Corporate profile



BUSINESS NUMBER	
COMPANY NAME(JAPANESE)	有限会社鋳心ノ工房
COMPANY NAME	Chushin Kobo Co,. Ltd
YEAR OF ESTABLISHMENT	1997
TYPE OF INDUSTRY	Manufacturing of casting products
MAIN PRODUCT	Iron kettle, Teapot, Pot stand, Incense box etc.
POST CODE	990-0051
COMPANY ADDRESS	1-12 2-chome Do-machi Yamagata Yamagata Japan
REPRESENTATIVE	Hisanori MASUDA
TEL	+81-(0)23-625-4485
FAX	+81-(0)23-642-4101
URL	http://www.chushin-kobo.jp
Instagram	hisanori_masuda
E-commerce Website	https://chushinkobo.thebase.in/
MAIN SELLING CHANNELS	Domestic and Overseas retail stores, Trading Company
SALES PERFORMANCE OF DOMESTIC AND OVERSEAS EC SALES	chushinkobo.thebase.in
AVAILABLE LANGUAGE	Japanese, English

EPISODE OF FAUNDATION FOUNDER'S THOUGHT

Chushin Kobo studio was established in 1997 for the purpose of manufacturing and selling products designed by myself, Hisanori Masuda. The studio proposes to incorporate the traditional beauty of castings that has been passed down for centuries in Japan into today's lifestyle. I studied at Musashino Art University under Professor Mosuke Yoshitake and worked as an assistant to Professor Yoshitake after graduation. Over this period of time, I learned about the important role of design from him. I then moved to Yamagata Prefecture and over the next 20 years learned the traditional techniques for making kettles used in the tea ceremony ("chagama" in Japanese) from artisans at the site. Based on the teachings from Professor Yoshitake and these artisans, I established my own brand, blending traditional techniques with my own design to pursue the potential of Yamagata Imono (Iron Casting).

CRAFTMAN'S THOUGHT, COMMITMENT RELATIONSHIP WITH THE COMMUNITY

To pass on traditional crafts handed down in the region to the next generation, it is important to manufacture items that are useful in today's life. Lifestyles are constantly changing with the times so it is necessary to preserve and develop the inherited techniques and pass them on to the next generation in response to these changes. Traditional crafts are not conservative and maintain innovative elements in any period. New attempts will lead to the succession of traditional techniques. Nine-hundred and fifty years ago, it was found that the sand from the Mamigasaki River beach and the clay in the area near Chitose Park are suitable for making molds, which became the starting point for Yamagata Iron Casting. Domachi town is the birthplace of Yamagata Iron Casting. It is not only an industry but also an important regional culture. Preserving the landscape of the town will lead to preserving Yamagata Iron Casting.



GOOD DESIGN

BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-314S / Tea kettle S
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Wood
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	175x160x160mm / 1.1L
WEIGHT	1,200g
DOMESTIC RETAIL PRICE	JPY30,000 (excluding tax)

The product is designed to value usability and moderate the iron cast's image of hardness by using wood in the handle and knob. The bottom is shaped flat to increase thermal conductivity, and secures the appropriate base area to use with electromagnetic cookers. For finishing, it is biscuit-fired at 800 degrees Celsius to cover with oxide film to prevent rusting. Then, a baking finish with Japanese lacquer is applied to the oxide film-covered surface. When boiling water with an iron kettle finished in this manner, the water will become smooth, less smelly and taste good. As iron is leeched into the boiled water, simply drinking water boiled in the teapot will provide the necessary daily amount. The handle and knob are replaceable.



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GOOD DESIGN

BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-22S / Teapot Marutama
GENERIC NAME	Teapot
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	125x100x125mm / 0.4L
WEIGHT	900g
DOMESTIC RETAIL PRICE	JPY15,000 (excluding tax)

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This modern teapot is designed to meet today's lifestyle and is made using techniques for making kettles used in the tea ceremony, which is part of typical Japanese culture. The outside of the teapot employs the traditional "sunahada" textured surface, the inside is enameled to keep it rust-free, and a tea strainer made of stainless steel is provided. You can choose a handle made of iron, brass or stainless steel. Iron castings have heat retaining properties, so this product keeps tea hot longer.



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-22L/ Teapot Marutama L
GENERIC NAME	Teapot
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	170x140x180mm / 1.1L
WEIGHT	1.700g
DOMESTIC RETAIL PRICE	JPY25,000 (excluding tax)

This modern teapot is designed to meet today's lifestyle and is made using techniques for making kettles used in the tea ceremony, which is part of typical Japanese culture. The outside of the teapot employs the traditional "sunahada" textured surface, the inside is enameled to keep it rust-free, and a tea strainer made of stainless steel is provided. You can choose a handle made of iron, brass or stainless steel. Iron castings have heat retaining properties, so this product keeps tea hot longer.



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BRAND NAME PRODUCT NAME **GENERIC NAME** MATERIALS PERSON IN CHARGE PRODUCTION AREA SIZE WEIGHT DOMESTIC RETAIL PRICE

Chushin Kobo HS-22L/ Teapot Marutsutsu L Teapot Cast iron Chushin Kobo Yamagata Yamagata Japan 170x140x180mm / 1.1L 1.800g JPY25,000 (excluding tax)

This modern teapot is designed to meet today's lifestyle and is made using techniques for making kettles used in the tea ceremony, which is part of typical Japanese culture. The outside of the teapot employs the traditional "sunahada" textured surface, the inside is enameled to keep it rust-free, and a tea strainer made of stainless steel is provided. You can choose a handle made of iron, brass or stainless steel. Iron castings have heat retaining properties, so this product keeps tea hot longer.



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-55L / Warmer Madoka L
GENERIC NAME	Warmer
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	140x140x70mm
WEIGHT	1,000g
DOMESTIC RETAIL PRICE	JPY5,300 (excluding tax)

In addition to heat-retaining properties, the light of a candle used for this warmer illuminates the table and brightens up the atmosphere. Placing an iron or other type of kettle on the warmer and having hot tea will allow you to enjoy a relaxing time. The warmer is not used for boiling water but for keeping boiled water warm.



BRAND NAME PRODUCT NAME GENERIC NAME MATERIALS PERSON IN CHARGE PRODUCTION AREA SIZE WEIGHT DOMESTIC RETAIL PRICE Chushin Kobo HS-54L / Warmer Igeta L Warmer Cast iron Chushin Kobo Yamagata Yamagata Japan 130x130x70mm 1.200g JPY5,300 (excluding tax)

In addition to heat-retaining properties, the light of a candle used for this warmer illuminates the table and brightens up the atmosphere. Placing an iron or other type of kettle on the warmer and having hot tea will allow you to enjoy a relaxing time. The warmer is not used for boiling water but for keeping boiled water warm.



BRAND NAME PRODUCT NAME GENERIC NAME MATERIALS PERSON IN CHARGE PRODUCTION AREA SIZE WEIGHT DOMESTIC RETAIL PRICE Chushin Kobo HS-27L / Pot stand Sasaguruma L Pot stand Cast iron Chushin Kobo Yamagata Yamagata Japan 180x155x20mm 380g JPY4,000 (excluding tax)

The pot stand is a very useful tool. It is of course used as a stand on which to place a pot or a kettle on a table, but can also be used as a table decoration. This casting tea stand placed on a table will make the atmosphere around the dining table gorgeous. Moreover, the pot stand can be hung on a kitchen wall as an interior accessory.

Chushin Kobo Co,. Ltd

Product information



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-26L / Pot stand Shippou-Tsunagi L
GENERIC NAME	Pot stand
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	160x160x20mm
WEIGHT	500g
DOMESTIC RETAIL PRICE	JPY5,000 (excluding tax)

The pot stand is a very useful tool. It is of course used as a stand on which to place a pot or a kettle on a table, but can also be used as a table decoration. This casting tea stand placed on a table will make the atmosphere around the dining table gorgeous. Moreover, the pot stand can be hung on a kitchen wall as an interior accessory.



BRAND NAME PRODUCT NAME GENERIC NAME MATERIALS PERSON IN CHARGE PRODUCTION AREA SIZE WEIGHT DOMESTIC RETAIL PRICE Chushin Kobo HS-98 / Pot stand Itsuwa Pot stand Cast iron Chushin Kobo Yamagata Yamagata Japan 170x165x20mm 500g JPY5,000 (excluding tax)

The pot stand is a very useful tool. It is of course used as a stand on which to place a pot or a kettle on a table, but can also be used as a table decoration. This casting tea stand placed on a table will make the atmosphere around the dining table gorgeous. Moreover, the pot stand can be hung on a kitchen wall as an interior accessory.



BRAND NAME PRODUCT NAME GENERIC NAME MATERIALS PERSON IN CHARGE PRODUCTION AREA SIZE WEIGHT DOMESTIC RETAIL PRICE

Chushin Kobo HS-70L / Kobako Haochi L Incense box Cast iron Chushin Kobo Yamagata Yamagata Japan 35x195x25mm 600g JPY5,500 (excluding tax)

This item is a "kobako (incense box)" that features two uses: storing incense and smelling incense. The cast iron lid uses a technique called "haochi" which has been handed down in making kettles for the tea ceremony. As the mountain shapes are created by striking with a hammer one by one, they are all uniquely shaped. This way of shaping represents the Japanese aesthetic sense of letting things flow naturally.



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-31L / Kobako Genjikou L (walnut lid)
GENERIC NAME	Incense box
MATERIALS	Cast iron, wood
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	35x195x25mm
WEIGHT	400g
DOMESTIC RETAIL PRICE	JPY7,500 (excluding tax)

This kobako can be used both as a incense storage box and an incense holder. Take off the lid, take out a stick of incense and place it on the holder. After smelling the incense, put the lid on the box, which doubles as a storage box. You can use the incense holder part alone by sliding the lid. In the center of the wooden lid, the symbols from Chapters 41-43 of the 54 Chapters of Genji-ko, the incense ceremony based on the Tale of Genji—"Maboroshi," "Nioumiya (Imperial Prince who loves incense)" and "Kobai"-are carved. The texture of the casting utilizing the "sunahada" technique expresses the traditional beauty of Japan and harmonizes with the walnut lid.



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-32L / Awase-kobako Haochi L
GENERIC NAME	Incense box
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	60x180x25mm
WEIGHT	850g
DOMESTIC RETAIL PRICE	JPY7,000 (excluding tax)

This item is a "kobako (incense box)" that features two uses: storing incense and smelling incense. The cast iron lid uses a technique called "haochi" which has been handed down in making kettles for the tea ceremony. As the mountain shapes are created by striking with a hammer one by one, they are all uniquely shaped. This way of shaping represents the Japanese aesthetic sense of letting things flow naturally.



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-72L / Awase-kobako Genjikou L
GENERIC NAME	Incense box
MATERIALS	Cast iron, wood
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	60x180x25mm
WEIGHT	550g
DOMESTIC RETAIL PRICE	JPY8,800 (excluding tax)

This kobako can be used both as a incense storage box and an incense holder. Take off the lid, take out a stick of incense and place it on the holder. After smelling the incense, put the lid on the box, which doubles as a storage box. You can use the incense holder part alone by sliding the lid. In the center of the wooden lid, the symbols from Chapters 41-43 of the 54 Chapters of Genjiko, the incense ceremony based on the Tale of Genji—"Maboroshi," "Nioumiya (Imperial Prince who loves incense)" and "Kobai"-are carved. The texture of the casting utilizing the "sunahada" technique expresses the traditional beauty of Japan and harmonizes with the walnut lid.

Chushin Kobo Co,. Ltd

Product information



BRAND NAME PRODUCT NAME GENERIC NAME MATERIALS PERSON IN CHARGE PRODUCTION AREA	Chushin Kobo HS-90 / Standing wind chime Sankaku Wind chime Cast iron, Paper Chushin Kobo Yamagata Yamagata Japan
SIZE	115x90x325mm
WEIGHT	450g
DOMESTIC RETAIL PRICE	JPY5,800 (excluding tax)

This product is an indoor-use standing wind chime. You can enjoy sound generated even from the wind of an air conditioner or a fan in the room. The tray can be used for placing important items. As an example of how to enjoy the product, if you put it at the entrance of a house and place keys on the tray, the wind chime will ring when your hand touches the strip of paper as you put the keys on and take them off.



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-89 / Standing wind chime Maru
GENERIC NAME	Wind chime
MATERIALS	Cast iron, Paper
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	115x90x325mm
WEIGHT	450g
DOMESTIC RETAIL PRICE	JPY5,800 (excluding tax)

This product is an indoor-use standing wind chime. You can enjoy sound generated even from the wind of an air conditioner or a fan in the room. The tray can be used for placing important items. As an example of how to enjoy the product, if you put it at the entrance of a house and place keys on the tray, the wind chime will ring when your hand touches the strip of paper as you put the keys on and take them off.



BRAND NAME PRODUCT NAME GENERIC NAME MATERIALS PERSON IN CHARGE PRODUCTION AREA SIZE WEIGHT DOMESTIC RETAIL PRICE Chushin Kobo HS-34S / Teapot Hiratsubo S Teapot Cast iron Chushin Kobo Yamagata Yamagata Japan W 17.5cm / D 14cm / H 15cm 1,300g/ 700cc JPY19,800 (Tax includied)

The iron teapot has a special feature, it maintains its warm heat so it takes a long time to become cold. Therefore it's easy to make warm delicious tea. I use a traditional sandy technique for the surface of the iron teapot and designed the shape of it to be like a tea jar that is used in traditional tea ceremonies. I use enamel on the inside to prevent rust. The spout is handmade to be especially thin so that it is easy to control the pouring and the usage of it.



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-56M / Imono kettle M
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Wood
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W 15cm / D 19cm / H 19.5cm
WEIGHT	2,000g /1,4L
DOMESTIC RETAIL PRICE	JPY38,500 (tax included)

This is a series of iron cast kettles with a moulded plywood handle. The materials of iron and wood suit each other very fittingly. The folded plywood handles are very strong, durable and functional. On the kettles lid, the wooden knob is designed for ease of use and you can choose either white oak or a walnut one. The casting kettles` inside has a burnt finish of lacquer; the iron kettle has a finishing of bisque. The bottom of the kettle is a flat design and can be used on either an electric cooker or an electric range stove.



BRAND NAME	Chushin Kobo
PRODUCT NAME	CH-39 /Incense holder/ Marugatahouhai
GENERIC NAME	Incense stand
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W 10.5cm / D 10.5cm / H 5.5cm
WEIGHT	450g
DOMESTIC RETAIL PRICE	JPY4,400 (tax included)

An incense holder made of cast iron. The round stand in the shape of a spinning top has three different sizes of holes. The 2.6 mm, 3.2 mm, and 3.8 mm holes can accommodate a variety of incense with different thicknesses.

The design is accented with a red spinning top on a black incense plate. It's made in Japan



BRAND NAME	Chushin Kobo
PRODUCT NAME	CH-42 / Incense stand Origata sugoroku
GENERIC NAME	Incense stand
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W 25cm / D 4cm / H 2cm
WEIGHT	330g
DOMESTIC RETAIL PRICE	JPY4,400 (excluding tax)

An incense holder made of cast iron. It is a set of a sugorokushaped stand and an incense plate designed with the image of folding paper in two. The Sugoroku stand can be moved according to the length of the incense. An incense holder perfect for meditation.

It's made in Japan



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-48 / Incense holder/Origami
GENERIC NAME	Incense stand
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W 8.5cm / D 8,5cm / H 2.5cm
WEIGHT	180g
DOMESTIC RETAIL PRICE	JPY7,000 (excluding tax)

An incense stand made of cast iron. It is a design of the image of origami, which is made by folding paper in two. Although it is a simple shape, it looks like various shapes depending on the viewing angle, and it is an interesting design. An incense holder for enjoying small incense. It's made in Japan.