

1



Kiriko Glass / Hokkaido

¥33,000

The Bold Artistry of Otaru Kiriko. This crystal glass combines a brilliant sparkle with intricate patterns and powerful cuts that showcase true master craftsmanship.

2



Towel / Tokyo

¥6,490~¥12,980

Experience the Gentle Touch of Enishi. Utilizing world-class yarn-twisting technology, this velvety towel is designed to connect precious bonds, inspired by traditional "Noshi" motifs.

3



Coaster / Fukuoka

¥14,850

The Beauty of the Seasons, Captured in Metal. Crafted in Yanagawa, Fukuoka, these dual-layered coasters demonstrate the high-level technical expertise of a local artisan factory.

4



Lighting Fixture / Fukuoka

¥36,300

Soothe Your Soul with Reiwa-era Yame Lanterns. Handcrafted by traditional artisans, these lanterns have been elegantly redesigned to cast a warm, modern glow in any living space.

5



Accessories / Tokyo

¥35,200

The Radiance of Hizen Porcelain, Reimagined. This BEAMS original series transforms centuries-old ceramic traditions into delicate, gem-like accessories featuring masterful cutting techniques.

6



Greeting Cards / Tokyo

¥2,640

Kyoto's Elegance in the Palm of Your Hand. Featuring "Tango Chirimen" silk, a fabric with 300 years of history, this greeting card is a beautiful expression of Japanese textile art.

7



Uchiwa Fan / Tokyo

¥4,400

Feel a Graceful Breeze with Boshu Uchiwa. One of Japan's three great fan styles, this traditional craft is celebrated for its lightweight yet durable bamboo construction.

8



Japanese Kitchen Knife / Tokyo

¥34,100

The Ultimate Fusion of Tradition and Utility. Crafted by a specialist founded in 1783, this knife offers the exceptional sharpness of steel while being highly resistant to rust, making it ideal for modern daily use.

9



Drinking Glass / Nagano

¥5,500

Where Lacquer Warmth Meets Glass Clarity. These charming sake cups are hand-finished with traditional colors, adding a touch of Japanese elegance to your dining table.

10



Kiriko Glass / Osaka

¥59,400

Intricate Morning Glories Carved into Crystal. Each facet reflects light beautifully, showcasing the meticulous skills of a studio dating back to the late Edo period.

11



Tin Tableware / Kyoto

¥41,800~¥55,000

The Refined Luster of Kyoto Tin. Preserving a culture since 1838, this hand-hammered tumbler finished with gold leaf offers a sophisticated way to enjoy your favorite beverages.

12



Bento Box / Akita

¥11,000~¥12,100

The Timeless Appeal of Rare Akita Cedar. This Magewappa bento box from Odate City reflects a deep commitment to preserving traditional crafts and natural resources.

13



Imari Porcelain / Saga

¥55,000

A Beautiful Sake Cup Featuring the "Wright Building" Motif. This large sake cup is meticulously handcrafted and painted by artisans of Hataman Toen, one of the leading kilns of Nabeshima ware.

14



Kokeshi Doll / Aomori

¥7,700

The Heartwarming Presence of Tsugaru Kokeshi. Individually handcrafted by skilled artisans in Aomori, each doll is a unique and soothing piece of Japanese folk art.

15



Tobe Ware / Ehime

¥7,480~¥14,960

The Deep "Joshua Blue" of Tobe-yaki. This porcelain cup and saucer set features a stunning gradient that evokes the serene seas and skies of the Seto region.

16



Mizuhiki Accessories / Ehime

¥7,150

Add a Touch of Celebration to Your Style. These tie pins and cufflinks are handcrafted using Mizuhiki, traditional cords that have long symbolized well-wishes in Japan.

17



Konbu (Kelp) / Hokkaido

¥5,184

The Essential Umami of Hokkaido. This premium kelp set is carefully selected for its rich flavor, allowing you to easily enjoy authentic Japanese dashi at home.

18



Japanese Sweets / Fukuoka

¥2,160~¥4,320

The Perfect Harmony of Textures. These modern sweets feature a crisp wafer filled with almond florentine and soft mochi, creating a delightful and unique Japanese treat.

19



Miso / Miyazaki

¥4,320

The Deep, Traditional Flavors of Kyushu. This collection of barley miso from a 140-year-old shop in Miyazaki brings authentic regional tastes to your culinary repertoire.

20



Pastries / Tokyo

¥5,940~¥6,156

A Historic Culinary Collaboration. Created by Chef Yu Sugimoto and "Ginza Kuya," this sweet beautifully blends the traditions of Japanese and Western confectionery.

21



Japanese Soup Stock / Tokyo

¥1,404~¥4,428

Nourish Your Soul with "Drinking Dashi." This innovative drip-style dashi offers a sophisticated and healthy way to enjoy the deep, natural flavors of traditional Japanese stock.

22



Seven-Spice Chili / Nagano

¥1,296

The Signature Spice of Kamikochi. Crafted with the legendary Yawataya Isogoro, this original shichimi blend features a uniquely refreshing aroma inspired by the mountains.

23



Marmalade / Ehime

¥1,512~¥4,212

The International Gold-Standard of Marmalade. Made in the famed citrus region of Ehime, this set includes award-winning flavors recognized at the highest level globally.

24



Ginger / Oita

¥5,724

The Warming Power of Oita Ginger. This set from a century-old specialist highlights the fragrant, spicy, and health-giving qualities of premium fermented ginger.

25



Japanese Black Tea
¥3,240 / Kagoshima

Indulge in a Moment of Tranquility. These 100% Kagoshima tea leaves are expertly blended to maximize both their vibrant aroma and deep, satisfying umami.

26



Premium 100% Orange Juice
¥10,800 / Ehime

Savor the Queen of Citrus. Crafted from approximately 15 "Beni Madonna" oranges per bottle, this premium juice offers an incredibly rich and elegant sweetness.

27



Bottled Japanese Tea / Shizuoka
¥4,320~¥13,176

Watch the Flavor Evolve with "UTSUROI." Developed with Imperial Hotel bartenders, this bottled tea reveals shifting aromas and tastes as it breathes and changes temperature.

28



Tomato Juice / Saga
¥5,940

The Pure Sweetness of Sun-Ripened Tomatoes. Free from sugar and preservatives, this premium juice captures the intense umami and natural flavor of concentrated fruit tomatoes.

29



Sake / Ishikawa
¥110,000

The Pinnacle of Matured Sake. Brewed in 2012 with premium Yamada Nishiki rice and "Century Water," this vintage Junmai Daiginjo offers a profound and elegant character.

30



Sake / Iwate
¥14,300

Experience the "Frozen Beauty" of Fresh Sake. Flash-frozen at the brewery to preserve its delicate, newly-pressed flavor, this fresh unpasteurized sake offers a taste usually only found on-site.

31



Wine / Yamanashi
¥16,500

The Unique Terroir of Katsunuma. This single-vineyard "Isehara" wine is crafted from the indigenous Koshu grape, reflecting the exceptional character of its specific plot.

32



Wine / Kumamoto
¥5,720

The Radiant Potential of Kumamoto Wine. Made exclusively from grapes grown in Kumamoto, this aged wine is produced by an award-winning winery recognized with Gold and category-best honors at the Japan Wine Competition.

33



Shochu / Kumamoto

¥29,700

Discover the 500-Year Heritage of Kuma Shochu. This set features two long-matured rice shochus, including a 20-year jar-aged vintage from Japan's oldest shochu tradition.

34



Shochu / Miyazaki

¥3,300~¥3,520

A World-Class Spirit from the Yanagita Distillery. Acclaimed internationally, this award-winning barley shochu offers a bold and refined experience of Japanese distilling art.

35



Limoncello / Hyogo

¥3,520

Capture the Essence of Sun-Drenched Awaji Island. Made with 100% local lemons, this refreshing liqueur delivers a vibrant aroma and a perfectly balanced citrus flavor.

36



Aged Umeshu / Ishikawa

¥8,800

The Deep Complexity of 1995 Vintage Umeshu. Infused into a 1995 Junmai sake, this liqueur offers a rich, aged aroma that only decades of careful cellaring can achieve.

37



Apple Cider / Aomori

¥4,510

Explore the Orchards of Hirosaki. This set of three distinct ciders allows you to enjoy the diverse expressions of Japan's premier apple-growing region.