

SAKE UNDER STARS

Taste Making Tokyo 2018

夜空を盛り込んだ杯

研究旅行

Research Trip

Reserch Trip



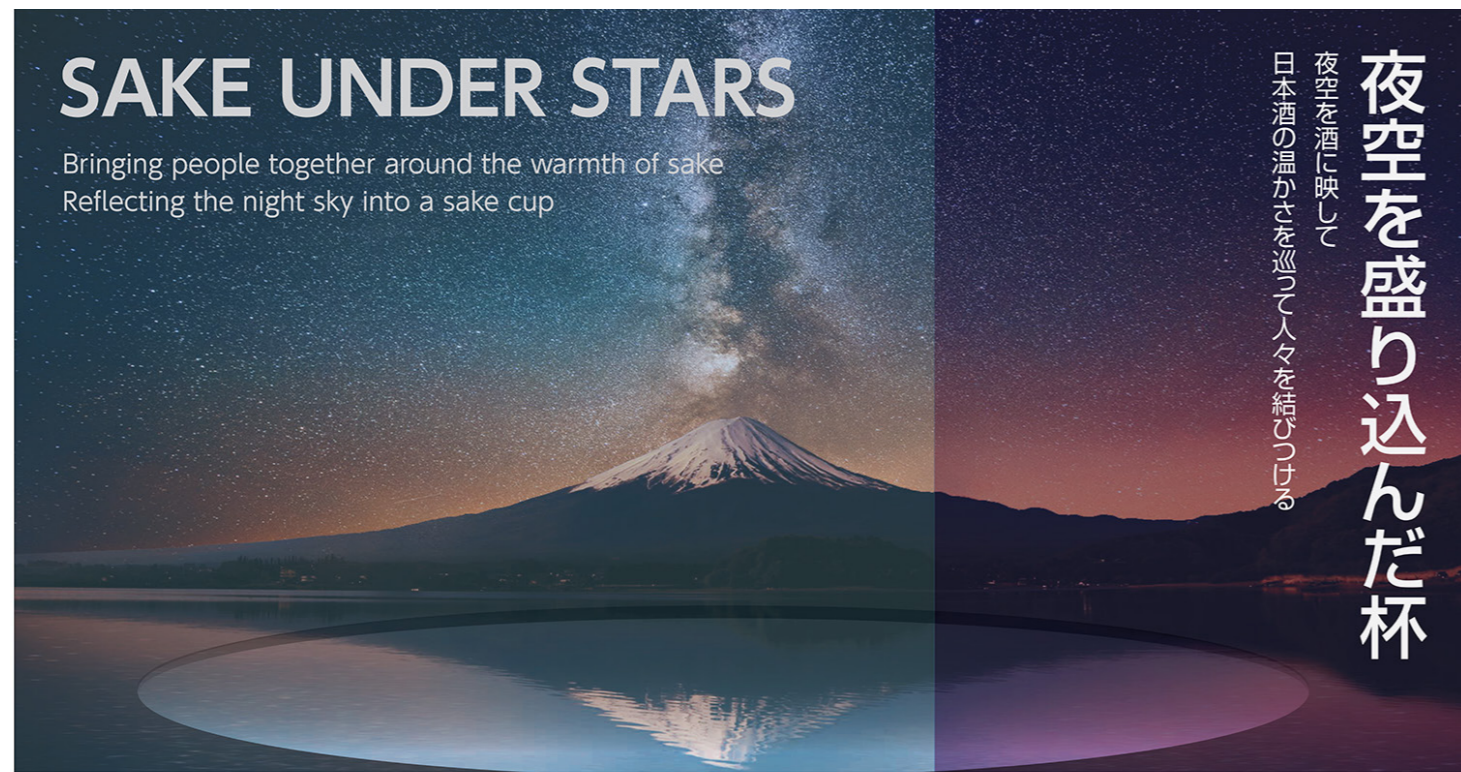






プロセスを作る

Midterm



お猪口に星と自然を写したため、  
凹凸のある独特な形のお猪口を作り  
ました。これにより、日本酒が注がれ  
たとき、緩やかな緑が現れます。

日本酒を入れるためのボトルは、酒器  
として必要不可欠なものです。  
私たちはお猪口に合わせたデザインで  
造り上げようと考えています。

日本酒は冷から熱燗など、様々な温  
度で楽しむことができます。  
屋外で、より日本酒の良さを体験し  
てもらうため、ボトルに加熱機能を  
取り入れたと考案しました。

日本酒は美味しいおつまみは無視で  
きません。私たちはプレートに合わ  
せて保持しやすいお皿をデザインし  
ています。

私たちの酒セットは御膳で完成され  
ます。ソファで人々におもてなしを  
感じさせる伝統的な座卓にインスピ  
レーションを受けました。

SEIJIN | REN

夜空を盛り込んだ杯  
グラスの中に映る夜空二杯

We seek to infuse the outdoor  
adventure with sake culture  
through a designed glamping  
experience

Back in the Edo period sake  
was said to be best enjoyed  
outdoors. Since then sake is  
being enjoyed outside only  
during special occasions, such  
as hanami festivals.

How may we bring back the  
neglected sake experience  
through the modern outdoor  
culture by creating a unique  
set of Sake (日本酒 Nihonshu)  
ware?

私たちは海外で前高に楽しかっ  
たと言われた。  
放浪された酒の体験を現代の海外文化を  
通して、ユニークな酒セットを作り出すこ  
とで、どのように戻すことができますか？



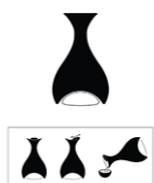
A sake set to bring people together out in nature  
to reflect their environment through a cup of sake.

江戸時代では外で日本酒を楽し  
んでいました。それ以来、日本酒  
は花見などの特別な機会に外で  
楽しむようになりました。



Convex and concave surfaces  
were used to create this sake cup  
that can capture the night sky as  
each sip is enjoyed.

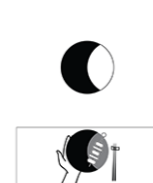
The convexed form of the sake  
cup is offset from center to estab-  
lish an unbalanced look which  
becomes balanced as the cup is  
filled.



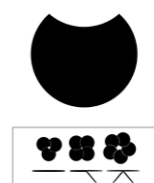
The vessel shares the unique form  
language from the cup, with a  
convex cap that is centered and  
becomes unbalanced when being  
poured.



Sake can be enjoyed at a wide  
range of temperatures. To further  
the sake experience, the bottom  
of the vessel has a concave cavity  
where a hot stone can be placed.



Good Sake is often paired  
with delicious food. The form  
of the plate is also designed to  
reflect your surrounding,  
so you feel more connected  
to nature as you enjoy your  
sake experience.



The Ozen is a low table in-  
spired by traditional tables  
but refined to a minimal  
form to complete the sake  
experience.



# SAKE UNDER STARS

Bringing people together around the warmth of sake  
Reflecting the night sky into a sake cup

夜空を盛り込んだ杯  
日本の酒の通がなを語って人々を結びつける



**お箸口 Cup**  
This cup is designed to hold sake and is used for drinking. It is made of ceramic and has a wide rim to catch any spills.

**徳利 Vessel**  
This vessel is used for pouring sake. It has a long neck and a wide body to hold a large amount of sake. It is made of ceramic and is often decorated with a pattern.

**加熱 Heater**  
This heater is used to warm sake. It is made of ceramic and has a small opening at the top for pouring sake. It is often used in traditional sake ceremonies.

**お皿 Plate**  
This plate is used for serving sake. It is made of ceramic and has a wide rim to catch any spills. It is often used in traditional sake ceremonies.

**御膳 Ozen**  
This ozen is used for serving sake. It is made of ceramic and has a wide rim to catch any spills. It is often used in traditional sake ceremonies.

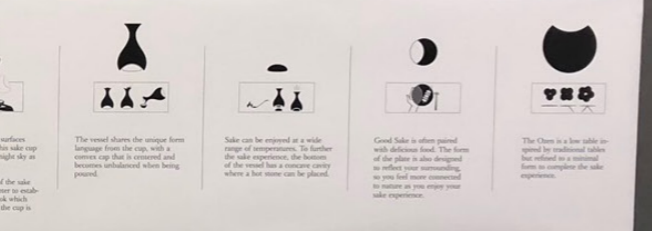
SEJIN | REN

夜空を盛り込んだ杯  
グラスの中に見える夜空

We seek to infuse the modern atmosphere with sake culture through a designed glazing experience.



A sake we to bring people together out in nature to reflect their environment through a cup of sake.



# SAKE UNDER STARS

Bringing people together around the warmth of sake  
Reflecting the night sky into a sake cup

夜空を盛り込んだ杯  
日本の酒の通がなを語って人々を結びつける



SEJIN | REN

夜空を盛り込んだ杯  
グラスの中に見える夜空

We seek to infuse the modern atmosphere with sake culture through a designed glazing experience.

Back in the Edo period sake was used to be best enjoyed outdoors. Since then sake is being enjoyed mainly indoors during special occasions, such as business lunches.

How may we bring back the original sake experience through the modern indoor culture by creating a unique set of Sake (11 月 20 日 11:00am) event?

A sake we to bring people together out in nature to reflect their environment through a cup of sake.

Cones and concave surfaces were used to create this sake cup that can capture the night sky as each sip is enjoyed.

The vessel shares the unique form language from the cup, with a curved cup that is inverted and becomes unbalanced when being poured.

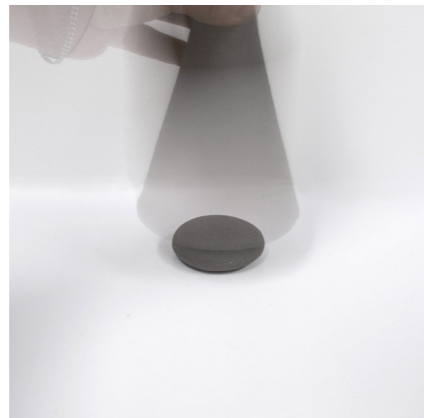
Sake can be enjoyed at a wide range of temperatures. To further the sake experience, the bottom of the vessel has a concave cavity where a heat source can be placed.

Good Sake is often paired with delicate food. The form of the plate is also designed to reflect your surroundings, so you feel more connected to nature as you enjoy your sake experience.

The Ozen is a low table inspired by traditional tables but refined to a minimalist form to complete the sake experience.









夜空を盛り込んだ杯  
Sake Under Stars



Bringing people together around the warmth of sake. Reflecting the night sky into a sake cup.



SAKE UNDER STARS  
Taste Making Tokyo 2018

夜空を盛り込んだ杯

夜空を酒に写して、日本酒の温かさで人々を結びつける。



酒 Sake is Japanese Culture in a cup

It has deep ties to both religion, ceremony, traditions and everyday social interactions.



日本酒は「神聖な飲み物」とされ、宗教、儀式、伝統、そして日々の交流など深い関わりを持っています。

Kampai !!

It is a Japanese word to express not only a toast, but also a feeling of cultural bonding.



私たちがカップを上にあげる時、私たちは乾杯と言う！それによ  
って文化的なつながりを感じます。



Historically in Edo period, sake was enjoyed outdoors as part of festivals where people would connect with each other and nature, celebrating changes of season.



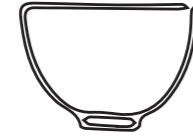
日本酒は「神聖な飲み物」とされ、宗教、儀式、伝統、そして日々の交流など深い関わりを持っています。



The Shape and Material of Sake Cup



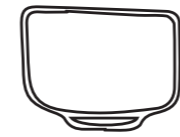
鉄鉢形  
Wa-nari  
Circle Shape



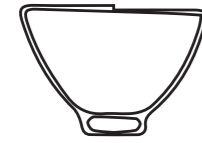
椀形  
Wan-nari  
Wooden Bowl Shape



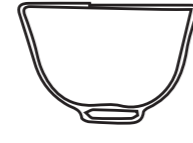
呉記型  
Goki-gata  
Goki Type



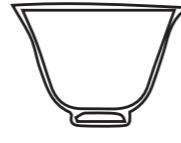
半筒型  
Han tsutsu-gata  
Half Cylinder shape



杉形  
Sugi-nari  
Cedar Shape



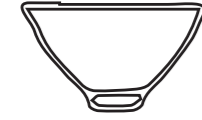
熊川形  
Komogai-nari  
Shape



端反り型  
Hatazori-gata  
Curving lip type



筒型  
Tsutsu-gata  
Cylinder Type



井戸型  
Ido-gata  
Ido or Well Type



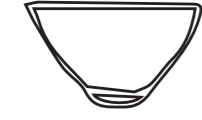
馬上杯  
Bajyohai  
Rider's Cup



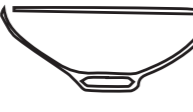
胴締  
Dojimari-gata  
Waist Type



碁笥底型  
Gokezoko-gata  
Go Stone Box Type



天目型  
Tenmoku-gata  
Tenmoku Type



平形  
Hiragata  
Flat Shape



夏茶碗  
natsu-jawan  
Summer Tea Bowls



馬盥  
Badarai  
Horse Bucket Shape



沓形  
Kutsu-gata  
Clog or Shoe Shape



砂浜型  
Suhamagata  
Shoreline Type



桃型  
Momo-gata  
Peach Shape



筆洗型  
Hissen-gata  
Bush washer shape



編笠  
Amikasa  
Amikasa Straw hat Type



三角形  
Sankaku-Gata  
Triangle Shape



四方形  
Shiho-gata  
Four Sided Shape

日本酒は「神聖な飲み物」とされ、宗教、儀式、伝統、そして日々の交流など深い関わりを持っています。



Japanese people have long appreciated the presence of life in all aspects of nature  
Their reverence for natural life enables them to coexist with nature



日本人はあらゆる面で自然の存在に感謝し、暮らしています。



Being Outdoor brings opportunity to create a bond with people and nature



キャンプは人と自然を繋げるきっかけになると考えていま



Outdoor activity creates Face-to-face conversations and help Revitalize relationships





Keeps you away from all the distractions





Stunning view of nature





Warmth of fire  
Fire is source of nature and channel to connect people





Warmth of sake  
to helps bring people together and create special bondings





Glamping is where stunning nature meets modern luxury.  
Glamorous + Camping. it's a luxurious way of getting into the great outdoors while keeping the comforts of home.





Glamping is new trend and its growing, due to natural environment with better amenities,  
it's getting more and more popular around the world



グランピングは自然環境に充実したアメニティを揃えた新しいトレンドとして成長し、世界でも注目を浴びています。



We seek to infuse the outdoor adventure with sake culture  
through a designed glamping experience

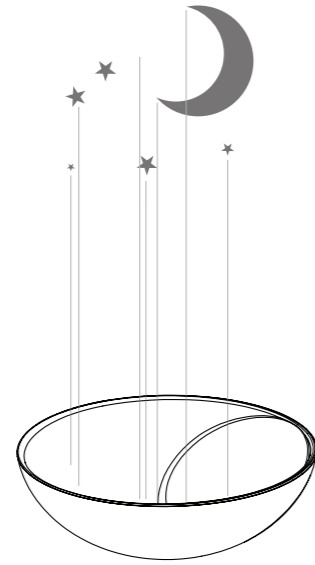
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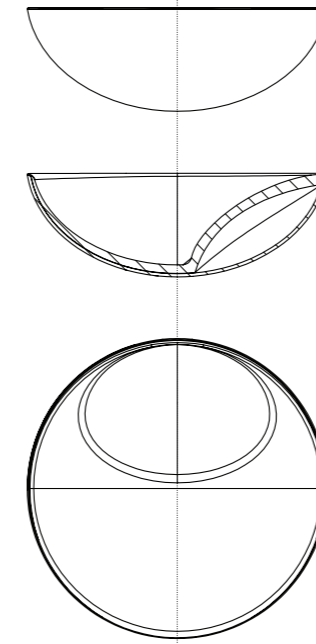
最終的なデザイン  
Final Design



Convex and concave surfaces were used to create this sake cup that can capture the night sky as each sip is enjoyed. The convexed form of the sake cup is offset from center to establish an unbalanced look which becomes balanced as the cup is filled.



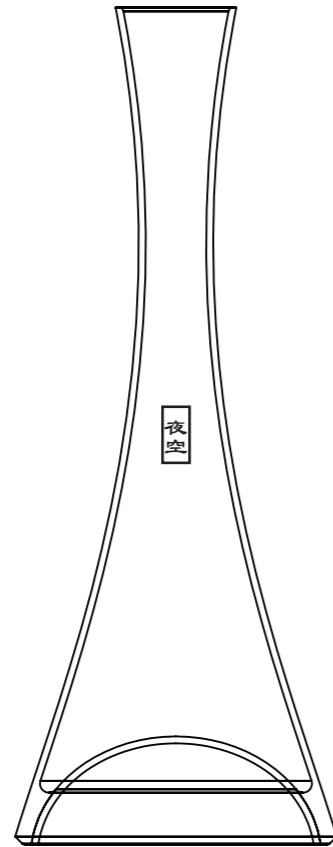
Cup  
お猪口



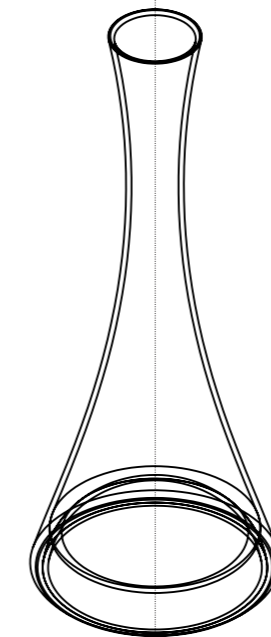
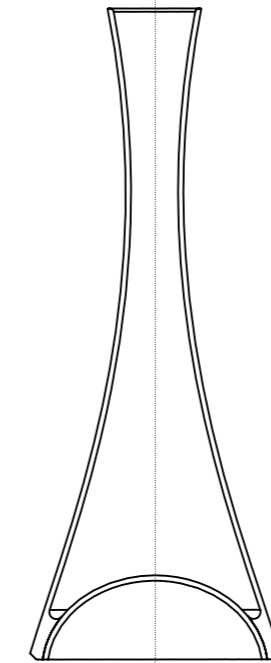
お猪口に星と自然を写しだすため、凹凸のある独特な形のお猪口を作りました。これにより、日本酒が注がれたとき、緩やかな縁が現れます。



The vessel shares the unique form language from the cup with additional feature which can be heated with hot stone.



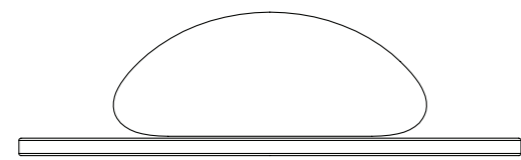
Vessel  
徳利



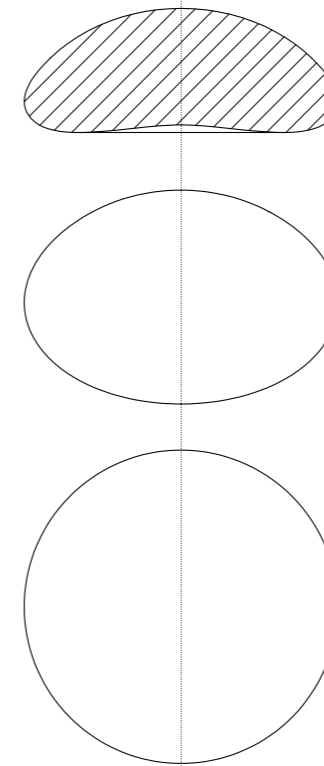
日本酒を入れるためのボトルは、酒器として必要不可欠なものです。私たちはお猪口に合わせたデザインで造り上げようと考えています。



Sake can be enjoyed at a wide range of temperatures. To further the sake experience, the bottom of the vessel has a concave cavity where a hot stone can be placed.



Stone  
石



日本酒は冷から熱燗など、様々な温度で楽しむことができます。屋外で、より日本酒の良さを体験してもらうため、ボトルに加熱機能を取り入れた  
いと考えました。



Good Sake is often paired with delicious food. The form of the plate is also designed to reflect your surrounding, so you feel more connected to nature as you enjoy your sake experience.

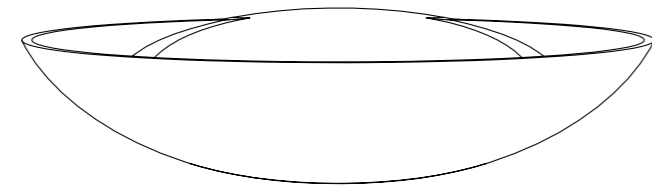
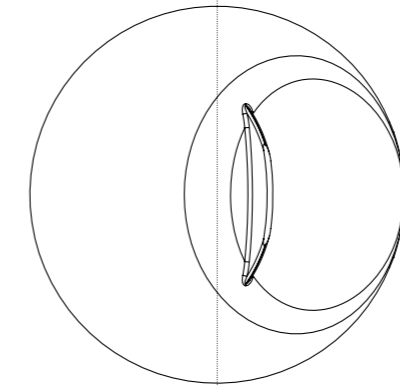
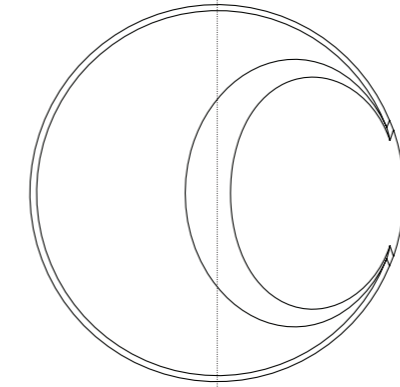
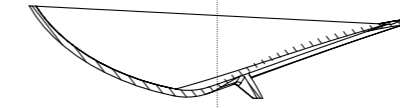


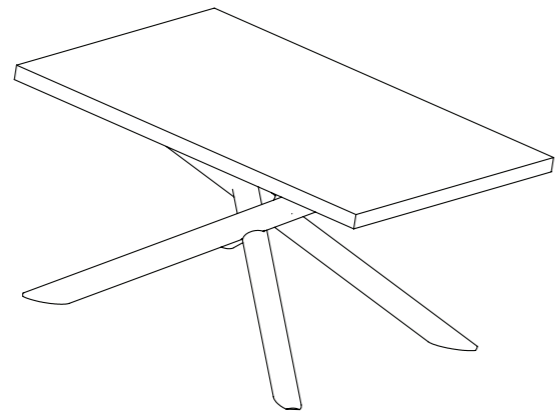
Plate  
お皿



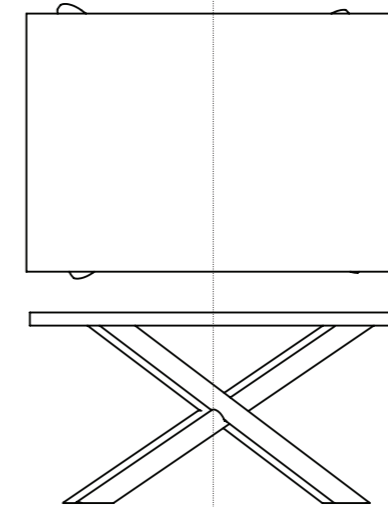
日本酒に美味しいおつまみは無視できません。私たちはプレートに合わせて保持しやすいお皿をデザインしています。



The Ozen is a low table inspired by traditional tables but refined to a minimal form to complete the sake experience.



Ozen  
御膳



私たちの酒セットは御膳で完成されます。シンプルで人々におもてなしを感じさせる伝統的な座卓にインスピレーションを受けました。















プロセスを作る  
Making Process





プロセスを作る



