



Sake  
Glass  
Selection

## 日本酒を飲むとき、どんな器を選びますか

器よりも中身、グラスにはこだわらない、そもそも日本酒ってよくわからない — 。そんな方はお気に入りのグラスを見つけて日本酒を味わってみませんか。フォルムやシルエット、独特の輝きからピンとくるグラスを見つけたら、それがあなたの「マイグラス」。お好みの日本酒を注いで味わえば、日本酒の個性や食事との相性の良さを深く強く体感できるはず。気がつけばあなたと日本酒との距離はぐっと縮まっているでしょう。

*When you drink sake what glass do you choose?*

*If you're someone who attaches more importance to what fills the glass than the glass itself, or if you don't really understand sake in the first place, may we suggest choosing a favorite glass with which to begin your relationship with sake? Select a form, silhouette or unique shine that appeals to you and make that your "personal glass." Pour the sake of your taste, and soon you'll be able to appreciate its unique character and its affinity for certain foods and flavors. The distance between you and sake will close before you know it.*



# 中身や種類に 合わせて器を選ぶのが 日本の文化

日本の食は本来、中身や種類、シチュエーションに合わせて器を変えながら、味、盛り付け、匂い、食感を同時に楽しむ文化です。私たちは、器の色やフォルム、大きさ、手触りとともに料理を楽しみ、味や匂いを堪能してきました。器は料理の良さを活かす、これ以上ない良きパートナー。食べるもの、飲むものによって器を変え、両者の相乗効果を楽しむことは私たち日本人の根底にある記憶の一つであり、脈々と流れている価値観です。

*Japanese culture is  
choosing tableware that matches the context and cuisine*

*Traditionally, Japanese food culture places importance on selecting just the right tableware according to the food and drink being served, and the environment and context of the meal, in order to enhance enjoyment, taste, presentation, scent and texture at the same time. Japanese believe the color, form, size and feel of the tableware truly enhance the enjoyment of a meal. Tableware is an unparalleled partner that brings out the charm of the dish. Changing the tableware in accordance with the meal or the drink and enjoying their synergistic effect is foundational to Japanese food culture and its underlying values.*

# 華

[Hana]

飲む姿まで美しい  
やわらかな味を堪能

日本酒をラグジュアリーにエレガントに楽しむならこのグラスで決まり。華やかな香りの大吟醸に合わせよう。お酒がやわらかくゆるやかに口の中でほどけて広がります。グラスを持つ指までも美しく演出する「華」のあるグラスです。

*For gracefully unfurling floral notes*

*Our Hana glass is for those looking to enjoy the luxury and elegance of sake. Pour a daiginjo, known for its gorgeous bouquet, swirl a little, and take a sip. The floral notes will open up on the palate, slowly and gently. The Hana glass graces your table, and looks elegant in hand. "Hana" means flowery, gorgeous, or brilliant in Japanese. Form meets function as this glass has a gorgeous aesthetic while remaining true to its role in enhancing the sake itself.*

# 日本酒の 個性やシーンで 器を選びたい

純米酒、大吟醸酒、本醸造酒、古酒。日本酒の個性は千差万別です。ワインを飲むときに、ブドウの産地や品種ごとにグラスを変えるように、日本酒も多彩な個性に合わせてグラスを選んでみましょう。1人で飲みたいとき、気のおけない友人とサシで飲むとき、カップルで楽しむとき、大勢で盛り上がる時。シーンや気分に合わせてグラスを使い分けてみましょう。日々の暮らしが少し豊かに上質に、そして楽しく変わっていきます。

## *Selecting the tableware according to the characteristics of the sake or situation*

*There are many types of sake: Junmai-shu (sake made only from rice and rice koji), daiginjo-shu (super premium ginjo made from highly-polished rice), honjozo-shu (sake made from quality rice with addition of brewer's alcohol), koshu (aged sake). Indeed, the characteristics of sake are infinite. One might select a glass that suits the various characteristics of the sake, in much the same manner as one selects a wine glass in accordance with the region or the variety of a particular wine. You may also select a glass based upon the situation as well, such as when drinking alone, or drinking with a casual friend, or enjoying sake as a couple, or when having a good time as a group. Choose different glasses according to the scene or your mood. Daily life will become a little richer, higher quality and more enjoyable.*





# 爽

[Sou]

日本酒をクールに  
爽やかに演出する

クールなフォルムはすっきりとのどごしの良い純米吟醸酒や発泡酒向き。乾杯や食前の1杯目にこのグラスをどうぞ。お酒が舌の真ん中を通り、のどの奥へと流れたときの爽快感は格別です。スターターにこれ以上ふさわしいグラスはありません。

*For emphasizing freshness and effervescence*

*The cool shape of our Sou glass fully brings out the smooth and clean characteristics of sakes such as junmai ginjo and sparkling sakes. Use a Sou glass for toasting, or when serving sake as an aperitif. With each sip, the sake first graces your mid-palate and provides a refreshing kick as the name "Sou" suggests. The Sou glass showcases bubbles beautifully in sparkling sakes, and it's the most suitable glass in our collection to begin a meal.*

# グラスとの ペアリングが 日本酒の魅力を引き出す

ワインの世界には、「ワインと相性の良い食材や料理との組み合わせ」を意味する「ペアリング」という言葉があります。「ペアリング」とはワインを美味しく飲む行為そのもの。でも、私たちはこう考えます。グラスと日本酒、グラスと料理、グラスと空間。そうしたペアリングを考えることが、日本酒の魅力を最大限に引き出すのだと。「グラス+α」のペアリングを楽しみつつ、日本酒を味わう時間と空間をまるごと愛してください。

## *Pairing with glass brings out the charm of sake*

*The world of wines has a concept called "pairing," which means the "selecting the appropriate wine to partner with the flavors of the food to be served." Pairing makes both the wine and the food more enjoyable. However, with sake, we think about pairing a little differently. The glass and sake, the glass and the dish, the glass and the space: thinking about pairing in this manner brings out the best of sake. It enhances the total experience of time and space while entertaining with sake — it is the pairing of the glass and "something extra".*





# 雅

[Miyabi]

伝統にふれながら  
熟成酒を味わいたい

日本の伝統的な「盃(さかずき)」をモダンに仕上げた「雅」なグラスです。日本酒の歴史や文化を感じられるグラスには、伝統的手法の生酛造りや山廃造りの日本酒がぴったり。できればぬる燗でどうぞ。日本酒の美しい味わいを堪能できます。

*For unfettering flavor with respect to tradition*

*Miyabi is our modern take on the sakazuki, a classic cup that has been used throughout history in Japan's sake culture. It is associated with aristocracy and is aptly named "Miyabi", for elegance. The shape of the Miyabi glass showcases the beauty of sakes made in the traditional style such as kimoto or yamahai, brewed with wild yeasts and naturally-occurring bacteria. Miyabi is the only glass in our collection that allows you to drink sake without lifting your chin, and leads to a dignified experience. The Miyabi is optimally used for serving gently warmed sake (104°F/40°C) in the middle courses or towards the end of the meal.*

# 日本酒が 身近に感じられる 5つのキーワード

グラス選びは決して難しくありません。日本酒をもっと身近に感じて  
もらいたい、気軽に飲んでもらいたい、ライフスタイルに合わせてグラス  
を選んでもらいたい。そのために、私たちは5つのキーワードを考え  
ました。1. 飲む姿まで美しい、2. 日本酒をクールに爽やかに演出  
する、3. 日本酒の伝統に触れられる、4. 日常をハッピーにする、5.  
しっとりじっくりと日本酒を味わえる。さあ、あなたの琴線に触れる  
キーワードはどれですか。

*Five keywords that  
will help to make sake feel more familiar*

*Selecting a glass is not difficult. We simply want you to feel more comfortable with sake,  
to drink sake casually and to select a glass in accordance with your lifestyle. To that end,  
we have come up with five keywords. 1. Even the appearance of drinking is beautiful. 2.  
Presentation of cool and fresh sake. 3. Sense the tradition of sake. 4. Bring happiness to  
daily life. 5. Taste sake modestly and slowly. Which keyword touches your heartstrings?*

# 醇

[Jun]

ふくよかな味わいを  
しっとりと楽しんで

独特のふっくらとしたフォルムのグラスにふさわしいのは、やはりふくよかな味わいの古酒や原酒。手にしっとりと馴染むグラスに日本酒を注いだら発酵系や燻製系の食事と合わせてみて。静かに日本酒を楽しみたい。そんな大人向けのグラスです。

*For a substantial match to full-bodied sakes*

*This glass has a short, rounded bowl that nestles in your palm comfortably. It is made to carry full-bodied sakes with rich umami and mellow flavor, such as koshu aged sake or genshu undiluted sake. "Jun" means a rich sake without anything added. Enjoy those intense sakes alongside cheeses, aged meats, fermented, or smoked foods as they will further enhance the flavors of the food. The Jun glass was created for those with a reverence for enjoying quality time and relaxation.*

日本酒を

飲むシーンを

あなたらしく演出する

グラスを変えると、日々の暮らしがうんと楽しくなります。でも、グラス選びにタブーはありません。制約もありません。気分、感性、直感、雰囲気。どんな動機であっても構いません。あなたが選んだグラスこそが運命のグラス。日本酒の美味しさが増し、日本酒を飲む時間をより充実させ、日本酒を飲むシーンをあなたらしく魅力的に演出する。それが、KIMOTO GLASS TOKYOの「サケグラスセレクション」です。

*Produce the scene of drinking sake  
the way you like*

*Choosing your own sake glass will make your daily life merrier. There are no taboos or restrictions in selecting a glass — mood, sense, intuition, atmosphere — any motive goes. The glass you choose is your destiny. KIMOTO GLASS TOKYO's "Sake Glass Selection" greatly increases the taste of sake, enhances the time for drinking sake and produces the scene of drinking sake in the most attractive way — your way.*

# 和

[Nagomi]

日本酒との出会いを  
ハッピーに演出する

日本酒に興味はあるけれど詳しいことはわからない。そんな方におすすめなのがこのグラス。親しみやすく、応用シーンが広い万能のグラスは、日本酒との出会いをハッピーに演出し、優しい道しるべとなって日本酒の魅力を教えてくれます。



*For exploration and discovery*

*If you consider yourself a beginner in your exploration of sake, our Nagomi glass is poised to help you along this journey. The shape of the Nagomi glass is versatile, and as the name means harmony; it can be used for any occasion and to enjoy any style of sake. The glassware provides a constant as you delve into the many variations of sake, leading you to discover your favorites. The Nagomi has a striped pattern inside that reflects light, making the sake sparkle.*

# Sake Glass Selection



KIMOTO  
GLASS  
TOKYO

## 華

[Hana]



es  
Stem 01

es Stem 01

ES-ST/01 ¥6,000

Size : 160ml /  $\phi 55 \times H118 \times M72$

素材 : ソーダ硝子

Material : soda-lime glass

江戸  
硝子

es  
Stem 02

es Stem 02

ES-ST/02 ¥8,000

Size : 230ml /  $\phi 48 \times H143 \times M71$

素材 : ソーダ硝子

Material : soda-lime glass

江戸  
硝子

## 爽

[Sou]



es  
Slim 01

es Slim 01

ES-SL/01 ¥2,500

Size : 120ml /  $\phi 38 \times H115 \times M50$

素材 : ソーダ硝子

Material : soda-lime glass

江戸  
硝子

es  
Slim 02

es Slim 02

ES-SL/02 ¥2,800

Size : 200ml /  $\phi 45 \times H140 \times M58$

素材 : ソーダ硝子

Material : soda-lime glass

江戸  
硝子



# 雅

[Miyabi]



## Marlene XANA

江戸子

Marlene XANA

XA-04 ¥5,000

Size : 100ml / φ80×H65×M80

素材 : ソーダ硝子

Material : soda-lime glass

## Paula XANA

江戸子

Paula XANA

XA-02 ¥5,000

Size : 120ml / φ70×H88×M52

素材 : ソーダ硝子

Material : soda-lime glass

# 醇

[Jun]



## es Rock 01

江戸子

es Rock 01

ES-RK/01 ¥2,000

Size : 100ml / φ45×H80×M53

素材 : ソーダ硝子

Material : soda-lime glass

## es Rock 02

江戸子

es Rock 02

ES-RK/02 ¥3,000

Size : 210ml / φ61×H88×M71

素材 : ソーダ硝子

Material : soda-lime glass

# 和

[Nagomi]



## Mai 3 スモール

江戸子

Mai 3 small

MA-01B/S ¥2,000

Size : 110ml / φ53×H48×M60

素材 : ソーダ硝子

Material : soda-lime glass

## Mai 3 レギュラー

江戸子

Mai 3 regular

MA-01B/M ¥2,500

Size : 160ml / φ59×H53×M69

素材 : ソーダ硝子

Material : soda-lime glass

価格表記はすべて消費税別となります。

商品の仕様や価格などは、予告なく変更する場合があります。

弊社の製品は、一部を除いて手づくりです。手づくりの製品は、熟練の職人が1つずつ丁寧に製作しております。

サイズや容量などの誤差や小さな気泡などが残る場合がありますので、ご容赦いただけますようよろしくお願いいたします。

お問い合わせは…TEL:03-3851-9668(営業時間 9:00～18:00)

info@kimotogw.co.jp

All listed prices are excluding tax.

The specifications and price of the products may change without notice in advance.

Most products are handmade. Experienced craftsman has carefully made each item one by one. Please note that there may be slight size or volume difference, and may contain small bubbles.

Information…TEL:+81-3-3851-9668(Open weekdays: 9:00 a.m. to 6:00 p.m.)

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