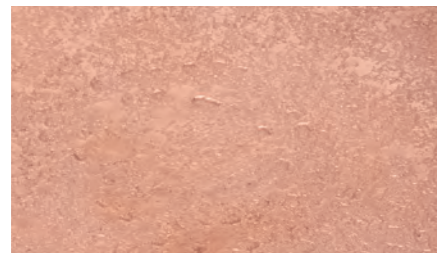


WAYS TO FINISH COPPER ITEMS

As a company that has been making copper products for over 400 years, we at Tazen believe that copper products are something that are best enjoyed by “nurturing over time.” The surface of copper products start to change due to chemical reactions immediately after they are put to use; however, the true beauty of copper is found in the changes that is generally considered degradation. As you continue to use our copper products and witness the developing expression, we hope that it will inspire you to enjoy the spirit wabi—appreciating the aging changes. For that purpose, Sendai Douko presents three finishing methods.



SO—NATURAL

The Chinese character for “So” means “natural state.” With this method, nothing is done to the product other than physical processes such as hammer tone and bending. Enjoy the copper’s natural texture, presence, and nurture it from scratch.



EN—FLAMED

En is a finishing method where a copper plate is burned with a flame. With this primordial processing method, rainbow-like color patterns of red and yellow emerge on the surface by putting the oxide film in the fire. Enjoy the changing expression of the copper, reflecting the flickering of the flame.



SEN—DYED

Sen is a finishing method that is used to dye the copper black by applying a sulfurized film on the surface of the copper plate with a potassium sulfide solution. If “En” is born from fire, “Sen” is born from water. Nurturing starts from restrained texture—Sen is often described as a finish for connoisseur.

TAZEN COPPERWARE CATALOGUE

SENDAI DOUKO

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Online Shop
(at the moment available
in Japanese only):



Tazen official website



ABOUT SENDAI DOUKO

Douko, which literally translates as “copper pot,” is a Japanese word for copperware that is used to boil water with a heat source, often attached to the side wall of a stove or buried in the ash of a brazier. Initially, it was a simple tool to boil water in a brazier, but various functions were gradually added, such as cooking ingredients, and it became an integrated kitchen system of the Edo period. In the early 20th century, the Sendai Douko, produced by Tazen in Sendai, became popular throughout Japan. We are revisiting this Sendai Douko tradition as contemporary take on copperware to deepen our understanding of the beloved “copper pot” and its essence.



COPPER SAKE WARE

A series of sake ware with geometric motifs, such as circles and polygons. The unique characteristics of copper enhance the taste of the sake.

SERI NABE (JAPANESE PARSLEY HOT POT)



A pot designed specifically for the Seri hot pot, a dish that uses the local specialty Seri (Japanese parsley) from Sendai.



HIBINO DOUGU

Composed of soft curves, items in Hibino Dougu blend well with your interior designs and enrich your everyday life.

DATE DOUGETSU SERIES



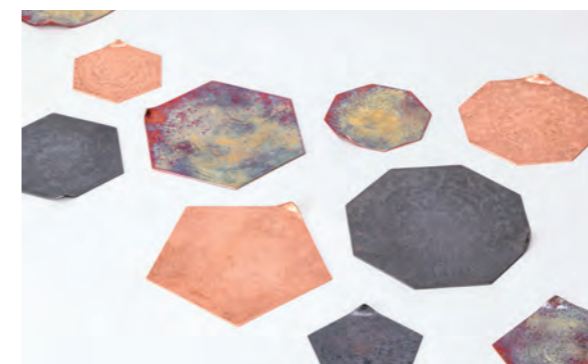
A paper knife/wagashi knife whose design was inspired by the signature crescent moon symbol on the front of Masamune Date's helm.

KOBAKO



Random polygon-shaped small boxes that each have a unique shape.

FLAT PLATE SERIES



Copper plates with simple designs, made of hammered geometric copper sheets. You can enjoy various expressions depending on the surface finishing method used.

COPPER SHOEHORN SERIES



A unique shoehorn, craftsman-made from Sendai copper. This handcrafted shoehorn by Tazen is a dazzling piece for any fan of fine craftsmanship and fine footwear.