



Cast metal

CONTENTS

ARAI.CO., LTD.※removed 1 product and added 4 products and updated various information in Jun.2024	01
Art-Craft foundry Studio Gasen	06
Seikodo Kogeiisha INC.	09
Chushin Kobo Co,. Ltd ※updated various information in Jun.2024	16
CHOBUNDO ※updated various information in Jun.2024	25

【Update information】

- Mar. 2022 published 5 manufacturers and the products
- Oct. 2022 added 5 products (Chushin Kobo Co,. Ltd)
- Jun. 2024 removed 1 product and added 4 products and updated various information (ARAI.CO., LTD.)
- Jun. 2024 updated various information (Chushin Kobo Co,. Ltd)
- Jun. 2024 updated various information (CHOBUNDO)

〈Contact us〉

Yamagata International Economic Development Support Organization
<https://craft.yamagata-export.jp/inquiry01/> (Inquiry Form)

◆ Corporate profile



BUSINESS NUMBER	
COMPANY NAME(JAPANESE)	株式会社あらい
COMPANY NAME	ARAI.CO.,LTD
YEAR OF ESTABLISHMENT	1972
TYPE OF INDUSTRY	Casting
MAIN PRODUCT	Iron kettle
POST CODE	999-3103
COMPANY ADDRESS	1386 Shimokawara Kanaya Kaminoyama Yamagata Japan
REPRESENTATIVE	Mikio ARAI
TEL	+81-(0)23-672-3319
FAX	+81-(0)23-673-0811
URL	https://www.arai-koubou.com/
E-commerce Website	https://www.arai-koubou.com/
WECHAT (ID)	araikoubou
MAIN SELLING CHANNELS	
SALES PERFORMANCE OF DOMESTIC AND OVERSEAS EC SALES	
AVAILABLE LANGUAGE	Japanese

◆ EPISODE OF FOUNDATION FOUNDER'S THOUGHT

We take on a huge variety of commissions and ceaselessly work on technical improvements in a bid to become Japan's most versatile foundry. We welcome orders from overseas and hope to become an internationally trusted company offering highly original, high-quality products.

◆ CRAFTSMAN'S THOUGHT, COMMITMENT RELATIONSHIP WITH THE COMMUNITY

We have opened a free-standing retail location within Yu Gardens.

[Shanghai Office]

Arai (Shanghai) Commercial and Trading Co., Ltd

No.49, Fumin Street, Building 1, No.225, Fuyou Commercial Building, HuangPu District, Shanghai City, Shanghai, China

(+86)13917008197 (Wei Yong Xu)

◆ Product information



BRAND NAME	Arai kobo (by Mikio)
PRODUCT NAME	Sand iron kettle Uryu Kinsai
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 1L
WEIGHT	1.8kg
DOMESTIC RETAIL PRICE	JPY470,000 (excluding tax)

Kettle made of rare and precious iron sand. Traditional design. Iron sand is extremely hard and resistant to rusting, making the product very durable. Gold-colored dragon motif on body. The hollow handle, made by rolling an iron sheet, is cool to the touch.



BRAND NAME	Arai kobo (by Mikio)
PRODUCT NAME	Sand iron kettle Hiramaru Fuji-uma Kinsai
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 1L
WEIGHT	1.8kg
DOMESTIC RETAIL PRICE	JPY470,000 (excluding tax)

Kettle made of rare and precious iron sand. User-friendly hiramaru shape. Iron sand is extremely hard and resistant to rusting, making the product very durable. Gold-colored motif on body. The hollow handle, made by rolling an iron sheet, is cool to the touch.



BRAND NAME	Arai kobo (by Mikio)
PRODUCT NAME	Iron kettle Hiramaru Ume Gin-zogan Kinsai
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 1L
WEIGHT	1.8kg
DOMESTIC RETAIL PRICE	JPY250,000 (excluding tax)

Iron kettle produced with traditional Japanese techniques. Silver inlay decoration representing a blossoming plum tree.

◆ Product information



BRAND NAME Arai kobo (by Mikio)
 PRODUCT NAME Iron kettle Hiramaru Matsuba Kinzai
 GENERIC NAME Iron kettle
 MATERIALS Iron
 PERSON IN CHARGE Mikio ARAI
 PRODUCTION AREA Kaminoyama Yamagata Japan
 SIZE Capacity : 1L
 WEIGHT 1.8kg
 DOMESTIC RETAIL PRICE JPY190,000 (excluding tax)

Iron kettle produced with traditional Japanese techniques. Refined finish with vermilion copper lid, silver spout edge, and inlaid handle. A style favored for Japanese tea ceremonies.



BRAND NAME Arai kobo (by Mikio)
 PRODUCT NAME Iron kettle Houou tomobuta
 GENERIC NAME Iron kettle
 MATERIALS Iron
 PERSON IN CHARGE Mikio ARAI
 PRODUCTION AREA Kaminoyama Yamagata Japan
 SIZE Capacity : 1L
 WEIGHT 1.8kg
 DOMESTIC RETAIL PRICE JPY140,000 (excluding tax)

Produced with traditional Japanese techniques. Silver spout edge, hollow handle, gold-colored motif on body.



BRAND NAME Arai kobo
 PRODUCT NAME Iron kettle Tetsuryu Unryu Kinsai
 GENERIC NAME Iron kettle
 MATERIALS Iron
 PERSON IN CHARGE Mikio ARAI
 PRODUCTION AREA Kaminoyama Yamagata Japan
 SIZE Capacity : 1L
 WEIGHT 1.6kg
 DOMESTIC RETAIL PRICE JPY41,000 (excluding tax)

Each product is carefully finished. Gold-colored molded motif on body. Silver spout edge.

◆ Product information



BRAND NAME	Arai kobo
PRODUCT NAME	Iron kettle Tetsuryu Hamamatsu Kinsai
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 1L
WEIGHT	1.6kg
DOMESTIC RETAIL PRICE	JPY28,000 (excluding tax)

Each product is carefully finished. Molded motif on body.



BRAND NAME	Arai kobo
PRODUCT NAME	Iron casting flying pan with handle
GENERIC NAME	Flying pan
MATERIALS	Iron
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	20cm
WEIGHT	2.3kg
DOMESTIC RETAIL PRICE	JPY24,200 (excluding tax)

Cast iron frying pan. Distributes heat evenly due to its thickness, producing successful cooking results.



BRAND NAME	Arai kobo (by Mikio)
PRODUCT NAME	Iron kettle Hiramaru Muji
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 1L
WEIGHT	1.7kg
DOMESTIC RETAIL PRICE	JPY76,000 (excluding tax)

Each product is created in traditional method.

◆ Product information



BRAND NAME	Arai kobo
PRODUCT NAME	Iron kettle Koyuki saku Maru
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 1L
WEIGHT	1.4kg
DOMESTIC RETAIL PRICE	JPY33,000 (excluding tax)

Each product is created in traditional method.



BRAND NAME	Arai kobo
PRODUCT NAME	Iron kettle Koyuki saku Natume
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 0.8L
WEIGHT	1.3kg
DOMESTIC RETAIL PRICE	JPY30,000 (excluding tax)

Each product is created in traditional method.



BRAND NAME	Arai kobo
PRODUCT NAME	Iron kettle Potteri
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mikio ARAI
PRODUCTION AREA	Kaminoyama Yamagata Japan
SIZE	Capacity : 0.8L
WEIGHT	1.5kg
DOMESTIC RETAIL PRICE	JPY28,000 (excluding tax)

Each product is created in traditional method.

◆ Corporate profile



BUSINESS NUMBER	
COMPANY NAME(JAPANESE)	株式会社雅山
COMPANY NAME	Art-Craft foundry Studio Gasen
YEAR OF ESTABLISHMENT	Founded : 1902 Established : 1988
TYPE OF INDUSTRY	Foundry industry
MAIN PRODUCT	Bronze vases, tea utensils, Interior decorations , exterior
POST CODE	9900051
COMPANY ADDRESS	1-21 1-chome domachi Yamagata Yamagata Japan
REPRESENTATIVE	Masaya HASEGAWA
TEL	+81-(0)23-632-3432
FAX	+81-(0)23-632-3457
URL	https://gasen-yamagata.com/
Instagram	gasen_official
E-commerce Website	https://gasen-yamagata.com/
MAIN SELLING CHANNELS	In-house store and online shop
SALES PERFORMANCE OF DOMESTIC AND OVERSEAS EC SALES	Domestic online shop
AVAILABLE LANGUAGE	Japanese

◆ EPISODE OF FOUNDATION FOUNDER'S THOUGHT

In 1902, Chuzaburo Hasegawa, founder of the Icho Chukosho foundry, and his successor Gasen Hasegawa established a studio specializing in the production and sale of temple bells, Buddhist statues, braziers, kettles, pots, and vases employing highly advanced yakigata metal casting techniques developed by Chuzaburo in the course of producing Kinkasan toro lanterns.

◆ CRAFTSMAN'S THOUGHT, COMMITMENT RELATIONSHIP WITH THE COMMUNITY

Gasen specializes in the production and sale of cast iron home accessories such as vases and incense burners as well as statues and monuments. While based on the 900-year-old art of Yamagata imono iron casting, the products also reflect the highly developed casting, finishing and coloring techniques newly introduced to the art by three generations of Gasen's master founders—Gasen, Yoshihisa, and Masaya—from places including Sado and Italy. The products' beautiful forms not only make them fitting reminders of the country's position as a terminal of the ancient Silk Road, but are also highly original artistic expressions. Furthermore, Gasen prides itself in its made-to-order services that employ the very same level of artistry to create one-of-a-kind pieces as requested by customers.

◆ Product information



BRAND NAME	Gasen
PRODUCT NAME	Seidou Kenjyousaku
GENERIC NAME	Vase
MATERIALS	Bronze
PERSON IN CHARGE	Masaya HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	φ165 × H300mm
WEIGHT	abt.3,000g
DOMESTIC RETAIL PRICE	JPY60,000 (excluding tax)

The beautiful, traditional blue-green hue of this vase is achieved by a finishing method that brings out the natural color of bronze. The resulting layers of greens, blues, and browns make for an impressive vase. The product name indicates that the model was presented to Emperor Shōwa. The vase shape makes it stable and ideal for branches and other long objects.



BRAND NAME	Gasen
PRODUCT NAME	Seidou Yukimai
GENERIC NAME	Vase
MATERIALS	Bronze
PERSON IN CHARGE	Masaya HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	φ110×H225mm
WEIGHT	abt.1,400g
DOMESTIC RETAIL PRICE	JPY33,000 (excluding tax)

The beautiful, traditional blue-green hue of this vase is achieved by a finishing method that brings out the natural color of bronze. The resulting layers of greens, blues, and browns make for an impressive vase. Its relatively thick bottom makes this vase very stable and much less likely to topple over when displaying top-heavy materials. The wide mouth makes arranging flowers easier, while the narrow neck makes for easy lifting and carrying.



BRAND NAME	Gasen
PRODUCT NAME	Seidou Wakatake (large)
GENERIC NAME	Vase
MATERIALS	Bronze
PERSON IN CHARGE	Masaya HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	φ105×H215mm
WEIGHT	abt.1,500g
DOMESTIC RETAIL PRICE	JPY33,000 (excluding tax)

The beautiful, traditional blue-green hue of this vase is achieved by a finishing method that brings out the natural color of bronze. The resulting layers of greens, blues, and browns make for an impressive vase. Bamboo is an auspicious symbol of family prosperity because of the plant's ability to take firm root and spread. The nodes are associated with landmark life events, which makes bamboo a popular motif for gifts exchanged on such occasions.

◆ Product information



BRAND NAME	Gasen
PRODUCT NAME	Seidou Wakatake (small)
GENERIC NAME	Vase
MATERIALS	Bronze
PERSON IN CHARGE	Masaya HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	φ80 × H150mm
WEIGHT	abt.900g
DOMESTIC RETAIL PRICE	JPY18,000 (excluding tax)

The beautiful, traditional blue-green hue of this vase is achieved by a finishing method that brings out the natural color of bronze. The resulting layers of greens, blues, and browns make for an impressive vase suitable for both single-stem and voluminous branch arrangements.



BRAND NAME	Gasen
PRODUCT NAME	Kudamono ichirin (la france)
GENERIC NAME	Vase
MATERIALS	Bronze
PERSON IN CHARGE	Masaya HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	φ82 × H85mm
WEIGHT	abt.370g
DOMESTIC RETAIL PRICE	JPY15,000 (excluding tax)

This cast bronze single stem vase is made in Yamagata, in a color inspired by La France pear, a specialty fruit of Yamagata. The color of this vase deepens over time, much like the color of ripening fruit. The color is achieved not by painting but by employing an environmentally friendly, time-honored method of bringing out the natural color of metal. For this reason, no two pieces are exactly identical, which is a unique asset of this product. It offers endless possibilities for arranging wild flowers, cut flowers, and dried flowers for adding color to everyday living. The modest size makes it ideal for casual arrangements.



BRAND NAME	Gasen
PRODUCT NAME	Kudamono ichirin (Grape)
GENERIC NAME	Vase
MATERIALS	Bronze
PERSON IN CHARGE	Masaya HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	φ82 × H85mm
WEIGHT	abt.370g
DOMESTIC RETAIL PRICE	JPY15,000 (excluding tax)

This cast bronze single stem vase is made in Yamagata, in a color inspired by grapes, a specialty fruit of Yamagata. The color of this vase deepens over time, much like the color of ripening fruit. The beautiful grape purple hue is achieved by firing the vase over a charcoal fire, followed by polishing that is performed so thoroughly it can wear the artisan's fingerprints away!

◆ Corporate profile



BUSINESS NUMBER	
COMPANY NAME(JAPANESE)	有限会社 清光堂工芸社
COMPANY NAME	Seikodo Kogeisha INC.
YEAR OF ESTABLISHMENT	Starting : 1735 Establishment of a company : 1966
TYPE OF INDUSTRY	Arts and crafts Casting
MAIN PRODUCT	Iron kettle, teakettle and warmed sake pot
POST CODE	990-0051
COMPANY ADDRESS	4-16 1-chome Do-machi Yamagata Yamagata Japan
REPRESENTATIVE	Oukou Sato
TEL	+81-(0)23-622-6973
FAX	+81-(0)23-622-6974
URL	http://www.seiko-do.com/
E-commerce Website	
MAIN SELLING CHANNELS	In-house store, Department store, Overseas EC site
SALES PERFORMANCE OF DOMESTIC AND OVERSEAS EC SALES	Mitsukoshi
AVAILABLE LANGUAGE	Japanese, English

◆ EPISODE OF FOUNDATION FOUNDER'S THOUGHT

We have been a family-owned maker of cast-iron products since 1735, when the first family head Kiroku started business producing tetsubin (cast-iron kettles). The sixth-generation family head Tokutaro, who was highly skilled at lost-wax casting, exhibited distinguished examples of tetsubin and chagama (tea ceremony kettles) at World Expos held in Paris, Belgium, and the United States, winning awards and accolades. The eighth-generation head pursued nihonga (traditional Japanese painting) alongside his career as a maker of cast-iron utensils. He achieved nationwide fame by applying his artistic gift to the surface decorations of chagama, executed employing a technique called hera-oshi. Demand for cast-iron cookware rose sharply after World War 2, making the thriving cast-iron industry of Domachi a major contributor to the economy of Yamagata City. The art of the tea ceremony also grew in popularity, driving the demand for chagama nationwide. The present Seikodo Company Limited was established as a maker specializing in chagama in response to this demand. The ninth- and tenth-generation family heads in charge of the company today maintain production as chagama specialists, and at the same time also produce nearly 100 types of tetsubin in response to the growing demand in China, especially from the 1990s onward.

◆ CRAFTSMAN'S THOUGHT, COMMITMENT RELATIONSHIP WITH THE COMMUNITY

We produce tea ceremony kettles and cast-iron kettles that are both functional and beautiful, employing casting techniques passed down through many generations. To constantly maintain high quality, our products are 100% handmade by a select team of artisans.

◆ Product information



BRAND NAME	Seikodo
PRODUCT NAME	WAX TYPE IRON KETTLE KARAJISHI-BOTAN MON (SILVER INLAY)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Cupper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	23 × 24.cm
WEIGHT	2.3kg
DOMESTIC RETAIL PRICE	JPY594,000 (tax included)

*Award winner at a World's Fair in Belgium
Produced by a highly sophisticated lost-wax casting technique, this popular and classy hiramaru-shaped kettle has crisp designs of Chinese guardian lions and peonies around its body.



BRAND NAME	Seikodo
PRODUCT NAME	WAX TYPE IRON KETTLE MARUASHIYARYU (SILVER INLAY)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Cupper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	20 × 22.5cm
WEIGHT	1.8kg
DOMESTIC RETAIL PRICE	JPY352,000 (tax included)

Produced by a highly sophisticated lost-wax casting technique, this elegant round kettle has ascending dragon motifs on its body.



BRAND NAME	Seikodo
PRODUCT NAME	WAX TYPE IRON KETTLE RYU-GUCHI RYUJIMON (SILVER INLAY)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Cupper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	19.5 × 21.5cm
WEIGHT	1.65kg
DOMESTIC RETAIL PRICE	JPY369,600 (tax included)

Produced by a highly sophisticated lost-wax casting technique, this rare product has a dragon head spout, and a body encircled with an ascending dragon motif.

◆ Product information



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE HAKKAKU-SHOUCHIKUBAI (SILVER INLAY)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Copper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	17 × 24cm
WEIGHT	2.1kg
DOMESTIC RETAIL PRICE	JPY382,800 (tax included)

Octagonal kettle decorated with auspicious motifs. On the eight sides of its body are plum blossom, bamboo, and tortoise shell (hexagon) motifs, while the handle features a pine tree motif.



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE KONATSUMEGATA (MATSUBA GIN-TSUMAMI)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Copper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	18 × 22cm
WEIGHT	1.5kg
DOMESTIC RETAIL PRICE	JPY154,000 (tax included)

Shaped like a jujube fruit (Chinese date), this kettle has a plain body to highlight its unique shape. Vermilion copper lid has a beautiful silver pine needle top.



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE FUKU-ARARE (GIN-GUCHI GIN-TSUMAMI)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Copper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	18 × 20cm
WEIGHT	1.7kg
DOMESTIC RETAIL PRICE	JPY127,600 (tax included)

Hiramaru-shaped kettle with all-over hand-pressed are (lit. "hailstone") pattern. The product fully expresses the beauty of this traditional Japanese decorative pattern.

◆ Product information



BRAND NAME	Seikodo
PRODUCT NAME	IRON SAND KETTLE SILVER SAISUI-MON
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	19.5 × 21.5cm
WEIGHT	1.8kg
DOMESTIC RETAIL PRICE	JPY264,000 (tax included)

Silver-hued kettle made of iron sand, a harder material than conventional iron. This popular design is decorated with a landscape motif on the body. The lid is also made of iron sand, which produces a pleasing sound when water comes to a boil.



BRAND NAME	Seikodo
PRODUCT NAME	IRON SAND KETTLE SILVER KATATSUKI-KIKKO
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	18 × 20.5cm
WEIGHT	1.58kg
DOMESTIC RETAIL PRICE	JPY264,000 (tax included)

Silver-hued kettle made of iron sand, a harder material than conventional iron. Hexagon pattern around body. The lid is also made of iron sand, which produces a pleasing sound when water comes to a boil.



BRAND NAME	Seikodo
PRODUCT NAME	IRON SAND KETTLE SILVER FUJI-KATAMATSU
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	17 × 23cm
WEIGHT	1.45kg
DOMESTIC RETAIL PRICE	JPY264,000 (tax included)

Silver-hued kettle made of iron sand, a harder material than conventional iron. Mt. Fuji shape, with a pine tree design on the body. The lid is also made of iron sand, which produces a pleasing sound when water comes to a boil.

◆ Product information



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE HANAKAGO-MON (HANA : SILBER INLAY)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Copper, Gold, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	21 × 23cm
WEIGHT	2.18kg
DOMESTIC RETAIL PRICE	JPY572,000 (tax included)

*Award winner at a World's Fair in the United States
 Luxurious kettle decorated with pure gold and pure silver inlay. The body has a flower basket design around it, featuring lily, plum and orchid flower motifs.



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE ASHIYA-RYU NO.10
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Copper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	17.5 × 22cm
WEIGHT	1.7kg
DOMESTIC RETAIL PRICE	JPY308,000 (tax included)

*Larger model (no. 15) of the same design is available for JPY352,000
 Our flagship dragon kettle, decorated with ascending dragon motifs around the body. It is our best-selling dragon design. Larger models (no. 15 and no. 20) are available in the same design.



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE HAKKAKKEI-ODARE (MATSUBA GIN-TSUMAMI)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Copper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	18 × 23cm
WEIGHT	1.9kg
DOMESTIC RETAIL PRICE	JPY297,000 (tax included)

Octagonal kettle. The plain surface and odare (lit. "eaves") highlight the innovative form. The vermilion copper lid comes with a beautiful silver pine needle top.

◆ Product information



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE KIKU-GATA (GIN-GUCHI GIN-TSUMAMI)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Cupper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	17 × 22cm
WEIGHT	1.55kg
DOMESTIC RETAIL PRICE	JPY308,000 (tax included)

The body of this kettle, including the spout, represents a chrysanthemum flower, a result of exceptionally high skills. The beautiful vermilion copper lid comes with a silver top shaped like a plum blossom.



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE NATSUME-GATA ODARE
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Cupper
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	13.4 × 22cm
WEIGHT	1.14kg
DOMESTIC RETAIL PRICE	JPY242,000 (tax included)

Small and pretty jujube fruit (Chinese date) shape kettle in a design that marries tradition and contemporary design.



BRAND NAME	Seikodo
PRODUCT NAME	IRON KETTLE SUHIMARU (GIN-TSUMAMI)
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Cupper, Silver
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	15.5 × 18cm
WEIGHT	1.2kg
DOMESTIC RETAIL PRICE	JPY132,000 (tax included)

Round kettle with horizontal combed pattern around the body. Small and pretty but with an unrivalled presence that makes it a customer favorite.

◆ Product information



BRAND NAME	Seikodo
PRODUCT NAME	IRON SAND KETTLE SILVER
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	19 × 19cm
WEIGHT	1.7kg
DOMESTIC RETAIL PRICE	JPY264,000 (tax included)

Silver-hued kettle made of iron sand, a harder material than conventional iron. This popular design is decorated with five frolicking crabs around the body. The lid is also made of iron sand, which produces a pleasing sound when water comes to a boil.



BRAND NAME	Seikodo
PRODUCT NAME	IRON SAND KETTLE SILVER KATATSUKI-OIMATSU
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	18 × 20cm
WEIGHT	1.5kg
DOMESTIC RETAIL PRICE	JPY264,000 (tax included)

Silver-hued kettle made of iron sand, a harder material than conventional iron. Body decorated with oimatsu (ancient pine) motif. The lid is also made of iron sand, which produces a pleasing sound when water comes to a boil.



BRAND NAME	Seikodo
PRODUCT NAME	IRON SAND KETTLE MAGATA
GENERIC NAME	Iron kettle
MATERIALS	Iron sand
PERSON IN CHARGE	Takumi SATO
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	18 × 20.5cm
WEIGHT	1.55kg
DOMESTIC RETAIL PRICE	JPY264,000 (tax included)

Silver-hued kettle made of iron sand, a harder material than conventional iron. Shinnari shape decorated with a hamamatsu pine motif. Loved by customers for its elegance. The lid is also made of iron sand, which produces a pleasing sound as the water comes to a boil.

❖ Corporate profile



BUSINESS NUMBER	
COMPANY NAME(JAPANESE)	有限会社鑄心ノ工房
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 FOUNDATION 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).

❖ CRAFTSMAN'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.

Product information



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 leached into the boiled water, simply drinking water boiled in the teapot will provide the necessary daily amount. The handle and knob are replaceable.



GOOD DESIGN

BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-314M / Tea kettle M
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Wood
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	195x170x180mm / 1.8L
WEIGHT	1,900g
DOMESTIC RETAIL PRICE	JPY35,000 (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 leached into the boiled water, simply drinking water boiled in the teapot will provide the necessary daily amount. The handle and knob are replaceable.



GOOD DESIGN

BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-22S / Teapot Marutama S
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)

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.

Product information



GOOD DESIGN

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.



GOOD DESIGN

BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-21S / Teapot Marutsutsu S
GENERIC NAME	Teapot
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	130x95x135mm / 0.45L
WEIGHT	1,000g
DOMESTIC RETAIL PRICE	JPY15,000 (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.



GOOD DESIGN

BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-22L/ Teapot Marutsutsu L
GENERIC NAME	Teapot
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	170x140x180mm / 1.1L
WEIGHT	1.800g
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.

◆ Product information



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	Chushin Kobo
PRODUCT NAME	HS-54L / Warmer Igeta L
GENERIC NAME	Warmer
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	130x130x70mm
WEIGHT	1.200g
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	Chushin Kobo
PRODUCT NAME	HS-27L / Pot stand Sasaguruma L
GENERIC NAME	Pot stand
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	180x155x20mm
WEIGHT	380g
DOMESTIC RETAIL PRICE	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.

◆ Product information



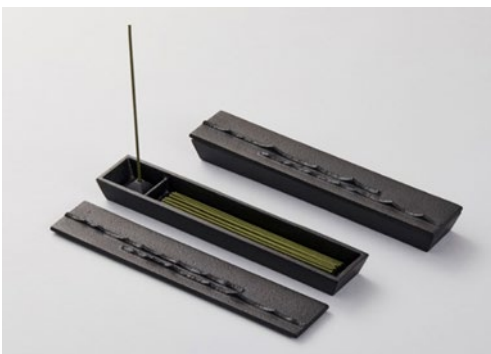
BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-26L / Pot stand Shippou-Tsunagi L
GENERIC NAME	Pot stand
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	160x160x20mm
WEIGHT	500g
DOMESTIC RETAIL PRICE	JPY5,000 (excluding tax)

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	Chushin Kobo
PRODUCT NAME	HS-98 / Pot stand Itsuwa
GENERIC NAME	Pot stand
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	170x165x20mm
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	Chushin Kobo
PRODUCT NAME	HS-70L / Kobako Haochi L
GENERIC NAME	Incense box
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	35x195x25mm
WEIGHT	600g
DOMESTIC RETAIL PRICE	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.

Product information



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 an 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 an 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.

◆ Product information



BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-90 / Standing wind chime Sankaku
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	JPY6,300 (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	JPY6,300 (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-34S / Teapot Hiratsubo S
GENERIC NAME	Teapot
MATERIALS	Cast iron
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W 17.5cm / D 14cm / H 15cm
WEIGHT	1,300g/ 700cc
DOMESTIC RETAIL PRICE	JPY18,000 (excluding tax)

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.

Product information



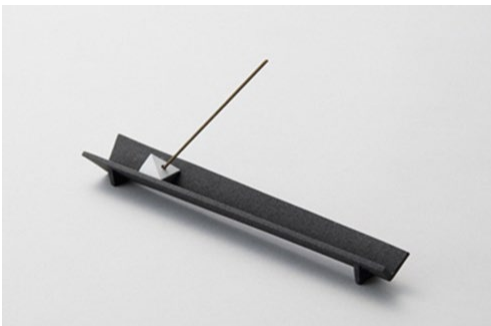
BRAND NAME	Chushin Kobo
PRODUCT NAME	HS-56M / Imono kettle M
GENERIC NAME	Iron kettle
MATERIALS	Cast iron, Wood
PERSON IN CHARGE	Chushin Kobo
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W 15cm / D 19cm / H 19.5cm
WEIGHT	2,000g /1,4L
DOMESTIC RETAIL PRICE	JPY35,000 (excluding tax)

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	JPY4,000 (excluding tax)

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	JPY4,000 (excluding tax)

An incense holder made of cast iron. It is a set of a sugoroku-shaped 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

◆ Product information



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	JPY3,000 (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.

❖ Corporate profile



BUSINESS NUMBER	
COMPANY NAME(JAPANESE)	長文堂
COMPANY NAME	CHOBUNDO
YEAR OF ESTABLISHMENT	1952
TYPE OF INDUSTRY	Casting
MAIN PRODUCT	Iron kettle
POST CODE	9902351
COMPANY ADDRESS	22 Imono-Mmachi Yamagata Yamagata Japan
REPRESENTATIVE	Mitsuaki HASEGAWA
TEL	+81-(0)23-643-7141
FAX	+81-(0)23-643-7141
URL	https://chobundo.jp/
Instagram	chobundo.yamagata
Facebook	chobundo
E-commerce Website	https://chobundo-yamagata.stores.jp/
MAIN SELLING CHANNELS	
SALES PERFORMANCE OF DOMESTIC AND OVERSEAS EC SALES	
AVAILABLE LANGUAGE	Japanese

❖ EPISODE OF FOUNDATION FOUNDER'S THOUGHT

Chobundo, which was established in 1952, has been manufacturing iron kettles exclusively for 68 years. Choroku Hasegawa, the first generation, had a longing for iron kettle-making that ultimately made him a full-fledged caster, and dreamed of having his own studio to manufacture products. Around 1945, he became a factory manager at the workshop where he received training and accumulated experience and polished his skills. His dream of "making iron kettles loved by users for a long time" at his own studio was eventually realized. Several years later, however, he fell ill and died. It was at the time when he had just begun to practice long-cherished iron kettle making. Fumio Hasegawa, the second generation, who grew up seeing his father making efforts to fulfill his dream, established a studio named Chobundo, inheriting his father's will. The trade name of Chobundo was formed by taking one Chinese character each from Choroku and Fumio. Saying for generations to "Resolutely become a full-fledged iron kettle maker," and having belief in and passion for "making high-quality iron kettles that are loved by users for a long time," we have been earnestly working on making such products. Currently, Mitsuaki Hasegawa, the third generation maker, is endeavoring to polish his skills, inheriting the will of his predecessors.

❖ CRAFTMAN'S THOUGHT, COMMITMENT RELATIONSHIP WITH THE COMMUNITY

Yamagata Imono (Iron Casting) has been developed with high technical prowess and handed down in Yamagata, which boasts rich nature, for about 900 years. Yamagata Imono is evaluated as "usuniku-birei," which means thin-wall casting and the beauty of the cast surface. Chobundo's iron kettles have inherited such high quality. They are light and easy to use and good at stopping hot water from dripping. In addition, they have a beautiful casting surface and a well balanced shape. Manufacturing that combines usability with beauty has been inherited from predecessors. Moreover, hoping that our products will be used by customers regularly for a long time, I always endeavor to polish my casting techniques and increase product quality with the aim of manufacturing better products. One example is the traditional technique for the final finish called "urushi yakitsuke chakusyoku" (coloring with a baked Japanese lacquer finish). This technique requires proficient skill and sense, and with this finish, a deep gloss is generated with use. Chobundo's iron kettles, which are of high-quality and can be used for a long time, will allow you to use them as "tools to grow," and you will find yourself developing a profound attachment to them. This is one of the appeals of Chobundo's iron kettles.

◆ Product information



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Natsume
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W18cm x D14.5cm x H23.5cm/ 1.5L
WEIGHT	1.4kg
DOMESTIC RETAIL PRICE	JPY65,000 (excluding tax)

This iron kettle, named "Natsume," was designed by the founder of the studio and has been loved by users for more than 60 years. The lightness of the product is realized by adhering to thin-wall casting. This plain iron kettle highlights the beauty of the casting surface. In addition, the product is not a commonly used "hiramaru (round and flat)" type iron kettle and is long vertically. These features allow the product to fit any scene or situation. As the spout is also made manually for each piece, the product pours well, and hot water dripping is easily controlled. Thus, the product is easy to use for everyone. It can be used with any heat source, including an IH cooking heater.



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Natsume (Small)
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W16cm x D13.5cm x H22.5cm/ 1.0L
WEIGHT	1.0kg
DOMESTIC RETAIL PRICE	JPY60,000 (excluding tax)

This product is recommended for those who want an iron kettle that is a little smaller than the "Natsume" iron kettle. It is a perfect product for those who want to have a kettle of their own. The lightness of the product is realized by adhering to thin-wall casting. This plain iron kettle highlights the beauty of the casting surface. In addition, the product is not a commonly used "hiramaru (round and flat)" type iron kettle and is long vertically. These features allow the product to fit any scene or situation. As the spout is also made manually for each piece, the product pours well, and hot water dripping is easily controlled. Thus, the product is easy to use for everyone. It can be used with any heat source, including an IH cooking heater.



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Kodai Hiramaru
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W19.5cm x D17cm x H19.5cm/ 1.5L
WEIGHT	1.6kg
DOMESTIC RETAIL PRICE	JPY55,000 (excluding tax)

This is a traditional "hiramaru (flat and round)" type iron kettle. Although it looks small, it can contain a sufficient volume totaling 1.5 liters. Making the most of the features of Yamagata Imono, this plain iron kettle highlights the beauty of the casting surface, which is possible as a result of making the casting mold separately each time. The product is plain and can be used for a long time without tiring of it. It can be used with any heat source, including an IH cooking heater.

◆ Product information



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Komagata
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W20.5cm x D19cm x H20.5cm/ 2.0L
WEIGHT	1.7kg
DOMESTIC RETAIL PRICE	JPY65,000 (excluding tax)

This is an iron kettle with a beautiful "arare" dot pattern. As the casting mold is used only once and not reused, the detailed dot pattern is beautifully finished. The knob has a pine cone shape, and a bamboo leaf is subtly added to the arare dot pattern. This design brings about a calm atmosphere. As iron kettles manufactured in our studio are all colored with Japanese lacquer, the surface of the products becomes more glossy the more you use them, and you can enjoy their deeper charm with the passage of time. It can be used with any heat source, including an IH cooking heater.



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Zakuro
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W19.5cm x D16cm x H25cm/ 1.8L
WEIGHT	1.8kg
DOMESTIC RETAIL PRICE	JPY90,000 (excluding tax)

This iron kettle employs the pattern of pomegranate, which carries the meaning of "prosperity of descendants." As the casting mold is used only once and not reused, the pomegranate flower and the bee that gravitates toward it are expressed perfectly. The lacquer coloring finish makes the product more glossy with use, which generates the deep charm characteristic of Japanese lacquer. The lid is large, and it is easy to pour water into the kettle. In addition, the product offers sufficient capacity and can be used when serving tea to guests. It can be used with any heat source, including an IH cooking heater.



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Fuji-zakura
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W20.5cm x D19.5cm x H21.5cm/1.5L
WEIGHT	1.7kg
DOMESTIC RETAIL PRICE	JPY95,000 (excluding tax)

This iron kettle is made in the motif of Mt. Fuji and cherry blossoms, the symbols of Japan. The cherry-blossom patterns, which are abundantly scattered over the body of the kettle, bring about a gorgeous atmosphere simply by displaying the product. As it is finished with Japanese lacquer coloring, the surface of the product becomes more glossy the more you use it, and the deep charm of the cherry-blossom patterns increases over time. It can be used with any heat source, including an IH cooking heater.

◆ Product information



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Tajima
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W22cm x D18.5cm x H25cm/2.4L
WEIGHT	2.4kg
DOMESTIC RETAIL PRICE	JPY150,000 (excluding tax)

The body of this iron kettle is garnished with items that are said to be auspicious throughout Japan. The knob is shaped like a mallet of good luck known as "uchide-no-kozuchi," and just looking at this kettle brings about a feeling of pleasure and delight. The kettle has a 2.4 liter capacity, but is lighter than other companies' products of the same size because it is made using the thin-wall casting technique. With a finish consisting of Japanese lacquer coloring, the surface of the product becomes more glossy the more you use it, and each of the patterns stands out. You can use the product for a long time, and you will find yourself becoming attached to it. It can be used with any heat source, including an IH cooking heater.



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Hiramaru Kiku
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W20cm x D18.5cm x H21cm/2.1L
WEIGHT	1.8kg
DOMESTIC RETAIL PRICE	JPY150,000 (excluding tax)

This elegant iron kettle is extensively decorated with a chrysanthemum pattern over the body, and has a copper lid with a vermillion copper color. Makes a perfect gift. Because the casting mold is made each time and not reused, the piece of chrysanthemum petal is expressed delicately and beautifully. In addition, with Japanese lacquer coloring finish, the surface of the product becomes more glossy the more you use it and its charm increases as time goes by, both characteristics of Japanese lacquer. It can be used with any heat source, including an IH cooking heater.



BRAND NAME	Chobundo
PRODUCT NAME	Tea pot Kofu
GENERIC NAME	Tea pot
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W14cm x D12cm x H12.5cm/0.4L
WEIGHT	0.7kg
DOMESTIC RETAIL PRICE	JPY11,000 (excluding tax)

This product expresses the scene of a summit under the clouds with a flash of lightning. According to ancient tradition, "we will have a good harvest in the year with lots of thunder," and the lightning is also considered to be an auspicious event. The product was designed by the founder of the studio and has been loved by users even now. Although it is a small kettle, it is colored with Japanese lacquer, so the surface of the product becomes more glossy the more you use it, which generates deeper charm. The inside of the product is also colored with Japanese lacquer, rather than being enameled.

◆ Product information



BRAND NAME	Chobundo
PRODUCT NAME	Teapot Bunbuku
GENERIC NAME	Teapot
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W14.5cm x D13.5cm x H12.5cm/0.4L
WEIGHT	0.73kg
DOMESTIC RETAIL PRICE	JPY32,000 (excluding tax)

This teapot uses a Japanese old tale called "Bunbuku Chagama" as a motif. In the story, a raccoon dog turned itself into a teakettle. The raccoon dog's adorable expression and the detailed arare dot patterns are expressed delicately because the casting mold is made each time without reusing it. In addition, like iron kettles, the product is finished with Japanese lacquer coloring, and therefore, the surface of the product becomes more glossy the more you use it, which generates deep charm. The inside of the product is colored with Japanese lacquer, rather than being enameled. With this lovely teapot, you can enjoy a high-quality relaxing time.



BRAND NAME	Chobundo
PRODUCT NAME	Iron kettle Natsume Ume
GENERIC NAME	Iron kettle
MATERIALS	Iron
PERSON IN CHARGE	Mitsuaki HASEGAWA
PRODUCTION AREA	Yamagata Yamagata Japan
SIZE	W18cm x D14.5cm x H23.5cm/1.5L
WEIGHT	1.5kg
DOMESTIC RETAIL PRICE	JPY115,000 (excluding tax)

Decorated on the body with a plum design, this product is identical in shape to the enduringly popular Natsume (jujube fruit) iron kettle designed by the founder of the studio. The plum is regarded as a joyous harbinger of spring because the tree is among the first to blossom after enduring the harshness of winter. Each plum motif is individually hand-pressed. The kettle has a distinctive vermillion copper lid that brings refinement to the piece and makes it perfect also as a gift. The lacquered surface ages well, gaining deeper gloss over years of use. Can be used on all heat sources including induction.