

## Made in Japan /// Allround Bowls



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**A** perfect marriage of form and function, Allround Bowls is a 13-piece kitchen set created for the Japanese home cook.

Sandwiched between a plastic lid and a metal basin, it includes an assortment of bowl-shaped utensils that nest neatly together for easy storage, even in the typically tiny Japanese kitchen. But each piece is so elegantly shaped and expertly crafted that the entire set deserves to sit on the countertop for all to see.

Created by product designer Sotaro Miyagi for the Tokyo cookware company Cherry Terrace, Allround Bowls was inspired by French cooking pots that fit inside one another. With input from his wife, the designer translated this concept into three stainless steel strainers and three work bowls of different sizes, plus matching lids. The set also comes with a table-ready glass serving bowl and a plastic strainer plus insert for use as a salad spinner, eliminating the need for a separate space-consuming tool.

The other pieces do double duty as well. The lids are sturdy enough to serve as prep plates, and the sieves—among the most important tools in the Japanese kitchen—can be used for a multitude of tasks, including washing rice, draining vegetables and making fish stock. Manufactured in Niigata Prefecture, one of Japan's historic sword-making centers, the sieves are constructed of fine mesh and finished with a flat rim around the edge. These beautiful details yield a refinement rarely seen in utilitarian cookware, ensuring that Allround Bowls will delight its owner for years to come.

*Tokyo-based American architect Naomi Pollock writes on Japanese design for the Financial Times, Wallpaper and Architectural Record. Her books include Modern Japanese House and Made in Japan: 100 New Products*