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**SURUGA**



日本古来から伝わる「技」は、決してその時代の「時流」に媚びず、

本物だけを追い求め、その伝統を受け継ぎ、育んできました。

職人が一つ一つ作る丁寧な手仕事には、温かみや、存在感があります。

私たちは本物だけを選びすぐり、職人が育んだ「技」を、その心意気を、広く伝えることが大きな喜びです。

Ancient Japanese craftsmanship has been passed on and nurtured with an adherence to tradition that demands authenticity without overly catering to trends of the times. Each work carefully and individually created by the craftsman exudes a unique warmth and presence. We select only authentic items and take great pleasure in bringing to people far and wide the skill nurtured by the craftsman and the spirit in which the works were made.



## お茶の時間

400年の時を経てもっと楽しむお茶の時間。

日本の伝統文化と西洋の伝統文化がミックスした最高のおもてなし。

イギリス人が最初にお茶を知ったのは、日本茶でした。

1613年、イギリス東インド会社によって日本に派遣されたリチャード・コックス (Richard Cocks) が、江戸幕府の大御所・徳川家康公の外交顧問であったイングランド人のウィリアム・アダムス (三浦按針) の仲介によって家康に謁見 (えっけん) され、貿易の許可を得て、日本のお茶が初めてイギリスに輸出されました。

その、徳川家康公が晩年を駿河の国 (現在の静岡) で過ごすため、駿府城、浅間神社、久能山東照宮の建設を行った際、日本全国より職人を呼び寄せ、その末裔が現在の駿河伝統工芸の職人とされています。

## ”time for tea”

A more enjoyable time for tea after a span of 400 years.

Ultimate hospitality combining Japanese and European traditional cultures.

## "The first tea to be known by the British was Japanese tea."

Sent to Japan by the British East India Company in 1613, Richard Cocks had an audience with the retired shogun Tokugawa Ieyasu through the mediation of fellow Englishman William Adams, a diplomatic advisor to Ieyasu. Trade permission was granted and

Japanese tea was exported to England for the first time.

The current Suruga traditional craft artisans are said to be descendants of the craftsmen who were summoned from all over Japan to build Sunpu Castle, Sengen Shrine and Kuno Toshogu for Tokugawa Ieyasu, who spent his last years in Suruga-no-kuni (now Shizuoka).



## 駿河竹千筋細工 Suruga Bamboo Ware (sensuji)

### 篠宮竹細工所／大村恵美

静岡市は温暖な気候に恵まれ、良質な竹が産出され、そのため竹細工が地場の工芸として育ってきました。串状の丸ひごを使った製品づくりが特徴で、現在は駿河竹千筋細工と呼ばれ、ランプシェードや花器、菓子器などがつくられています。大村恵美氏は、10代で篠宮竹細工所の門を叩き、以来、技術を磨き続けている若手No.1の駿河竹千筋細工です。オリジナルの作品を意欲的につくり、デザイナーたちともコラボして新しいスタイルを創造している。

### Shinomiya Bamboo Craft Shop／Emi Omura

The bamboo grown in Shizuoka City is of excellent quality thanks to the warm climate, so bamboo craftwork has evolved as a local skill. The traditional bamboo craftwork is distinguished by its use of maru-higo (bamboo strands), and is now known as 'Suruga Bamboo Ware' (sensuji). Typical products are lampshades, flower vases, and baskets for sweets, etc.

Emi Omura joined Shinomiya Bamboo Craft Shop as a teenager, and has been steadily developing her skills since then. She is now considered the best young sensuji crafts person. She is enthusiastic about creating original works, and also develops new styles in collaboration with designers.



## 駿河指物 Suruga Woodworking

### 株式会社吉蔵／杉山吉孝

伝統的な手加工技術と道具を駆使して、精緻な木工調度品を製作することを指物と言います。駿河指物は、徳川時代の浅間神社の造営などにより優秀な職人が静岡に集まり、移住したのが起源。空理を生かした各種の加工技術を得意とし、現在は茶道具や茶棚、箆筒等を生産しています。「吉蔵」は1922年指物職人杉山吉蔵により創設され、現在は三代目の杉山吉孝が指物家具を伝承。伝統工芸からモダンデザインまで、一貫して職人の手仕事を続けています。

### Kichizo Co., Ltd./Yoshitaka Sugiyama

'Sashimono' (woodworking) refers to the creation of intricate wooden products through the mastery of traditional hand tools and techniques. The origins of Suruga woodworking date back to the skilled workers who were summoned to build the Sengen shrine during the Tokugawa period, and who then settled there. Utensils for tea, shelves for such utensils, and chests of drawers, etc. are amongst the current products created in time-honoured fashion, making the most of the wood grain.

Kichizo Co., Ltd. was established in 1922 by Kichizo Sugiyama, a woodworker, and is currently managed by Yoshitaka Sugiyama, the third generation to craft sashimono furniture. These artisans pursue their craft across an integrated spectrum of traditional to modern design.



## 鉄工 Ironsmith

### 株式会社山崎製作所

静岡における金属加工の歴史は三代将軍家光公の時代、浅間神社の造営に当たった飾り金具職人がルーツです。1858年に漆器の輸出が盛んになると、雑具の小型ダンスの金具、錠前などがつくられ、産業として定着していきました。山崎製作所は創業50年、様々な金属を扱う板金加工の職人集団です。古いものと、新しいもの、伝統と進化を折り重ねながら成長。最新技術と伝統技術を駆使して、デザイン性の高い複雑な形状なものも商品化しています。

### Yamazaki Seisakusho Co., Ltd.

The roots of metalworking in Shizuoka began with the craftsman who carried out the decorative metalwork during the building of Sengen shrine under the patronage of Iemitsu, the third Tokugawa shogun. As the export of lacquerware became popular from 1858 onwards, metal fittings needed to be made for hina doll accessories, such as small drawers, and padlocks, etc., and metalworking eventually became established as an industry in its own right.

Yamazaki Seisakusho is a group of sheet-metal workers which started business 50 years ago and handles a variety of metals. It has grown while producing both traditional and new items, entwining tradition and its evolution. Products with sophisticated design sense and complex shapes have also been commercialized by putting both modern and traditional techniques to full use.





## 駿河メンパ Suruga Mempa

### 塩沢漆工所／塩沢佳英

井川は静岡市最北域の地名、メンパはお弁当箱のこと。井川メンパに詰められたご飯は冬温かく、夏は腐りにくく、何よりやさしいおいしさがあります。かつて山村農民の生活用具だったものが江戸時代末期には、近隣に広がっていきました。塩沢佳英氏は、漆塗師細田豊に師事し椀の曲物（木を曲げて作る漆器）、漆塗りの技術を学び、2010年より独立。自分の色、自然の素材、伝統の技術を用いて、曲物制作を行い、あたたかなモノづくりを目指しています。

### Shiozawa Lacquerware／Yoshihide Shiozawa

Ikawa is the name of a place in the very north of Shizuoka, and mempa means a bentwood lunchbox. Cooked rice kept in an ikawa mempa stays warm in winter, doesn't easily go off in summer, and—most importantly—has a lovely mild flavour. This was a traditional utensil for farmers in mountainous regions, but later its use became more widespread towards the end of the Edo period.

Yoshihide Shiozawa learned the skills for making bentwood lacquerware and lacquering under Yutaka Hosoda, a lacquerware master, and went independent in 2010. He endeavours to produce items that convey warmth, using his own colours, natural materials, and traditional bentwood techniques.



## 駿河漆器

### Suruga Lacquerware

#### 鳥羽漆芸／鳥羽俊行

漆器が静岡に根付いたのは約350年前の江戸期、浅間神社造営にあたり全国から漆工を集めたことに始まります。漆工たちは、造営が終わっても住みやすい静岡にそのまま定住し、この土地で漆技術を広めていきました。その技術を受け継ぎ、さらなる進化に挑んでいるのが鳥羽漆芸です。素地に漆と砂を混ぜた「金剛石目塗」は、静岡県の無形文化財に認定。ガラスに漆を塗った「うるしのGLASS」など新しいスタイルを生みだしています。

#### Toba Lacquer Art／Toshiyuki Toba

During the Edo period, about 350 years ago, craftsmen skilled in the art of lacquerware came from all over Japan to build the Sengen shrine, and ever since, lacquerware has been rooted in Shizuoka. Those craftsmen settled down in Shizuoka, where they felt comfortable making a living even after the shrine was built, and thus their lacquer-making techniques spread throughout the area. Toba Lacquer Art has inherited these skills, and strives to develop them even further. Kongo Ishime-nuri, a technique whereby lacquer and sand are blended as the base materials, has been certified as an Intangible Cultural Asset of Shizuoka prefecture. New styles of products, such as 'Lacquered Glass'—in which lacquer is applied to drinking glasses—are also being produced.





## 縫製 Sewing

### 染織ユトリ／稲垣有里

織物が盛んだった静岡には、縫製も盛んであったことが創造できます。静岡独自の縫製技術というものはありませんが、手先の器用さは静岡人の特徴かもしれません。「染織ユトリ」の稲垣有里氏は、染め物と織物に造詣が深く、天然染料を中心に着物などを精力的に制作しています。「第24回国民文化祭しずおか2009」美術・工芸部門で文部科学大臣賞などを受賞。手縫いの技術にも優れ、難しい形状も美しくつなぎ合わせます。

### Senshoku Yutori／Yuri Inagaki

It stands to reason that sewing would be popular in Shizuoka given its flourishing textile industry. Although no particular sewing technique is unique to Shizuoka, manual dexterity may well be a characteristic of Shizuoka's populace.

Yuri Inagaki of 'Senshoku Yutori' has extensive knowledge of dyeing and weaving, and energetically works at creating kimonos, mainly using natural dyes. Inagaki won a Culture, Sports, Science and Technology Minister's Award in the arts and crafts category at the '24th National Cultural Festival Shizuoka 2009', has an exquisite hand sewing technique, and can beautifully join complex shapes as well.



## 駿河和染 Suruga Dyeing

### いとう染工／伊藤喜一郎

静岡市には織物や布に関した地名が多く、染色業も発達し現在も紺屋町が残っています。型染や手描きの紋染が行われ、近郊農村では染料である藍の栽培が盛んでした。大正後期に起こった民芸運動で、芹沢銈介氏(故人、人間国宝)の独特なデザインと駿河和染の技術が融合し、静岡における新たな和染興隆となりました。創業200年を超える「いとう染工」は、静岡の伝統染めを守りながら、クリエイティブな作品にチャレンジしています。

### Ito Dyer／Kiichiro Ito

The names of many areas in Shizuoka City refer to fabrics and textiles. Kouyamachi, where the dyeing industry developed and remains to this day, is one of them. Katazome, paste-resist indigo dyeing, and monzome, hand-drawn dyeing, were practiced, and dyer's knotweed was widely cultivated for its indigo dye in the nearby farmlands. During the 1920s, the unique designs of Keisuke Serizawa (1895-1984, formerly designated a Living National Treasure), one of the central figures in the Folk Craft Movement, were fused with Suruga's dyeing skills, after which a new style of Japanese dyeing flourished in Shizuoka. During its 200-plus-year history, 'Ito Dyer' has striven hard to produce creative items while maintaining the dyers' traditions of Shizuoka.



## 磁器 Porcelain

### 晋山窯 ヤマツ株式会社

岐阜県土岐市は、日本一の産出を誇る焼き物のまちです。その窯どころで晋山窯ヤマツは、明治元年(1868年)に創業し、現在は5代目が伝統の技術を守り続けている。得意分野となる茶器関係を中心に急須、ポット、煎茶器や湯呑などを生産。磁器土、釉薬にもこだわり品質管理も徹底的し、良質の磁器を生みだしています。量産も一つひとつの手づくり品もつくり出すことができるのも魅力です。

### Shinzangama Pottery Co., Ltd.

Toki City in Gifu prefecture is Japan's leading production area for pottery. Shinzangama Pottery was established in the city in 1868, and today the fifth generation still maintains the traditional techniques of their craft. Their specialty is tea vessel-related, and includes teapots, both Japanese and Western-style, vessels for green tea, and tea cups. Particular care is paid to the choice of clay and glaze, and quality is meticulously controlled to produce the finest porcelain. The company is able to offer the attractions of both mass-produced and individually hand-made products.





## 駿河挽物 Suruga Hikimono (turnery)

### 岸本挽物製作所／岸本真紀

ろくろを使い木をくりぬいてつくる製品を「挽物」といいます。1947年頃には、木工挽物や竹挽物が進駐軍向けにつくられ、そのうちアメリカ向けに輸入するようになりました。1967年頃に静岡は、挽物生産量日本一になっています。岸本挽物製作所では食器などの他、子どもがなめても安心な木のおもちゃなどの作品に挑戦し、新しい用途を広めています。三代目の岸本真紀氏は、静岡県で一級技能士を最年少で取得、個性的な作品が特徴です。

### Kishimoto Hikimono Seisakusho／Masaki Kishimoto

Turned products made on a lathe are called hikimono. In around 1947, wooden and bamboo hikimono (turned products) were made for the occupation army, and later, they were exported to America. By around 1967, Shizuoka had the highest production of hikimono in Japan. Kishimoto Hikimono Seisakusho not only manufactures everyday eating utensils, but also aims to find new uses for hikimono, such as wooden toys safe enough even for babies' mouths. Masaki Kishimoto, a third-generation turner, was the youngest person in Shizuoka prefecture to pass the exam for first-class professional skills, and he now creates unique items.



## 錫 Tin

### 株式会社能作

錫は古代エジプト王朝で使われていたと推測され、その歴史は3500年以上。金、銀に次ぐ高価な金属であり、酸化しにくく抗菌作用が強く金属アレルギーにもなりにくい優れた特性を持っています。日本では、「お酒の雑味が抜けて美味しくなる」などと言われ酒器や茶器などに使われてきました。一般的には、他の金属材料を加えて硬度を高め、仕上げ加工をしやすくします。それを、能作の錫は他の金属を一切含まない、純度100%で仕上げます。

### Nousaku Corporation

Tin is believed to have been used by the ancient Egyptians, making for a history of more than 3,500 years. Historically an expensive metal only exceeded in value by gold and silver, tin has long been prized for its excellent anti-oxidation, antibacterial, and hypoallergenic characteristics. In Japan, it has been used to craft sake, tea and other vessels because it is reputed to 'rid sake of its off-flavours and enhance its taste'. Tin is usually alloyed with other metals to increase its hardness and make it easier to process. However, Nousaku uses unalloyed 100% pure tin throughout.



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