-1405-CA1 and HA-1405-CM1.



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
Tsumikiri 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



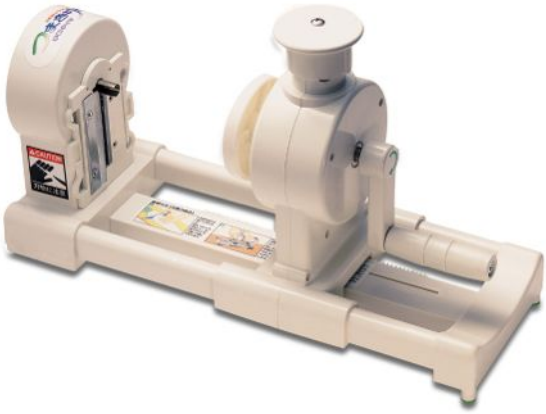
Katsuramuki Combs for Julienne Slices
HA-1417-CM-0/1
4.25"L x 0.75"H
HA-1417-CM-0/25
2.5"L x 1"H



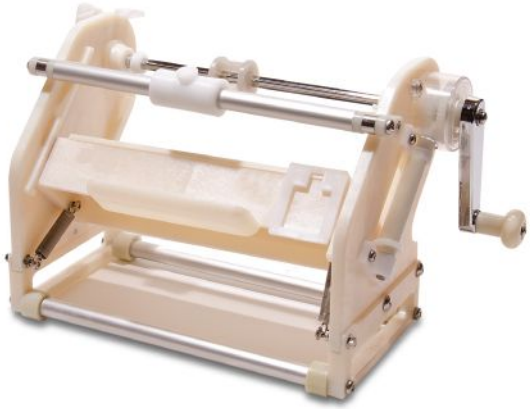
Tsumakirikun Vegetable Turning Slicer Replacement Blade
HA-1417-BL
3.25"L x 0.8"W



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 tweezer 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



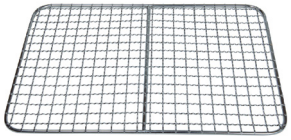
Yakiami Grilling Basket with Ceramic Coating
TK-306-03
10"L x 8"W



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.

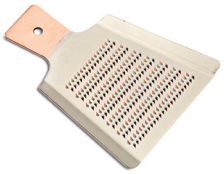


Wasabi is all about a piquant kick and sharp scent. This compact tool covered with shark skin grates the fresh root into a fine smooth paste. The densely clustered bumps are perfectly suited to releasing the ingredient's full zest and fragrance.

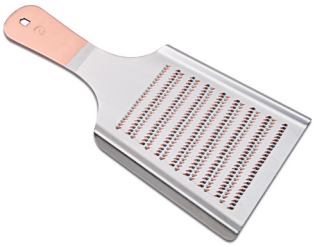
KITCHEN UTENSILS



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 Oroshi 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
TK-609-01-39
15.4"Dia X 6.4"H - 304 oz
TK-609-01-45
17.7"Dia X 7.5"H - 480 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 (31cm) 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 (14.7cm) 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 Chpsticks
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)

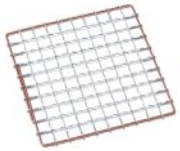


Bamboo Tong
TK-604-07-10
3.9"L
TK-604-07-18
7"L
TK-604-07-21
8.3"L



Cooking Chopsticks - 3 Piece Set
TK-604-03
13"L , 11.3"L , 10.5"L

METAL NETS



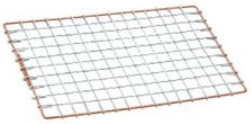
Stainless Net Screen
KON-105/04
4.5"L x 4.5"W



Stainless Net for
Konro KON-109/54 & 31
KON-109/N
10.5"L x 8.25"W



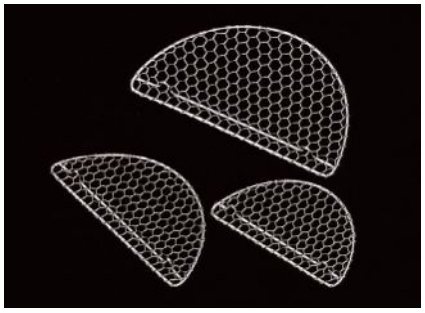
Copper Net Screen for KON-21411
KON-21412
7"L x 4.3"W



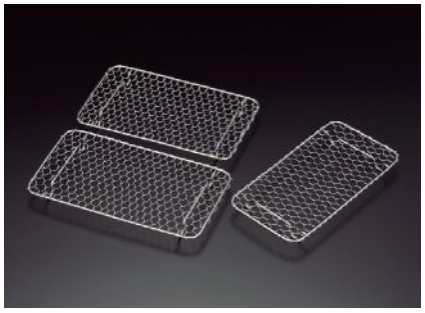
Stainless Screen Net
KON-21499
7"L x 4.25"W



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)

TK-304-04-12
5"Dia x 5.25"H
48 pcs/case

TK-304-04-15
6"Dia x 5.25"H
48 pcs/case

TK-304-04-20
8"Dia x 5.5"H
24 pcs/case

TK-304-04-25
10"Dia x 6.3"H
12 pcs/case

TK-304-04-30
12"Dia x 6.25"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

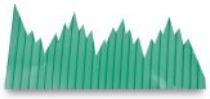


Bamboo Fork Shaped Skewers [Dengaku Gushi]
TK-633-03-12
4.7"L (12cm)
100 pcs/pack
TK-633-03-15
6"L (15cm)
100 pcs/pack

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 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

4. Internet: 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 US money orders. International Customers International customers may order online with Visa, Mastercard, American Express or Discover. 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 entirety of 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 1-800-626-2171 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 after 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.

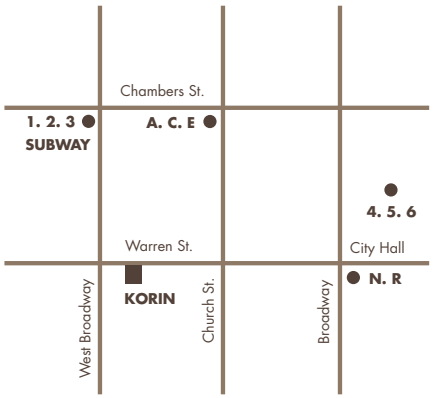
CUSTOMER SERVICE

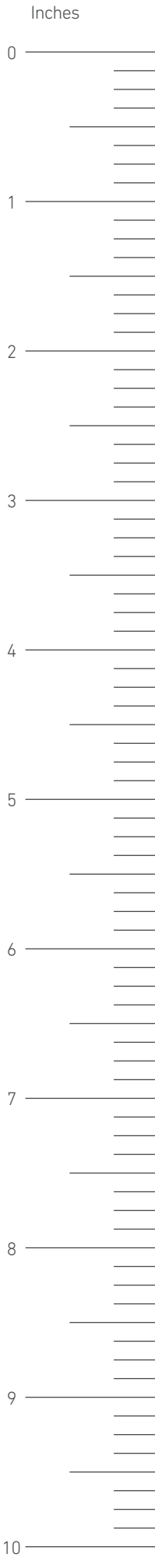
If you have any questions, comments or concerns with your order, please call customer service at 1-800-626-2172.

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 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.

Korin is located at 57 Warren Street, in the heart of downtown NYC, accessible by public transportation.




Inches
0
1
2
3
4
5
6
7
8
9
10

KORIN Volume 9

57 Warren Street, New York, NY 10007

800.626.2172
212.587.7021

fax: 212.587.7027

sales@korin.com
www.korin.com

©2015 KORIN Japanese Trading Corp. All rights reserved