

Events 歴史と伝統を感じる体験。 Experience history and tradition.

1/4水→6金

伊勢志摩サミットで振舞われた「伊勢茶」「半蔵」を伝統工芸の器で飲もう(無料)

■午後2時～4時 ■各日先着150名様
お茶、日本酒のいずれかをお選びいただけます。
※お茶は和菓子付きでお出しいたします。



Try Ise-cha tea and Hanzo sake served during the Ise-Shima Summit from traditionally-crafted bowls (free of charge)
January 4 (Wednesday) to 6 (Friday), 14:00 to 16:00 (first 150 applicants)
Chose either tea or sake * Japanese confectionary served with the tea.

1/4水→9月祝

銘茶カフェ(無料) ■午前11時～午後7時

お好きな器でお茶(伊勢本かぶせ茶)をお召し上がりいただけます。お湯の温度によって変わる色や味をお楽しみください。
Choice Tea Cafe (free of charge)
January 4 (Wednesday) to 9 (Monday), 11:00 to 19:00
Select the bowl you prefer and use it to drink Ise-cha tea. Try two types of tea for which the color, flavor and fragrances differs depending on the temperature of the water (both use the same Ise-kabuse tealeaves).

日本酒を器で呑み比べ(無料) ■午後6時～7時30分

ガラス・陶器・磁器などの器によって味や香りが全く異なることを、ぜひご体感ください。(日本酒は福井、栃木、佐賀のいずれかの産地のものです)
Compare Japanese sake drunk from different bowls (free of charge)
January 4 (Wednesday) to 9 (Monday), 18:00 to 19:30
See how Japanese sake has completely different tastes and fragrances when drunk from glass, ceramic and porcelain bowls. (The Japanese sake served is produced in Fukui, Tochigi and Saga prefectures)

1/6金・7土

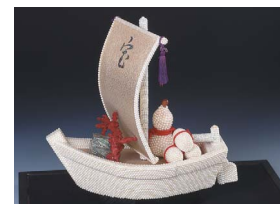
食卓でのおもてなし「器とナプキン使い講座」(無料)

■午後0時30分・1時30分 ■各回先着12名様
器とナプキンでのおもてなしの食卓を演出する方法を、テーブルコーディネーターがお教えます。
(Dining Hospitality) Lecture on using crockery and napkins (free of charge)
January 6 (Friday) and 7 (Saturday), 12:30/13:30 Twelve people per lecture
Table coordinators will teach you how to produce elegant dining hospitality with the use of crockery and napkins.

伊勢志摩サミット開催記念の限定品をご紹介します。

同時開催 伊勢志摩「真珠工芸の美」特集

We will introduce a line of limited edition goods for Ise-Shima Summit.
Concurrent Event:
Featuring [The Beauty of Pearl Craft] from Ise-Shima



宝船展示(非売品)
(タテ約21×ヨコ約41×高さ約41cm、6,921珠使用)

Treasure ship Exhibition (Not for sale)



サミット開催記念限定品
Limited edition goods for Ise-Shima Summit
ラベルピンBタイプ 73,440円
(約3.0～5.0mm珠7個付・K18・タテ約26×ヨコ約20×厚み約0.6mm) (5点限り)

Lapel Pin B type ¥73,440



アコヤパールネックレス・イヤリングセット 108,000円
(N:約8.5～9.0mm未満珠・SV,E:約8.5mm珠SV) (3点限り)

Akoya Pearls Necklace and earrings ¥108,000



アコヤパールステーションネックレス 21,600円
(約9.0mm珠・SV約65cm) (5点限り)

Akoya Pearls Station necklace ¥21,600



アコヤパールピアス 37,800円
(約8.0mm珠・K18WG) (5点限り)

Akoya Pearls Pierced earrings ¥37,800

※品数に限りがございますので、売切れの際はご了承ください。
※価格は消費税を含む総額にて表示しております。
※Please understand that there are times when products may be sold out when stock is limited.※Prices listed include consumption tax.



営業時間/平日・日曜日:午前10時～午後8時
金・土曜日:午前10時～午後8時30分
※営業時間等を変更する場合がございます。あらかじめご了承ください。

新春 Japan Festa ～伝統と美と技～

新宿・上海リレー開催企画
The Shinjuku to Shanghai Relay

新春を祝うテーブルウェア展 展示/同時開催 伊勢志摩「真珠工芸の美」特集

■2017年1月4日(水)→10日(火) ■新宿高島屋11階 催会場

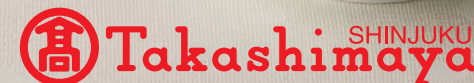
※連日午前10時から午後8時まで開催。ただし1月6日(金)・7日(土)は午後8時30分まで、最終日は午後6時閉場。
※この催しは2017年1月11日(水)から17日(火)まで、上海高島屋でも開催します。(伊勢志摩「真珠工芸の美」特集を除く)
経済産業省 平成28年度伝統的工芸品産業支援補助金事業

New Year Japan Festa Tradition, Beauty and Craftsmanship Tableware Exhibition Celebrating the New Year Exhibition & Sale

Concurrent Event : Featuring [The Beauty of Pearl Craft] from Ise-Shima
January 4 (Wednesday) to 10 (Tuesday) 2017
Shinjuku Takashimaya, 11th Floor Exhibition Hall

* Held up from 10:00 until 20:00 on consecutive days. However, closes at 20:30 on January 6 (Friday) and 7 (Saturday), and closes at 18:00 on the final day.
* The event will also be held in Shanghai Takashimaya from January 11 (Wednesday) to 17 (Tuesday).
(Excluding [The Beauty of Pearl Craft] from Ise-Shima)
Fiscal 2016 Ministry of Economy, Trade and Industry Traditional Craft Industry Support Subsidy Project

日本の伝統工芸を楽しむ、
食卓でのおもてなし。



人の手と心が生み出す暮らしの中の芸術。 日常に使うことで、命が吹き込まれます。

世界から注目されている日本の伝統工芸。「栃木・福井・三重・佐賀」の4県にスポットを当て、新春のテーブルコーディネートをご提案します。伝統の中に新しい息吹と美を奏でるテーブルウエアをお楽しみください。

Arts and crafts born of people's techniques and concepts in daily living. Imbued with life through daily use.

Japan's traditional handicrafts attract the attention of the whole world. This event proposes tableware coordination suggestions for the new year focusing on Tochigi Prefecture, Fukui Prefecture, Mie Prefecture and Saga Prefecture. We hope you enjoy the beautiful tableware that breathes new life into tradition.



若狭塗 Wakasa Lacquerware

「宝石塗」とも呼ばれ、品質の良い漆を10数回塗り、貝殻・卵殻・金銀箔で模様を付け、石や墨で研ぎ出し、数ヶ月から1年の月日をかけて作られる。熱気、水気にも変化しにくく、高級塗箸が特に高い評価を得ている。

Also known as "jewel-lacquer," this lacquerware requires between several months and one year to produce, with the manufacturing process involving ten layers of high-quality lacquer, the patterns created with seashells, eggshells, gold-leaf and silver-leaf, and the end product polished with stone and sumi ink. Wakasa lacquerware chopsticks are especially popular.



伊賀焼 Iga Ceramics

高温で灰が焼かれることで生まれるビードロ釉と、赤く引き締まった力強い肌合いが生む趣。桃山時代には茶の湯で珍重され、作家の川端康成はノーベル賞基調講演で、わび、さびの文化を代表するものとして伊賀焼を挙げた。

Ceramics made in the Iga region of Mie Prefecture, which is famous for its ninja culture. Nobel prize-winner Yasunari Kawabata spoke about Iga ceramics as an art representative of the "wabi-sabi" culture during his acceptance speech.



四日市萬古焼

Yokkaichi Banko-yaki Ceramics

陶器と磁器の中間的な性質を持ち、耐熱性に優れている。直接火にかける土鍋や、熱いお湯を注ぐ急須などに好んで用いられ、国内産の土鍋の8割を占めている。

Ceramics made in Yokkaichi in Mie Prefecture that maintain a quality midway between ceramics and porcelain, which makes them extremely heat-resistant. Because of this, it is commonly used for earthenware pots that come into direct contact with flames, teapots into which boiling water is poured and other such items, and they account for eighty percent of the earthenware pots produced in Japan.



伊勢形紙 Ise Katagami Paper Stencils

柿洪で貼りあわせた美濃和紙に職人が手彫りで図形を掘り抜いた形紙で、染め柄に使われる。美しい図柄が美術工芸品として評価され、インテリアとしての楽しみ方もひろがっている。

These paper stencils are used to apply dye to kimono material and other material in order to ensure that the patterns and designs are uniform throughout. Ise Katagami is representative of Japan's paper stencils, and the beautiful patterns produced are so respected that the stencils themselves are collected in the West under the name of "Katagami."

越前和紙 Echizen Washi Paper

多くの古文書、日本最古の紙幣、日本画などに使われ、日本の文化を支えてきた越前和紙。1,000年もの強靱さや、あたたかく優雅な肌合いが特徴。産地には紙祖神を祀る神社や和紙屋が連なる町並みも残っている。

Echizen washi paper was used for many ancient documents, Japanese paintings and even Japan's oldest banknotes. The main features of this paper are that it is strong enough to last one-thousand years, and it has a warm and elegant texture. A shrine dedicated to the God of Paper and streets lined with paper manufacturers still remain in the region.

越前焼 Echizen Porcelain

その歴史は平安末期に遡り、日本六古窯のひとつ。越前焼に使われる土には鉄分が多いため表面が赤黒・赤褐色で耐火性に強い。土のきめが細かいため水漏れがしにくいという特徴がある。自然釉の素朴な風合いと繊細な仕上げが特徴だ。

One of Japan's six ancient kilns established more than 1,000 years ago. The clay used to make Echizen porcelain has a high content of iron, and this produces a reddish-black or reddish-brown glaze on the surface that has superior heat-resistant properties. The clay particles are also extremely fine, which helps prevent water seepage. The natural ingredients produce the distinctive coloring.

越前漆器 Echizen Lacquerware

落ち着いた光沢や上品な風合いで知られ、祝いの漆器として親しまれている。飛鳥時代に皇子から冠の修理を命じられた職人が、一緒に黒漆の碗を献上。感銘した皇子が奨励し、日本を代表する産地になったといわれている。

Popular lacquerware used during celebratory rituals known for its subdued gloss and refined texture. Lacquerware is wooden utensils coated with multiple layers of lacquer. The lacquerware produced in this area has a long history, and is known to have existed for at least 1,500 years owing to a lacquered bowl being presented to the imperial prince of that era.



越前箆笥 Echizen "Tansu" Cabinets

カエデや桐などの木材を加工した後、漆塗りを施し、鉄製の金具で装飾する重厚さが特徴。漆塗りには越前漆器の技術が、飾り金具には越前打刃物の技術が使われている。

The weighty mass of this furniture is its main feature, and it is acquired by coating the maple, paulownia and other woods with lacquer and decorating it with metal fittings. Echizen lacquerware technology is used to apply the lacquer, and blade-forging technology is used to make the metal fittings.

越前打刃物 Echizen Cutlery

日本古来の火造り鍛造技術、手研ぎにこだわり続けている。鍛造は日本刀の製作にも用いられていた技術で、優れた切れ味と堅牢さは海外でも人気が高い。

Placing the emphasis on smith-forging technology and hand-polishing has continued in Japan since ancient times. Smith-forging is a technology used to manufacture Japanese swords, the cutting edge and rigidity of which has attracted international popularity.

会場では3人のテーブルコーディネーターの作品がご覧いただけます。
The work produced by three table coordinators is available for viewing in the Exhibition Hall.

- 小林 美紀(表紙の写真 / 佐賀、栃木)
- Miki Kobayashi (* Cover photograph / Saga, Tochigi)
- 上木 恵美子(福井) ●Emiko Ueki (Fukui) ●上木 美枝(福井) ●Mie Ueki (Fukui)

益子焼 Mashiko Ware

砂気が多い土と自然釉もたらす重厚な色合いと土の質感が特徴。大正時代に民芸運動の推進者、濱田庄司氏が益子町を作陶の場としたことから、国内外から作家が集まり、自由な作風の民芸陶器が作られている。

Ceramics produced in Mashiko City, Tochigi Prefecture. Its main features include the clay containing much fine sand and the weighty color produced by its natural glaze. Collected by artists both in Japan and overseas, and used to create folkcraft ceramics in a free poetic style.

結城紬 Yuki-Tsumugi Silk

奈良時代からの歴史を持つ結城紬。製作工程は世界に誇る日本の技としてユネスコ無形文化遺産に登録されている。栃木県小山市と茨城県結城市で作られている。

Silk fabric manufactured in Oyama City, Tochigi Prefecture, and Yuki City in Ibaraki Prefecture. The yarn is extracted from silkworm cocoons and spun by hand, and because it is then woven completely by hand, it produces fabric that is light and warm. The production process is registered on the UNESCO Intangible Cultural Heritage list as a world-leading Japanese technology.



表紙の写真
* Cover photograph

伊万里焼

Imari Porcelain

古くから世界中に輸出され、パリ万博などでも高い評価を得た伊万里焼。その中でも「秘陶の郷」と呼ばれているのが大川内山地域。ここで作られている鍋島焼は日本で最高級の陶磁器と言われている。

Imari porcelain has been exported around the world since the olden days, and received high acclaim at the Paris Universal Exposition and other such events. Of particular interest is the Okamachiyama region, which is also known as the "home of the secret kiln." The Nabeshima porcelain produced here is said to be Japan's finest porcelain.