



お箸 / Wooden Chopsticks

by WAJIMA nuri
(Japanese traditional lacquer coating)



漆器 / Wooden Lacquer Ware

Japanese traditional tableware designed
by up-and-coming designer.



ストロー / Aluminum and/or Stainless Steel Straw

Earth-friendly and Economic.
Suitable for Cool Drinks.



陶器 / Pottery

Japanese traditional Tableware.
Cup is suitable for Beer and Green Tea.



コップ / Stainless Steel Cup

Keep Cool and suitable for Cool Drinks such as Beer.



Note : All of the specifications are subject to change without prior notice for production improvement.

From Japan to all over the world !

We can supply various kinds of
Japanese Traditional Kitchenware & Tableware to you.



Enjoy seventh heaven with **IMC OVERSEAS CORPORATION**

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包丁 / Cooking Knives 天秀 (Tensyu) Series

Compilation of Japanese traditional skill

The cutting part is manufactured from Stainless Steel, which prevent to rust, and sharpening is carefully with traditional skills. The result is that you will be satisfied with the genuine sharpness. Japanese knives are actually works of art descended from tradition and we proudly present them to all over the world. Japanese knives have their own unprecedented sharp and are without parallel in the world as knives create for cutting different foods, including fish, meat and vegetable, and are visual delicate dishes.

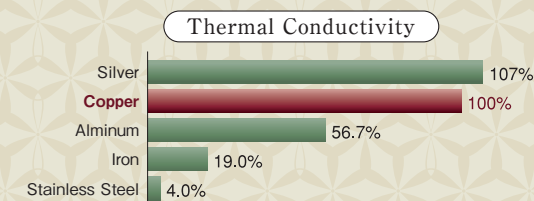


- ① **Sashimi**
This knife is used for cooking Sashimi (Raw Fish).
Blade size : 205mm
- ② **Santoku**
Mainly home use and multi purpose.
Blade size : 175mm
- ③ **Nakiri**
This knife is used for vegetable and workmanship.
Blade size : 175mm
- ④ **Gyutou**
This knife is for multi purpose use. But not suitable for hard food.
Blade size : 205mm
- ⑤ **Petty Knife**
Small utility knife for fruit and/or vegetable
Blade size : 130mm
- ⑥ **Chinese Knife**
This knife is for multi purpose use.
Blade size : 175mm
- ⑦ **Chinese Knife**
This knife is for multi purpose use.
Blade size : 175mm

コップ / Copper Cup

Thermal Conductivity

The biggest feature is the power of the thermal conductivity of copper. Furthermore, since the uniform transmitted way of heat. If you put the ice to the Copper Cup, immediately exert a cooling effect, the entire cup will be cold and kept cool for a long time.



Need for Body.

Copper is an essential trace element and plays crucial roles such as producing blood cells, maintaining healthy bones and blood vessels, and helping to enhance brain function. You can naturally obtain through a well-balanced diet. Foods that are rich in copper include Oyster, Liver, Grain and Legumes. Nuts are also good source of copper. To use copper goods, you can obtain copper naturally and easily.

Outstanding Antimicrobial Activity

As a further advantage of the copper products, it will include high antibacterial properties. Highly Effective Against O-157 Inactivation Effects Against Flu and Norovirus Antimicrobial Effect Against the Deadly Legionella



Capacity : 500ml



Capacity : 500ml



Japanese Style Tea Set



with Lacquer Coating
Capacity : 240ml



with Lacquer Coating
Capacity : 250ml



with Lacquer Coating
Capacity : 240ml



with Lacquer Coating
Capacity : 250ml

