



A Yamagata casting teapot / kettle designed and crafted by Hisanori Masuda. The body is finished with fine Urushi lacquer while the lid is gracefully done with Kanazawa gold or pewter leaf. The entire pot is enamel coated on the inside to prevent rust from gathering. It can be heated directly on the stove. Also compatible with induction cookers. Can be used as a liquor container.



M: CS MG004 S: CS SG014

M: CS MP005 S: CS SP015

■size/ M: W160×D110×H220mm(1.0ℓ) S: W140×D90×H195mm(0.6ℓ)

■weight/ M: 1690g S: 1060g



M: CS MG024 S: CS SG034

M: CS MP025 S: CS SP035

■size/ M: W170×D140×H155mm(1.2ℓ) S: W150×D115×H130mm(0.65ℓ)

■weight/ M: 1730g S: 1230g

- use/ teapot, kettle
- materials/ cast iron, Urushi lacquer, MG•SG: gold leaf #4, 80% glossy MP•SP: silver leaf, glossy
- design/ Hisanori Masuda
- traditional crafts/ Yamagata casting (Yamagata), Kanazawa metal leaf (Ishikawa), hand-made
- origin/ Japan