



木村硝子店

2024

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](mailto:order@kimuraglass.net)









Pivo  
orthodox 62987-725  
70×245・725cc 10,010 JPY



Pivo  
orthodox 62987-600  
66×251・600cc 9,460 JPY



Pivo  
orthodox 62987-525  
60×240・525cc 8,690 JPY



Pivo  
orthodox 62987-390  
59×230・390cc 8,360 JPY



Pivo  
orthodox 62987-450  
80×220・450cc 10,450 JPY



Pivo  
61804-30  
104×137・270cc 9,900 JPY



Pivo  
62275-42M  
145×120・420cc 12,650 JPY



Pivo  
orthodox 63224-1080  
77×266・1080cc 16,170 JPY



Pivo  
orthodox 63224-1050  
74×285・1050cc 16,610 JPY



Pivo  
orthodox 63224-140  
46×261・140cc 11,550 JPY



Pivo  
62275-85  
40×242・85cc 11,550 JPY



Pivo  
3500-17  
38×236・170cc 9,020 JPY



Pivo  
3197-14  
55×216・140cc 9,240 JPY



Pivo  
61921-11  
49×213・130cc 13,200 JPY



Pivo  
61653-29  
79×198・290cc 7,810 JPY



Pivo  
orthodox 63224-440  
54×262・440cc 9,130 JPY



Pivo  
orthodox 63224-320  
49×234・325cc 9,130 JPY



Pivo  
orthodox 63224-290  
49×234・290cc 9,130 JPY



Pivo  
orthodox 62987-245  
52×248・245cc 10,120 JPY



Pivo  
orthodox 63224-210  
107×150・240cc 10,230 JPY



Pivo  
Wine Carafe 80  
80×245・750cc 30,030 JPY



Pivo  
Wine Carafe 360  
56×172・360cc 4,290 JPY



Pivo  
Wine Carafe 180  
44×135・180cc 2,860 JPY





Barber  
A01  
46×93・170cc 15,400 JPY



Barber  
A02  
46×93・170cc 15,400 JPY



Barber  
A03  
46×93・170cc 15,400 JPY



Barber  
D04  
85×98・430cc 13,200 JPY



Barber  
D05  
85×98・430cc 13,200 JPY



Barber  
D06  
85×98・430cc 13,200 JPY



Kiso  
19oz Wine  
60×187・580cc 3,740 JPY



Kiso  
15oz Wine  
56×179・470cc 3,300 JPY



Kiso  
10oz Wine  
50×165・320cc 2,970 JPY



Kiso  
8oz Sparkling  
45×197・260cc 3,190 JPY



Whisky tasting  
37×117・170cc 2,640 JPY



Whisky tasting  
165  
39×117・170cc 5,280 JPY



Whisky tasting 198 (Lid set)  
9,130 JPY  
Whisky tasting 198  
46×134・200cc 5,280 JPY



Whisky tasting 200 (Lid set)  
5,610 JPY  
Whisky tasting 200  
46×165・200cc 3,520 JPY  
Whisky tasting Lid 23  
53×23 2,090 JPY



Tateyama  
19oz Wine  
66×186・560cc 3,740 JPY



Tateyama  
15oz Wine  
62×178・480cc 3,300 JPY



Tateyama  
10oz Wine  
54×165・310cc 2,970 JPY



Tateyama  
8oz Sparkling  
45×199・250cc 3,190 JPY



Garçon 17oz Wine 70×198・520cc 4,290 JPY  
 Garçon 14oz Wine 67×190・440cc 4,070 JPY  
 Garçon 12oz Wine 63×184・400cc 3,850 JPY  
 Garçon 10oz Wine 59×178・330cc 3,630 JPY  
 Garçon 9oz Wine 57×173・270cc 3,410 JPY



Garçon 24oz Bourgogne 76×202・760cc 4,840 JPY  
 Garçon 21oz Bordeaux 70×212・670cc 4,840 JPY  
 Garçon 7oz Champagne 44×217・240cc 3,850 JPY  
 Garçon 6oz Champagne 42×210・200cc 3,740 JPY



Garçon 13oz Pilsner 59×220・420cc 4,070 JPY  
 Garçon 10oz Pilsner 54×203・320cc 3,740 JPY  
 Garçon 3oz Sherry 39×188・110cc 3,410 JPY  
 Garçon 3oz Grappa 40×178・80cc 3,410 JPY  
 Garçon 10oz Goblet 64×164・360cc 3,630 JPY  
 Garçon 12oz Water Goblet 74×130・360cc 2,420 JPY



Ciao 17oz Wine 69×200・540cc 4,070 JPY  
 Ciao 14oz Wine 64×193・430cc 3,850 JPY  
 Ciao 12oz Wine 61×186・370cc 3,630 JPY  
 Ciao 10oz Wine 58×179・310cc 3,410 JPY



Ciao 12oz WH Wine 74×186・380cc 3,630 JPY  
 Ciao 6oz Champagne 45×208・210cc 3,520 JPY  
 Ciao 12oz Champagne 53×208・390cc 3,850 JPY





MITATE  
10oz Old-fashioned  
81×93・320cc 33,000 JPY  
with wooden box

MITATE  
14oz Old-fashioned  
92×105・430cc 33,000 JPY  
with wooden box

MITATE  
12oz Zombie  
68×170・390cc 38,500 JPY  
with wooden box



MITATE  
N 2oz Shot A  
53×66・40cc 46,200 JPY  
with wooden box

MITATE  
N 2oz Shot B  
53×66・40cc 46,200 JPY  
with wooden box

MITATE  
N 2oz Shot C  
53×66・40cc 46,200 JPY  
with wooden box

MITATE  
N 2oz Shot D  
53×66・40cc 46,200 JPY  
with wooden box

MITATE  
N 2oz Shot E  
53×66・40cc 46,200 JPY  
with wooden box



MITATE  
12oz Straight (Polka dot)  
78×108・400cc 34,100 JPY  
with wooden box

MITATE  
10oz Straight (Mould A)  
70×105・300cc 36,300 JPY  
with wooden box

MITATE  
10oz Straight (Mould B)  
70×105・300cc 36,300 JPY  
with wooden box

MITATE  
10oz Straight (Mould C)  
70×105・300cc 36,300 JPY  
with wooden box



MITATE  
Thick 10oz Old-fashioned A  
84×105・270cc 68,200 JPY  
with wooden box

MITATE  
Thick 10oz Old-fashioned B  
84×105・270cc 68,200 JPY  
with wooden box

MITATE  
Thick 10oz Old-fashioned C  
84×105・270cc 68,200 JPY  
with wooden box

MITATE  
Thick 10oz Old-fashioned D  
84×105・270cc 68,200 JPY  
with wooden box



MITATE  
Mould 11oz (B)  
81×91・370cc 25,300 JPY  
with wooden box

MITATE  
Mould 11oz (A)  
81×91・370cc 25,300 JPY  
with wooden box

MITATE  
Mould 2.5oz  
52×59・85cc 18,700 JPY  
with wooden box

MITATE  
Mould 2oz  
40×76・65cc 18,700 JPY  
with wooden box

MITATE  
Mould 10oz Zombie  
58×155・300cc 26,400 JPY  
with wooden box



es-1-R  
12oz Tumbler  
76×126・370cc 10,340 JPY



es-1-R  
9oz Tumbler  
69×115・290cc 9,240 JPY



es-1-R  
8oz Old-fashioned  
80×89・260cc 9,570 JPY



es-1-R  
2oz Shot (Sandblasting)  
56×61・85cc 9,900 JPY



es-1-R  
2oz Shot (Clear)  
56×61・85cc 7,700 JPY



es-1-S  
12oz Tumbler  
77×145・400cc 14,300 JPY



es-1-S  
12oz Old-fashioned  
93×101・380cc 14,410 JPY



es-1-S  
2oz Shot  
42×80・65cc 9,020 JPY



es-2-R  
12oz Tumbler  
76×126・370cc 10,890 JPY



es-2-R  
9oz Tumbler  
69×115・290cc 9,680 JPY



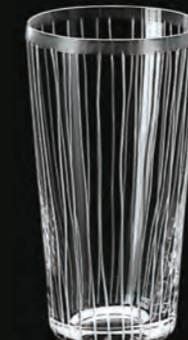
es-2-R  
8oz Old-fashioned  
80×89・260cc 9,900 JPY



es-2-R  
2oz Shot (Sandblasting)  
56×61・85cc 10,340 JPY



es-2-R  
2oz Shot (Clear)  
56×61・85cc 7,700 JPY



es-2-S  
12oz Tumbler  
77×145・400cc 12,430 JPY



es-2-S  
12oz Old-fashioned  
93×101・380cc 12,540 JPY



es-2-S  
2oz Shot  
42×80・65cc 7,700 JPY



es-3-R  
9oz Tumbler  
69×115・290cc 11,440 JPY



es-3-R  
8oz Old-fashioned  
80×89・260cc 11,660 JPY



es-3-R  
2oz Shot (Sandblasting)  
56×61・85cc 9,570 JPY



es-3-R  
2oz Shot (Clear)  
56×61・85cc 7,700 JPY



es-3-S  
12oz Tumbler  
77×145・400cc 8,470 JPY



es-3-S  
12oz Old-fashioned  
93×101・380cc 8,800 JPY



es-3-S  
2oz Shot  
42×80・65cc 5,280 JPY



Mikumi  
Z02-T12  
70×147・385cc 15,620 JPY



Mikumi  
Z02-OL10  
94×65・315cc 14,740 JPY



Mikumi  
X07-S6  
70×252・190cc 15,290 JPY



Mikumi  
Z05-T17  
70×170・510cc 15,840 JPY



Mikumi  
Z05-OL14  
87×95・440cc 14,960 JPY



Na15  
Tokkuri  
38×180・180cc 16,500 JPY



Na15  
Hirahai  
77×106・50cc 10,560 JPY



Mikumi  
X11-S4  
66×185・135cc 7,480 JPY



Mikumi  
X15-S4  
97×158・145cc 7,810 JPY



Mikumi  
X18-S3  
98×150・115cc 20,350 JPY



Mikumi  
X18-S4  
102×163・140cc 20,680 JPY



Mikumi  
S3  
98×150・115cc 15,400 JPY



Mikumi  
S4  
102×163・140cc 15,730 JPY



Punk  
PH 6oz Saucer Champagne  
100×190・190cc 18,590 JPY



Punk  
PH 4oz Cocktail  
89×185・130cc 18,370 JPY



Punk  
PH 3oz Cocktail  
83×180・115cc 17,930 JPY



Punk  
R 6oz Flute Champagne  
71×261・190cc 19,250 JPY



Punk  
R 4oz Cocktail  
72×239・135cc 18,040 JPY



Punk  
R 3oz Cocktail  
65×227・110cc 18,480 JPY



Mikumi  
X02-S3  
78×180・115cc 8,690 JPY



Mikumi  
X03-S4  
90×170・140cc 7,480 JPY



Mikumi  
X05-S6  
54×267・195cc 8,580 JPY



Mikumi  
X06-S4  
90×165・135cc 7,480 JPY



Mikumi  
X08-S3  
74×162・110cc 14,190 JPY



Mikumi  
X08-S4  
79×175・130cc 14,630 JPY



Barman  
S 4oz Cocktail  
85×189・150cc 12,100 JPY



Barman  
S 3oz Cocktail  
77×175・95cc 11,990 JPY



Barman  
R 4oz Cocktail  
76×207・140cc 12,320 JPY



Barman  
R 3oz Cocktail  
69×193・110cc 12,210 JPY



Stella 12oz Tumbler 71×131・380cc 3,190 JPY  
 Stella 10oz Tumbler 67×125・320cc 2,750 JPY  
 Stella 8oz Tumbler 62×115・240cc 2,530 JPY  
 Stella 6oz Tumbler 56×105・180cc 2,310 JPY  
 Stella 5oz Tumbler 52×97・150cc 1,980 JPY  
 Stella 12oz Zombie 58×180・380cc 3,300 JPY  
 Stella 10oz Zombie 53×165・280cc 3,080 JPY



Stella 9oz Old-fashioned 80×80・270cc 3,190 JPY  
 Stella 7oz Old-fashioned 75×75・220cc 2,750 JPY  
 Stella 6oz Old-fashioned 70×70・180cc 2,530 JPY  
 Stella W Whisky 50×50・60cc 1,650 JPY  
 Stella S Whisky 45×45・40cc 1,650 JPY



Stella 5oz Cocktail 102×140・170cc 5,500 JPY  
 Stella 3oz Cocktail 92×125・120cc 4,840 JPY  
 Stella 6oz Sparkling 47×235・180cc 5,500 JPY  
 Stella 5oz Sparkling 44×220・150cc 5,390 JPY



Rap R 4oz Cocktail 75×216・140cc 5,830 JPY  
 Rap R 3oz Cocktail 68×197・105cc 5,500 JPY  
 Rap S 4oz Cocktail 85×189・110cc 6,050 JPY  
 Rap S 3oz Cocktail 77×173・100cc 5,720 JPY  
 Rap ST 4oz Cocktail 96×160・145cc 6,270 JPY  
 Rap ST 3oz Cocktail 90×155・120cc 6,050 JPY



Rap Y 4oz Cocktail 82×165・140cc 6,050 JPY  
 Rap Y 3oz Cocktail 78×160・100cc 5,720 JPY  
 Funk ZX 10oz Fruit Cocktail 123×200・280cc 5,170 JPY  
 Funk ZX 5oz Cocktail 102×192・150cc 4,730 JPY  
 Funk ZX 3oz Cocktail 94×158・110cc 3,630 JPY  
 Funk ZX 7oz BL Champagne 82×250・210cc 5,720 JPY



Tasting Glass 4 56×188・400cc 4,290 JPY  
 Tasting Glass 3 52×173・320cc 3,850 JPY  
 Tasting Glass 2 46×155・230cc 3,630 JPY  
 Tasting Glass 1 39×130・140cc 3,410 JPY  
 Blind Tasting 2 46×155・230cc 4,290 JPY  
 "Black Glass"





Bambi 14oz Wine 81×152・420cc 8,470 JPY  
 Bambi 11oz Wine 75×141・330cc 8,030 JPY  
 Bambi 8oz Wine 67×127・240cc 7,260 JPY  
 Bambi 6oz Wine 61×115・180cc 6,930 JPY  
 Bambi 5oz Flute 47×182・160cc 7,700 JPY



C'est si bon 30oz Bourgogne 95×220・930cc 19,140 JPY  
 C'est si bon 24oz Wine 72×231・730cc 15,400 JPY  
 C'est si bon 18oz Wine 64×208・550cc 14,190 JPY  
 C'est si bon 21oz Vintage Champagne 64×230・620cc 14,300 JPY  
 C'est si bon 7oz Flute Champagne 45×255・250cc 16,500 JPY



Lute 14oz Tumbler 78×134・450cc 5,610 JPY  
 Lute 12oz Tumbler 74×128・400cc 5,280 JPY



Lute 10oz Tumbler 69×121・320cc 5,170 JPY  
 Lute 8oz Tumbler 65×113・260cc 4,620 JPY  
 Lute 6oz Tumbler 60×104・210cc 4,180 JPY  
 Lute 5oz Tumbler 55×94・160cc 4,070 JPY  
 Lute 8oz Old-fashioned 76×85・270cc 4,840 JPY  
 Lute 6oz Old-fashioned 70×78・230cc 4,620 JPY  
 Lute 3oz Old-fashioned 55×65・105cc 3,960 JPY



Harutade 10oz Tumbler 69×121・320cc 8,140 JPY  
 Harutade 8oz Tumbler 65×113・260cc 7,590 JPY  
 Harutade 6oz Tumbler 60×104・210cc 7,370 JPY  
 Harutade 5oz Tumbler 55×94・160cc 7,040 JPY  
 Harutade 8oz Old-fashioned 76×85・270cc 7,810 JPY  
 Harutade 6oz Old-fashioned 70×78・230cc 7,480 JPY  
 Harutade 3oz Old-fashioned 55×65・105cc 7,150 JPY



Yukiyanagi 10oz Tumbler 69×121・320cc 7,150 JPY  
 Yukiyanagi 8oz Tumbler 65×113・260cc 6,820 JPY  
 Yukiyanagi 6oz Tumbler 60×104・210cc 6,600 JPY  
 Yukiyanagi 5oz Tumbler 55×94・160cc 6,490 JPY  
 Yukiyanagi 8oz Old-fashioned 76×85・270cc 7,040 JPY  
 Yukiyanagi 6oz Old-fashioned 70×78・230cc 6,820 JPY  
 Yukiyanagi 3oz Old-fashioned 55×65・105cc 6,710 JPY



Bouquet SQ  
30cm Plate  
300×300 7,480 JPY



Bouquet SQ  
27cm Plate  
270×270 6,050 JPY



Bouquet FL SQ  
30cm Plate  
300×300 7,480 JPY



Bouquet FL SQ  
27cm Plate  
270×270 6,050 JPY



Bouquet SQ  
28cm Bowl  
280×280×h85 9,900 JPY

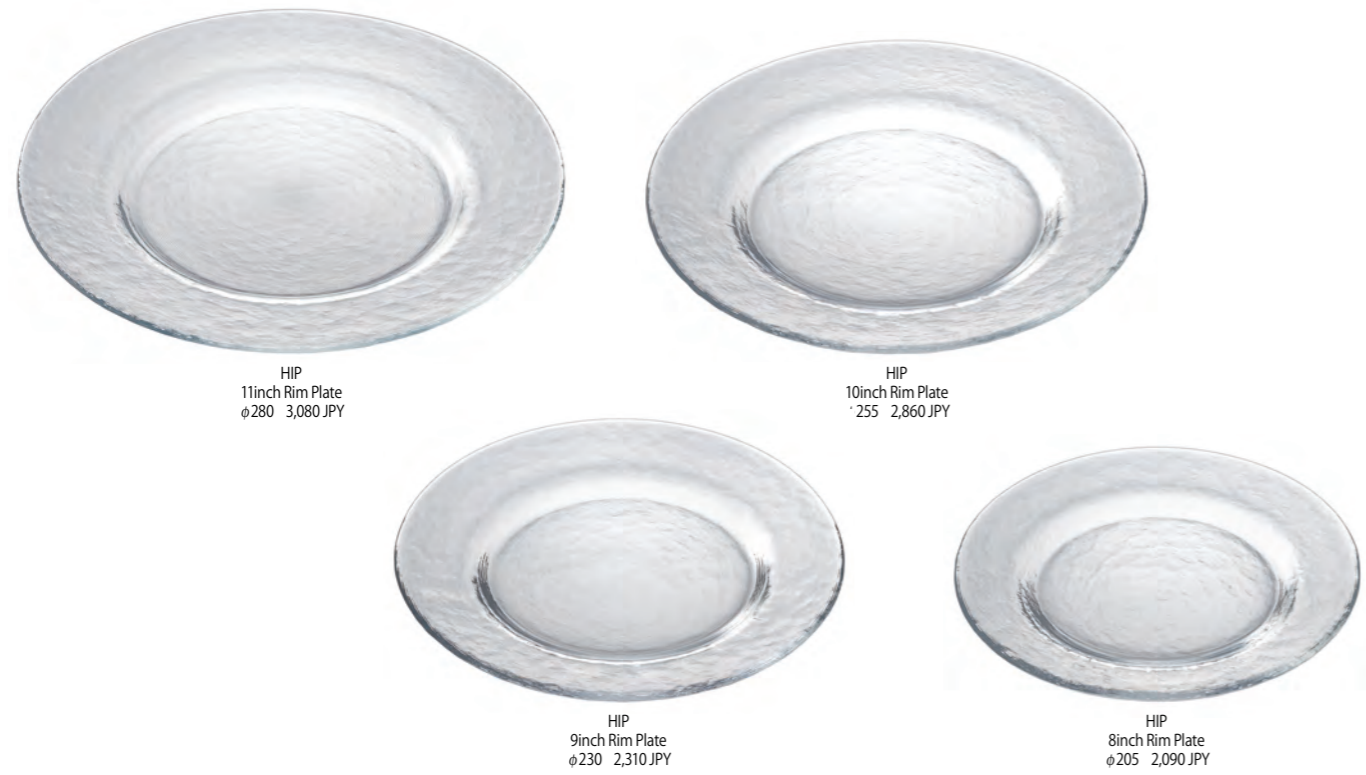


Bouquet SQ  
24cm Bowl  
240×240×h70 9,240 JPY



Food styling & photo by Michiko Ogata.

IM-3



HIP  
11inch Rim Plate  
φ280 3,080 JPY

HIP  
10inch Rim Plate  
φ255 2,860 JPY

HIP  
9inch Rim Plate  
φ230 2,310 JPY

HIP  
8inch Rim Plate  
φ205 2,090 JPY

IM-3



HIP  
9inch Cocktail Plate  
φ240×h61 2,310 JPY

HIP  
8inch Cocktail Plate  
φ220×h56 2,310 JPY

HIP  
7inchCocktail Plate  
φ200×h51 2,310 JPY

HIP  
RO 6inch Saucer  
φ176×h25 1,650 JPY

HIP  
14cm Salad Bowl  
φ140×h57 1,540 JPY

HIP  
12.5cm Salad Bowl  
φ125×h50 1,320 JPY





Chango 01  
96×120・240cc 1,870 JPY



Chango 02  
96×120・240cc 1,870 JPY



Chango 03  
96×120・240cc 1,870 JPY



Chango 04  
96×120・240cc 1,870 JPY



Kinugawa 14oz  
75×145・430cc 4,840 JPY



Kinugawa 12oz  
73×137・360cc 4,840 JPY



Kinugawa 10oz  
83×90・320cc 4,840 JPY



Kinugawa 4oz  
59×67・120cc 2,310 JPY



Kinugawa 2oz  
50×58・70cc 1,870 JPY



Marsala 11cm Black  
110×4 2,090 JPY



Marsala 11cm Red  
110×4 2,090 JPY



Marsala 11cm Brown  
110×4 2,090 JPY



Marsala 11cm Clear  
110×4 2,090 JPY



Kamogawa 14oz  
75×145・430cc 4,840 JPY



Kamogawa 12oz  
73×137・360cc 4,840 JPY



Kamogawa 10oz  
83×90・320cc 4,840 JPY



Kamogawa 4oz  
59×67・120cc 2,310 JPY



Kamogawa 2oz  
50×58・70cc 1,870 JPY



Marsala 7cm Black  
70×4 1,870 JPY



Marsala 7cm Red  
70×4 1,870 JPY



Marsala 7cm Brown  
70×4 1,870 JPY



Marsala 7cm Clear  
70×4 1,870 JPY



Okegawa 14oz  
75×145・430cc 4,840 JPY



Okegawa 12oz  
73×137・360cc 4,840 JPY



Okegawa 10oz  
83×90・320cc 4,840 JPY



Okegawa 4oz  
59×67・120cc 2,310 JPY



Okegawa 2oz  
50×58・70cc 1,870 JPY





Bello Allora TL  
85×111・370cc  
1,320 JPY



Bello Allora L  
95×85・330cc  
1,320 JPY



Bello Allora XM  
85×76・240cc  
1,210 JPY



Pivo Allora 525  
60×240・525cc  
4,290 JPY



Pivo Allora 390  
59×230・390cc  
4,070 JPY



Pivo Allora 280  
56×248・280cc  
4,070 JPY



Soprano  
15oz Wine  
59×168・480cc 1,595 JPY



Soprano  
12oz Wine  
53×168・370cc 1,485 JPY



Soprano  
8oz Sparkling  
47×168・260cc 1,430 JPY



Piccolo  
15oz Wine  
61×169・470cc 1,595 JPY



Piccolo  
12oz Wine  
54×178・360cc 1,595 JPY



Piccolo  
10oz Wine  
49×168・340cc 1,485 JPY



Piccolo  
6oz Flute  
43×190・200cc 1,430 JPY



Tsuru  
28oz Bourgogne  
74×256・860cc 2,640 JPY



Tsuru  
24oz Bordeaux  
68×278・720cc 2,310 JPY



Tsuru  
19oz Wine  
60×266・570cc 2,145 JPY



Tsuru  
15oz Wine  
52×256・450cc 1,980 JPY



Tsuru  
10oz Champagne  
49×246・310cc 1,870 JPY



Tsuru  
6oz Flute  
39×278・200cc 1,870 JPY



Marron  
22oz Bourgogne  
77×222・660cc 1,980 JPY



Marron  
20oz Wine  
64×240・600cc 1,870 JPY



Marron  
15oz Wine  
58×227・450cc 1,760 JPY



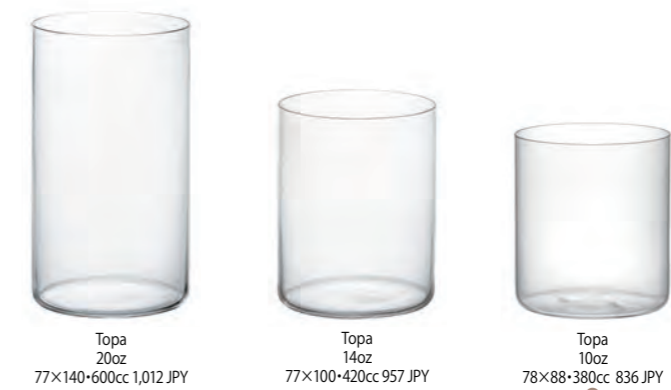
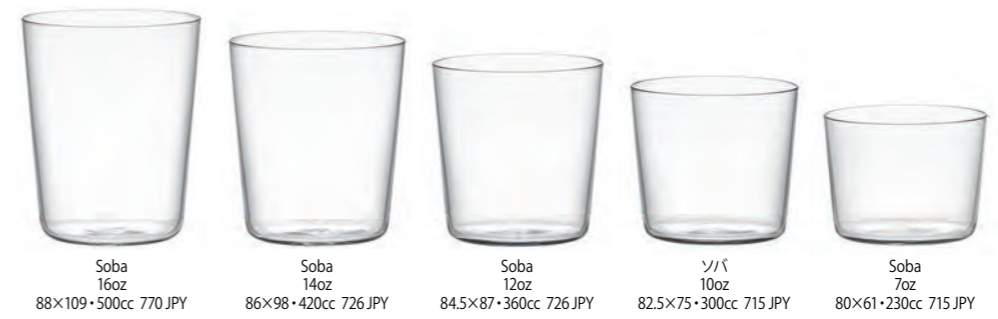
Marron  
12oz Wine  
54×214・350cc 1,595 JPY



Marron  
8oz Champagne  
41×253・230cc 1,595 JPY



Available in December 2023





Fenouil  
15oz Gold  
76×150・465cc 2,200 JPY

Fenouil  
14oz Gold  
84×109・445cc 2,200 JPY

Fenouil  
11oz Gold  
78×99・340cc 1,980 JPY

Fenouil  
15oz Black  
76×150・465cc 1,980 JPY

Fenouil  
14oz Black  
84×109・445cc 1,980 JPY

Fenouil  
11oz Black  
78×99・340cc 1,870 JPY

Fenouil Series will be available in December2023



Manhattan  
13oz Tumbler  
66×165・405cc 1,430 JPY

Manhattan  
12oz Tumbler  
65×155・380cc 1,430 JPY

Manhattan  
11oz Tumbler  
65×144・350cc 1,430 JPY

Manhattan  
14oz On the rocks  
85×106・420cc 1,430 JPY

Manhattan  
10oz On the rocks  
80×94・320cc 1,430 JPY

Manhattan  
2oz Shot  
39×81・57cc 1,100 JPY



Pattern  
10oz Kaku kaku  
82.5×75・300cc 1,540 JPY

Pattern  
10oz Tensen  
82.5×75・300cc 1,540 JPY

Pattern  
10oz Amatubu  
82.5×75・300cc 1,540 JPY

Pattern  
7oz Shima Shima  
80×61・230cc 1,540 JPY

Pattern  
7oz Maru Ten  
80×61・230cc 1,540 JPY



Shallot  
10oz Goblet  
81×132・350cc 4,620 JPY

Pear  
10oz Goblet  
84×130・330cc 4,620 JPY

Lotus  
10oz Goblet  
76×110・340cc 4,620 JPY



Champagne  
Tumbler 7oz  
50×181・200cc 2,860 JPY

Champagne  
Tumbler 6oz  
48×174・180cc 2,860 JPY

Champagne  
Tumbler 5oz  
46×166・165cc 2,750 JPY



Color  
Blue 1 Goblet  
72×180・310cc 3,850 JPY



Color  
Blue 2 Goblet  
75×143・350cc 3,630 JPY



Beer jug  
(Middle)  
78×110・560cc 4,620 JPY



Beer jug  
(Small)  
75×97・430cc 3,960 JPY



Mai Tai  
Old-fashioned  
100×105・410cc 3,410 JPY



118  
Tropical  
120×120・220cc 3,410 JPY



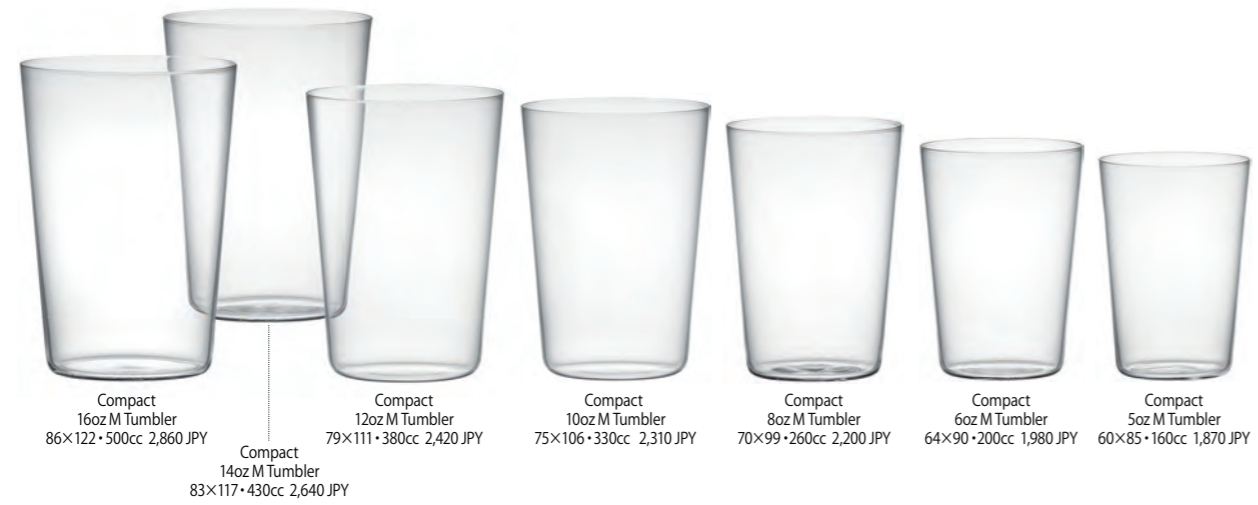
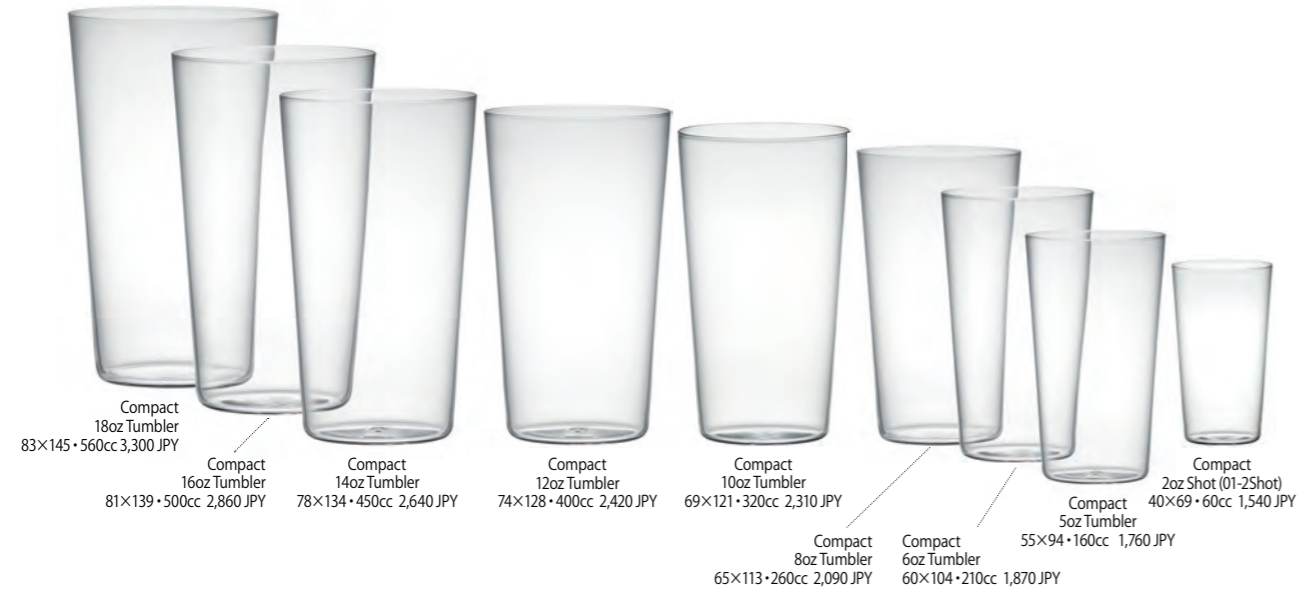
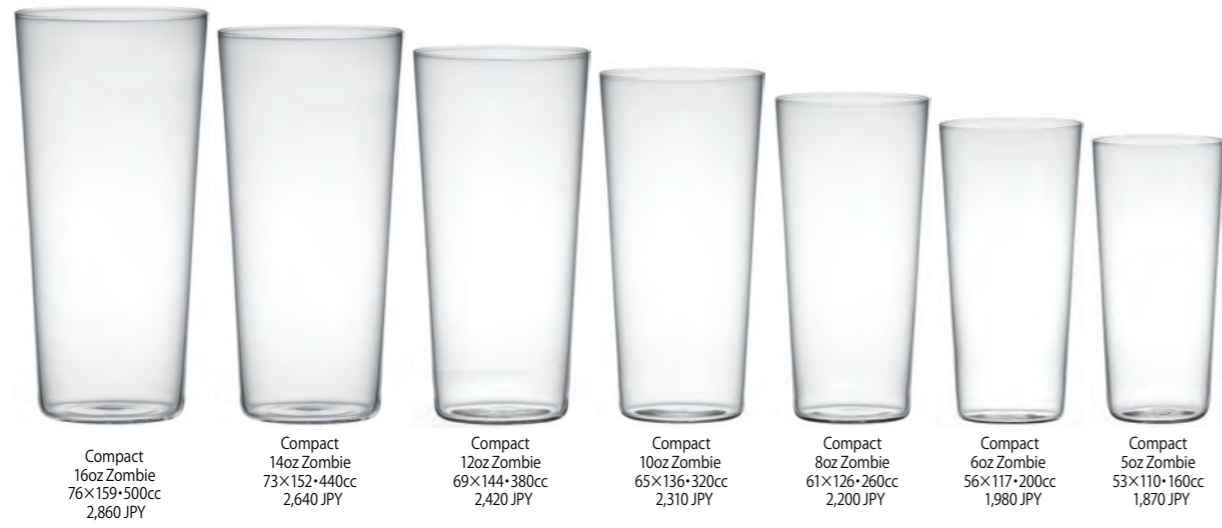
Blanco 360cc  
93×77・360cc 1,100 JPY

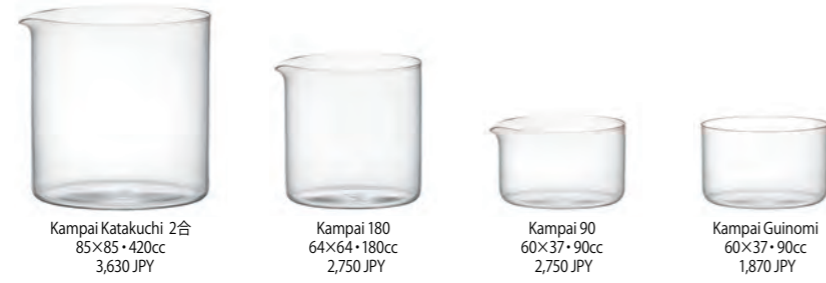
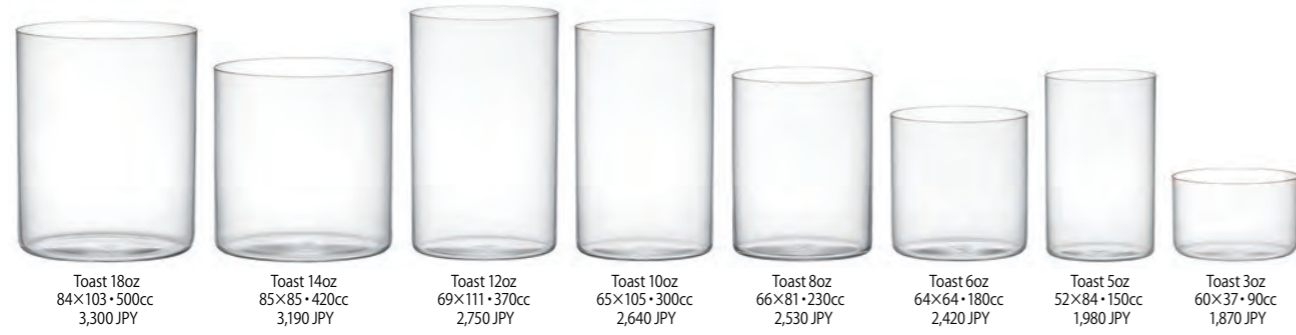


Blanco 260cc  
84×70・260cc 880 JPY

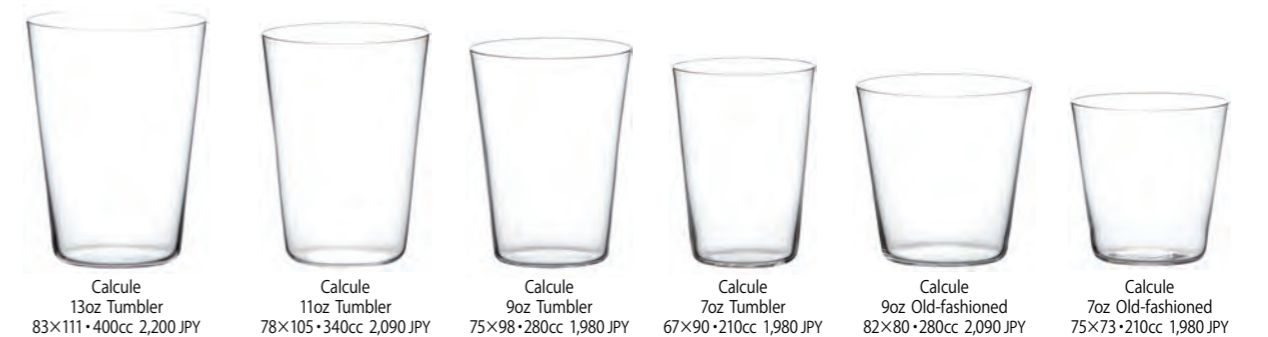
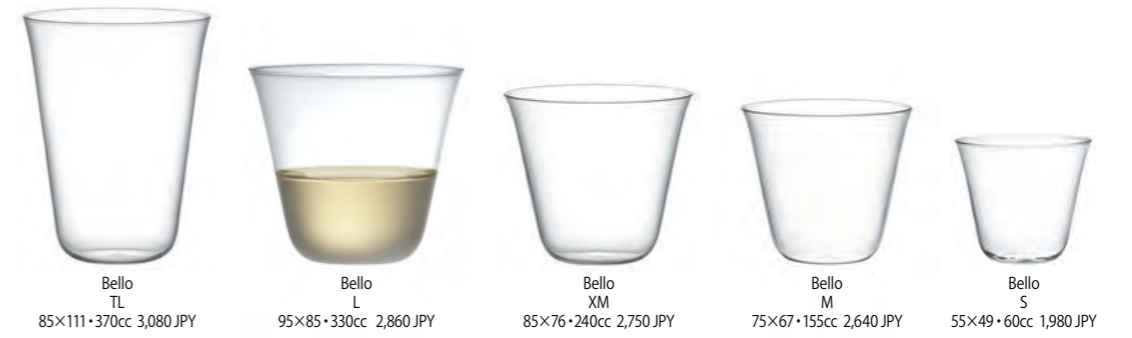


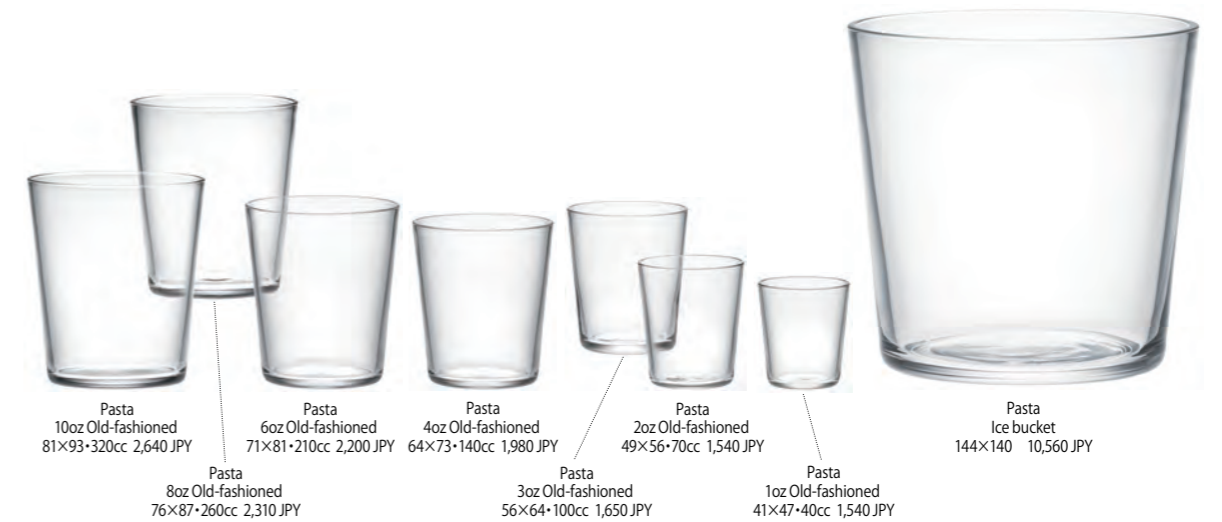
Blanco 190cc  
78×65・190cc 770 JPY





The Bello Ls is an environmentally friendly glass in addition to being one of the SDGs products. We are proud to state that it is made from 70% of recycled car window glass. However, it celebrates the unique look and texture of recycled glass by highlighting the fine bubbles, irregular coloring, and individual imperfections of each glass.









Cave 12oz Zombie 67×182・380cc 2,860 JPY  
 Cave 10oz Zombie 64×172・320cc 2,640 JPY  
 Cave 20oz Tumbler 91×162・610cc 3,410 JPY  
 Cave 17oz Tumbler 87×154・530cc 3,190 JPY  
 Cave 14oz Tumbler 81×145・440cc 3,080 JPY



Cave 12oz Tumbler 78×138・380cc 2,640 JPY  
 Cave 10oz Tumbler 73×130・310cc 2,530 JPY  
 Cave 8oz Tumbler 68×120・250cc 2,310 JPY  
 Cave 6oz Tumbler 62×110・190cc 2,200 JPY  
 Cave 5oz Tumbler 59×105・160cc 2,090 JPY



Cave 17oz Old-fashioned 109×112・510cc 3,410 JPY  
 Cave 14oz Old-fashioned 101×105・420cc 3,080 JPY  
 Cave 12oz Old-fashioned 97×101・360cc 2,970 JPY  
 Cave 10oz Old-fashioned 91×95・300cc 2,640 JPY  
 Cave 8oz Old-fashioned 85×88・240cc 2,530 JPY



Platina 12oz Wine 78×190・380cc 3,300 JPY  
 Platina 10oz Wine 73×178・310cc 3,080 JPY  
 Platina 8oz Wine 68×165・250cc 2,860 JPY  
 Platina 6oz Wine 63×153・210cc 2,750 JPY  
 Platina 8oz circle Wine 78×150・260cc 2,860 JPY  
 Platina 6oz circle Wine 73×140・210cc 2,750 JPY



Platina 6oz L. Champagne 47×210・165cc 3,190 JPY  
 Platina 5oz L. Champagne 44×195・130cc 3,080 JPY  
 Platina 6oz Sherry 40×163・160cc 2,860 JPY  
 Platina 4oz Sherry 37×151・120cc 2,750 JPY  
 Platina 2oz Cordial 35×120・60cc 2,640 JPY  
 Platina 1oz Cordial 32×110・40cc 2,640 JPY



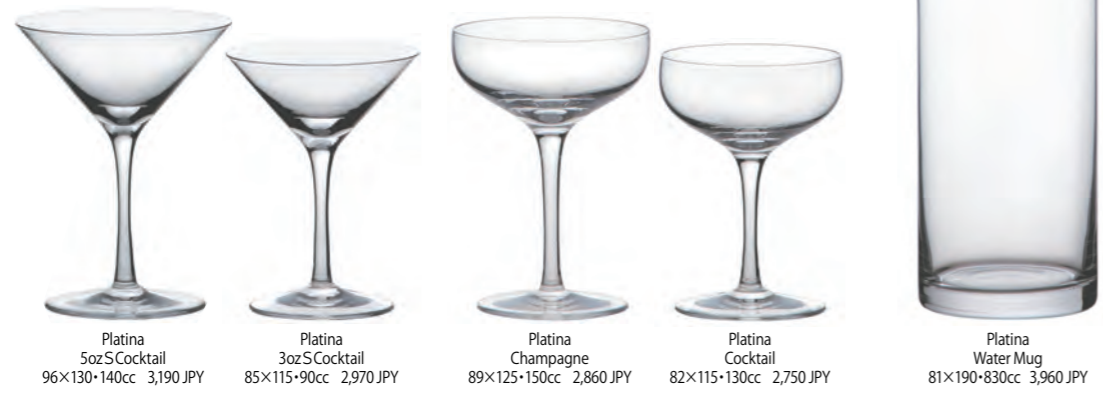
Platina 12oz Pilsner 64×225・400cc 3,300 JPY  
 Platina 10oz Pilsner 58×205・310cc 3,080 JPY  
 Platina 8oz Pilsner 53×185・250cc 2,970 JPY  
 Platina 5oz Pilsner 47×165・170cc 2,750 JPY  
 Platina 10oz Juice 66×175・300cc 2,970 JPY  
 Platina 8oz Juice 63×165・280cc 2,860 JPY  
 Platina 10oz Goblet 72×155・340cc 2,970 JPY  
 Platina 8oz Goblet 68×145・300cc 2,860 JPY



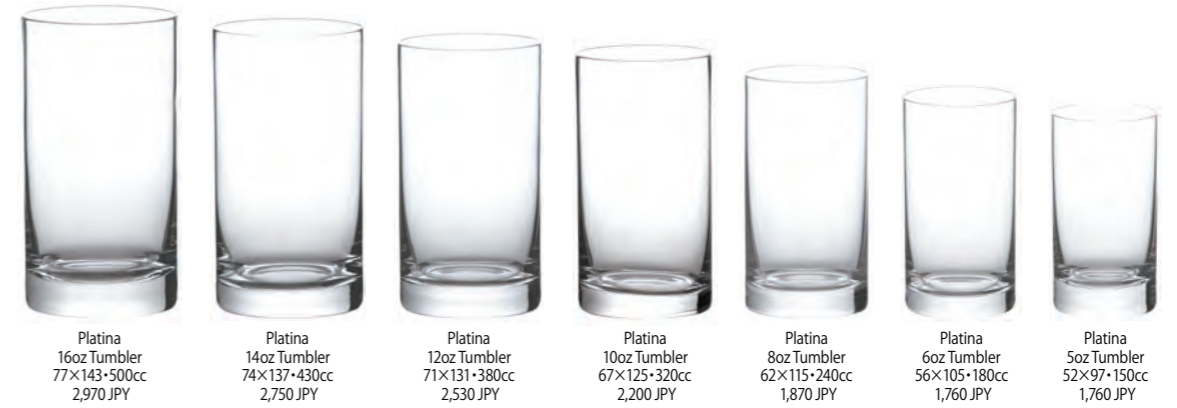
Platina 20oz Brandy 70×135・600cc 3,740 JPY  
 Platina 14oz Brandy 65×125・450cc 3,410 JPY  
 Platina 10oz Brandy 60×115・340cc 2,970 JPY  
 Platina 8oz Brandy 54×105・270cc 2,860 JPY



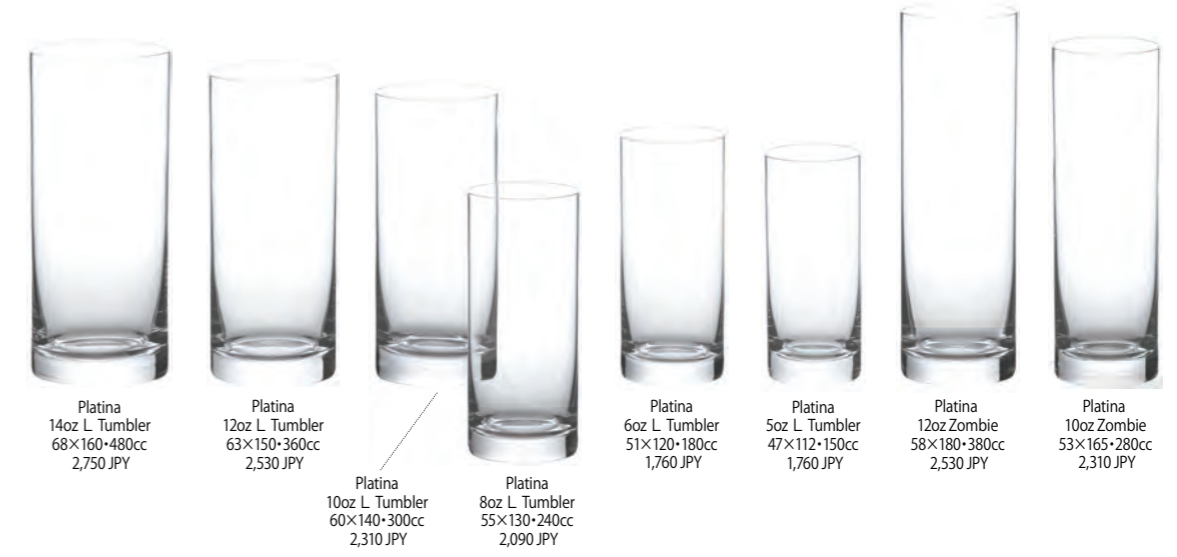
Platina 8oz Cognac 51×166・280cc 2,860 JPY  
 Platina 6oz Cognac 48×156・230cc 2,860 JPY  
 Platina 5oz Rappa Cocktail 73×195・170cc 3,300 JPY  
 Platina 4oz Rappa Cocktail 65×175・110cc 2,970 JPY  
 Platina 3oz Rappa Cocktail 58×155・80cc 2,750 JPY



Platina 5oz S-Cocktail 96×130・140cc 3,190 JPY  
 Platina 3oz S-Cocktail 85×115・90cc 2,970 JPY  
 Platina Champagne 89×125・150cc 2,860 JPY  
 Platina Cocktail 82×115・130cc 2,750 JPY  
 Platina Water Mug 81×190・830cc 3,960 JPY



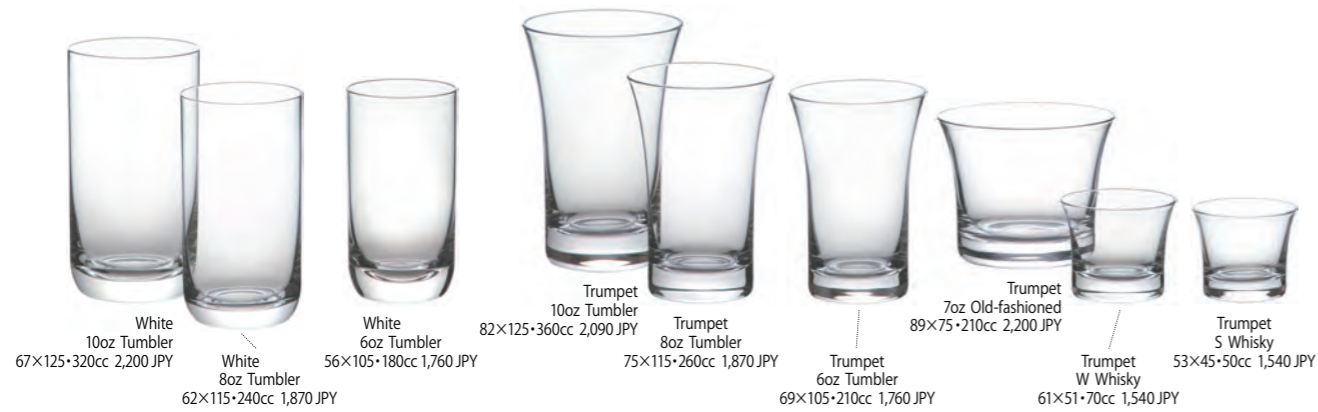
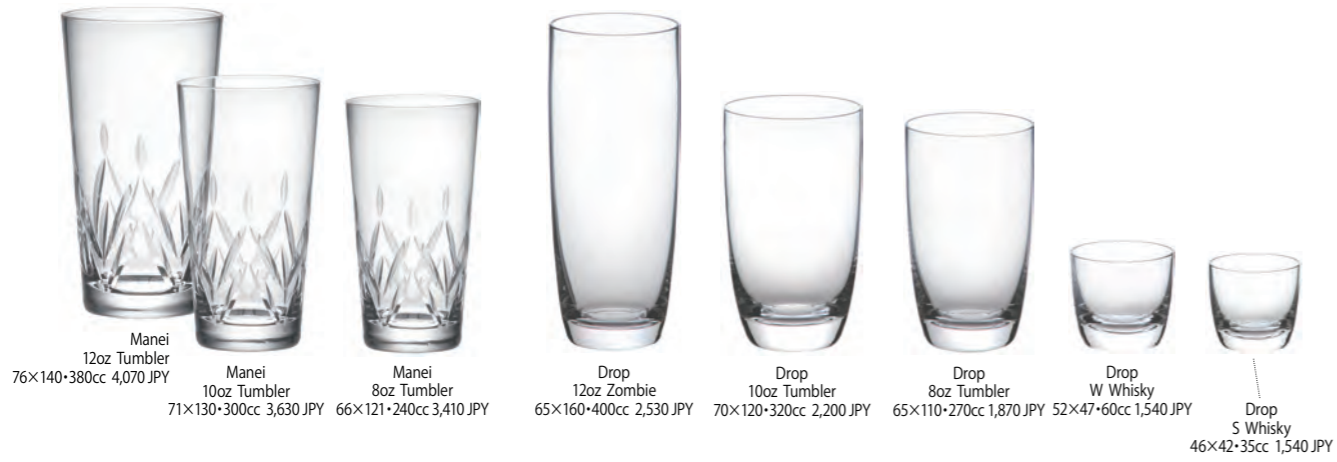
Platina 16oz Tumbler 77×143・500cc 2,970 JPY  
 Platina 14oz Tumbler 74×137・430cc 2,750 JPY  
 Platina 12oz Tumbler 71×131・380cc 2,530 JPY  
 Platina 10oz Tumbler 67×125・320cc 2,200 JPY  
 Platina 8oz Tumbler 62×115・240cc 1,870 JPY  
 Platina 6oz Tumbler 56×105・180cc 1,760 JPY  
 Platina 5oz Tumbler 52×97・150cc 1,760 JPY

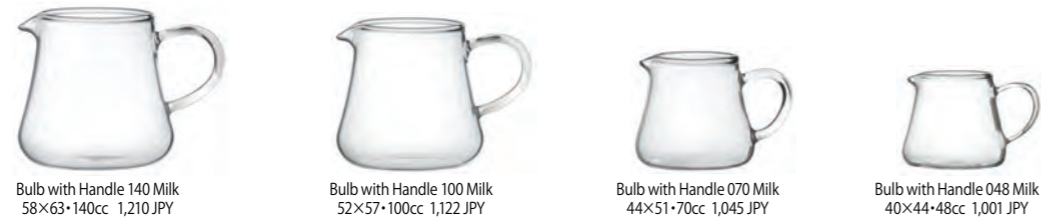


Platina 14oz L Tumbler 68×160・480cc 2,750 JPY  
 Platina 12oz L Tumbler 63×150・360cc 2,530 JPY  
 Platina 10oz L Tumbler 60×140・300cc 2,310 JPY  
 Platina 8oz L Tumbler 55×130・240cc 2,090 JPY  
 Platina 6oz L Tumbler 51×120・180cc 1,760 JPY  
 Platina 5oz L Tumbler 47×112・150cc 1,760 JPY  
 Platina 12oz Zombie 58×180・380cc 2,530 JPY  
 Platina 10oz Zombie 53×165・280cc 2,310 JPY



Platina 20oz Old-fashioned 100×100・560cc 3,410 JPY  
 Platina 14oz Old-fashioned 90×90・400cc 2,860 JPY  
 Platina 9oz Old-fashioned 80×80・270cc 2,310 JPY  
 Platina 7oz Old-fashioned 75×75・220cc 2,200 JPY  
 Platina 6oz Old-fashioned 70×70・180cc 1,980 JPY  
 Platina W Whisky 50×50・60cc 1,540 JPY  
 Platina S Whisky 45×45・40cc 1,540 JPY







Yassai 9080(set)  
Lid 95×30・Plate 90×80 5,500 JPY

※Plate each 2,750 JPY / Lid 2,750 JPY



Yassai 9060(set)  
Lid 95×30・Plate 90×60 5,500 JPY



Yassai 9040(set)  
Lid 95×30・Plate 90×40 5,500 JPY



Vegekaku L  
Lid 96×25・Plate 88×59 7,370 JPY



Vegekaku M  
Lid 87×24・Plate 79×55 5,170 JPY



Vegekaku S  
Lid 78×23・Plate 70×50 4,620 JPY



Vegemaru L  
Lid 107×25・Plate 100×60 2,420 JPY



Vegemaru M  
Lid 96×24・Plate 90×55 2,200 JPY



Vegemaru S  
Lid 86×23・Plate 80×50 2,090 JPY



Kansui 2015 Carafe (only carafe)  
47×146・450cc 2,860 JPY



Kansui 2015 Glass (only glass)  
71×65・200cc 2,420 JPY



Kansui 2015 Set (glass and carafe)  
5,280 JPY



Seine 11-10oz Old-fashioned  
Gift Box(pair)  
Box: 100x200xh100  
4,400 JPY



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



Seine 55-10oz Old-fashioned  
Gift Box(pair)  
Box: 100x200xh100  
5,940 JPY



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



Seine 33-10oz Old-fashioned  
Gift Box(pair)  
Box: 100x200xh100  
3,080 JPY



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



Seine 77-10oz Old-fashioned  
Gift Box(pair)  
Box: 100x200xh100  
6,380 JPY



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



Seine 99-10oz Old-fashioned  
Gift Box(pair)  
Box: 100x200xh100  
5,940 JPY



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



Pattern10oz Kaku kaku  
Gift Box(pair)  
Box: 100x200xh100  
3,520 JPY

Pattern10oz Kaku kaku  
82.5×75・300cc



Pattern10oz Tensen  
Gift Box(pair)  
Box: 100x200xh100  
3,520 JPY

Pattern10oz Tensen  
82.5×75・300cc



Pattern10oz Amatubu  
Gift Box(pair)  
Box: 100x200xh100  
3,520 JPY

Pattern10oz Amatubu  
82.5×75・300cc



KARUTA Gift Box (1x2)  
Box: 143x112xh80  
7,370 JPY



KARUTA Gift Box (1x1)  
Box: 143x112xh80  
5,390 JPY



Compact 12oz Tumbler Gift Box (pair)  
Box: 172x143xh82  
5,720 JPY



Compact 10oz Tumbler Gift Box (pair)  
Box: 172x143xh82  
5,500 JPY



Compact 10oz Old-fashioned Gift Box (pair)  
Box: 180x117xh90  
5,720 JPY



Compact 8oz Old-fashioned Gift Box (pair)  
Box: 180x117xh90  
5,500 JPY



CAVA 22oz Wine Gift Box (pair)  
Box: 216x222xh102  
24,530 JPY



CAVA 15oz Beer/Wine Gift Box (pair)  
Box: 216x222xh102  
24,530 JPY



Pivo orthodox 62987-390 Gift Box (pair)  
Box: 187x275xh90  
18,150 JPY



Pivo orthodox 62987-245 Gift Box (pair)  
Box: 187x275xh90  
21,670 JPY



CRUMPLE Wine S Gift Box (pair)  
Box: 143x112xh80  
17,050 JPY

Products collaboratively created with designers and sommeliers



**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 6,490 JPY



CRUMPLE  
Old-fashioned  
83×83・300cc 7,920 JPY



CRUMPLE  
Wine S  
60×83・120cc 8,030 JPY



CRUMPLE  
Wine L  
77×107・240cc 8,690 JPY



CRUMPLE  
Old-fashioned frosted  
83×83・300cc 9,020 JPY



CRUMPLE  
Wine S frosted  
60×83・120cc 8,690 JPY



RUMPLE  
Wine L frosted  
77×107・240cc 9,900 JPY

**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 handicraft 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 ● ドロップレット



Droplet  
φ80×99 5,610 JPY

TABLE SOY SAUCE  
WATER GLASSTable Soy Sauce  
h80×Φ49・40cc 4,730 JPYWATER GLASS  
65×87・210cc 2,310 JPY

※The production process of Table Soy Sause has been upgraded. In order to return to the traditional shape without the high stand bottom, the manufacturing method of the bowl was changed to hand-blowing, and the list price has also been modified.

**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 cutleries such as Erde, Cooking & Serving Spoon and Outline.

## KOJITANI TRAVELWINEGLASS

kojitani travelwineglass  
58×161・360cc 17,270 JPY**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

Kanna Glass  
84×87・150cc 5,170 JPY**Hiroshi Yamasaki**

A product designer, Hiroki 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 wood-working tool, a plane, called "Kanna". It is a "stone-like glass" designed from the perspective of the user.

**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 7,040 JPYSLANT GLASS  
TYTY-Tokkuri 280  
45×200・290cc 7,150 JPYTY-Happo 160  
50×150・170cc 4,840 JPYTY-Junmai 100  
50×90・100cc 3,520 JPY**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

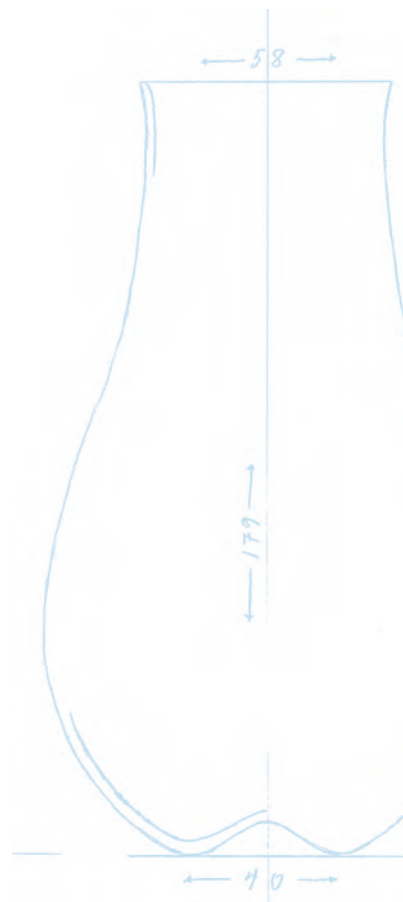
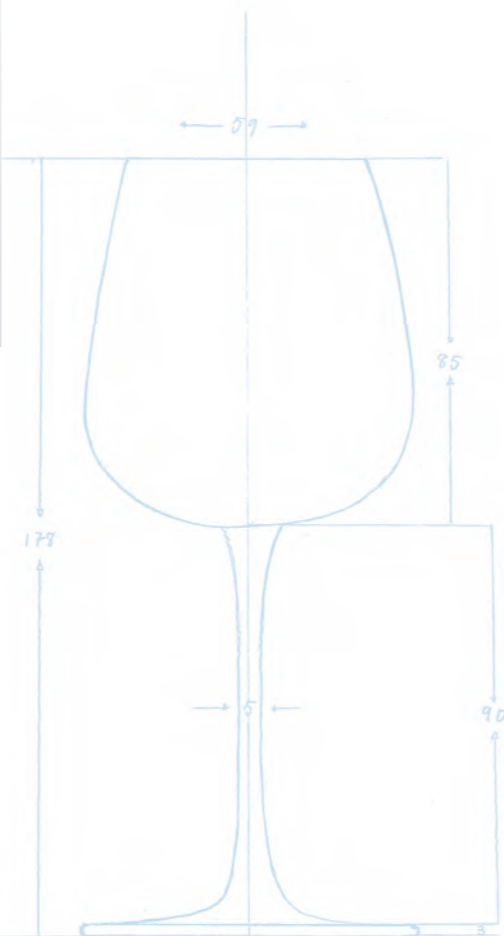
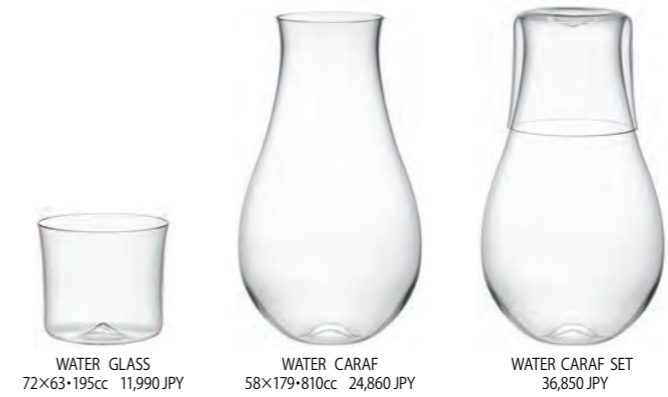
Ellipse  
80×90・350cc 6,050 JPY**Yuko Watanabe**

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 3,080 JPYMould Glass (M)  
58×88・140cc 3,080 JPYMould Glass (S)  
47×70・70cc 2,970 JPY



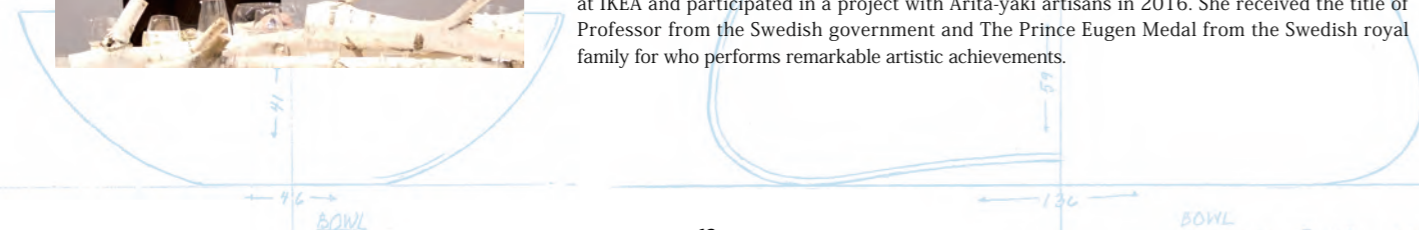


INGEGERD RÅMAN



**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 5,720 JPY



TU106 milk  
73×103・230cc 4,840 JPY



TU106 wine  
67×58・150cc 4,840 JPY



TU106 shot  
41×70・60cc 3,960 JPY



TU206 bowl-5  
132×51 8,800 JPY



TU206 bowl-4  
118×51 7,700 JPY



TU206 bowl-3  
102×51 7,150 JPY



TU206 bowl-2  
86×51 6,160 JPY



TU206 bowl-1  
70×51 5,610 JPY



TU306 tumbler-5  
88×75・360cc 5,720 JPY



TU306 tumbler-4  
80×68・260cc 5,170 JPY



TU306 tumbler-3  
72×61・190cc 4,620 JPY



TU306 tumbler-2  
64×54・130cc 4,400 JPY



TU306 tumbler-1  
56×47・80cc 4,180 JPY



TU606 Katakuchi (with spout)  
77×64・290cc 4,070 JPY



TU606 Reishu (with spout)  
53×58.5・130cc 3,520 JPY



TU606 Reishu  
53×58.5・130cc 3,410 JPY



TU606 Guinomi (with spout)  
45×41・65cc 3,190 JPY



TU606 Guinomi  
45×41・65cc 3,080 JPY



**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 3,410 JPY



Lyon Cup L (platinum)  
75×85・230cc 3,410 JPY



Lyon Cup L (plain)  
75×85・230cc 2,420 JPY



Lyon Cup S (gold)  
60×70・115cc 2,640 JPY



Lyon Cup S (platinum)  
60×70・115cc 2,640 JPY



Lyon Cup S (plain)  
60×70・115cc 1,870 JPY



Macon Round 28cm (gold)  
280×30 11,110 JPY



Macon Round 28cm (platinum)  
280×30 11,110 JPY



Macon Round 28cm (plain)  
280×30 8,580 JPY



Macon Round 24cm (gold)  
240×30 7,590 JPY



Macon Round 24cm (platinum)  
240×30 7,590 JPY



Macon Round 24cm (plain)  
240×30 5,610 JPY



Macon Round 18cm (gold)  
180×25 4,620 JPY



Macon Round 18cm (platinum)  
180×25 4,620 JPY



Macon Round 18cm (plain)  
180×25 3,190 JPY



Macon Oval 28cm (gold)  
280×40 8,360 JPY



Macon Oval 28cm (platinum)  
280×40 8,360 JPY



Macon Oval 28cm (plain)  
280×40 6,270 JPY



Macon Oval 23cm (gold)  
230×25 5,610 JPY



Macon Oval 23cm (platinum)  
230×25 5,610 JPY



Macon Oval 23cm (plain)  
230×25 3,850 JPY

NEW

※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 15,730 JPY

**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 Mejiro, Tokyo since 1978. Miharu Ando held numerous exhibitions that focus on contemporary pottery, Glass art, and Lacquer crafts at his gallery. For example, Steven Newell, 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, Sayaka 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 1,870 JPY



cats 2  
82.5×75・300cc 1,870 JPY



cats 3  
82.5×75・300cc 1,870 JPY



plants 1  
82.5×75・300cc 1,870 JPY



plants 2  
82.5×75・300cc 1,870 JPY



plants 3  
82.5×75・300cc 1,870 JPY

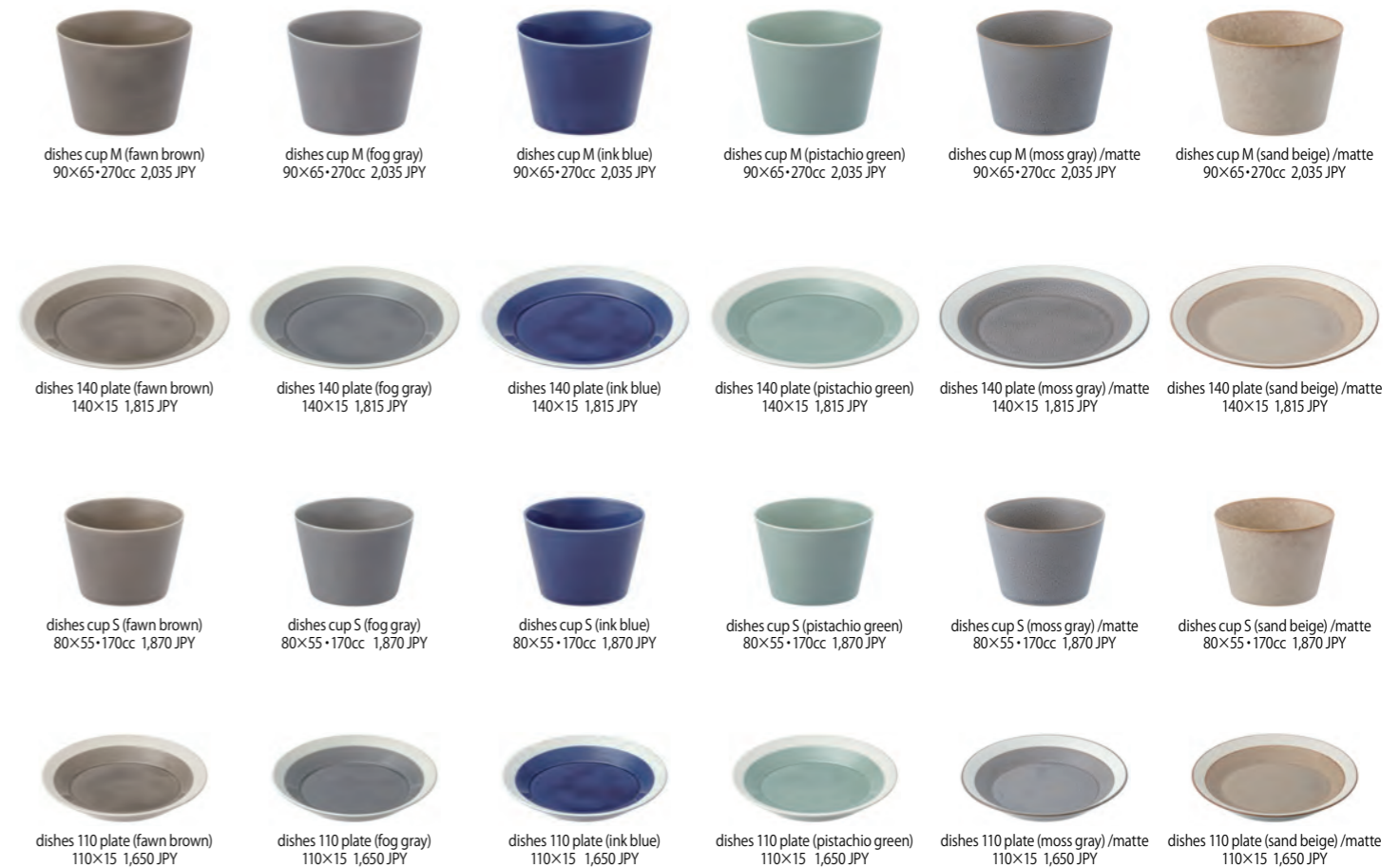
-Dishes-

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.





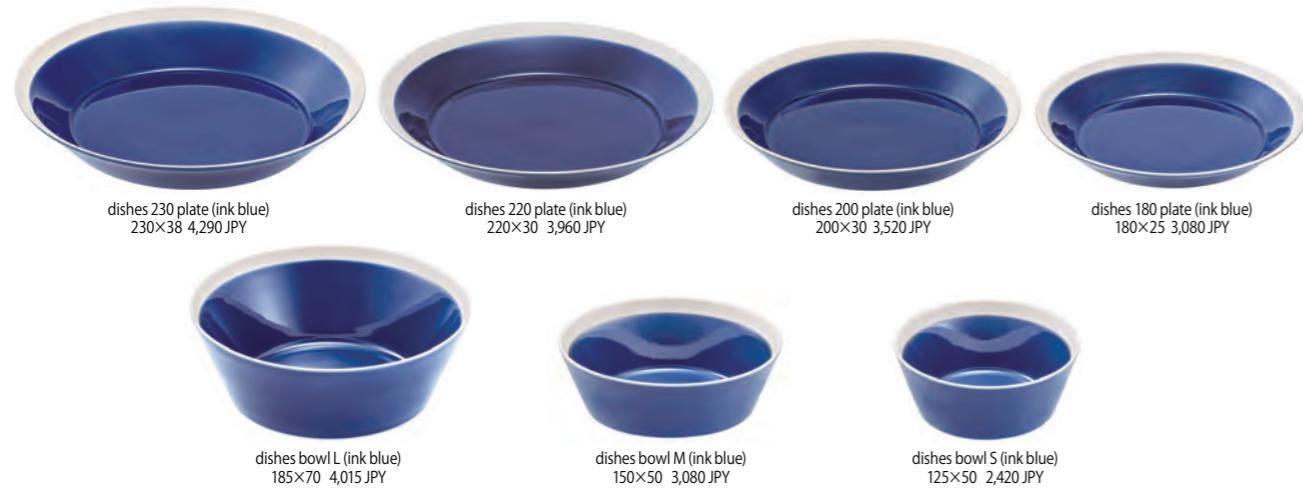
dishes 230 plate (fawn brown) 230×38 4,290 JPY  
 dishes 220 plate (fawn brown) 220×30 3,960 JPY  
 dishes 200 plate (fawn brown) 200×30 3,520 JPY  
 dishes 180 plate (fawn brown) 180×25 3,080 JPY

dishes bowl L (fawn brown) 185×70 4,015 JPY  
 dishes bowl M (fawn brown) 150×50 3,080 JPY  
 dishes bowl S (fawn brown) 125×50 2,420 JPY



dishes 230 plate (fog gray) 230×38 4,290 JPY  
 dishes 220 plate (fog gray) 220×30 3,960 JPY  
 dishes 200 plate (fog gray) 200×30 3,520 JPY  
 dishes 180 plate (fog gray) 180×25 3,080 JPY

dishes bowl L (fog gray) 185×70 4,015 JPY  
 dishes bowl M (fog gray) 150×50 3,080 JPY  
 dishes bowl S (fog gray) 125×50 2,420 JPY



dishes 230 plate (ink blue) 230×38 4,290 JPY  
 dishes 220 plate (ink blue) 220×30 3,960 JPY  
 dishes 200 plate (ink blue) 200×30 3,520 JPY  
 dishes 180 plate (ink blue) 180×25 3,080 JPY

dishes bowl L (ink blue) 185×70 4,015 JPY  
 dishes bowl M (ink blue) 150×50 3,080 JPY  
 dishes bowl S (ink blue) 125×50 2,420 JPY



dishes 230 plate (pistachio green) 230×38 4,290 JPY  
 dishes 220 plate (pistachio green) 220×30 3,960 JPY  
 dishes 200 plate (pistachio green) 200×30 3,520 JPY  
 dishes 180 plate (pistachio green) 180×25 3,080 JPY

dishes bowl L (pistachio green) 185×70 4,015 JPY  
 dishes bowl M (pistachio green) 150×50 3,080 JPY  
 dishes bowl S (pistachio green) 125×50 2,420 JPY



dishes 230 plate (moss gray) /matte 230×38 4,290 JPY  
 dishes 220 plate (moss gray) /matte 220×30 3,960 JPY  
 dishes 200 plate (moss gray) /matte 200×30 3,520 JPY  
 dishes 180 plate (moss gray) /matte 180×25 3,080 JPY

dishes bowl L (moss gray) /matte 185×70 4,015 JPY  
 dishes bowl M (moss gray) /matte 150×50 3,080 JPY  
 dishes bowl S (moss gray) /matte 125×50 2,420 JPY



dishes 230 plate (sand beige) /matte 230×38 4,290 JPY  
 dishes 220 plate (sand beige) /matte 220×30 3,960 JPY  
 dishes 200 plate (sand beige) /matte 200×30 3,520 JPY  
 dishes 180 plate (sand beige) /matte 180×25 3,080 JPY

dishes bowl L (sand beige) /matte 185×70 4,015 JPY  
 dishes bowl M (sand beige) /matte 150×50 3,080 JPY  
 dishes bowl S (sand beige) /matte 125×50 2,420 JPY

**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 roles of glasses as well as to choose the right glasses to enjoy wine and liquor according to the occasion.



Tasaki Prototype L 30oz  
77×255・900cc 13,860 JPY

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 9,900 JPY

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 8,140 JPY

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 13,860 JPY

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 11,000 JPY

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 8,140 JPY

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 14,960 JPY

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 11,550 JPY

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 9,240 JPY

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 14,410 JPY

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 12,650 JPY

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 13,310 JPY

Aromas are the most important element in aged sparkling wines that waft 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 11,550 JPY

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 8,910 JPY

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 7,810 JPY

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 6,050 JPY

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 14,410 JPY

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 8,690 JPY

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 8,690 JPY

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 7,590 JPY

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 8,140 JPY

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 8,140 JPY

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 4,620 JPY

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 3,850 JPY

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 3,520 JPY

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 4,400 JPY

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 3,190 JPY

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 / Horjozo / whisky 6oz  
49×85・180cc 2,750 JPY

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 4,510 JPY

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 4,730 JPY

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.

# 木勝 K i k a t s u

Kimura Glass's "KIKATSU" is produced with high level technique of the "Edo KIRIKO" (a traditional cut-glass technique in 19th century). Shizuyo Saegusa creates new motifs of "Edo KIRIKO" that give people a touch of current time, free from any old concepts, getting inspirations from the fine pattern and splashed pattern of Kimono material or old ceramics.



 0201 4oz Stem 97-73-115cc ¥ 7,700	 0201 8oz Tumbler 113-64-260cc ¥ 4,510	 0201 8oz Old Fashioned 85-75-270cc ¥ 4,400	 0101 4oz Stem 97-73-120cc ¥ 7,700	 0101 8oz Tumbler 113-64-260cc ¥ 4,290	 0101 8oz Old Fashioned 85-75-270cc ¥ 4,400
 0302 7oz Old Fashioned 75-62-320cc ¥ 4,950	 0403 8oz Stem 135-80-195cc ¥ 8,800	 0403 8oz Old Fashioned 77-80-280cc ¥ 5,390	 0302 4oz Stem 138-47-100cc ¥ 8,800	 0302 3oz Stem 131-41-65cc ¥ 8,580	 0302 6oz Tumbler 105-51-305cc ¥ 5,390
 0604 8oz Old Fashioned 80-80-270cc ¥ 5,390	 0901 10oz Tumbler 121-69-320cc ¥ 8,360	 0901 10oz Old Fashioned 91-81-330cc ¥ 8,360	 0504 5oz Stem 130-77-170cc ¥ 8,910	 0504 8oz Old Fashioned 80-80-270cc ¥ 5,390	 0604 5oz Stem 130-77-160cc ¥ 9,130
 0805 4oz Stem 117-66-130cc ¥ 8,580	 0801 8oz Tumbler 113-64-260cc ¥ 4,730	 0801 8oz Old Fashioned 85-75-270cc ¥ 5,280	 0705 4oz Stem 117-66-120cc ¥ 9,460	 0701 8oz Tumbler 113-64-260cc ¥ 6,160	 0701 8oz Old Fashioned 85-75-270cc ¥ 6,380
 1001 4oz Old Fashioned 70-61-150cc ¥ 5,500	 1207 3oz Stem 125-52-75cc ¥ 9,240	 1209 2oz Stem 58-74-70cc ¥ 9,130	 1748 3oz Stem 145-62-115cc ¥ 12,760	 1710 4oz Stem 95-73-125cc ¥ 8,360	 1001 5oz Tumbler 94-55-160cc ¥ 5,280
 1509 2oz Stem 58-74-75cc ¥ 10,450	 1516 10oz Tumble 140-59-300cc ¥ 8,360	 1516 9oz Old Fashioned 81-84-315cc ¥ 8,580	 1106 3oz Stem 70-80-100cc ¥ 11,000	 1307 3oz Stem 125-52-70cc ¥ 9,790	 1408 5oz Stem 125-70-160cc ¥ 8,910
 2012 3oz Stem 102-72-95cc ¥ 9,790	 2101 2oz Shot 69-40-60cc ¥ 8,140	 2201 2oz Shot 69-40-60cc ¥ 5,500	 1811 3oz Stem 88-74-175cc ¥ 10,230	 1811 7oz Old Fashioned 72-89-250cc ¥ 6,600	 1907 3oz Stem 125-52-70cc ¥ 7,920

