



Inheriting 400 years History



H A J I M E



【古 INISHIE】



Inheriting the Craftsmanship of Artisans

HAJIME 古 INISHIE

Wakasa-nuri chopsticks, which are made in Obama city, Fukui Prefecture.

The beautiful lacquering and gorgeous designs are characterized by the layers of colored lacquer applied to the shells and eggshells, which are then painstakingly ground and polished to create the beautiful patterns.

The history of Wakasa lacquerware spans more than 400 years. It has been cultivated in the climate and nature of the Wakasa region since the early Edo period and has been handed down through the years to the present day.

The “HAJIME INISHIE” series is a lineup that brings the technique of Wakasa-nuri chopsticks, a traditional craft started by our predecessors in Wakasa region, into the modern age.

Enjoy the unique texture of one-of-a-kind pieces that can never be created by machine, but only by the handiwork of craftsmen.

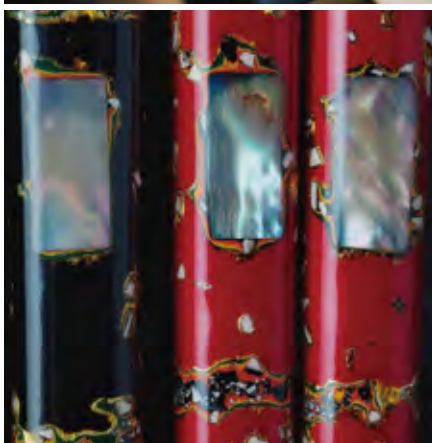
Pioneering a New Beginning of
Wakasa-Nuri Chopsticks

PICK UP_1

Traditional Wakasa Lacquerware

古代若狭塗

A traditional technique handed down from generation to generation in the Wakasa region of Fukui Prefecture. Shells, foils, eggshells, and other materials are carefully applied to the wood, then painted over and over again before the surface is scraped to reveal a glittering pattern. They are not only practical as chopsticks, but are also valuable masterpieces of traditional craftsmanship that carry on the history and originality of Wakasa-nuri.



九頭竜 Kuzuryu_P.14



PICK UP_2

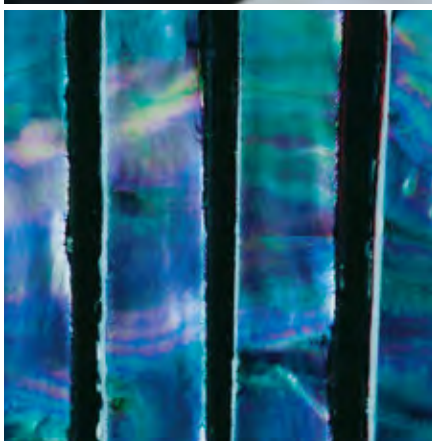
Raden

螺鈿

Raden is a decoration in which patterns are drawn using shells. Its jewel-like beauty is characterized by beautiful patterns that emit various colors depending on the angle of light, and has fascinated people since ancient times.

It is made mainly by crushing abalone, luminous shells, and other shells into small pieces and embedding the pieces into the surface of the lacquer. Skilled craftsmen carefully place the pieces one by one and polish them repeatedly, resulting in a smooth and shiny finish.

Raden chopsticks are a traditional Japanese craft that combines artistry and practicality, and is a gem of craftsmanship and natural beauty.



螺鈿 山 Raden Houzan_P.09



PICK UP_3

Japanese Wood

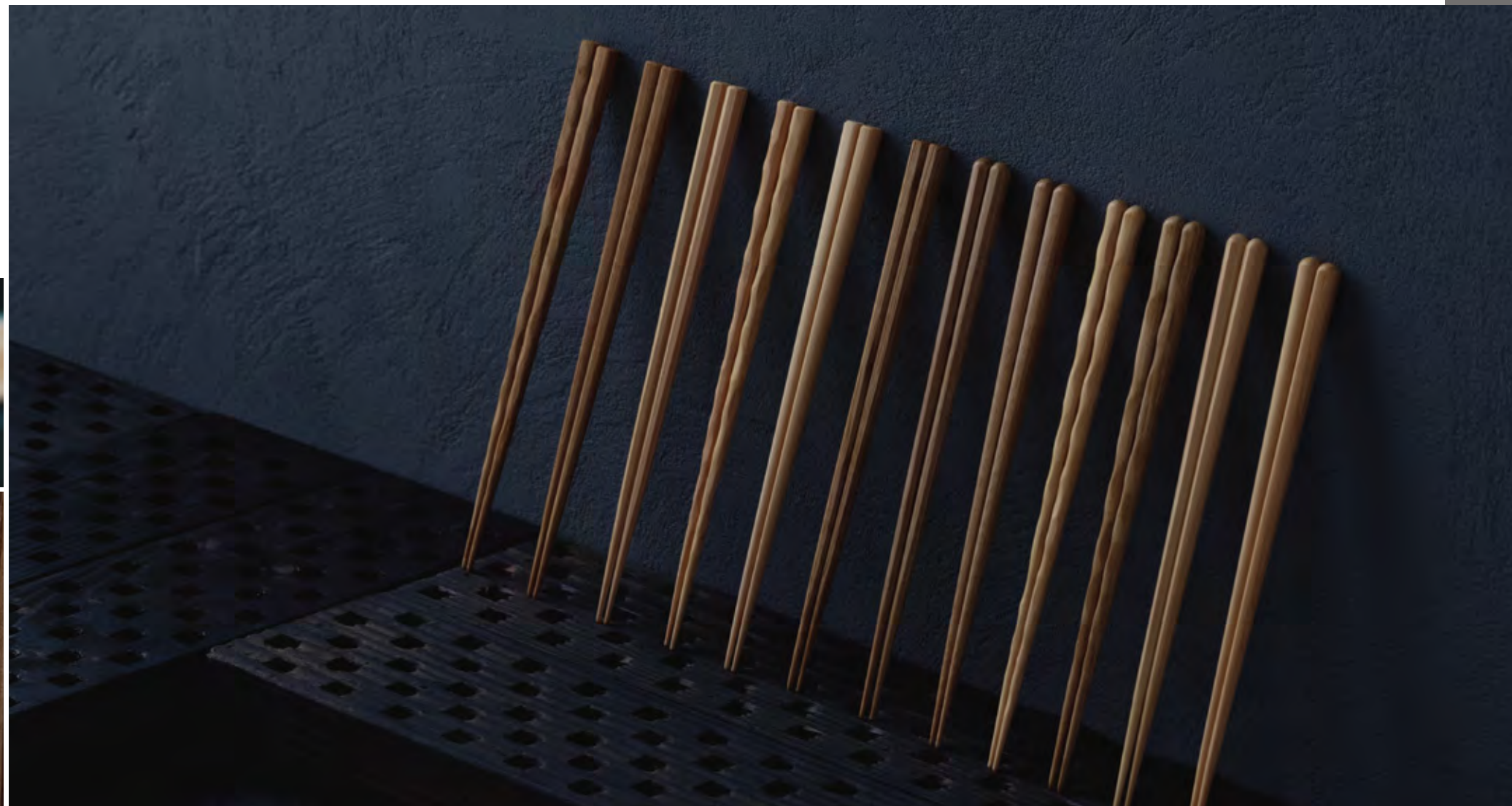
国産材

Chopsticks made from carefully selected domestic wood. These chopsticks are a gem of a product that takes full advantage of the chamfering technique, which only a limited number of craftsmen are able to handle. You can experience the warmth and gentle texture that only wood can provide, not only at home but also as a gift.

03



国産材 Japanese Wood_P.15-16





NEW

螺鈿

煌彩

Raden Kousai

Wakasa-nuri	Raden
127903	127910
Blue23cm	Pink23cm
127927	127934
Green23cm	Orange23cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



NEW

螺鈿

夢月

Raden Mutsuki

Wakasa-nuri	Raden
127880	127897
Blue23cm	Red23cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



NEW

螺鈿

蒼天

Raden Souten

Wakasa-nuri	Raden
127552	127569
Blue23cm	Pink23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe



NEW

螺鈿

光明

Raden Koumei

Wakasa-nuri	Raden
127477	127484
Black23cm	Red21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe



NEW

螺鈿

宝山

Raden Houzan

Wakasa-nuri	Raden
127453	127460
Black23cm	Red21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe





銀カノコ
Ginkanoko

Yamanaka-nuri
101521 101538
Black23cm Red21cm
Material/Wood
Coating/Lacquer coating
Made in Japan MOQ/5
●Square tip



NEW
彩羽
Iroha

Wakasa-nuri
127941 127958
Blue18cm Pink18cm
Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5
●Anti-slip tip
●Dishwasher safe



NEW
刷毛 金流
Hake Kinryu

Wakasa-nuri
127644 127651
Black23cm Red21cm
Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5
●Anti-slip tip
●Dishwasher safe



NEW
煙火
Enka

Wakasa-nuri Marbling
127620 127637
Blue23cm Red21cm
Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



NEW
花びら雪
Hanabira Shizuku

Wakasa-nuri
127743 127750
Blue23cm Red23cm
Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5
●Anti-slip tip
●Dishwasher safe



NEW
跳舞
Choubu

Wakasa-nuri
127729 127736
Brown23cm Red23cm
Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5
●Anti-slip tip
●Dishwasher safe



さらし石 Sazareishi

Wakasa-nuri
Raden Tsuishu
1101286 1101293
Black23cm Red21cm
Material/Wood
Coating/Acrylic coating
Made in Japan MOQ/5
●Anti-slip tip



螺鈿 洗心 Raden Senshin

Wakasa-nuri
Raden Tsuishu
1117553 1117560
Navy23cm Red21cm
Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5
●Anti-slip tip
●Dishwasher safe



九頭竜 Kuzuryu

Traditional Wakasa Lacquerware
Raden
1117256 1117263
Black23cm Red21cm
Material/Wood
Coating/Acrylic coating
Made in Japan MOQ/5
●Anti-slip tip



桂華 Keika

Traditional Wakasa Lacquerware
Raden
1117515 1117522
Blue23cm Red21cm
Material/Wood
Coating/Acrylic coating
Made in Japan MOQ/5
●Anti-slip tip



NEW

国産くり 食洗 Japanese Chestnut



Japanese Wood		
127866	127873	127859
Octagonal 23cm	Curving 23cm	Square 23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe

NEW

国産ひのき 食洗 Japanese Hinoki



Japanese Wood		
127835	127842	127828
Octagonal 23cm	Curving 23cm	Square 23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe

NEW

国産くり みつろう仕上げ Japanese Chestnut Beeswax Coating



Japanese Wood	Beeswax	
127804	127811	127798
Octagonal 23cm	Curving 23cm	Square 23cm

Material/Wood
Coating/Beeswax coating
Made in Japan MOQ/5

NEW

国産ひのき みつろう仕上げ Japanese Hinoki Beeswax Coating



Japanese Wood	Beeswax	
127774	127781	127767
Octagonal 23cm	Curving 23cm	Square 23cm

Material/Wood
Coating/Beeswax coating
Made in Japan MOQ/5

江戸唐木箸 八角 Edokaraki Octagonal



Edokaraki		
118796	118802	118819
Black23cm	Red23cm	Brown23cm

Material/Wood
Coating/Lacquer coating
Made in Japan MOQ/5

- Square tip
- Fine tip

江戸唐木箸 乱彫 Edokaraki Rough Carving



Edokaraki		
118765	118772	118789
Black23cm	Red23cm	Brown23cm

Material/Wood
Coating/Lacquer coating
Made in Japan MOQ/5

- Square tip
- Fine tip



星の音
Hoshinone

Wakasa-nuri

117591 117607

Silver23cm Gold21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe



福くづち
Fukukozuchi

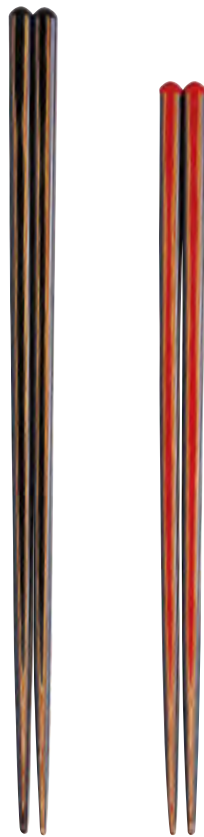
Wakasa-nuri

107318 107325

Black23cm Red21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe
- Fine tip



堆朱 流線
Tsuishu Ryusen

Wakasa-nuri Tsuishu

109053 109060

Black23cm Red21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe



高千穂桜
Takachihosakura

Wakasa-nuri Tsuishu

101309 101316

Black23cm Red21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe



春日錦
Kasuganishiki

Wakasa-nuri

108919 108926

Black23.5cm Red23.5cm

Material/Wood
Coating/Handle:Lacquer coating
Tip:Dried lacquer coating
Made in Japan MOQ/5

- Anti-slip tip



MR 漆先乾漆
MR Urushi

Yamanaka-nuri MR Lacquer

101460 101477

Black23cm Red21cm

Material/Wood
Coating/MR lacquer coating
Made in Japan MOQ/5

- Dishwasher safe
- Square tip





川流
Senryu

Wakasa-nuri

117744 117751

BR23cm RD21cm

Material/Wood
Coating/Acrylic coating
Made in Japan MOQ/5

●Anti-slip tip
●Fine tip



桜回廊
Sakurakairou

Wakasa-nuri

117812 117829

Green23cm Red21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe



花かがり
Hanakagari

Wakasa-nuri

109091 109107

Black 23cm Red 21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe
●Fine tip



螺鈿 星屑
Raden Hoshikuzu

Wakasa-nuri Raden

108292 108308

Navy23cm Red21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



ウサギ月絵巻
Usagi Tsukemaki

Wakasa-nuri Raden Ukie

118673 118680

Black23cm Red23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Dishwasher safe



銀月輪
Gingetsurin

Wakasa-nuri Raden

118635 118642

Black23cm Red21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



砂海
Sakai

Wakasa-nuri Raden

118475 118482

Black23cm Red23cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



瑞星
Zuisei

Wakasa-nuri Raden

118413 118420

Black23cm Red21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



極乾漆

Kiwami Kanshitsu

Wakasa-nuri

117652	117669	117676	117683	117690
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Black23cm Navy23cm Red23cm Green23cm Yellow23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe



菊小紋

Kikukomon

Wakasa-nuri Ukie

101224	101231
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Black23cm Red21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



輝々

Kagayaki

Wakasa-nuri

101156	101163
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Black23cm Red21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



金箔ちらし

Kinpaku Chirashi

Wakasa-nuri

109138	109145
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Black23cm Red21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe



H A J I M E S T O R Y



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Pioneering a New Beginning of Wakasa-Nuri Chopsticks

While paying homage to the traditional chopstick-making techniques handed down in Obama City, Fukui Prefecture, including the ancient Wakasa-nuri and Raden, we reconsider and create a new interpretation of what chopsticks should be to suit modern lifestyles and values.

“HAJIME” is KAWAI's flagship brand, which starts a new future beyond the 400-year history of Wakasa lacquered chopsticks.

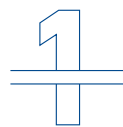




HAJIME is derived from Kanji “一”(Ichi). This name implies that the product is completed only when it is connected from the production area to the dining table in a single line.

Many people are involved in KAWAI chopsticks manufacturing.

Those who plans attractive products that have not yet been seen from scratch. Those who put their hearts and souls into giving shape to their plans. Those who convey the value of the completed product to the world and deliver it. And those who use the products with care on their daily tables. A single piece of wood, is passed from hand to hand, carefully nurtured, and eventually transformed into a pair of chopsticks. The “creaters” who are indispensable to HAJIME's chopsticks share their thoughts on the process.



企画開発

Planning
and
Development



We want everyone to feel the skill and heart that goes into every single chopsticks.

When people hear of traditional crafts, they tend to hesitate using them in daily life because they are expensive. We are trying to breathe life into Wakasa lacquered chopsticks, which tend to have such a high profile image, by making them more enjoyable and accessible cutlery that people will want to pick up and use in their daily lives. Through the creation of HAJIME chopsticks, our goal is to reconstruct traditional techniques.

As represented by “Tsuishu Shikisai,” while the lacquering and polishing techniques themselves are classic, the bold use of pastel colors and other vivid hues challenges new expressions that overturn the stereotypes of lacquered chopsticks. The handiwork of a craftsman backed by experience is indispensable in creating delicate layers of color on the small surface of chopsticks. Since the actual finish could not be confirmed until it went through all processes, we repeatedly made samples, verified and improved

them, and finally reached completion after half a year's work. Why do we care so much about chopsticks? It is because we believe that chopsticks are not just a tool, but play an important role to enrich a dining table. Just as you feel a taste of sake better when served in a delicate glass, tableware has the power to enhance both the flavors and feelings we experience. By changing chopsticks, we hope that the daily routine of eating will become a little richer. It is precisely because of this desire that we put our sincerity and passion into our chopsticks.

Nothing would make us happier than if you could pick up HAJIME and feel the passion of the chopstick creators who live and breathe for the art of chopstick making.





職人

Craftsman

For chopsticks that will be on the table every day for the next 100 years.

Finally, we can deliver our best workmanship to you. The joy of completing a pair of chopsticks that you have worked so hard on is irreplaceable. As the name HAJIME implies, the brand has many ambitious products that we have tried to produce for the first time. One of them is "Raden Kousai". This chopsticks have a one-of-a-kind, fantastic shimmer that is released by scattering powdered abalone shells.

At first glance, this process may seem simple, but it requires a perfect balance of shells and paints to express unique luster. The finer the shell is crushed, the finer the powder becomes. However, it tends to sink when immersed in the paint. On the other hand, if the shell is roughly granulated, it looks rough and uncomfortable to hold. In addition, the process of lacquering and polishing can basically be done only once a day, thus taking several months to complete in some cases. Because of the time-consuming nature of the production process, the number of



craftsmen who manufacture these products has been decreasing recently. Nevertheless, we consist on chopsticks manufacturing because they push us beyond our own limits. Wakasa lacquered chopsticks are a proud traditional craft that our predecessors have built. But if we stop making technological progress by resting on our laurels, there will be no future for us.

To be the continuous choice of customers 100 years from now, and to be a part of the daily dining table, we must constantly break out of the status quo and update our products. I believe this is the role of the bearers living in the present. Through the creation of HAJIME, a highly challenging chopstick-making process, KAWAI's skills have been raised to a new level. We hope that the chopsticks made with all our hearts will be used by our customers with love and care for many years to come. This is our earnest wish as a craftsman.



営業

Sales

Bring the joy of living to tables around the world through chopsticks.

Chopsticks play a prominent role at the dining table. It is not something that make a big difference in your daily life, but it enhances your meals, which are the star of the show, and slightly improve the quality of your life. We want to deliver the charm and the value of the handiwork behind it to as many people as possible. HAJIME was born from this desire. The appeal of this brand, which consists of two series, "INISHIE" and "ISAI", under the theme of the tradition and future of Wakasa lacquered chopsticks, lies in the craftsmanship that goes to the great effort of making each pair of chopsticks one by one in an industry that is becoming increasingly mechanized.

While ordinary chopsticks are completed in about 10 processes, many HAJIME chopsticks, which craftsmen repeatedly apply the lacquer, require more than 100 processes to manufacture. For example, "Rinka," a pair of chopsticks I was involved in planning, is characterized by the pretty flowers on the handles. For the

warmth and texture that only handmade products can provide, all the leaf painting and petal patterning is done by hand. How can we express the beautiful floral patterns and the plush texture that fits comfortably on the finger? Through repeated dialogues with craftsmen and repeated prototyping, we realized our ideal. Although it is said that almost all of the techniques of expression have been tried and tested in the 400-year history of Wakasa-nuri chopsticks, there is still room for evolution by applying originality and ingenuity in this way. That is why we would like to take on the challenge of creating chopsticks that have never been seen before, and propose new joys to people's lives. Through HAJIME, the circle of people who choose chopsticks with particular care and attachment will grow and eventually spread to dining tables around the world. We are seriously dreaming of such a future.





お客様

Customer



It is exciting to encounter new charms of traditional crafts.

When choosing chopsticks or tableware, it is of course important that they are easy to use and wash. However, it is also important that they feel comfortable when it held in one's hand and they look good enough to be used with affection for every day use.

For example, they may have a simple but attractive texture that blends well with the table and food, or they may have a design that is stylish and uplifting just by placing them on the table. We are happy when we encounter such attractive items that are not only practical as objects, but also make our daily lives a little better.

Wakasa lacquered chopsticks have the image of quality chopsticks made by hand by craftsmen. On the other hand, the term “traditional crafts” gives the impression that they were somewhat difficult to reach. What I felt when I saw HAJIME at the first time was a sense of newness and expectation that overturned such preconceptions.



I was surprised that the sparkle of “Raden” was expressed by using shells, and I like the gradation of the design of the chopsticks, which even looks very current.

There are so many ways to make the same chopsticks, from those that are truly traditional and historical to those with innovative colors that are hard to believe they are chopsticks. We can have different colors for each family member, or choose chic colored chopsticks for our parents' generation and send them as a gift.

I am somewhat excited the enjoyment of living will expand through chopsticks. We look forward to continuing to encounter chopsticks that will make us aware of new charms of the traditional crafts.

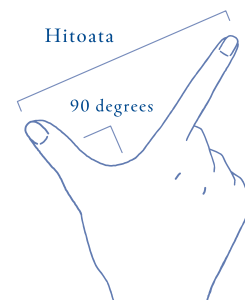
A chopstick expert teaches you how to make the best choice for your chopsticks

Q Short chopsticks or long chopsticks, which size is better?

A First, find out what size fits you best.

The length of the thumb and index finger when spread at 90 degrees is called “Hitoata”. Generally speaking, “1.5 times the length of Hitoata” is the most comfortable to hold. As a guideline, adults are typically 21-23 cm, and children are usually 18 cm and up.

Many people choose the length they prefer, and one way to enjoy it is to try different sizes.



Guideline
For adult 21~23cm
For kids 18cm~

Q There are many different forms, how are they different?

A The shape of the chopsticks determines how comfortable they are to hold.

Chopsticks come in many shapes and sizes, and they vary in feel and comfort. Learn the differences and choose your favorite Chopsticks.



Square

Most common shape. The flat surface allows the fingers to be placed on, so force can be transmitted easily and stability is achieved. It doesn't roll around on the table.



Octagon

Being close to round shape, it fits well in the hand to hold. The number “eight” is considered to be auspicious in Japan and good for a gift on a special day.



Thin

Its fine and stylish shape is appealing. Its light weight makes it easy to use for long time without getting tired, and it beautifully accentuates the hand.



Curving

The material texture and its curve fit the fingers well. It is characterized by its stable holding comfort and elegant appearance.

Q I like chopsticks that make it easy to pick up food.

A The ease of picking up food is determined by the chopstick tips.

The tip of the chopstick is an important part that determines the ease of gripping and mouthfeel. It is recommended to have several types available and use them for different occasions and purposes.



Round tip



Square tip



Fine tip



Anti-slip tip

Round tip — Soft feeling to the touch a mouth, and soft foods such as tofu can be brought to a mouth without crumbling.

Square tip — The surface and corners of the chopsticks tip enable to grip food firmly. Perfect for slippery foods such as noodles.

Fine tip — The tip is thin and good at fine work. No stress when loosening fish or picking up beans.

Anti-slip tip — Anti-slip coating on the tip for enhanced gripping. Especially useful for oily foods.

How to take care of chopsticks

- Wash gently and wipe thoroughly after use. Prolonged soaking in water can cause damage.
- If a grain of rice gets on it and cannot be removed, it can be rinsed off by soaking it in warm water for a few minutes.
- If the paint is peeling or the tip is cracking, it is time to replace it to new one.

JAN Code(POS code)

Country code	Manufacturer code	Product code	Wakasa-nuri	
49	72428	000000	117256	117263
			Black23cm	Red21cm
			Material/Wood	
			Coating/Acrylic coating	
			Made in Japan MOQ/5	

Important notes

- When placing an order, please ensure to provide the product code, product name, color pattern, and quantity. The product code will be prioritized in the ordering process.
- The design of chopsticks might be changed in order to enhance quality without a notification.
- There might be some differences on colors or shapes between a picture on catalogue and an actual product.
- The products on the catalogue might be changed or discontinued without a notification.
- Reposting and replication of the products or designs on the catalogue without our permission are not allowed.

This catalogue is valid until August 31, 2026.



About KAWAI CO., LTD.

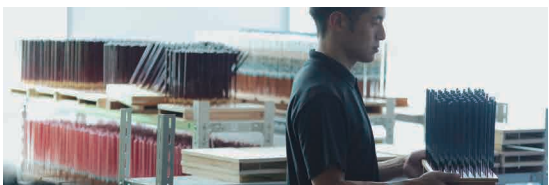
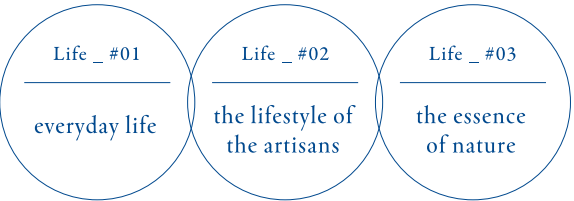
company name	KAWAI CO., LTD.
location of headquarters	16-2 Kitashioya,Obama city, Fukui
location of company-owned factory	1-23-2 Igomori, Obama city, Fukui
location of Tokyo office	2F M.BALANCE+UENO EAST 1-11-7 Higashiueno, Taito-ku, Tokyo 110-0015
affiliate company	KAWAI Holding Company, Inc.
TEL	0770-53-2465
FAX	0770-53-1354
HP	https://kawai-ohashi.co.jp
foundation	1943 May
incorporation	1985 January
CEO	Koichi Kawai
capital stock	10,000,000 yen
banking partner	Fukui bank Obama branch
Business Description	Planning, manufacturing, and selling Wakasa lacquered chopsticks, lacquerware, and other tableware-related products.

Life Cutlery.



Not just chopsticks or tableware as mere tools, but items that spark excitement simply by being on the dining table, enhancing the quality of life. Items infused with the lifestyle and thoughts of the artisans who create traditional crafts, specifically Wakasa lacquered chopsticks. Items filled with the blessings of the rich and beautiful natural environment of Wakasa, encompassing the sea and mountains.

We, KAWAI, define such items and experiences that have various life backgrounds as 'life cutlery' and will share them with the world and the future.







Sasameyuki
細雪



Wakasa-nuri

109114	109121
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Blue23cm Pink21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe

Rinka
凜花



Wakasa-nuri	Ukie
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118697	118703	118710
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Black 23cm Light blue 23cm Yellow 23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Dishwasher safe

Airy Clover
エアリークローバー



Wakasa-nuri	Ukie
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118741	118758
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Blue23cm Pink21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5

Hishibori Aurora
菱彫オーロラ



Wakasa-nuri

117706	117713
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Blue23cm Red23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe
●Square tip

Saison
セゾン



Wakasa-nuri

127668	127675	127682	127699
Cobalt blue 23cm	Ruby 23cm	Salmon 23cm	Lavender 23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe

Haruhi
春陽



Wakasa-nuri

127965	127972
Blue18cm	Pink18cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

●Anti-slip tip
●Dishwasher safe

Hakunishiki
箔錦



Kanazawa Gold Leaf

107394	107400
Silver23cm	Gold21cm

Material/Wood
Coating/Urethane coating
Made in Japan MOQ/5

Genkou
眩光



Kanazawa Gold Leaf

107370	107387
Large23cm	Medium21cm

Material/Wood
Coating/Urethane coating
Made in Japan MOQ/5

Hananoito
華の糸



Wakasa-nuri

118437	118444
Black23cm	Red21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5

Omomuki
趣き



Wakasa-nuri

103488	103495
Yellow23cm	Pink21cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5

Santa Fe
サンタフェ



Wakasa-nuri

101194	101200
Blue23cm	Pink23cm

Material/Wood
Coating/Handle:Acrylic coating
Tip:Lacquer coating
Made in Japan MOQ/5



Tsuishu Shikisai
堆朱 四季彩



Wakasa-nuri Tsuishu

127491 127507 127514 127521

Blue23cm Pink23cm Purple23cm Gray23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe

Neiro
音色



Wakasa-nuri

127538 127545

Blue23cm Pink23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe
- Square tip

Raden Hamakaze
螺鈿 濱風



Wakasa-nuri Raden

127576 127583 127590

Gray23cm Blue23cm Pink21cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe

Mikumo
海雲



Wakasa-nuri Marbling

127606 127613

Blue23cm Pink23cm

Material/Wood
Coating/Polyester urethane coating
Made in Japan MOQ/5

- Anti-slip tip
- Dishwasher safe

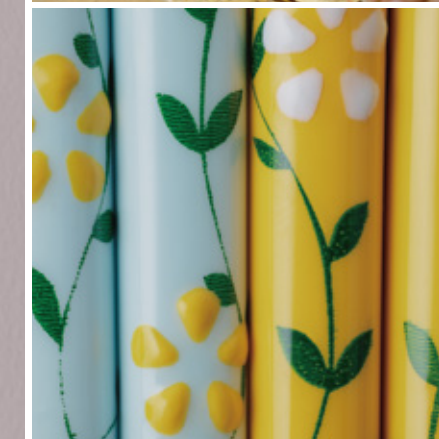
PICK UP_3

Ukie

浮絵

How beautiful color pattern can be drawn in a space of only a few centimeters? The “Ukie” series challenges new expressions that overturn the concept of Wakasa-nuri chopsticks.

It is characterized by the delicate patterns created by artisans hand-applying tiny petals in three dimensions. The three-dimensional floral design looks like a sculpture and is a delight to the eye at the dining table.



凛花 Rinka_P.14

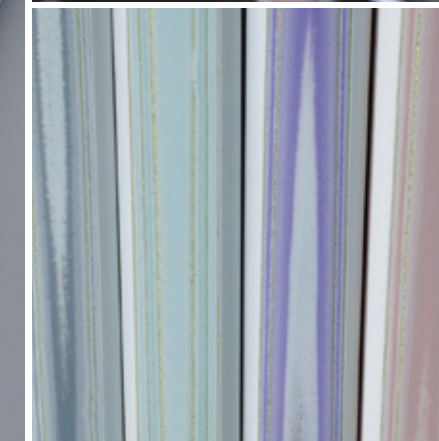
PICK UP_2

Tsuishu

堆朱

As the word “Tsui” means to pile up in Japanese, this technique involves applying layers of paint and grinding them to create a gradation with each other.

It has a beautiful, refined texture that looks great on the table. In addition to their design, they boast superior durability compared to ordinary lacquered chopsticks due to their thicker coating.



堆朱 四季彩 Tsuishu Shikisai_P.09

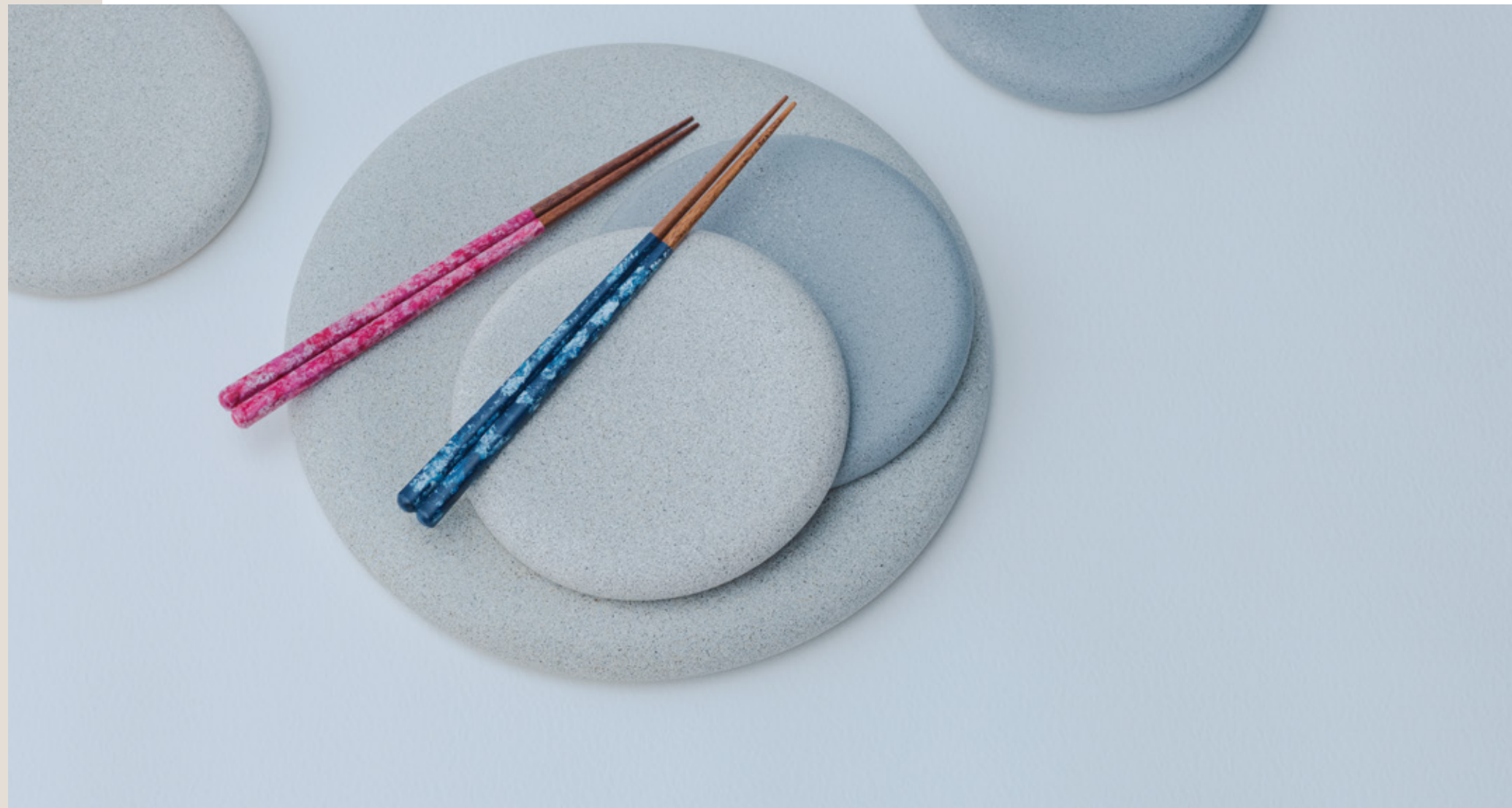
PICK UP_1

Marbling

マーブリング

A unique technique in which special paint is dripped into water to copy the patterns created on the surface of the water. The name “marbling” comes from the marble-like coloring of the patterns that are formed.

Each face has a different pattern and design, and no two chopsticks have the same pattern. You can enjoy the colorful expression of one and only pair of chopsticks in the world.



海雲 Mikumo_P.10

Pioneering a New Beginning of Wakasa-Nuri Chopsticks

Adding a new color to tradition

HAJIME 異彩 ISAI

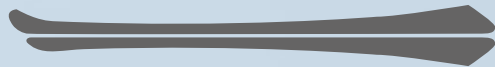
KAWAI, who believes that “chopsticks can be more interesting,” has reinterpreted Wakasa-nuri chopsticks with a modern sensibility and created the “HAJIME ISAI” series, a lineup of free and bold ideas.

While preserving the tradition of chopstick making, the modern colors and patterns created by incorporating innovative techniques and a playful spirit will add color to your daily dining table and make your life with chopsticks more enjoyable and higher quality.





Looking beyond 400 years History



H A J I M E



【異彩 ISAI】