

## Asahiyaki Launches *osaa* at 3daysofdesign, Copenhagen

A new tableware collection by Asahiyaki and Kaksikko, shaped through dialogue with restaurants in Kyoto, Helsinki and Copenhagen | 10–12 June



Asahiyaki Unveils New Tableware Collection *osaa* at 3daysofdesign

Uji, Kyoto / Copenhagen – Asahiyaki, the historic ceramic kiln based in Uji, Kyoto, will launch *osaa* at 3daysofdesign in Copenhagen from 10–12 June 2026. Created in collaboration with Helsinki-based design studio **Kaksikko**, *osaa* is a new tableware collection developed through dialogue with three restaurants: **Admiralgade 26** in Copenhagen, **Grön** in Helsinki, and **So/s/ KAWAHIGASHI** in Kyoto.

Through this collaboration, the *osaa collection* brings together a series of forms that reinterpret both Japanese and Nordic dining traditions through a shared sensitivity to material and use.

Within the collection, *chawanmushi bowls* and *miso soup bowls* are crafted using *Hanshi*, a distinctive surface pattern characteristic of Asahiyaki. Designed with versatility in mind, these vessels can also be used as side plates, allowing them to move fluidly between functions.

*The cylindrical tsutsumukozuke*, traditionally used in Japanese cuisine, is reshaped through a Nordic understanding of form, refined to suit contemporary dining contexts across cultures.

Plates and vases reveal a rich range of glaze expressions, highlighting the subtle variations and depth of Asahiyaki's glazing techniques. Each piece is made using clay sourced from Uji, grounding the collection in the material heritage of the kiln.



Every piece is thrown by hand on the pottery wheel by skilled artisans

The designs were created by Kaksikko and realized in clay by Asahi-yaki – where centuries of ceramic practice meet contemporary design thinking. As with all Asahi-yaki vessels, the pieces are not considered complete at the moment of firing; rather, they move closer to completion through use, shaped over time by the hands of those who hold them.

*The osaa collection* will be presented at **Admiralgade 26, 1066 Copenhagen, Denmark**, where the pieces will be brought to life through an exhibition, alongside food and tea events by the participating restaurants.

During the three days of 3daysofdesign, visitors will have the opportunity to experience *the osaa collection* in use through a series of dinner events. **On 12 June**, a special dinner will be hosted by **Chef Atsushi Nakahigashi of So /s/ KAWAHIGASHI, Kyoto**, offering a unique occasion to encounter the vessels through food.

Visitors are invited to engage with *osaa* – touching, sensing, and enjoying food – while embracing the present moment and **Making This Moment Matter**.

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## Exhibition Details

### Visiting Information:

Venue  
Admiralgade 26  
1066 Copenhagen, Denmark

Date and Time  
10-12 June 2026/ 10:00~18:00

### Dinner Events:

10-11 June 2026/ 18:30~  
osaa × Admiralgade 26

12 June 2026/ 18:30~  
osaa × Admiralgade 26 × So /s/ KAWAHIGASHI

## ABOUT Asahiyaki

Asahiyaki is among the oldest ceramic kilns in Japan. Based in Uji, Kyoto, the kiln has been run by the same family for more than 425 years, continuously handcrafting tea wares in the heart of Japan's historic tea region. Asahiyaki is distinctive in producing both matcha tea bowls – often created as artistic expressions for the tea ceremony – and sencha wares rooted in everyday life. Shaped by these two tea cultures, chanoyu and sencha, the kiln continues to create vessels that reflect both tradition and daily use.

Working with local clay and long-standing handcraft traditions, Asahiyaki vessels are not made merely for contemplation. Their true character emerges through use. Held in the hand during moments of tea or meals, they gradually evolve over time, growing closer to completion through everyday use.

The expression of the clay, the traces of the maker's hand, and the relationship with the user – embracing these layers of time, Asahiyaki continues to create vessels that live within everyday life, from tea wares to contemporary tableware.

[asahiyaki.com](http://asahiyaki.com) | [@asahiyaki](https://www.instagram.com/asahiyaki)

## ABOUT Kaksikko

Kaksikko is a Helsinki-based design studio founded by Salla Luhtasela and Wesley Walters in 2015. Their work centers on quiet, functional objects designed for everyday use. In addition to products developed for serial production, the studio produces small series of hand-crafted ceramic tableware and bespoke furniture.

[studiokaksikko.com](http://studiokaksikko.com) | [@studio\\_kaksikko](https://www.instagram.com/studio_kaksikko)

## ■ Participating Restaurants

Admiralgade 26, Copenhagen

[admiralgade26.com](http://admiralgade26.com) | [@admiralgade26](https://www.instagram.com/admiralgade26)

Grön, Helsinki

[restaurantgron.com](http://restaurantgron.com) | [@restaurantgron](https://www.instagram.com/restaurantgron)

So /s/ KAWAHIGASHI, Kyoto

[culinaryhub-so.onericeonesoupproject.com](http://culinaryhub-so.onericeonesoupproject.com)  
| [@so\\_kawahigashi](https://www.instagram.com/so_kawahigashi)

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## NOTES TO EDITORS

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Asahiyaki

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※ For further details on the dinner events, please refer to the official websites and Instagram accounts of Asahiyaki and the participating restaurants.

**osaa × Three Restaurants**

The cuisine, atmosphere, light, and language of each restaurant — *osaa* emerged through distinct dialogues with the places and people who would use the vessels.

**■ Admiralgade 26 – Copenhagen**

- osa 1: vase
- osa 2: bowl & lid
- osa 3: 26cm plate



Admiralgade 26 is a restaurant located in the center of Copenhagen, known for its distinctive cuisine that brings together Japanese food culture with Nordic ingredients and sensibilities. Named after its address, the restaurant offers an experience in which food, vessels, and spatial design exist in close dialogue within a quiet historic setting.

Incorporating Japanese techniques such as kombu-based seasoning and fermentation, the cuisine highlights seasonal local ingredients with a refined yet deeply rooted character. The service also reflects an awareness of tea culture and the Japanese concept of “*ma*” — the space and rhythm between moments — allowing guests to experience a sense of time and stillness through dining. More than a restaurant, Admiralgade 26 has gained international recognition as a place where food and culture intersect.

**■ So /s/ KAWAHIGASHI – Kyoto**

- osa 4: tall cup
- osa 5: soup bowl
- osa 6: 22cm plate



So /s/ KAWAHIGASHI is a Japanese restaurant by Chef Atsushi Nakahigashi that invites guests to rediscover the rich biodiversity embedded within Japanese cuisine. Centered around rice and soup — two essential foundations of Japanese food culture — the restaurant approaches these elements with exceptional depth and care.

The menu also features fresh ingredients sourced from producers across Japan, resulting in dishes that are simple yet powerful, with profound depth of flavor. Through its cuisine, So /s/ KAWAHIGASHI expresses a contemporary understanding of Japanese food rooted in seasonality, locality, and daily life.

**■ Grön – Helsinki**

- osa 7: cup & lid
- osa 8: small cup



Led by Chef Toni Kostian, Grön creates cuisine rooted in the Nordic seasons and local landscape. The restaurant focuses on locally sourced vegetables, herbs, and fermentation techniques, using animal-based ingredients only when necessary and with great restraint.

Balancing sustainability and flavor at a high level, Grön’s dishes are characterized by their simplicity, clarity, and depth. Each plate reflects a close relationship with nature, making the restaurant a defining example of contemporary Nordic cuisine.

The name *osaa* comes from the Finnish word for “a part” or “a fragment” that does not yet form a whole. The time captured in clay, the contemplation of form, the memory of taste — each is an *osaa*.

**osaa**

osaa — in Finnish, a part,  
a fragment that does not yet hold the whole.

osa (箴) — in Japanese,  
the part of the loom that separates threads  
and supports their crossing.

Time of clay.  
Thinking of form.  
Memory of taste.

Between the dialogues it shifts —  
and becomes, once, a vessel.

Completion is not the aim.  
Only traces of crossing remain.

osaa —  
Not contained in a single answer

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