

Akagi Akito & Otani Momoko

H-1

Akagi uses traditional lacquer techniques to create simple, refined designs as he pursues new ways of integrating lacquerware into daily life. Born into a family of potters, Otani uses traditional techniques and materials while producing new expressions in Shigaraki ware through natural motifs from Southeast Asia. This year at the Kai venue in the Higashiyama Area, they will exhibit Akagi's lacquerware and Otani's painted lotuses under the theme "With the many artisans that came before," primarily focusing on historical materials Akagi collected on Wajima lacquer (Wajima-nuri). The exhibition traces the history and trajectory of Wajima lacquer, which was traditionally divided between multiple craftspeople. It further expresses Akagi's desire to rebuild local industries after a devastating earthquake in January.

Transcendental Philosophy and Craft Theory

Logic has its limits, and humanity has long envisioned a transcendental world of deities beyond our senses. Although craft implicitly acknowledges the existence of such a transcendental world, it uses a critical approach rooted in logic.

EVENT

Noto Chestnut Delicacies Served on Stunning Noto Lacquerware

Dates: September 14–October 20

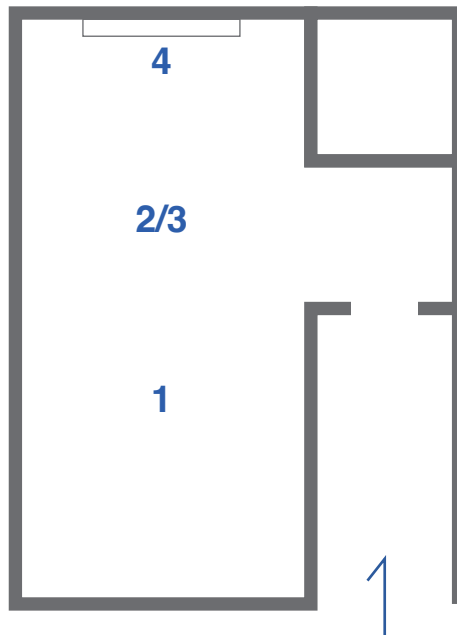
Hours: 10:30 a.m.–5:00p.m. (Last order at 4:30 p.m.)

Venue: Waguri Shiratsuyu

Cost: Harizuri | 2,750 yen Kincha | 1,980 yen

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Akagi Akito

1. *Roughly Carved Wooden Bowls*

2024

Japanese zelkova

*Roughly carved cross-grain bowls: In a process divided among multiple craftspeople, these bowls were produced by a craftsperson specializing in roughly carving bowls before they were turned on a lathe. Following Wajima lacquer's traditional methods, they are cut laterally against the grain (cross-grain) rather than vertically (end grain).

2. *Crates for lacquerware*

2024

Crates from the Meiji, Taisho, and Showa eras; "era" bowls (jidaiwan), square dishes with chiseled grooves, rough-grain round dishes

*Crates (iriwa): Crates traditionally made from untreated domestic pine were used to transport lacquerware between workshops completing different steps of the process. These crates were replaced with plastic containers during the modern period. *Square dishes with chiseled grooves were produced at Akagi Akito's studio. The wooden substrates were carved by Aizawa Wood Works. *Rough-grain round dishes were produced at Akagi Akito's studio. The wooden substrates were carved by Takada Haruyuki.

3. *Wajima Lacquer Pitchers with Maki-e*

2024

Japanese zelkova, lacquer, metallic powder

*Ritual vessel used to offer water to Shinto and Buddhist deities.

Otani Momoko

4. *Lotus and Butterfly*

2024

Acrylic paint, wood panel

Takemata refers to his work as “handicraft production,” as he draws on the advantages of both machines and manual labor to produce cutlery, tableware, and jewelry. Oniki is an architect and designer specializing in spatial design and has won acclaim for his minimalist designs incorporating elements of transparency. The pair are collaborating for a second time at this event. During *Go for Kogei 2021*, they exhibited “light boxes,” portable, paperback-sized lamps that highlighted the diverse expressions of light reflecting off metal. The works fused a simple design with functionality, allowing the interiors of the boxes to act as reflectors when opened.

To highlight the potential of handicraft production, the pair are exhibiting a minimalist chair and side table this year that were made without unnecessary adornments and complicated processes to show the softer, lighter side of metal. The objects challenge conventional perceptions of metal as a hard, heavy material. Focusing on Takemata’s concept of “handicraft production,” the collaboration demonstrates a new approach to life and aesthetics, encouraging viewers to reconsider the significance of working by hand with different materials as a counter to modern mass production.

EVENT

Metal Meets Sake: Complimentary Standing Bar

Dates: Sundays and holidays from September 14–October 20

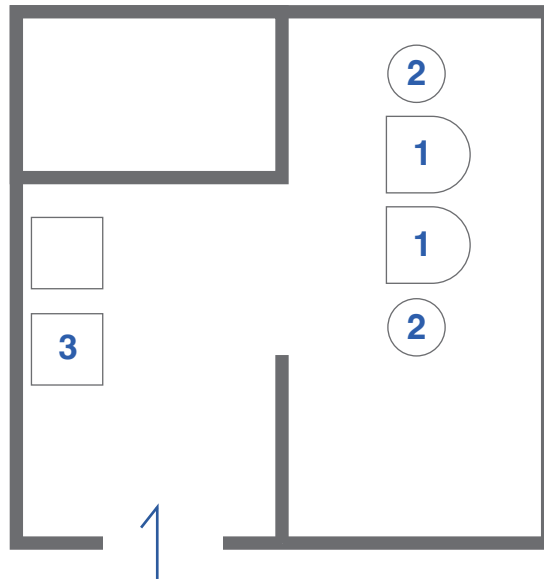
Hours: 3:00 p.m.–4:30 p.m.

Venue: Tayo

Cost: Free

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Takemata Yuichi & Oniki Koichiro

1. *obi chair*
2024
Stainless steel

2. *obi side table*
2024
Stainless steel

3. *Light Box*
2021
Brass, stainless steel, LED

Kai-Hanare houses experimental works by Miura and his collaborators, including carpenters, woodworkers and craftspeople working in specific media, such as paper, bamboo, and aluminum. It is not usually open to the public, though it has been used to host meals and serve tea to special guests. The utensils and furnishings were created to reflect the tastes of the craftspeople making them as well as the people using them; and they will be shown publicly for the first time during this project. For Go for Kogei, Miura is hosting an event inspired by medieval tea gatherings (called rinkan chanoyu). These gatherings are thought to predate the formalization of the tea ceremony and featured bathing, tea-drinking and dining. Miura's event is called Rinkan Soji, and offers the chance to casually drink tea as well as special events that incorporate bathing and dining.

EVENT

En-Kai Project's Rinkan Soji

Pine

Dates: October 12

Hours: 11:00 a.m.–3:00 p.m.

Venue: Kai-Hanare

Cost: 30,000 yen *Capacity: 5 guests

Bamboo

Dates: September 14

Hours: 10:00 a.m.–11:30 a.m.

Venue: Kai-Hanare

Cost: 10,000 yen *Capacity: 6 guests

Flowering Plants

Dates: September 14–October 20

Hours: 10:00 a.m.–4:30 p.m. (Last entry 4:00 p.m.)

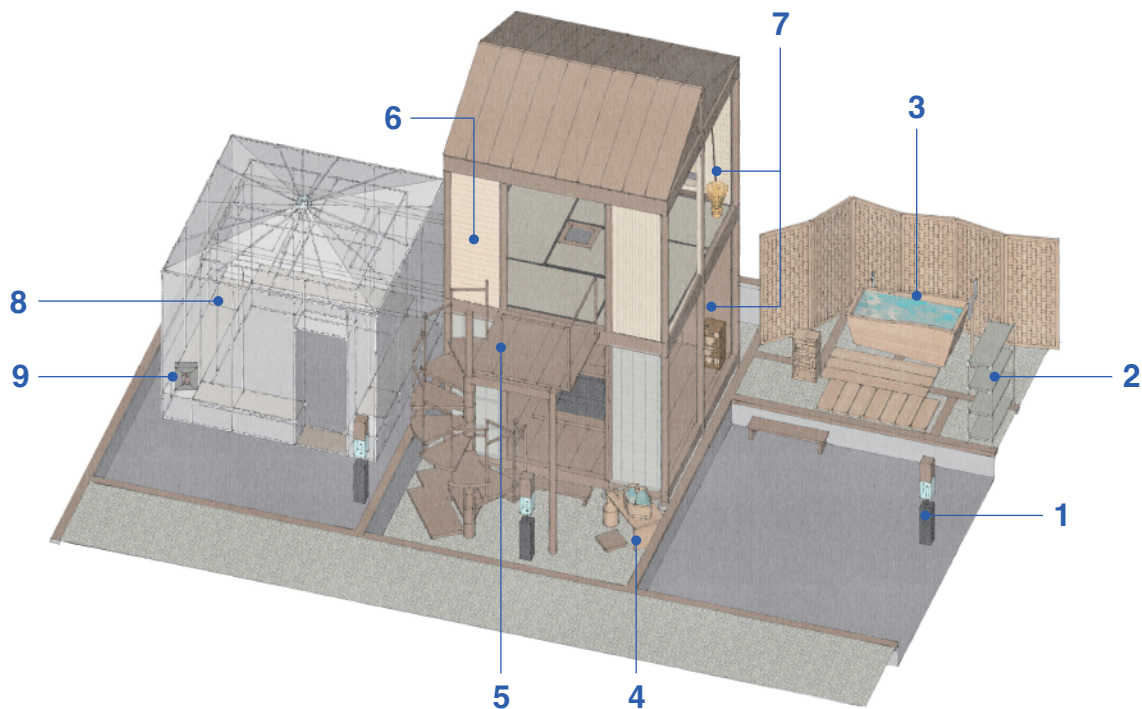
Venue: Kai-Hanare

Holidays: September 14(10:00 a.m.–12:00 a.m.); October 12

Cost: Free

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1. **KAI-KI** | This piece uses joints from traditional Japanese wooden architecture. Combining wood with acrylic materials, Kai-Ki not only gives architectural elements a new role, but also increases the artistic appeal of the space by using traditional techniques that highlight the beauty of craftsmanship.
2. **KAI-SOU** | Joints used in traditional Japanese wooden architecture were reworked for aluminum poles and named “layered construction.” This method allows the object to be assembled and dismantled as many times as one wishes.
3. **KAI-TOU** | As a means of making bathing culture more convenient, the portable bathtub can be disassembled and reassembled. Its “boat shape” was created using techniques to build wooden boats. The material is Sawara cypress, a wood known for its water resistance and striking grain when cut. A set of goods meant to complement the appearance of the bathing space are laid out.
4. **KAI-TOU: Set of Handwashing Utensils** | After washing your hands in the beautifully curved wash basin, proceed to the tea room. All the utensils can be stored in the stand to go on journeys with the prefabricated tea rooms Kai-Sou Iori and Kai-Ro.
5. **KAI-RO** | A two-story prefabricated tea room showcasing a range of carpentry techniques. A spiral staircase is placed on the bare earth without involving a garden. In this new approach, people can enjoy moving between upper and lower spaces that are separated so as not to interfere with each other.
6. **KAI-SHI** | We tried making square woodblocks to find more diverse ways of using a traditional type of decorated paper (karakami) while still respecting the production process. This version allows for greater freedom in placement of motifs, creating infinite expressions of textile-like designs.
7. **KAI-CHIKU** | These one-of-a-kind objects are made from “smoked bamboo,” a material produced by lighting a fire and allowing the smoke to permeate bamboo for an entire day. The process creates unique sheens and shading, and the artist must decide what to make with each part, maximizing the shape of the bamboo itself when split to finish crafting works.
8. **KAI-SOU Iori** | A tea room created using the same “layered construction” as 4. Kai-Sou. The entire structure is supported by delicate aluminum poles. The space is illuminated from the ceiling by a natural crystal in the shape of an octahedron. The structure is covered in a cloth to obscure the boundary with the outside world.
9. **KAI-SEKI** | Minerals are created across time and space in ways that living creatures can never experience. Cutting into minerals reveals a landscape-like natural beauty. Kai-Seki will inspire your imagination to help you relax in a space transcending billions of years.

Established in Kyoto in 1875, Kaikado has attracted a devoted global following over the years with its high-quality handcrafted tea caddies. The caddies are produced using traditional methods that have been passed down since the shop's founding, and Kaikado repairs dented or warped caddies to ensure they can be used for a long time. The store has recently begun repurposing traditional techniques to create new products.

At Go for Kogei, Kaikado's tea caddies are being presented under three themes. The first is beauty produced over time. To highlight how unique sheens appear on the canisters over years of use, the exhibition presents tea caddies that date from 110 years ago to today. The second theme is the reliable performance of the tea caddies in every corner of the world. The lids are designed to close slowly, releasing air to make the canisters nearly airtight. Yagi's posts on social media under the title "World-Traveling Tea Caddies" illustrate how the lids reliably close in environments around the world, including mountains, seas, and cities. The third theme is the shop's new initiatives to adapt their techniques for other uses. Yagi has been producing "recreated" caddies from scrap materials, like sheet copper he receives or old cans he acquires during his travels. He is giving discarded materials new value as an extension of the shop's tradition of repairing things to allow them to be used longer.

EVENT

Try Your Hand at Metalworking While Drinking Coffee with Kaikado Owner Yagi Takahiro

Dates: October 13 Hours: 1:00 p.m.–3:00 p.m., 4:00 p.m.–6:00 p.m.
Venue: Garten Cost: 5,000 yen

A Curated Selection of Coffee and Tea Stored in Kaikado's Tea Caddies

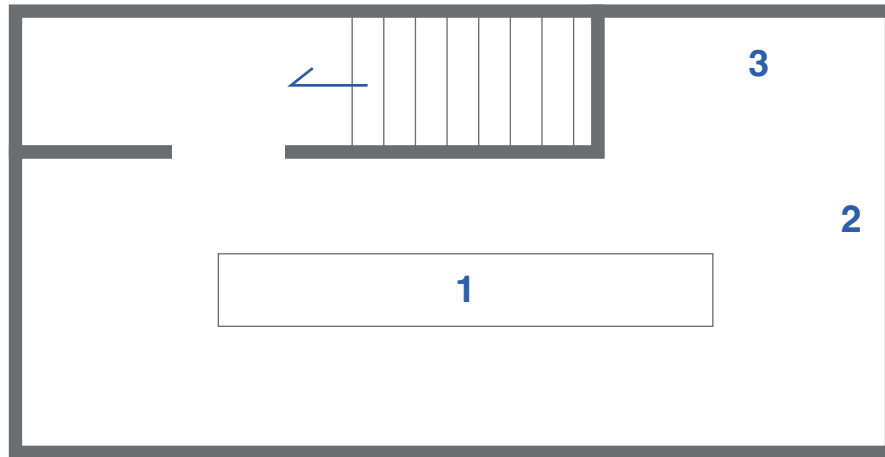
Dates: September 14–17, 20–23, October 18–20
Hours: 8:00 a.m.–6:00 p.m. *Closes at 3:00 p.m. on September 14
Venue: Kissa Glider Cost: Menu price

Spice Aroma Tasting Using Kaikado's Tea Caddies

Dates: September 14–October 20 Hours: 10:00 a.m.–4:30 p.m.
Venue: Inspice Kanazawa Holidays: Wednesdays
Cost: Free

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Yagi Takahiro

- 1. *Tin Tea Caddies***
Tea caddies from 110 years ago to today.
Tin
- 2. *World-Traveling Tea Caddies***
2024
Video
- 3. *Recreate Caddy***
Tea canisters made from scrap materials.
Brass, tin and copper

Kawai Masaru & Tsukamoto Yoshiki H-5

Japan is blessed with vast forest resources thanks to its temperate climate and heavy rainfall. The woodworker Kawai Masaru believes the key to restoring the diversity of once-abundant coniferous forests is to turn attention to mountains and forests by effectively using their timber. Kawai's handcrafted works are imbued with his values, reflecting his concern for nature and the ways people interact with it. The owner of the restaurant Si Zhi Tang, Tsukamoto Yoshiki, chose to collaborate with Kawai because he shares his philosophies on nature. In addition to running a restaurant, Tsukamoto participates in Tsubata's long history of rice-farming and grows black rice without pesticides or other chemicals to promote eco-friendly farming practices.

The Wood Paper Lotus Petal Dishes are disposable dishes made of paper-thin slices of coniferous wood shaped into lotus petals. They have a lower environmental impact than traditional paper plates, as they require less energy to produce and generate no harmful waste once their lifespans are complete. The dishes are being used to serve food at Si Zhi Tang. An event is scheduled for the last day of Go for Kogei, in which participants will join Tsukamoto to return used plates to the earth in the fields he cultivates. By returning used dishware to the earth, the project aims to demonstrate ways of interacting with forest resources that foster a sustainable relationship with nature.

EVENT

A Unique Dining Experience with Sliced Wood Plate at Si Zhi Tang Kanazawa

Dates: September 14–October 20

Hours: 11:00 a.m.–3:00 p.m.

Venue: Si Zhi Tang Kanazawa

Holidays: Wednesdays

Cost: Menu price

Nature Hike with Forest Guide Miura Yutaka

Exploring the Cycles of Tsubata's Forests

Dates: October 20

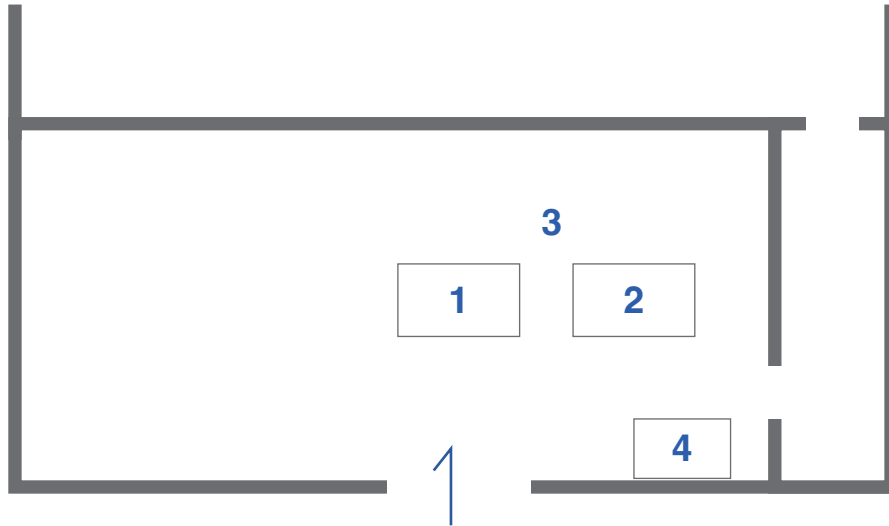
Hours: 9:00 a.m.–12:00 p.m.

Venue: Shichikuro, Tsubata

Cost: 2,000 yen *No. of Participants: 20

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Kawai Masaru

1. *Sliced Wood Plate*
2024
Cedar
2. *Hakozen*
2024
Cedar
3. *Glass Desk*
2024
Cypress, glass
4. *Paper Shelf*
2023
Cedar, sawara cypress, paper