



KIMURA GLASS

木村硝子店

2022

<https://kimuraglass.com/>

こんにちは、木村硝子店です。
ここにあるのはすべて、木村硝子店で扱っているグラスです。
繊細なカクテルがお似合いの、よそ行き顔のデザインもあれば、
水をおいしく飲める、シンプルな白シャツのようなデザインもある。
どれも、バー、レストラン、喫茶店……。
訪れるお客様を、良い気分にしてくれるに違いありません。

Dear Customers. This is Takeshi, manager of Kimura Glass, writing.
All the glasses you find in this booklet are products that Kimura Glass is dealing with.
Some are sophisticated and stylish, perfect for delicate cocktails.
Some are casual, just like white shirts, designed for drinking cool water with.
All are for the use in Bars, Restaurants, Cafes, and so on,
and will never fail to make every visitor feel good and comfortable.

Regarding overseas transactions, please contact via email.
International shipping is available via FeDEX or DHL.

<https://kimuraglass.com/>
order@kimuraglass.net





CAVA
29oz Wine
69×205・910cc US\$ 80



CAVA
24oz Wine
68×192・750cc US\$ 86



CAVA
22oz Wine
64×200・680cc US\$ 79



CAVA
18oz Wine
62×189・560cc US\$ 84



CAVA
12oz Wine
56×195・370cc US\$ 74



CAVA
14oz WH Wine
80×200・430cc US\$ 77



CAVA
12oz VT Champagne
56×230・380cc US\$ 79



CAVA
6oz Champagne
45×245・200cc US\$ 90



CAVA
12oz Beer
57×240・390cc US\$ 79



CAVA 15oz
Beer / Wine
64×170・460cc US\$ 72



Granada
32oz Bourgogne
74×190・1010cc US\$ 89



Granada
25oz Bourgogne
66×190・830cc US\$ 88



Granada
21oz Bordeaux
59×190・630cc US\$ 86



Granada
16oz Wine
53×190・590cc US\$ 84



Granada
12oz Wine
47×190・350cc US\$ 80



Granada
9oz Champagne
44×190・260cc US\$ 82



Granada
7oz Sparkling
40×190・190cc US\$ 81





Pivo
orthodox 62987-725
70×245・725cc US\$ 60



Pivo
orthodox 62987-600
66×251・600cc US\$ 58



Pivo
orthodox 62987-525
60×240・525cc US\$ 51



Pivo
orthodox 62987-390
59×230・390cc US\$ 49



Pivo
orthodox 62987-450
80×220・450cc US\$ 57



Pivo
61804-30
104×137・270cc US\$ 60



Pivo
62275-42M
145×120・420cc US\$ 62



Pivo
orthodox 63224-1080
77×266・1080cc US\$ 101



Pivo
orthodox 63224-1050
74×285・1050cc US\$ 100



Pivo
orthodox 63224-140
46×261・140cc US\$ 73



Pivo
62275-85
40×242・85cc US\$ 62



Pivo
3500-17
38×236・170cc US\$ 46



Pivo
3197-14
55×216・140cc US\$ 58



Pivo
61921-11
49×213・130cc US\$ 77



Pivo
61653-29
79×198・290cc US\$ 49



Pivo
orthodox 63224-440
54×262・440cc US\$ 60



Pivo
orthodox 63224-320
49×234・325cc US\$ 54



Pivo
orthodox 63224-290
49×234・290cc US\$ 56



Pivo
orthodox 62987-245
52×248・245cc US\$ 59



Pivo
orthodox 63224-210
107×150・240cc US\$ 56



Pivo
Wine Carafe 80
80×245・750cc US\$ 134



Pivo
Wine Carafe 360
56×172・360cc US\$ 33



Pivo
Wine Carafe 180
44×135・180cc US\$23





Barber
A01
46×93・170cc US\$ 95
NEW



Barber
A02
46×93・170cc US\$ 95
NEW



Barber
A03
46×93・170cc US\$ 95
NEW



Barber
D04
85×98・430cc US\$ 80
NEW



Barber
D05
85×98・430cc US\$ 80
NEW



Barber
D06
85×98・430cc US\$ 80
NEW



Kiso
19oz Wine
60×187・580cc US\$ 29
NEW



Kiso
15oz Wine
56×179・470cc US\$ 26
NEW



Kiso
10oz Wine
50×165・320cc US\$ 24
NEW



Kiso
8oz Sparkling
45×197・260cc US\$ 25
NEW



Whisky tasting
37×117・170cc US\$ 21



Whisky tasting
165
39×117・170cc US\$ 42



Whisky tasting 198 (Lid set)
US\$ 72
Whisky tasting 198
46×134・200cc US\$ 42
Whisky tasting Lid 42
53×42 US\$ 30



Whisky tasting 200 (Lid set)
US\$ 44
Whisky tasting 200
46×165・200cc US\$ 28
Whisky tasting Lid 23
53×23 US\$ 16



Tateyama
19oz Wine
66×186・560cc US\$ 29
NEW



Tateyama
15oz Wine
62×178・480cc US\$ 26
NEW



Tateyama
10oz Wine
54×165・310cc US\$ 24
NEW



Tateyama
8oz Sparkling
45×199・250cc US\$ 25
NEW



Garçon 17oz Wine 70×198・520cc US\$ 34
 Garçon 14oz Wine 67×190・440cc US\$ 32
 Garçon 12oz Wine 63×184・400cc US\$ 31
 Garçon 10oz Wine 59×178・330cc US\$ 29
 Garçon 9oz Wine 57×173・270cc US\$ 27



Garçon 24oz Bourgogne 76×202・760cc US\$ 38
 Garçon 21oz Bordeaux 70×212・670cc US\$ 38
 Garçon 7oz Champagne 44×217・240cc US\$ 31
 Garçon 6oz Champagne 42×210・200cc US\$ 30



Garçon 13oz Pilsner 59×220・420cc US\$ 32
 Garçon 10oz Pilsner 54×203・320cc US\$ 30
 Garçon 3oz Sherry 39×188・110cc US\$ 27
 Garçon 3oz Grappa 40×178・80cc US\$ 27
 Garçon 10oz Goblet 64×164・360cc US\$ 29
 Garçon 12oz Water Goblet 74×130・360cc US\$ 19



Ciao 17oz Wine 69×200・540cc US\$ 32
 Ciao 14oz Wine 64×193・430cc US\$ 30
 Ciao 12oz Wine 61×186・370cc US\$ 29
 Ciao 10oz Wine 58×179・310cc US\$ 27



Ciao 12oz WH Wine 74×186・380cc US\$ 29
 Ciao 6oz Champagne 45×208・210cc US\$ 28
 Ciao 12oz Champagne 53×208・390cc US\$ 30



MITATE
10oz Old-fashioned
81×93・320cc US\$ 290
with wooden box

MITATE
14oz Old-fashioned
92×105・430cc US\$ 290
with wooden box

MITATE
12oz Zombie
68×170・390cc US\$ 290
with wooden box



MITATE
N 2oz Shot A
53×66・40cc US\$ 360
with wooden box



MITATE
N 2oz Shot B
53×66・40cc US\$ 360
with wooden box



MITATE
N 2oz Shot C
53×66・40cc US\$ 360
with wooden box



MITATE
N 2oz Shot D
53×66・40cc US\$ 360
with wooden box



MITATE
N 2oz Shot E
53×66・40cc US\$ 360
with wooden box



MITATE
12oz Straight (Polka dot)
78×108・400cc US\$ 290
with wooden box



MITATE
10oz Straight (Mould A)
70×105・300cc US\$ 230
with wooden box



MITATE
10oz Straight (Mould B)
70×105・300cc US\$ 230
with wooden box



MITATE
10oz Straight (Mould C)
70×105・300cc US\$ 230
with wooden box



MITATE
Thick 10oz Old-fashioned A
84×105・270cc US\$ 540
with wooden box



MITATE
Thick 10oz Old-fashioned B
84×105・270cc US\$ 540
with wooden box



MITATE
Thick 10oz Old-fashioned C
84×105・270cc US\$ 540
with wooden box



MITATE
Thick 10oz Old-fashioned D
84×105・270cc US\$ 540
with wooden box



MITATE
Mould 11oz B
81×91・370cc US\$ 230
with wooden box



MITATE
Mould 11oz A
81×91・370cc US\$ 230
with wooden box



MITATE
Mould 2.5oz
52×59・85cc US\$ 170
with wooden box



MITATE
Mould 2oz
40×76・65cc US\$ 170
with wooden box



MITATE
Mould 10oz Zombie
58×155・300cc US\$ 230
with wooden box



es-1-R
12oz Tumbler
76×126・370cc US\$ 88



es-1-R
9oz Tumbler
69×115・290cc US\$ 8,000



es-1-R
8oz Old-fashioned
80×89・260cc US\$ 83



es-1-R
2oz Shot (Sandblasting)
56×61・85cc US\$ 82



es-1-R
2oz Shot (Clear)
56×61・85cc US\$ 70



es-1-S
12oz Tumbler
77×145・400cc US\$ 122



es-1-S
12oz Old-fashioned
93×101・380cc US\$ 123



es-1-S
2oz Shot
42×80・65cc US\$ 78



es-2-R
12oz Tumbler
76×126・370cc US\$ 92



es-2-R
9oz Tumbler
69×115・290cc US\$ 83



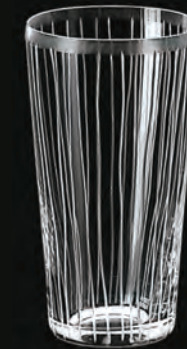
es-2-R
8oz Old-fashioned
80×89・260cc US\$ 86



es-2-R
2oz Shot (Sandblasting)
56×61・85cc US\$ 86



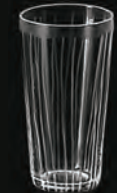
es-2-R
2oz Shot (Clear)
56×61・85cc US\$ 65



es-2-S
12oz Tumbler
77×145・400cc US\$ 105



es-2-S
12oz Old-fashioned
93×101・380cc US\$ 106



es-2-S
2oz Shot
42×80・65cc US\$ 66



es-3-R
9oz Tumbler
69×115・290cc US\$ 95



es-3-R
8oz Old-fashioned
80×89・260cc US\$ 98



es-3-R
2oz Shot (Sandblasting)
56×61・85cc US\$ 78



es-3-R
2oz Shot (Clear)
56×61・85cc US\$ 65



es-3-S
12oz Tumbler
77×145・400cc US\$ 73



es-3-S
12oz Old-fashioned
93×101・380cc US\$ 76



es-3-S
2oz Shot
42×80・65cc US\$ 45



Mikumi
Z02-T12
70×147・385cc US\$ 110



Mikumi
Z02-OL10
94×65・315cc US\$ 105



Mikumi
X07-S6
70×252・190cc US\$ 105



Mikumi
Z05-T17
70×170・510cc US\$ 120



Mikumi
Z05-OL14
87×95・440cc US\$ 100



Na15
Tokkuri
38×180・180cc US\$ 101



Na15
Hirahai
77×106・50cc US\$ 61



Mikumi
X11-S4
66×185・135cc US\$ 57



Mikumi
X15-S4
97×158・145cc US\$ 61



Mikumi
X18-S3
98×150・115cc US\$ 140



Mikumi
X18-S4
102×163・140cc US\$ 144



Mikumi
S3
98×150・115cc US\$ 95



Mikumi
S4
102×163・140cc US\$ 98



Punk
PH 6oz Saucer Champagne
100×190・190cc US\$ 120



Punk
PH 4oz Cocktail
89×185・130cc US\$ 118



Punk
PH 3oz Cocktail
83×180・115cc US\$ 114



Punk
R 6oz Flute Champagne
71×261・190cc US\$ 119



Punk
R 4oz Cocktail
72×239・135cc US\$ 113



Punk
R 3oz Cocktail
65×227・110cc US\$ 119



Mikumi
X02-S3
78×180・115cc US\$ 69



Mikumi
X03-S4
90×170・140cc US\$ 59



Mikumi
X05-S6
54×267・195cc US\$ 68



Mikumi
X06-S4
90×165・135cc US\$ 59



Mikumi
X08-S3
74×162・110cc US\$ 90



Mikumi
X08-S4
79×175・130cc US\$ 94



Barman
S 4oz Cocktail
85×189・150cc US\$ 73



Barman
S 3oz Cocktail
77×175・95cc US\$ 73



Barman
R 4oz Cocktail
76×207・140cc US\$ 76



Barman
R 3oz Cocktail
69×193・110cc US\$ 75





Seine
55-14oz Tumbler
74×142・420cc US\$ 26

Seine
55-12oz Tumbler
71×124・360cc US\$ 26

Seine
55-10oz Tumbler
70×108・300cc US\$ 26

Seine
55-12oz Old-fashioned
84.5×87・360cc US\$ 22

Seine
55-10oz Old-fashioned
82.5×75・300cc US\$ 22

Seine
55-7oz Old-fashioned
80×61・230cc US\$ 22



Seine
11-14oz Tumbler
74×142・420cc US\$ 15

Seine
11-12oz Tumbler
71×124・360cc US\$ 15

Seine
11-10oz Tumbler
70×108・300cc US\$ 15

Seine
11-12oz Old-fashioned
84.5×87・360cc US\$ 15

Seine
11-10oz Old-fashioned
82.5×75・300cc US\$ 15

Seine
11-7oz Old-fashioned
80×61・230cc US\$ 15



Seine
77-14oz Tumbler
74×142・420cc US\$ 29

Seine
77-12oz Tumbler
71×124・360cc US\$ 29

Seine
77-10oz Tumbler
70×108・300cc US\$ 29

Seine
77-12oz Old-fashioned
84.5×87・360cc US\$ 25

Seine
77-10oz Old-fashioned
82.5×75・300cc US\$ 25

Seine
77-7oz Old-fashioned
80×61・230cc US\$ 25



Seine
33-14oz Tumbler
74×142・420cc US\$ 12

Seine
33-12oz Tumbler
71×124・360cc US\$ 12

Seine
33-10oz Tumbler
70×108・300cc US\$ 12

Seine
33-12oz Old-fashioned
84.5×87・360cc US\$ 12

Seine
33-10oz Old-fashioned
82.5×75・300cc US\$ 12

Seine
33-7oz Old-fashioned
80×61・230cc US\$ 12



Seine
99-14oz Tumbler
74×142・420cc US\$ 25

Seine
99-12oz Tumbler
71×124・360cc US\$ 25

Seine
99-10oz Tumbler
70×108・300cc US\$ 25

Seine
99-12oz Old-fashioned
84.5×87・360cc US\$ 23

Seine
99-10oz Old-fashioned
82.5×75・300cc US\$ 23

Seine
99-7oz Old-fashioned
80×61・230cc US\$ 23



Chilla
15oz Wine
69×96・460cc US\$ 59

Chilla
12oz Wine
62×101・390cc US\$ 57

Chilla
10oz Sparkling
53×115・320cc US\$ 58



Lute
14oz Tumbler
78×134・450cc US\$ 46

Lute
12oz Tumbler
74×128・400cc US\$ 44



Bambi
14oz Wine
80×152・420cc US\$ 49

Bambi
11oz Wine
75×140・330cc US\$ 46

Bambi
8oz Wine
67×127・240cc US\$ 43

Bambi
6oz Wine
60×115・180cc US\$ 41

Bambi
5oz Flute
47×182・160cc US\$ 47



Lute
10oz Tumbler
69×121・320cc US\$ 42

Lute
8oz Tumbler
65×113・260cc US\$ 38

Lute
6oz Tumbler
60×104・210cc US\$ 34

Lute
5oz Tumbler
55×94・160cc US\$ 33

Lute
8oz Old-fashioned
76×85・270cc US\$ 40

Lute
6oz Old-fashioned
70×78・230cc US\$ 38

Lute
3oz Old-fashioned
55×65・105cc US\$ 33



Harutade
10oz Tumbler
69×121・320cc US\$ 60

Harutade
8oz Tumbler
65×113・260cc US\$ 56

Harutade
6oz Tumbler
60×104・210cc US\$ 54

Harutade
5oz Tumbler
55×94・160cc US\$ 51

Harutade
8oz Old-fashioned
76×85・270cc US\$ 57

Harutade
6oz Old-fashioned
70×78・230cc US\$ 54

Harutade
3oz Old-fashioned
55×65・105cc US\$ 51



C'est si bon
30oz Bourgogne
94×220・930cc US\$ 117

C'est si bon
24oz Wine
72×231・730cc US\$ 93

C'est si bon
18oz Wine
58×208・550cc US\$ 87

C'est si bon
21oz Vintage Champagne
64×230・620cc US\$ 85

C'est si bon
7oz Flute Champagne
41×256・250cc US\$ 106



Yukiyanagi
10oz Tumbler
69×121・320cc US\$ 51

Yukiyanagi
8oz Tumbler
65×113・260cc US\$ 49

Yukiyanagi
6oz Tumbler
60×104・210cc US\$ 46

Yukiyanagi
5oz Tumbler
55×94・160cc US\$ 45

Yukiyanagi
8oz Old-fashioned
76×85・270cc US\$ 50

Yukiyanagi
6oz Old-fashioned
70×78・230cc US\$ 49

Yukiyanagi
3oz Old-fashioned
55×65・105cc US\$ 48



Bouquet
SQ-30cm Plate
300×300 US\$ 55



Bouquet
SQ-27cm Plate
270×270 US\$ 42



Bouquet
FLSQ-30cm Plate
300×300 US\$ 55



Bouquet
FLSQ-27cm Plate
270×270 US\$ 42



Bouquet
SQ-28cm Bowl
280×280×h85 US\$ 61

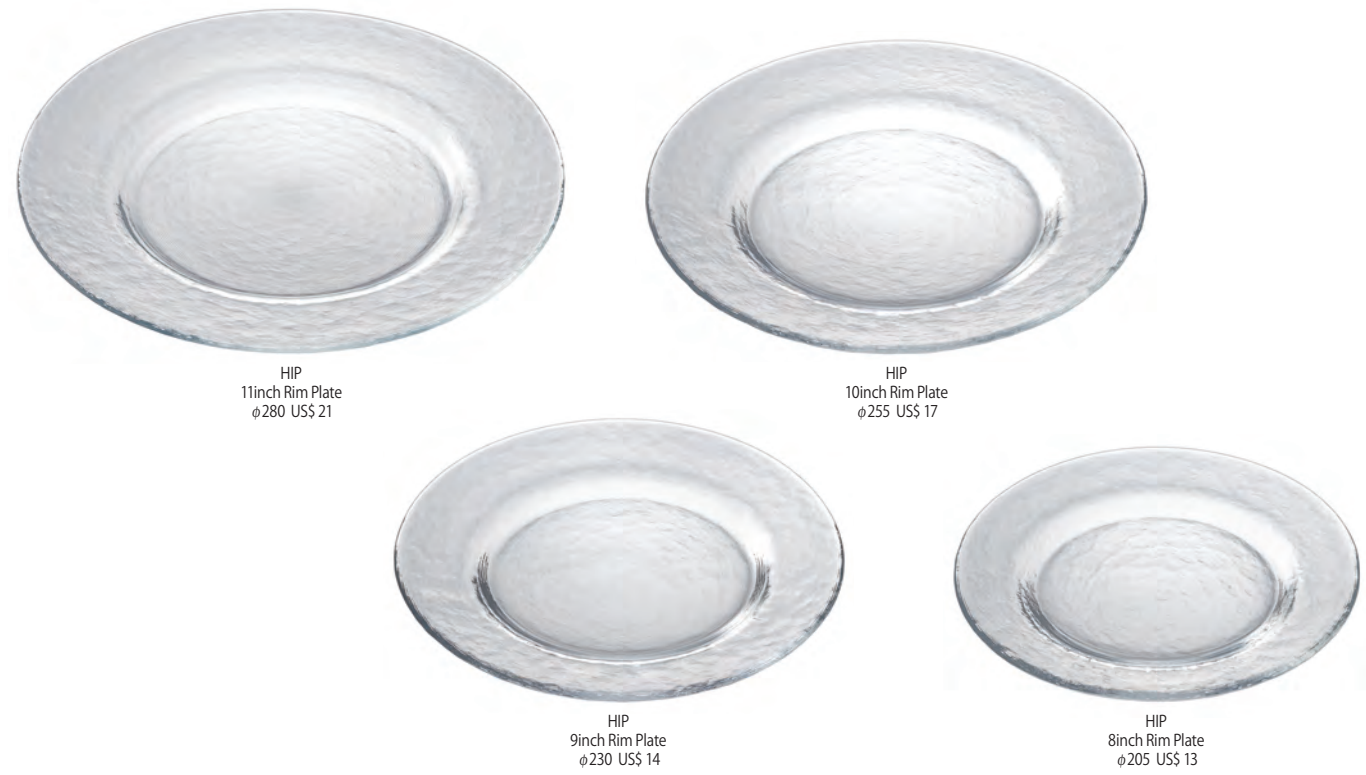


Bouquet
SQ-24cm Bowl
240×240×h70 US\$ 45



Food styling & photo by Michiko Ogata.

IM-3



IM-3





Chango 01
96×120・240cc US\$ 17
NEW



Chango 02
96×120・240cc US\$ 17
NEW



Chango 03
96×120・240cc US\$ 17
NEW



Chango 04
96×120・240cc US\$ 17
NEW



Marsala 11cm Black
110×4 US\$ 18



Marsala 11cm Red
110×4 US\$ 18



Marsala 11cm Brown
110×4 US\$ 18



Marsala 11cm Clear
110×4 US\$ 18



Marsala 7cm Black
70×4 US\$ 13



Marsala 7cm Red
70×4 US\$ 13



Marsala 7cm Brown
70×4 US\$ 13



Marsala 7cm Clear
70×4 US\$ 13



Kinugawa 14oz
75×145・430cc US\$ 39
NEW



Kinugawa 12oz
73×137・360cc US\$ 39
NEW



Kinugawa 10oz
83×90・320cc US\$ 39
NEW



Kinugawa 4oz
59×67・120cc US\$ 20
NEW



Kinugawa 2oz
50×58・70cc US\$ 16
NEW



Kamogawa 14oz
75×145・430cc US\$ 39
NEW



Kamogawa 12oz
73×137・360cc US\$ 39
NEW



Kamogawa 10oz
83×90・320cc US\$ 39
NEW



Kamogawa 4oz
59×67・120cc US\$ 20
NEW



Kamogawa 2oz
50×58・70cc US\$ 16
NEW



Okegawa 14oz
75×145・430cc US\$ 39
NEW



Okegawa 12oz
73×137・360cc US\$ 39
NEW



Okegawa 10oz
83×90・320cc US\$ 39
NEW



Okegawa 4oz
59×67・120cc US\$ 20
NEW



Okegawa 2oz
50×58・70cc US\$ 16
NEW







Marron
22oz Bourgogne
77×222・660cc US\$ 15

Marron
20oz Wine
64×240・600cc US\$ 13

Marron
15oz Wine
58×227・450cc US\$ 12

Marron
12oz Wine
54×214・350cc US\$ 11

Marron
8oz Champagne
41×253・230cc US\$ 12



Cloud
25oz Bourgogne
75×224・750cc US\$ 18

Cloud
22oz Bordeaux
68×239・660cc US\$ 18

Cloud
16oz RD Wine
64×226・480cc US\$ 17

Cloud
12oz WH Wine
52×215・370cc US\$ 16

Cloud
9oz Champagne
52×232・280cc US\$ 14

Cloud
6oz Flute Champagne
44×219・180cc US\$ 14



Cloud
4oz Tumbler
61×146・440cc US\$ 10



Cloud
12oz Old-fashioned
77×90・370cc US\$ 10



Manhattan
13oz Tumbler
66×165・405cc US\$ 11

Manhattan
12oz Tumbler
65×155・380cc US\$ 10

Manhattan
11oz Tumbler
65×144・350cc US\$ 10

Manhattan
14oz On the rocks
85×106・420cc US\$ 11

Manhattan
10oz On the rocks
80×94・320cc US\$ 10

Manhattan
2oz Shot
39×81・57cc US\$ 9



Piccolo
15oz Wine
61×169・470cc US\$ 13

Piccolo
12oz Wine
54×178・360cc US\$ 11

Piccolo
10oz Wine
49×168・340cc US\$ 11

Piccolo
6oz Flute
6oz フレート
43×190・200cc US\$ 12

NEW
Available in 2022/12



Tsuru
28oz Bourgogne
74×256・860cc US\$ 20

Tsuru
24oz Bordeaux
68×278・720cc US\$ 18

Tsuru
19oz Wine
60×266・570cc US\$ 15

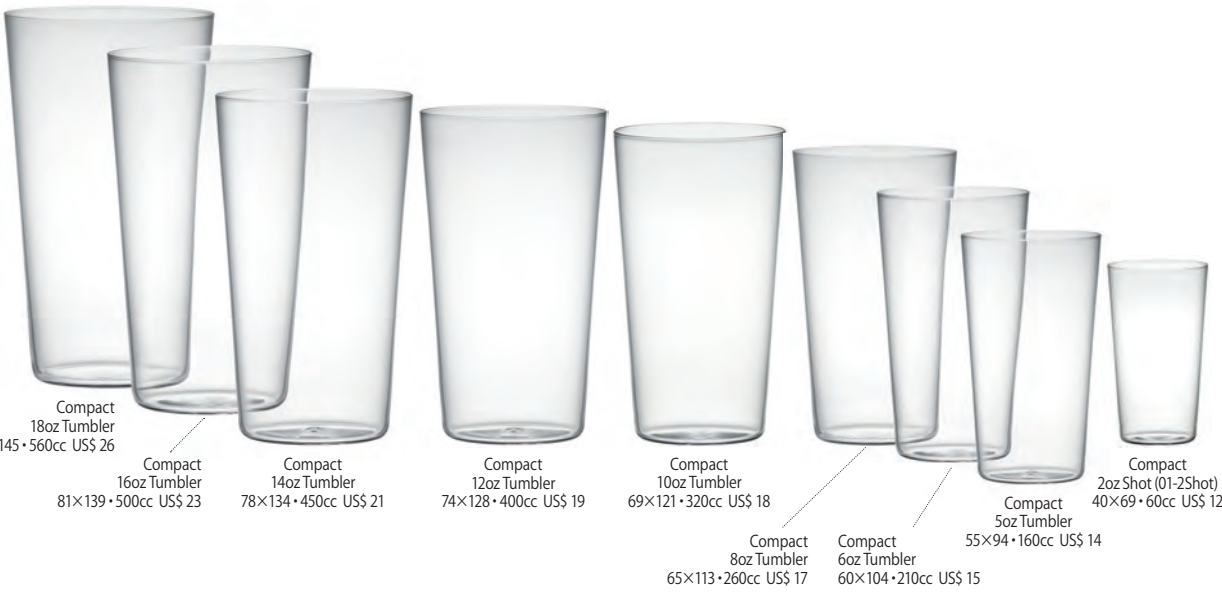
Tsuru
15oz Wine
52×256・450cc US\$ 14

Tsuru
10oz Champagne
49×246・310cc US\$ 15

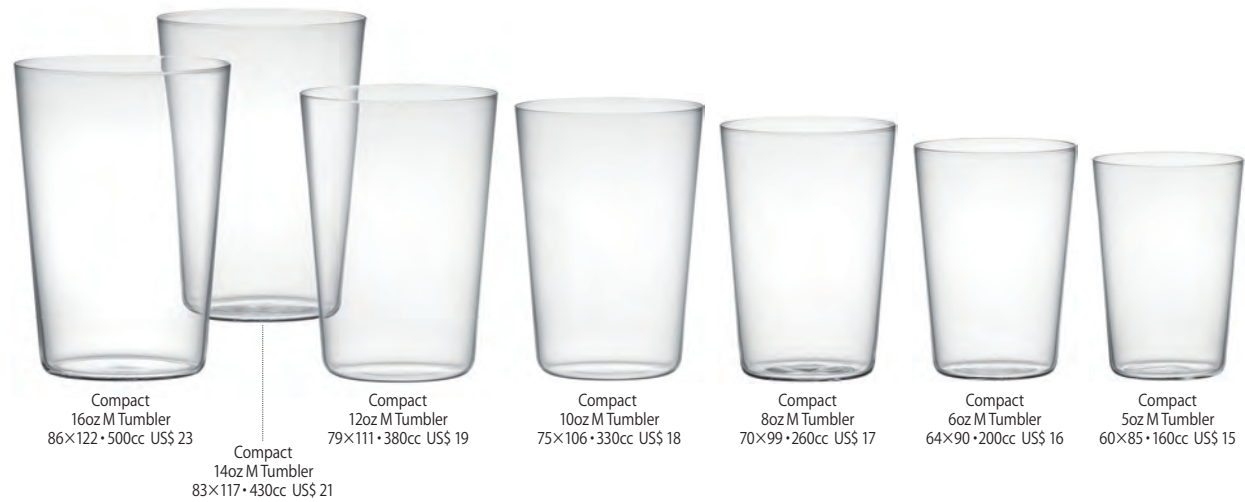
Tsuru
6oz Flute
39×278・200cc US\$ 15



Compact 16oz Zombie 76×159・500cc US\$ 23
 Compact 14oz Zombie 73×152・440cc US\$ 21
 Compact 12oz Zombie 69×144・380cc US\$ 19
 Compact 10oz Zombie 65×136・320cc US\$ 18
 Compact 8oz Zombie 61×126・260cc US\$ 17
 Compact 6oz Zombie 56×117・200cc US\$ 16
 Compact 5oz Zombie 53×110・160cc US\$ 15



Compact 18oz Tumbler 83×145・560cc US\$ 26
 Compact 16oz Tumbler 81×139・500cc US\$ 23
 Compact 14oz Tumbler 78×134・450cc US\$ 21
 Compact 12oz Tumbler 74×128・400cc US\$ 19
 Compact 10oz Tumbler 69×121・320cc US\$ 18
 Compact 8oz Tumbler 65×113・260cc US\$ 17
 Compact 6oz Tumbler 60×104・210cc US\$ 15
 Compact 5oz Tumbler 55×94・160cc US\$ 14
 Compact 2oz Shot (01-2Shot) 40×69・60cc US\$ 12



Compact 16oz M Tumbler 86×122・500cc US\$ 23
 Compact 14oz M Tumbler 83×117・430cc US\$ 21
 Compact 12oz M Tumbler 79×111・380cc US\$ 19
 Compact 10oz M Tumbler 75×106・330cc US\$ 18
 Compact 8oz M Tumbler 70×99・260cc US\$ 17
 Compact 6oz M Tumbler 64×90・200cc US\$ 16
 Compact 5oz M Tumbler 60×85・160cc US\$ 15



Compact 14oz Old-fashioned 88×100・440cc US\$ 21
 Compact 12oz Old-fashioned 85×96・390cc US\$ 20
 Compact 10oz Old-fashioned 81×91・330cc US\$ 19
 Compact 8oz Old-fashioned 76×85・270cc US\$ 18
 Compact 6oz Old-fashioned 70×78・230cc US\$ 17
 Compact 4oz Old-fashioned 61×70・150cc US\$ 16
 Compact 3oz Old-fashioned 55×65・105cc US\$ 16



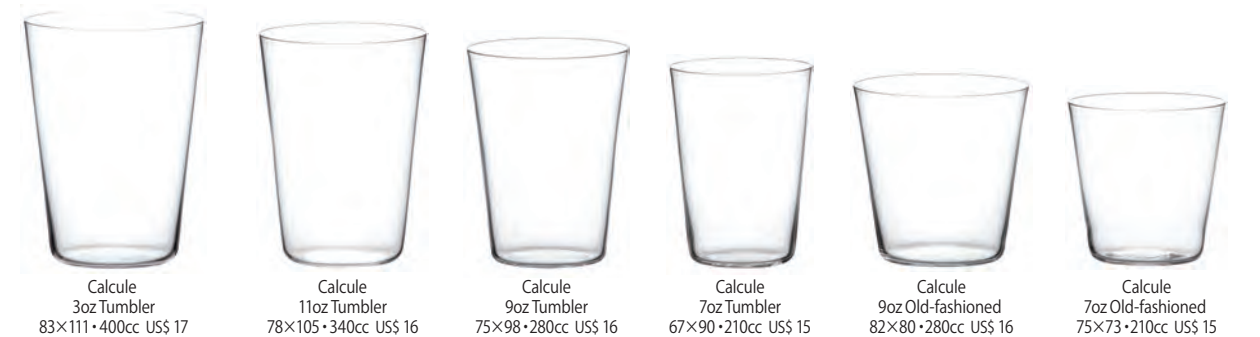
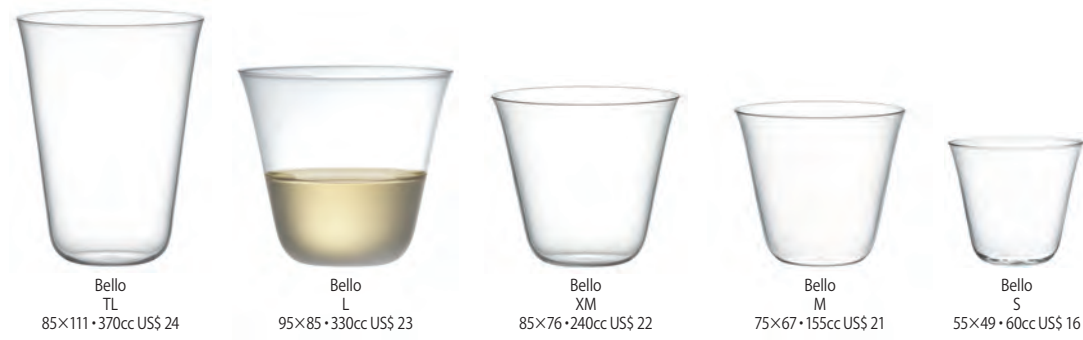
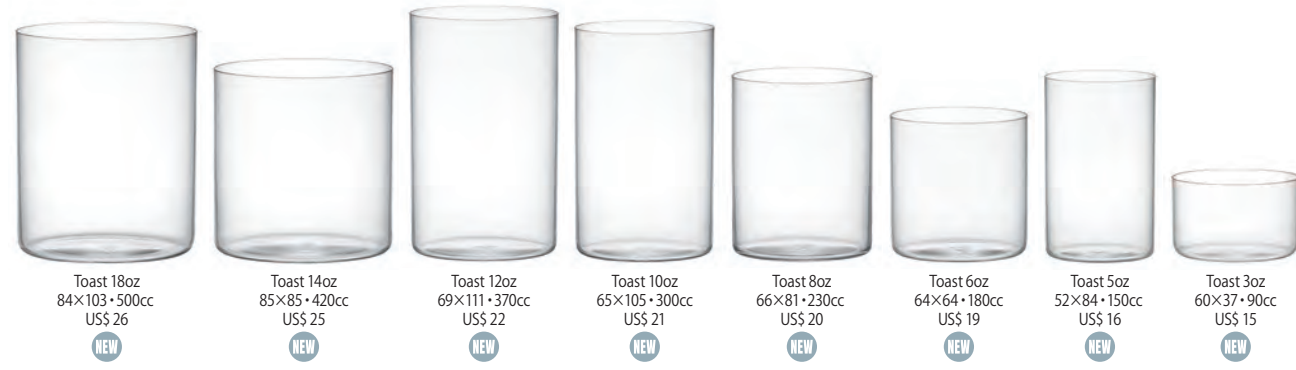
Compact Ice Bucket 144×140 US\$ 81



5oz Tumbler plain 54×98・155cc US\$ 12
 Tenkai Soz Tumbler plain 54×99・140cc US\$ 12
 KARUTA Guinomi 51×45・65cc US\$ 16
 KARUTA Katakuchi 180cc 69×98・265cc US\$ 20
 KARUTA Katakuchi 180cc Scaled 69×98・265cc US\$ 21



Tenkai Sanpin Bottom Polished 54×98・130cc US\$ 17
 Tenkai Sanpin Thin (no polished the bottom) 54×98・130cc US\$ 14
 Sanpin Bottom Polished 50×90・135cc US\$ 17
 Sanpin Thin (no polished the bottom) 50×90・135cc US\$ 14
 Large Tumbler Polished bottom 70×108・300cc US\$ 19
 Medium Tumbler Polished bottom 64×101・240cc US\$ 19
 Small Tumbler Polished bottom 59×91・180cc US\$ 17





Yassai 9080(set)
Lid 95×30・Plate 90×80 US\$ 43
※Plate each US\$ 22 / Lid US\$ 21



Yassai 9060(set)
Lid 95×30・Plate 90×60 US\$ 43



Yassai 9040(set)
Lid 95×30・Plate 90×40 US\$ 43



Vegekaku L
Lid 96×25・Plate 88×59 US\$ 54
NEW



Vegekaku M
Lid 87×24・Plate 79×55 US\$ 38
NEW



Vegekaku S
Lid 78×23・Plate 70×50 US\$ 34
NEW



Vegemaru L
Lid 107×25・Plate 100×60 US\$ 18
NEW



Vegemaru M
Lid 96×24・Plate 90×55 US\$ 16
NEW



Vegemaru M
Lid 86×23・Plate 80×50 US\$ 15
NEW

※VegeKaku / Vegemaru Available in 2022/03



Kansui 2015 Carafe (only carafe)
47×146・450cc US\$ 22



Kansui 2015 Glass (only glass)
71×65・200cc US\$ 19



Kansui 2015 Set (glass and carafe)
US\$ 41



Seine 11-10oz Old-fashioned
Gift Box(pair)
Box: 100x200xh100
US\$ 32
NEW



Seine 11-10oz Old-fashioned
82.5×75・300cc



Seine 55-10oz Old-fashioned
Gift Box(pair)
Box: 100x200xh100
US\$ 46
NEW



Seine 55-10oz Old-fashioned
82.5×75・300cc



Seine 33-10oz Old-fashioned
Gift Box(pair)
Box: 100x200xh100
US\$ 26
NEW



Seine 33-10oz Old-fashioned
82.5×75・300cc



Seine 77-10oz Old-fashioned
Gift Box(pair)
Box: 100x200xh100
US\$ 52
NEW



Seine 77-10oz Old-fashioned
82.5×75・300cc



Seine 99-10oz Old-fashioned
Gift Box(pair)
Box: 100x200xh100
US\$ 48
NEW



Seine 99-10oz Old-fashioned
82.5×75・300cc



Pattern10oz Kaku kaku
Gift Box(pair)
Box: 100x200xh100
US\$ 22
NEW

Pattern10oz Kaku kaku
82.5×75・300cc



Pattern10oz Tensen
Gift Box(pair)
Box: 100x200xh100
US\$ 22
NEW

Pattern10oz Tensen
82.5×75・300cc



Pattern10oz Amatubu
Gift Box(pair)
Box: 100x200xh100
US\$ 22
NEW

Pattern10oz Amatubu
82.5×75・300cc



KARUTA Gift Box (1x2)
Box: 143x112xh80
US\$ 60



KARUTA Gift Box (1x1)
Box: 143x112xh80
US\$ 44



Compact 12oz Tumbler Gift Box (pair)
Box: 172x143xh82
US\$ 46



Compact 10oz Tumbler Gift Box (pair)
Box: 172x143xh82
US\$ 44



Compact 10oz Old-fashioned Gift Box (pair)
Box: 180x117xh90
US\$ 46



Compact 8oz Old-fashioned Gift Box (pair)
Box: 180x117xh90
US\$ 44



CAVA 22oz Wine Gift Box (pair)
Box: 216x222xh102
US\$ 171



CAVA 15oz Beer/Wine Gift Box (pair)
Box: 216x222xh102
US\$ 157



Pivo orthodox 62987-390 Gift Box (pair)
Box: 187x275xh90
US\$ 111



Pivo orthodox 62987-245 Gift Box (pair)
Box: 187x275xh90
US\$ 131



CRUMPLE Wine S Gift Box (pair)
Box: 143x112xh80
US\$ 134





Cave 12oz Zombie 67×182・380cc US\$ 21
 Cave 10oz Zombie 64×172・320cc US\$ 21
 Cave 20oz Tumbler 91×162・610cc US\$ 27
 Cave 17oz Tumbler 87×154・530cc US\$ 26
 Cave 14oz Tumbler 81×145・440cc US\$ 24



Cave 12oz Tumbler 78×138・380cc US\$ 21
 Cave 10oz Tumbler 73×130・310cc US\$ 20
 Cave 8oz Tumbler 68×120・250cc US\$ 18
 Cave 6oz Tumbler 62×110・190cc US\$ 17
 Cave 5oz Tumbler 59×105・160cc US\$ 17



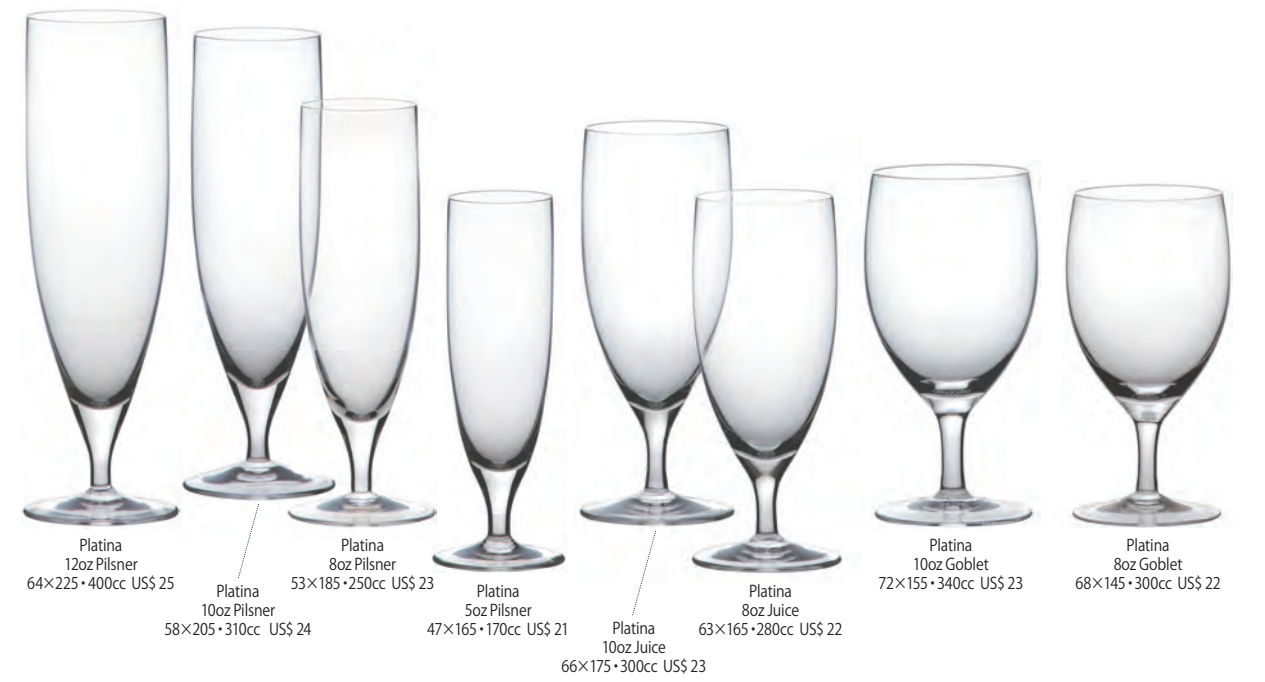
Cave 17oz Old-fashioned 109×112・510cc US\$ 27
 Cave 14oz Old-fashioned 101×105・420cc US\$ 25
 Cave 12oz Old-fashioned 97×101・360cc US\$ 23
 Cave 10oz Old-fashioned 91×95・300cc US\$ 21
 Cave 8oz Old-fashioned 85×88・240cc US\$ 20



Platina 12oz Wine 78×190・380cc US\$ 25
 Platina 10oz Wine 73×178・310cc US\$ 24
 Platina 8oz Wine 68×165・250cc US\$ 22
 Platina 6oz Wine 63×153・210cc US\$ 22
 Platina 8oz circle Wine 78×150・260cc US\$ 22
 Platina 6oz circle Wine 73×140・210cc US\$ 22



Platina 6oz L. Champagne 47×210・165cc US\$ 24
 Platina 5oz L. Champagne 44×195・130cc US\$ 23
 Platina 6oz Sherry 40×163・160cc US\$ 22
 Platina 4oz Sherry 37×151・120cc US\$ 21
 Platina 2oz Cordial 35×120・60cc US\$ 20
 Platina 1oz Cordial 32×110・40cc US\$ 20



Platina 12oz Pilsner 64×225・400cc US\$ 25
 Platina 10oz Pilsner 58×205・310cc US\$ 24
 Platina 8oz Pilsner 53×185・250cc US\$ 23
 Platina 5oz Pilsner 47×165・170cc US\$ 21
 Platina 10oz Juice 66×175・300cc US\$ 23
 Platina 8oz Juice 63×165・280cc US\$ 22
 Platina 10oz Goblet 72×155・340cc US\$ 23
 Platina 8oz Goblet 68×145・300cc US\$ 22

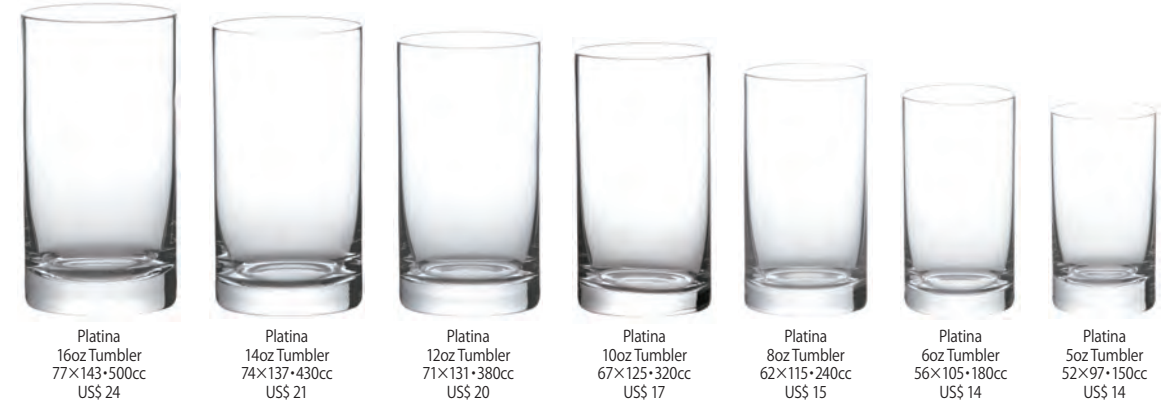


Platina
20oz Brandy
70×135・600cc US\$ 29

Platina
14oz Brandy
65×125・450cc US\$ 26

Platina
10oz Brandy
60×115・340cc US\$ 23

Platina
8oz Brandy
54×105・270cc US\$ 22



Platina
16oz Tumbler
77×143・500cc
US\$ 24

Platina
14oz Tumbler
74×137・430cc
US\$ 21

Platina
12oz Tumbler
71×131・380cc
US\$ 20

Platina
10oz Tumbler
67×125・320cc
US\$ 17

Platina
8oz Tumbler
62×115・240cc
US\$ 15

Platina
6oz Tumbler
56×105・180cc
US\$ 14

Platina
5oz Tumbler
52×97・150cc
US\$ 14



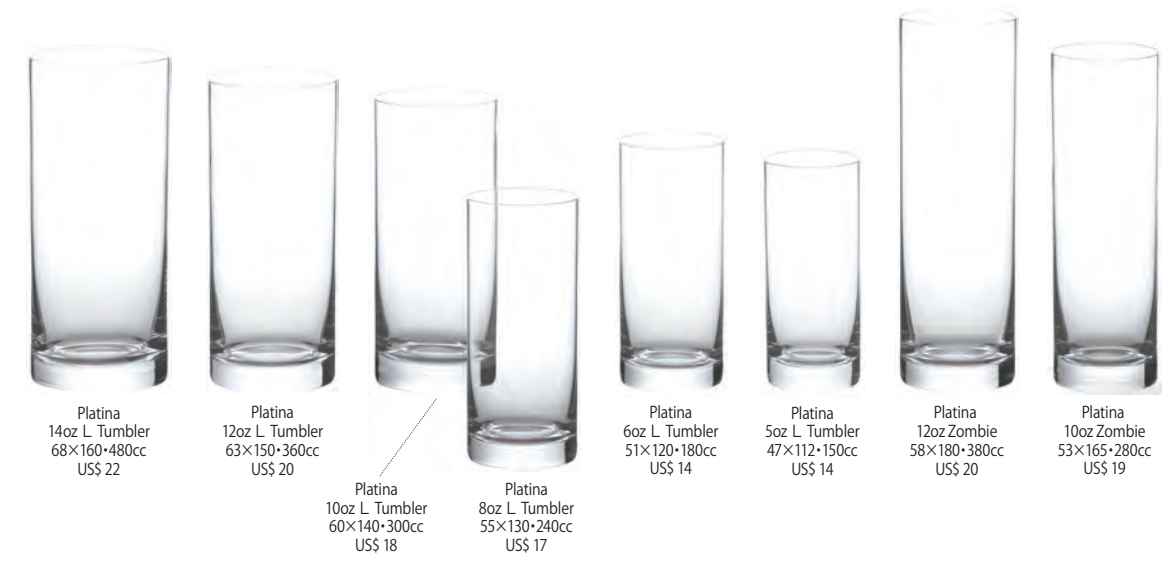
Platina
8oz Cognac
51×166・280cc US\$ 23

Platina
6oz Cognac
48×156・230cc US\$ 22

Platina
5oz Rappa Cocktail
73×195・170cc US\$ 25

Platina
4oz Rappa Cocktail
65×175・110cc US\$ 23

Platina
3oz Rappa Cocktail
58×155・80cc US\$ 21



Platina
14oz L. Tumbler
68×160・480cc
US\$ 22

Platina
12oz L. Tumbler
63×150・360cc
US\$ 20

Platina
10oz L. Tumbler
60×140・300cc
US\$ 18

Platina
8oz L. Tumbler
55×130・240cc
US\$ 17

Platina
6oz L. Tumbler
51×120・180cc
US\$ 14

Platina
5oz L. Tumbler
47×112・150cc
US\$ 14

Platina
12oz Zombie
58×180・380cc
US\$ 20

Platina
10oz Zombie
53×165・280cc
US\$ 19



Platina
5oz S. Cocktail
96×130・140cc US\$ 25

Platina
3oz S. Cocktail
85×115・90cc US\$ 23

Platina
Champagne
89×125・150cc US\$ 22

Platina
Cocktail
82×115・130cc US\$ 21

Platina
Water Mug
81×190・830cc US\$ 31



Platina
20oz Old-fashioned
100×100・560cc
US\$ 26

Platina
14oz Old-fashioned
90×90・400cc
US\$ 23

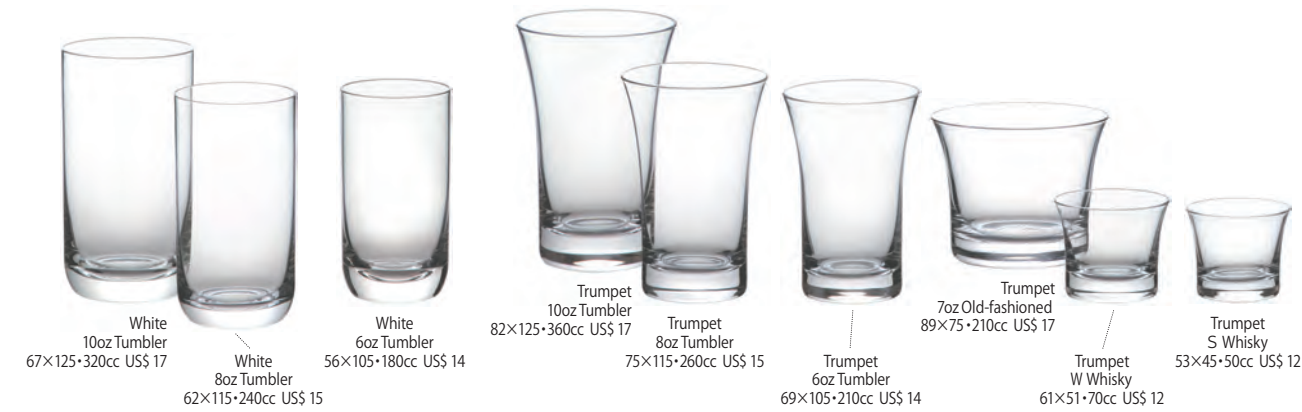
Platina
9oz Old-fashioned
80×80・270cc
US\$ 19

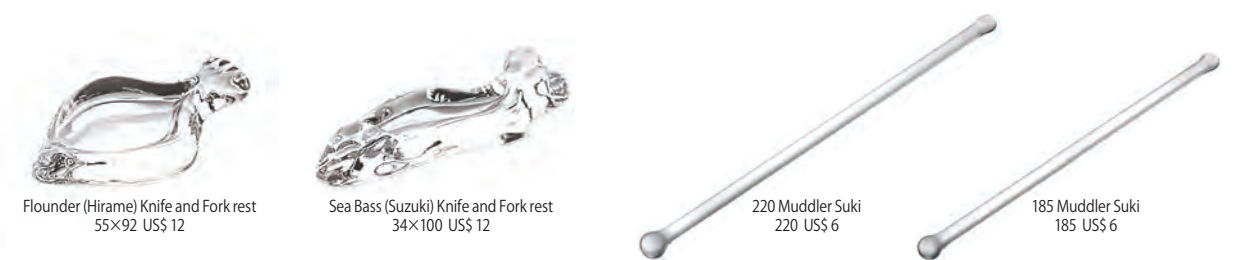
Platina
7oz Old-fashioned
75×75・220cc
US\$ 17

Platina
6oz Old-fashioned
70×70・180cc
US\$ 16

Platina
W Whisky
50×50・60cc
US\$ 12

Platina
S Whisky
45×45・40cc
US\$ 12





デザイナーやソムリエ、料理研究家などの方たちとのコラボレーションによる商品。



Makoto Komatsu

A series designed by Makoto Komatsu, an industrial designer. His works are in numerous public collections, including MoMA in N.Y. Makoto studied at Stig Lindberg, a prominent pottery manufacturer in Sweden, Gustavsberg from 1970 to 1973. His warm and pleasant design has been attracting many people. He held an exhibition "Design and Humor" in The National Museum of Modern Art in autumn 2008.

GLASS
COM
PRODUCTION

Pose
Old-fashioned
80×95・370cc US\$ 51



CRUMPLE
Old-fashioned
83×83・300cc US\$ 61



CRUMPLE
Wine S
60×83・120cc US\$ 63



CRUMPLE
Wine L
77×107・240cc US\$ 68



CRUMPLE
Old-fashioned frosted
83×83・300cc US\$ 69



CRUMPLE
Wine S frosted
60×83・120cc US\$ 68



CRUMPLE
Wine L frosted
77×107・240cc US\$ 76

Takenobu Igarashi

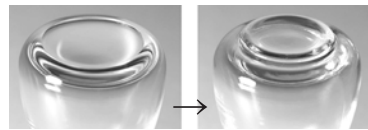
An active designer, Takenobu Igarashi has distinguished himself in various fields of graphic and product design, as well as sculptures. He is earnestly involved in educating the future generations and has served as President of Tama Art University as of April 2011. The glass soy sauce container represents the combination of traditional Japanese handcraft alongside modern design. The container's vessel (base) houses soy sauce while its glass dropper (cover) is used in serving. The amount of soy sauce drawn depends on trapping liquid by placing a finger on the opening at the top of the dropper. The soy sauce drips out once the finger is removed and the pressure is released. This serving technique was implemented during the Taisho era to early Showa era and now has been revived.

Droplet

醤油差し ● ドロプレット



Drop let
φ80×99 US\$ 43

TABLE SOY SAUCE
WATER GLASSTable Soy Sauce
h80×φ49・40cc US\$ 24WATER GLASS
65×87・210cc US\$ 18

※The bottom of Table Soy Sauce has been changed

Luft

A design office established in 2005 by Tomoko Takejima and Nami Makishi. Chikako Okeda joined in 2012. The name of the office, Luft, means "air" in Germany. By bringing fresh air in the spaces as a major concept, it creates extensive and diverse designs for furniture and products.

Nami Makishi

Nami Makishi, born in Okinawa in 1966, graduated from Musashino Art University at Craft and Industrial Design. She continued studying fine art in Berlin for six years and started a design office in Seoul. She moved to Tokyo in 2003 and established Luft design office. As a spatial designer, she designed for Jurgen Lehl, starnet (Tokyo), D-BROS, D & DEPARTMENT (Toyama), ALAND (Seoul, Hong Kong). Her well-known work is Leather Envelope Series and LAUAN SHELVES.

Chikako Okeda

Chikako Okeda, born in Tokyo in 1977, graduated from a faculty of law at Keio University. She shifted her interest to culinary arts after graduation and established a restaurant at Kiyosumi Shirakawa (Tokyo) in 2010. She started designing furniture products with Makishi in 2012. Both culinary arts and product designs inspired her to create useful and suitable products in daily life. She designs collections of plates and cutlery such as Erde, Cooking & Serving Spoon and Outline.

KOJITANI TRAVELWINEGLASS

kojitani travelwineglass
58×161・360cc US\$ 110**Hiroshi Kojitani**

A designer involved in devising the Brand "MUJI" as well as proposing a new lifestyle to the generation. Hiroshi Kojitani is also internationally known for being equally passionate about wine, hence receiving the Order of the Arts and the Letters "Chevalier Award" from France. He travels extensively, domestically and internationally, in quest of the "Perfect glass for wine during travel." He created the "Travel glass" with a focus on the ideal shape for a vessel containing either red, white or champagne. This beautifully designed glass is manufactured at a renowned factory in Hungary. Its high quality craftsmanship makes it light and thin yet durable.

KANNA GLASS

Hiroshi Yamasaki

A product designer, Hiroshi Yamasaki, develops original brands as YAMASAKI DESIGN WORKS. In response to a request for "a glass that looks like a stone," he proposed "irregular" and "random" glasses. The prototype is made by carving out a cone-shaped block with a woodworking tool, a plane, called "Kanna". It is a "stone-like glass" designed from the perspective of the user.

Kanna Glass
84×87・150cc US\$ 34**ISOLATION UNIT Teruhiro Yanagihara**

Teruhiro Yanagihara (1976-, Kagawa prefecture, Takamatsu city) graduated from Osaka University of Art and established "ISOLATION UNIT/TERUHIRO YANAGIHARA" in 2002. He focuses on the importance of "designing the surrounding" not only the result of the object but also the process of the transformation. His projects transcend the borders beyond countries, and designs.

SLANT GLASS
85×92・200cc US\$ 56SLANT GLASS
TYTY-Tokkuri 280
45×200・290cc US\$ 61TY-Happo 160
50×150・170cc US\$ 41TY-Junmai 100
50×90・100cc US\$ 29**SHUNIT**

Both an industrial designer and a Glass artist collaborated to establish Shunit. The products they propose are simple, useful and comfortable designs that fit one's lifestyle. The sleek designs lead to finding the values in life.

Shunji Omura

Shunji Omura graduated from Tokyo Glass Art Institute, and investigated possibilities for future glass arts by learning sculptures and craftsmanships. Many of his works provide comfortable living environment in world-wide. He taught and instructed students at overseas universities and now serves as a professor at Musashino Art University. His works are in collections at the Tokyo National Museum of Modern Art, Yokohama Museum of Art, Toyama City Glass Museum and others.

Shunsaburo Nakahara

Shunji Omura graduated from Tokyo Glass Art Institute, and investigated possibilities for future glass arts by learning sculptures and craftsmanship. Many of his works provide a comfortable living environment world-wide. He taught and instructed students at overseas universities and now serves as a professor at Musashino Art University. His works are in collections at the Tokyo National Museum of Modern Art, Yokohama Museum of Art, Toyama City Glass Museum and others.

ELLIPSE

Ellipse
80×90・350cc US\$ 51**Yuko Watanabe**

A culinary specialist, Yuko Watanabe, is popular in magazines and commercial shoots. Recently, her attitude of valuing not only cooking but also seasonal living has gained support from women of all ages. The glasses designed by Ms. Watanabe are compatible with champagne, wine, liqueur, and sake. The glasses, making wine easy to drink and refreshing, match Ms. Watanabe's cherished attitude and lifestyle.

MOULD GLASS

Mould Glass (L)
53×126・155cc US\$ 25Mould Glass (M)
58×88・140cc US\$ 24Mould Glass (S)
47×70・70cc US\$ 23

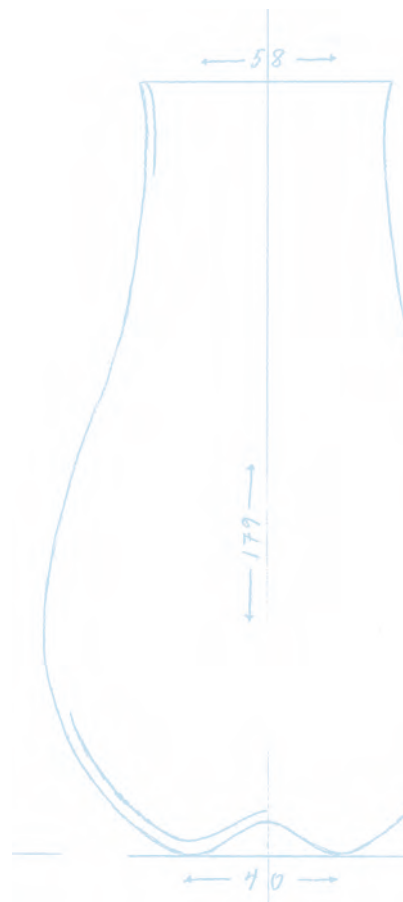
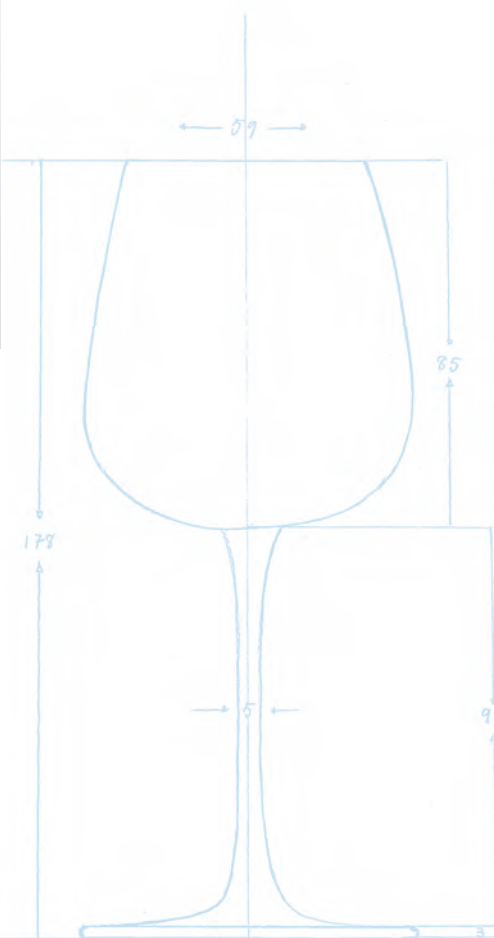


INGEGERD RÅMAN



Ingegerd Råman

Ingegerd Råman is one of the eminent designers in Sweden. Since 1970's, she presented her designs to influential companies in Sweden such as Skruf and Orefors as well as exhibited her collections at Stockholm National Museum and Corning Museum of Art. She received numerous international awards. Her works have been placed in the lobby of the Swedish Embassy in the U.S. with high respect. She identifies her designs as "The design generates further value when it is used". Its concept strikes a chord with people around the world. She also launched a collaborative collection at IKEA and participated in a project with Arita-yaki artisans in 2016. She received the title of Professor from the Swedish government and The Prince Eugen Medal from the Swedish royal family for who performs remarkable artistic achievements.



TORA
URUP

Tora Urup

Tora Urup is a glass and pottery designer from Denmark. She studied design at Royal College of Art in London, and continued learning skills at a pottery factory in Tokoname city, Aichi Prefecture from 1983. After pursuing her career at Royal Copenhagen, she became a designer at Holmegaard Glass Factory. She takes proactive approaches for glass design in Copenhagen and internationally in Tokyo, London, Paris, New York and Northern Europe.



TU106 beer
94×86・390cc US\$ 43



TU106 milk
73×103・230cc US\$ 37



TU106 wine
67×58・150cc US\$ 37



TU106 shot
41×70・60cc US\$ 30



TU206 bowl-5
132×51 US\$ 67



TU206 bowl-4
118×51 US\$ 58



TU206 bowl-3
102×51 US\$ 54



TU206 bowl-2
86×51 US\$ 47



TU206 bowl-1
70×51 US\$ 42



TU306 tumbler-5
88×75・360cc US\$ 43



TU306 tumbler-4
80×68・260cc US\$ 39



TU306 tumbler-3
72×61・190cc US\$ 35



TU306 tumbler-2
64×54・130cc US\$ 34



TU306 tumbler-1
56×47・80cc US\$ 32



TU606 Katakuchi (with spout)
77×64・290cc US\$ 32



TU606 Reishu (with spout)
53×58.5・130cc US\$ 27



TU606 Reishu
53×58.5・130cc US\$ 26



TU606 Guinomi (with spout)
45×41・65cc US\$ 25



TU606 Guinomi
45×41・65cc US\$ 24



KODAMA TOKI Kiyomi Kodama

"An Artist Kiyomi Kodama owns her own pottery factory, KODAMA TOKI in Tokyo. Her most valued concept is "Making Products by herself, for herself" is reflected in all her works. She treasures the shapes that happen naturally as well as accidentally, and maintains these initial shapes as much as possible until completion. The series is a collaboration between Kimura Glass and KODAMA TOKI. The series' thoughtful design, based on Kodama's concept, provides various ways of enjoying meals, thus making them great products that are both practical and comfortable in everyday life.

KODAMA TOKI



Lyon Cup L (gold)
75×85・230cc US\$ 28

NEW



Lyon Cup L (platinum)
75×85・230cc US\$ 28

NEW



Lyon Cup L (plain)
75×85・230cc US\$ 20

NEW



Lyon Cup S (gold)
60×70・115cc US\$ 22

NEW



Lyon Cup S (platinum)
60×70・115cc US\$ 22

NEW



Lyon Cup S (plain)
60×70・115cc US\$ 15

NEW



Macon Round 28cm (gold)
280×30 US\$ 90

NEW



Macon Round 28cm (platinum)
280×30 US\$ 90

NEW



Macon Round 28cm (plain)
280×30 US\$ 70

NEW



Macon Round 24cm (gold)
240×30 US\$ 61

NEW



Macon Round 24cm (platinum)
240×30 US\$ 61

NEW



Macon Round 24cm (plain)
240×30 US\$ 45

NEW



Macon Round 18cm (gold)
180×25 US\$ 38

NEW



Macon Round 18cm (platinum)
180×25 US\$ 38

NEW



Macon Round 18cm (plain)
180×25 US\$ 26

NEW



Macon Oval 28cm (gold)
280×40 US\$ 68

NEW



Macon Oval 28cm (platinum)
280×40 US\$ 68

NEW



Macon Oval 28cm (plain)
280×40 US\$ 51

NEW



Macon Oval 23cm (gold)
230×25 US\$ 46

NEW



Macon Oval 23cm (platinum)
230×25 US\$ 46

NEW



Macon Oval 23cm (plain)
230×25 US\$ 31

NEW

※ Available in 02/2022
 ※ Not suitable for: microwave, dishwasher, dryer.
 ※ Due to the production method, there are individual differences in size and color.

MAI GLASS



MAI GLASS
62×156・370cc US\$ 90

Mai Sawaki

Mai Glass is a wine glass designed by Mai Sawaki, a wine specialist and a chef. She intended to create her original wine glass that makes wine taste better. A large bowl with a short stem makes the glass functional when people enjoy wine. Length of stem is designed to hold with three fingers for woman and two fingers for Man. The considerate glass is stable, and practical, and takes only minimum space at the cupboard. the bowl releases a beautiful aroma and complex flavors for sparkling, white wine and red wine. It is designed to enjoy all kinds of wine.



cats plants

Miharu Ando , Miharudo Gallery

"Miharudo Gallery is a contemporary arts and crafts gallery in Tokyo since 1978. Ando held numerous exhibitions that focus on contemporary pottery, glass art, and lacquer crafts at his gallery. Steven Newell, a glass artist from the United Kingdom, had his first one-man exhibition in 1983. Jacqui Poncelet and Alison Britton, ceramic artists, also represented contemporary art from the United Kingdom. Ando produced glass design by collaborating with Sayaka Ayase at Kimura Glass in July 2009.

sayaka ayase

An illustrator and a painter, Ayase graduated from both Osaka University of Arts, Musicology Department and Kawahara Design and Art College. While teaching piano, she also creates accessories. She advocates fine lines and sleek designs.



cats 1
82.5×75・300cc US\$ 15
NEW



cats 2
82.5×75・300cc US\$ 15
NEW



cats 3
82.5×75・300cc US\$ 15
NEW



plants 1
82.5×75・300cc US\$ 15
NEW



plants 2
82.5×75・300cc US\$ 15
NEW



plants 3
82.5×75・300cc US\$ 15
NEW

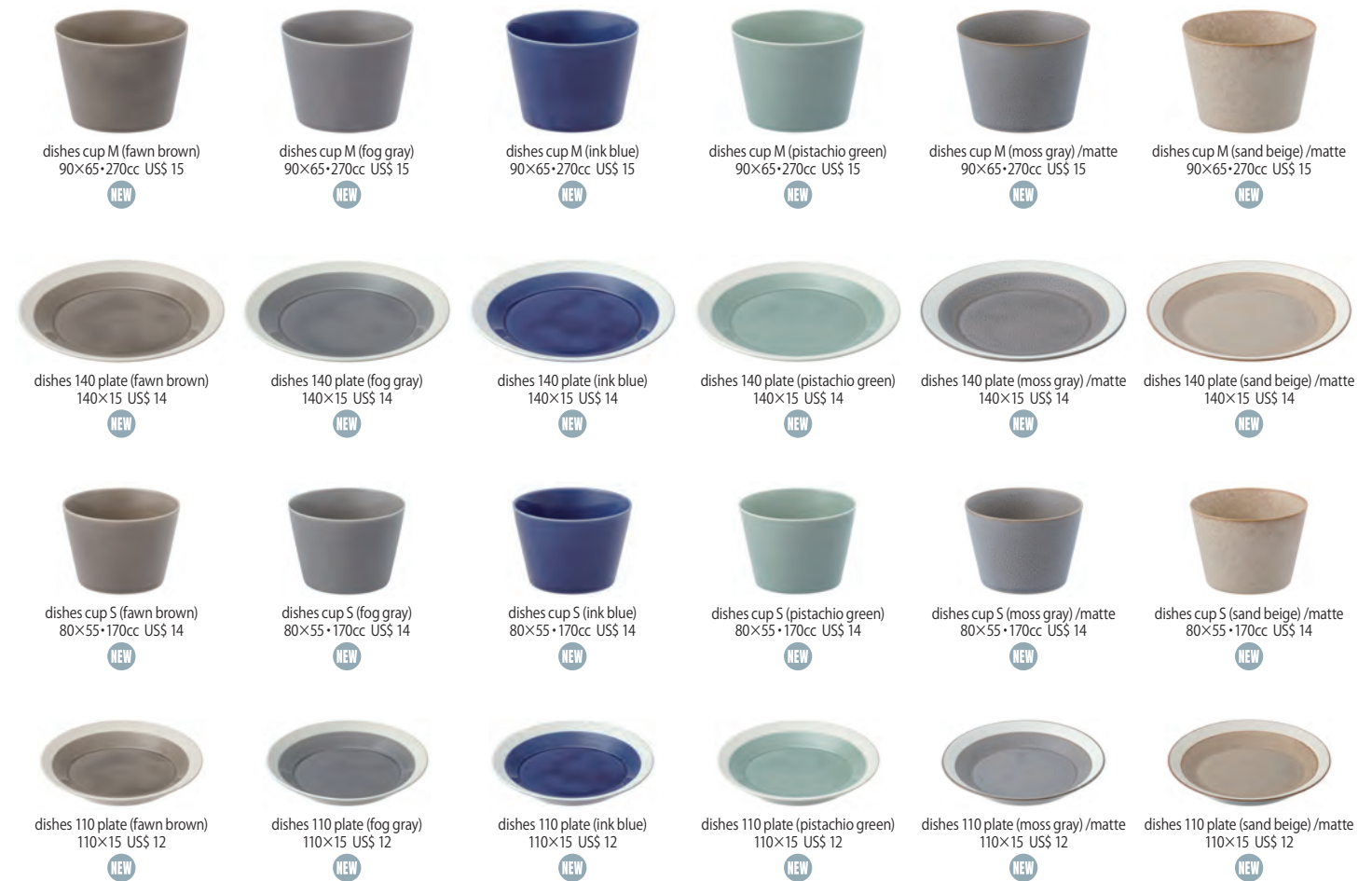
-Dishes-

KIMURA GLASS
yumiko iihoshi porcelain

made In Japan

Yumiko Iihoshi Porcelain / Iihoshi Yumiko

After graduating from Kyoto Saga University of Arts, Department of Ceramics, Iihoshi promoted her works named "Yumiko Iihoshi Porcelain" and moved to Taito Ward Designers Village, and launched a new product series in 2007. She opened her own store in Osaka in 2012, and Showroom & Shop in Tokyo in 2014. She continued to produce her product series as "Hand work", both in Japan and overseas. The series is a collaboration between Kimura Glass and Yumiko Iihoshi Porcelain. The slight differences in the size of the plate and the angle of the rim can change the atmosphere to each dish to be served. Furthermore, The combination of the color of the plate and the food will expand the range of ways to enjoy the food. Simple shapes and lines will fit any dish.





dishes 230 plate (fawn brown)
230×38 US\$ 35

dishes 220 plate (fawn brown)
220×30 US\$ 30

dishes 200 plate (fawn brown)
200×30 US\$ 26

dishes 180 plate (fawn brown)
180×25 US\$ 23

dishes bowl L (fawn brown)
185×70 US\$ 32

dishes bowl M (fawn brown)
150×50 US\$ 24

dishes bowl S (fawn brown)
125×50 US\$ 18



dishes 230 plate (fog gray)
230×38 US\$ 35

dishes 220 plate (fog gray)
220×30 US\$ 30

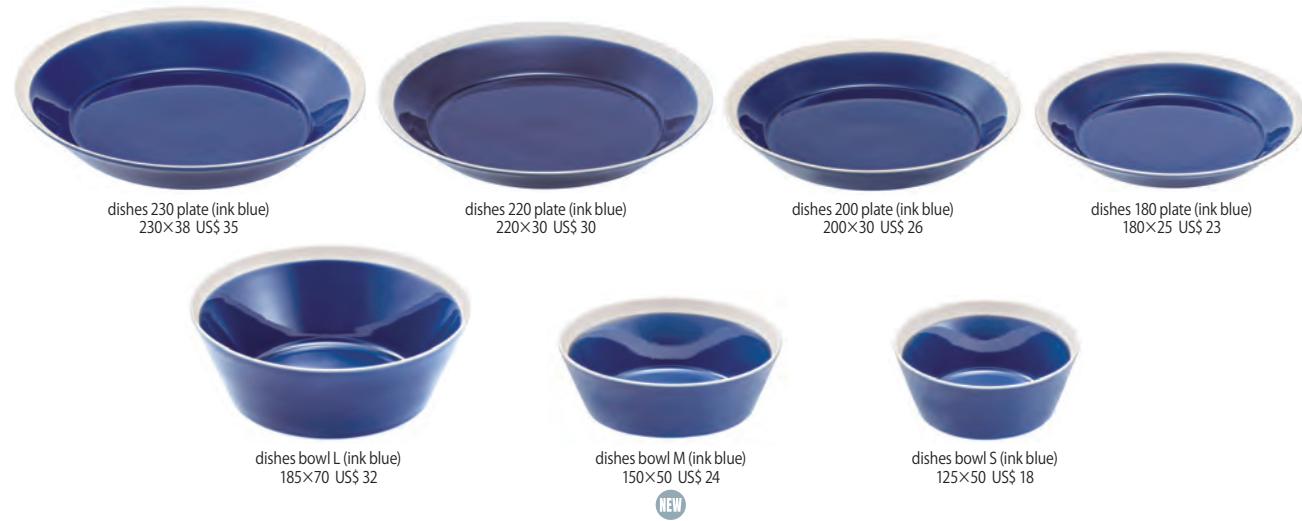
dishes 200 plate (fog gray)
200×30 US\$ 26

dishes 180 plate (fog gray)
180×25 US\$ 23

dishes bowl L (fog gray)
185×70 US\$ 32

dishes bowl M (fog gray)
150×50 US\$ 24

dishes bowl S (fog gray)
125×50 US\$ 18



dishes 230 plate (ink blue)
230×38 US\$ 35

dishes 220 plate (ink blue)
220×30 US\$ 30

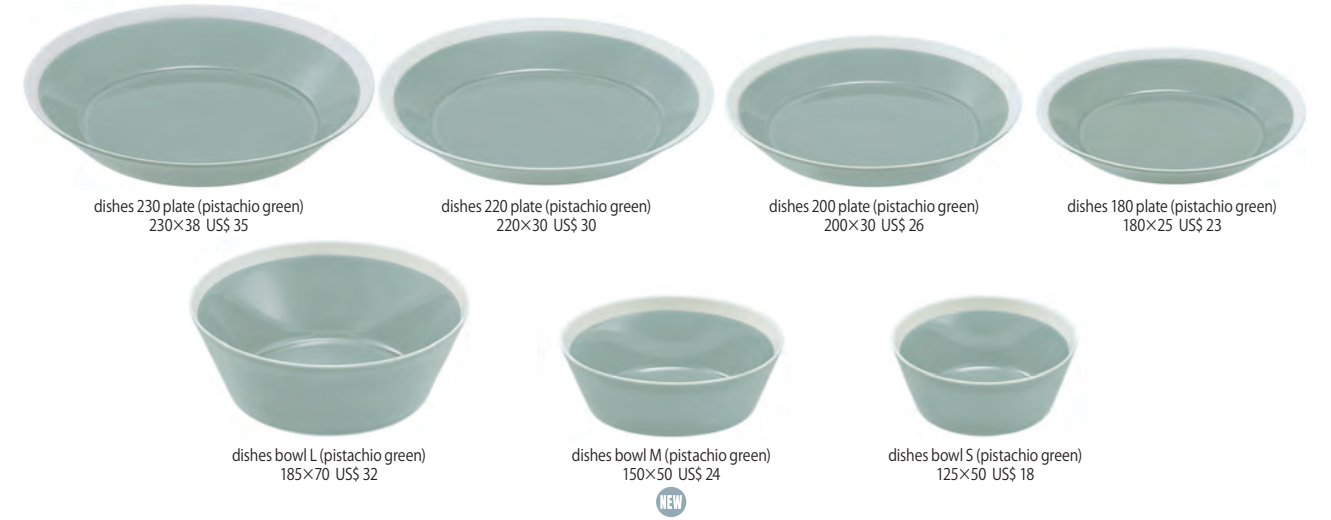
dishes 200 plate (ink blue)
200×30 US\$ 26

dishes 180 plate (ink blue)
180×25 US\$ 23

dishes bowl L (ink blue)
185×70 US\$ 32

dishes bowl M (ink blue)
150×50 US\$ 24

dishes bowl S (ink blue)
125×50 US\$ 18



dishes 230 plate (pistachio green)
230×38 US\$ 35

dishes 220 plate (pistachio green)
220×30 US\$ 30

dishes 200 plate (pistachio green)
200×30 US\$ 26

dishes 180 plate (pistachio green)
180×25 US\$ 23

dishes bowl L (pistachio green)
185×70 US\$ 32

dishes bowl M (pistachio green)
150×50 US\$ 24

dishes bowl S (pistachio green)
125×50 US\$ 18



dishes 230 plate (moss gray) /matte
230×38 US\$ 35

dishes 220 plate (moss gray) /matte
220×30 US\$ 30

dishes 200 plate (moss gray) /matte
200×30 US\$ 26

dishes 180 plate (moss gray) /matte
180×25 US\$ 23

dishes bowl L (moss gray) /matte
185×70 US\$ 32

dishes bowl M (moss gray) /matte
150×50 US\$ 24

dishes bowl S (moss gray) /matte
125×50 US\$ 18



dishes 230 plate (sand beige) /matte
230×38 US\$ 35

dishes 220 plate (sand beige) /matte
220×30 US\$ 30

dishes 200 plate (sand beige) /matte
200×30 US\$ 26

dishes 180 plate (sand beige) /matte
180×25 US\$ 23

dishes bowl L (sand beige) /matte
185×70 US\$ 32

dishes bowl M (sand beige) /matte
150×50 US\$ 24

dishes bowl S (sand beige) /matte
125×50 US\$ 18

TASAKI SHINYA
WINEGLASS
COLLECTION

Shinya Tasaki

This series is designed by Shinya Tasaki, active in many fields internationally as a sommelier. He designed thirty different glasses to emphasize the important role of glass as well as to choose the right glass to enjoy wine and drinks.



Tasaki Prototype L 30oz
77×255・900cc US\$ 110

The distinctive feature of this series is nearly flat at the bottom of the bowl. The feature allows the wine to maintain its strong aroma even when the amount of wine is reduced in the bowl, because the surface area of wine is always larger than the rim. The Prototype L size is recommendable for high quality wines, especially those with a rich aroma.



Tasaki Prototype M 20oz
68×225・600cc US\$ 78

The prototype M is suitable for both red and white wine. This glass is ideal for wine that has begun to mature, and it accentuates complex flavor. The size of the glass is defined by the intensity of the wine's aroma. The larger the glass is applicable for wines with stronger aromas.



Tasaki Prototype S 12oz
55×183・360cc US\$ 64

This is a series of wine glasses designed to match the aromatic characteristics of wine. The shape of the glass is specified according to the age of the wine, not to the wine regions, or type of wine. The Prototype leads to enjoying the aroma of wine well.



Tasaki Young Wine L 24oz
73×255・720cc US\$ 110

The Young Type glass is designed for younger wines than the Prototype glass. It can be used as both red and white wine. It is recommended to drink with young red wines, but it is also particularly suitable for Chardonnay varietals with the complexity of wood-aged wines, vinified in oak barrels.



Tasaki Young Wine M 18oz
66×231・540cc US\$ 87

Larger glass goes well with richer aromatic wine. In red wines, The glass is excellent for single varietal premium red wines. For white wines, it is ideal for Burgundy whites, California fine Chardonnay and Bordeaux types.



Tasaki Young Wine S 12oz
58×202・360cc US\$ 64

The Young Type glass is designed for younger wines than the Prototype glass. It can be used as both red and white wine. It is recommended to drink with young red wines, but it is also particularly suitable for Chardonnay varietals with the complexity of wood-aged wines, vinified in oak barrels.



Tasaki Light-Bodied L 20oz
69×270・600cc US\$ 119

This type of glass is nearly flat at the bottom of the bowl. The shape maximizes the surface area of wine, even when the amount of wine is reduced. The glass is particularly suitable for high quality wine with light acidity and strong flavor, such as Rieslings, Alsace from Germany or excellent wine from Sancerre.



Tasaki Light-Bodied M 15oz
62×245・450cc US\$ 91

Larger glass not only goes well with rich fragrant wine, but is also convenient to pour more drinks. This glass is appropriate for Light-bodied wines with low alcohol content, such as German QbA class and Kabinett. These wines can be enjoyed in larger glasses and in larger quantities.



Tasaki Light-Bodied S 10oz
55×214・300cc US\$ 73

The Light-Bodied Type is suitable for the light and fresh white wines. The straight shape of the bowl brings the single varietal wine's aroma direct to tongue and nose. It is suitable for refreshing white wine or sparkling wine made with Riesling or Sauvignon.



Tasaki Mature Wine 30oz
85×263・900cc US\$ 114

The wine glasses in this series are all handmade. Just as each aged bottle of wine has a different taste, each glass has its own individuality. These differences give the glasses a warm impression and make them appropriate for aged or fully matured wine with sufficient aromas.



Tasaki Mature Wine 20oz
74×230・600cc US\$ 100

The glass is especially for aged wine. The spherical shape enhances the rich and luxuriant flavor of aged wines and allows to breathe in the bowl. The rim is slightly bent to bring out the aroma as well as the drinkability.



Tasaki Sparkling 9oz
58×250・270cc US\$ 105

Aromas are the most important element in aged sparkling wines that contain luscious bouquet-like flavors. The oval shape of the bowl enhances these aromas, and the rim is curved for easy drinking. The length of the stem fits perfectly when placed with other glasses.



Tasaki Sparkling 7oz
54×232・210cc US\$ 91

Sparkling wine bubbles are generated by the water pressure at the bottom of the glass. The deeper bowl creates more bubbles, but it may prevent some of its smooth mouthfeel. Therefore, The glass is designed to reduce the pressure from sparkling wine.



Tasaki Aged Brandy L 25oz
70×157・750cc US\$ 71

This type is especially suitable for high quality brandy or aged brandy. Since brandy and other distilled liquors are served in small quantities, they are usually difficult to drink in large glasses. Therefore, the glass with an open rim is easier to drink from.



Tasaki Aged Brandy M 18oz
63×140・540cc US\$ 61

A larger glass is appropriate with a strong scent of brandy. Just as with wine, the intensity of brandy's aroma is stronger in aged brandy. One of the best ways to enjoy aged brandy is to change the size of glasses depending on the age of the same brand.



Tasaki Aged Brandy S 12oz
56×124・360cc US\$ 48

The Aged Brandy glass is designed to allow the rich aromas to take center stage. The glass mixes and opens the complex aromas in the bowl, making it ideal for aged liquors. It is formed not only for brandy but also for rum, whiskey and other aromatic distilled liquors.



Tasaki liqueur 3oz
40×217・90cc US\$ 114

Liqueurs are, in a sense, concentrated aromas. To enjoy their aroma, a shape like a brandy glass is ideal, but for liqueurs that are only drunk in small quantities, a smaller glass is more suitable. A glass with a long stem adds a playful touch and enriches the after-dinner moment.



Tasaki Cocktail 5oz
68×160・150cc US\$ 69

The shape of this cocktail glass is also very different than a typical glass. This is because cocktails are, by their very nature, aromatic drinks. The 5 oz. size was chosen so that when a 2-3 oz. cocktail is poured, the aroma will easily accumulate in the glass.



Tasaki Young Brandy 18oz
57×168・540cc US\$ 69

Commonly known as brandy glasses, they are used as tasting glasses in Burgundy. The short stem makes Young Brandy and Aged Brandy types suitable for wine, brandy and sake even in Japanese restaurants.



Tasaki Young Brandy 12oz
50×146・360cc US\$ 60

Calvados, the apple brandy, improves in flavor with age, but the younger one has a more vibrant apple aroma. The glass is appropriate for fruit brandies that do not require long-term aging.



Tasaki Port 10oz
54×177・300cc US\$ 64

Aromas are important for both port and sherry. The reason why the glass is larger than Sherry glass is that port wine is made with more varieties of grapes, including black grapes with skin. The fragrance of port wine is exposed to the bowl, making it suitable for Ruby and Late Bottled Vintage. Prototype and Mature Wine glasses are best suited for older Tawny Port and old vintage port wines.



Tasaki Sherry 8oz
52×177・240cc US\$ 64

Sherry is bottled after a fairly long period of aging. You can enjoy the rich aroma that comes from it. A balloon shaped glass allows for more space than a regular sherry glass. Sherry can breathe in the glass if it is poured with less than half the volume of the glass.



Tasaki Long Drinks L 18oz
60×158・540cc US\$ 37

Rather than thinking that long drink tumblers should always be filled to eight tenths, it is more elegant to pour about half to the sixth of the drink into a larger glass. Three different sizes of glasses can be used for different purposes.



Tasaki Long Drinks M 15oz
56×149・450cc US\$ 31

Glasses for long cocktails are available in three different designs. Unlike wine glasses, the size of the glass has little effect on the quality of the drink and depends on the type of drink being served. Besides long cocktails, the flavor is also important for draft beer, iced coffee, and iced tea. These curved tumblers are more user friendly.



Tasaki Long Drinks S 12oz
52×138・360cc US\$ 28

Like the Old Fashioned glass, this glass is light and comfortable in the hand. Its thinness is gentle on the lips and makes the taste more delicate. The soft curve of the glass is meant to preserve the aroma. It also helps prevent the glass from slipping when condensation forms.



Tasaki Old-fashioned 15oz
75×98・450cc US\$ 35

This glass is characterized by its lightness and comfort in the hand. The thinness of the glass allows for a more delicate taste. In addition, the sides of the glass are slightly curved, which emphasizes the aroma even when served on the rocks.



Tasaki Beer 8oz
51×96・240cc US\$ 25

Beer tastes better when it is drunk before the foam on the surface disappears, as the foam prevents the oxidation of the aroma. The curved shape allows foamy bubbles to last longer and the aroma to be fully savored. The rim fits comfortably on the lower lip. It is convenient for casual wine tasting.



Tasaki Sake-Junmai / Honjozo / whisky 6oz
49×85・180cc US\$ 22

A larger glass goes well with drinking sake with a meal. This type of sake is mild in taste. To match this characteristic, the curvature is made smaller so that the scent is naturally perceived. It can also be used for Ginjo-shu and Junmai-Ginjo.



Tasaki Sake-Daiginjo / whisky 4oz
40×102・120cc US\$ 36

The gorgeous aroma of Daiginjo is experienced in a thoughtfully designed glass. The size of the glass was purposely made small to match the size of other Japanese gentle tableware.



Tasaki Sake-Koshu / Whisky 5oz
48×95・150cc US\$ 38

Long-aged sake also has a deep and rich aroma. Therefore, the purpose of this glass is to enhance the aroma in spherical shape, just like a Mature Wine glass. The glass is also for Shaoxing and malt whisky for those who prefer to drink in a smaller glass.