

KINTO PAPER

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Global Edition

WORKOUT BOTTLE

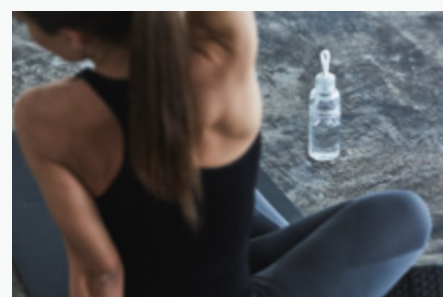
Explore an Active and
Balanced Lifestyle

WORKOUT BOTTLE supports your active lifestyle enjoying whatever feels natural to you. Take a short jog on the weekend to get fresh air, or head to the studio to release your mind and body. Challenge yourself to a climb and feel revived, or try out something new that excites you. WORKOUT BOTTLE is designed for people looking to integrate a healthy and active rhythm into their daily life. Made of high quality transparent copolyester, the bottle is lightweight, durable, and suited to accompany various activities. The range of colors are inspired by active urban scenes. Move freely to release, unwind, and recharge.

WORKOUT BOTTLE 480ml



RED



CLEAR



MAGENTA



SMOKE



NAVY

DESIGNER

Fumie Shibata

Established DESIGN STUDIO S in 1994. With a strong focus on industrial design, she is active in a wide range of areas, from designing electronics and healthcare products to acting as creative director for a hotel. She has also published the monograph "Forms within Forms".



TO GO
TUMBLER

TO GO TUMBLER

02

TO GO TUMBLER For a Flexible Life On The Go

TO GO TUMBLER is ideal for various scenes throughout your day, going to work, driving, or relaxing. With a minimally structured lid designed for comfortable drinking, you can enjoy a fresh cup of takeaway coffee. Vacuum insulated tumbler retains the temperature and flavor of drinks for a long time, and the tapered form allows easy carrying. With matte texture and calm colors, TO GO TUMBLER brings relaxation to your life on the go, letting your curiosity and creativity to flow smoothly.

TO GO TUMBLER 240ml

TO GO TUMBLER 360ml



TO GO START THE DAY



TO GO CATCH UP



TO GO ON THE ROAD



DESIGNER

Shin Azumi

Established 'a studio' in 2005 in London, UK. His design works include consumer products, furniture, lighting, electronics and audio equipments as well as spatial design for shops, restaurants, and exhibitions. Since 2016, he is taking the professorship at Hosei University, Faculty of Engineering and Design, in Japan.



03

LUNA

Shine Light on the Beauty of Plants

LUNA is a single-flower vase featuring a brass plate that gently shines as though it is reflecting the moonlight. Minimally designed, it highlights the plants beautifully and serves as a subtle accent to interior spaces with rich textured furnitures. Bring ease into your day by enjoying the changing expression of plants.

LUNA vase 80x70mm

LUNA vase 80x130mm



Accent with Plants

Yukari Iki, director of "The Little Shop of Flowers" is known for her rustic yet sophisticated arrangements. Here, Yukari shares some inspiration for incorporating greenery into spaces with LUNA.

"Flowers are the perfect way to create contrast in an analogous space. There is no need for a large bouquet; a handful of blooms is more than enough to change the mood without interrupting the whole space. With a single-flower vase like LUNA, take your time to admire the unique shape and color of each flower, and enjoy the process of finding the best way to feature them."



Clematis Seedheads

"Clematis is a climbing vine with white summery flowers, sometimes called Old Man's Beard for its fluffy seedhead. My advice is not to trim the vine too much. Let the length and movement of the vines fill the space for you, bowing their heads naturally with the weight of the seedheads."

Tulip Anthurium & Rhipiolepis Umbellata

"Here I combined the warm tropical glow of Tulip Anthuriums with Rhipiolepis Umbellata. Also known as Yeddo Hawthorne, Rhipiolepis is a plum-like flower that blooms in summer amidst glossy leaves that surround it in the shape of a wheel. Insert the Anthuriums so they face different directions and focus on the silhouettes to find the best angle for each flower."



Coralberry and Lapeirousia

"A chic wall comes to life with layers of purple – sweet Lapeirousia blossoms and graceful arches of Symphoricarpos (Murasaki-komachi). Each stalk has a natural flow. Enjoy the chemistry of the stems." (Above picture left)

Sarracenia Leucophylla

"Sarracenia is a carnivorous plant native to the swamps of North America. Clip the stems at different lengths for a dynamic arrangement. Here I chose a dark leucophyllia to contrast with the space." (Above picture right)



Justicia Brandegeana

"The 'shrimp plant' is also known as Beloperone, which is Greek for the clasp of an arrow; a name inspired by the way the petals overlap with each other. Remove the leaves below the lip of the vase and clip the stems so the flowers lean casually."

Yukari Iki

After working in PR for interior shop and fashion, opened a flower shop in 2010. Currently owns a shop in Harajuku, Tokyo, arranging and styling for personal gifts as well as for exhibitions, parties, and commercial venues.

04

FOG & POUR OVER KETTLE Find Your Pace with a Morning Routine

Discovering simple morning pleasures can help enrich your day. This idea has inspired FOG, a tableware collection featuring matte, grayish tones reminiscent of a misty morning. POUR OVER KETTLE has been thoughtfully designed to make coffee brewing a sensory experience, and can also be a perfect addition for a coffee ritual to start your day.

Brew an aromatic cup of coffee, and plate freshly baked bread and lush seasonal fruits on your favorite tableware. Find your own pace with a morning routine.

FOG
mug 270ml
plate 200mm
bowl 145mm

POUR OVER KETTLE 430ml

IMAGE MOVIE

See the image movie of a rich and refreshing morning scene.





The Craft of Single Origin Coffee

Originally from Sydney, Single O Japan is a coffee roastery in Tokyo. KINTO has collaborated with them on workshops, and our staffs regularly enjoy brewing coffee in the office provided by them. Yu Yamamoto, who spent over 7 years training in Sydney before opening the roastery and tasting bar in Japan, tells us about Single O's passion for coffee.

From Farm to Cup, Complete Quality Control

"At Single O, we want to bring to customers what we believe is the best coffee from the best farms. We are not tied to specific regions and we are not influenced by the valuation of others. Our specialized green bean buyers visit the coffee regions and sign contracts directly with individual farms. We sample the beans each time before committing to a purchase, even with our longest-standing providers. We sample them again when they ship from the farm, before they leave port, and when they arrive in Sydney. This encourages the producers to engage more actively in quality control and helps us react quickly to issues that may occur during transport. The same green beans arrive in Sydney and in Tokyo."



Roasting to Bring Out the Best of the Beans

"Bringing out the quality of the green bean is everything in roasting. The art is in the last minute of the 10 minutes it takes to roast. Flavor peaks come in waves – first fruity acidity, then sweetness, and finally the body that determines the smoothness and aftertaste. Acidity is important, but at Single O we zero in on the sweetness. By concluding the process precisely at the height of the sweet peak, Single O beans achieve the ultimate balance between fruity and full-bodied."

SHOP INFORMATION

Single O Japan

Single O is a Sydney-based coffee roastery. Single O Japan opened in Ryogoku, Tokyo in 2014, primarily supplying wholesale coffee. Since July 2017, their Tasting Bar is open to the public every Saturday, Sunday, and Monday.

05

CAPSULE

For a Thoughtful and Refined Dining Experience



CAPSULE cold brew carafe 1L stainless steel

CAPSULE



Designed for intuitive pouring in all directions, CAPSULE allows you to pour just by tipping the carafe and the lid naturally closes when set upright. It combines ease of use with a minimalist yet stylish appearance for your table.

TACUBO, an Italian restaurant in Tokyo, uses CAPSULE to serve their new non-alcoholic drink. Owner-chef Daisuke Takubo believes that if you can't imagine the face of the producer, the ingredient has no character for the chef to be inspired. He is passionate about bringing out the best of the ingredients, experimenting with a wood grill and various other techniques. One of his latest projects is making cold brew Taiwanese tea with CAPSULE. The chef tells us about his views on ingredients and why he chose this carafe.

Bringing out the Best of Food and Drink

"I got to know a small tea farm who takes pride and care in what they grow. I chose three out of their 14 semi-oxidized teas* that I thought would complement our food (Dongfang Meiren, Jade Mountain Oolong, and Honey Black Oolong). A cold brew tea is really just tea leaves and water, but I discovered that the degree of oxidation and roasting, as well as the smallest variations in brewing time and water temperature all give different aromas, colors and flavors. In other words, I could make a 'TACUBO brew'. I had been thinking about the right balance between food and non-alcoholic drinks for a while, and I feel

there is great potential in cold brew Taiwanese tea. It leaves room for creativity because I can control the taste to produce the desirable effect. I am now experimenting with various methods to achieve the best flavor for a strong meat dish, or a gentle brew that would pair well with other ingredients."

Complementing the Atmosphere and Elevating the Drink

"I wanted to serve the Taiwanese tea in wine glasses, and had been looking for a bottle to go with it. CAPSULE was the right size and the right material, and it sits well with our other tableware. I can brew the tea and serve it in the same vessel, and of course it is important that it doesn't drip for an elegant service. I also like that it gives a little mystery to the guests, making them wonder 'what are they drinking over there?' There are times when we can't drink alcohol, but we all want to enjoy the special feel of dining at a restaurant. I want to offer that experience with non-alcoholic drinks, to pair them with food just like wine, without compromising on the taste or the visual presentation."

*Semi-oxidized tea...A type of Chinese tea with a greenish hue in the tea leaves, due to a mix of oxidized and unoxidized parts. The most popular of this genre is Oolong tea.

SHOP INFORMATION

TACUBO

TACUBO is an Italian restaurant which opened in Daikanyama, Tokyo, in 2016. Its key concept is "nature", and in all aspects the restaurant celebrates the beauty and vitality of nature—through meat dishes cooked on wood grill, seasonal menus featuring fresh ingredients, tableware, and interior design.

KINTO JOURNAL

On KINTO's online journal, check out lifestyle ideas, partnerships, product stories, and our staffs' day to day.



PRODUCT STORY

Behind the scenes, designer comments



Over 10 Years -UNITEA-

"Over 10 Years" is a series focusing on KINTO's collections that have been around for more than a decade. In the first edition, we explore the story behind the creation of UNITEA through an interview between product designer Fumie Shibata and KINTO's product development team.

- vol.1 Birth and Evolution of UNITEA
- vol.2 A Companion to Joyous Tea Times
- vol.3 Design to Enrich the Daily Life



LIFESTYLE

Ideas to enrich your everyday life



PARTNER

KINTO partners and collaborations



STAFF NOTE

KINTO staff work and lifestyle

NEWS PICK UP

Exhibition Information

In February 2019, KINTO will participate in the following exhibition:

Ambiente at Frankfurt
8-12 February, 2019
Messe Frankfurt, Hall 4.0 F04

