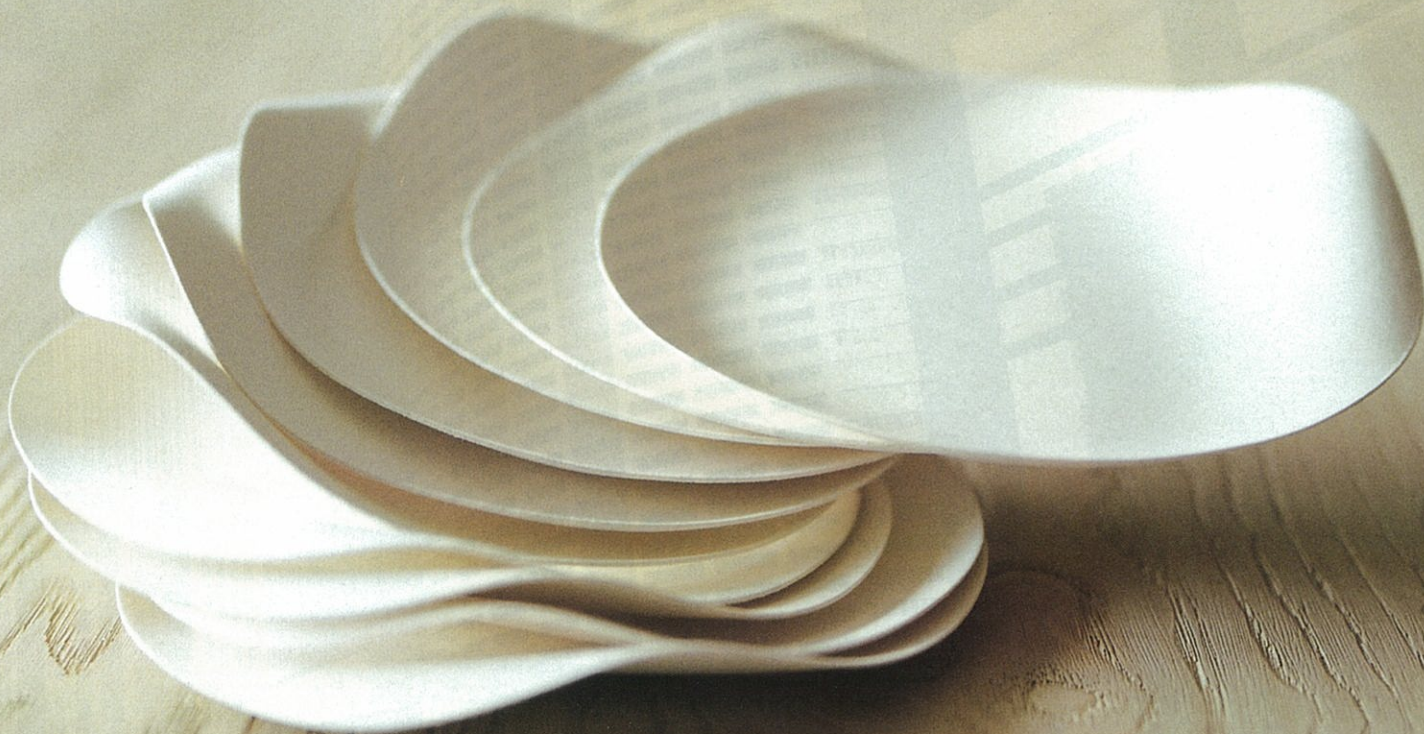


Made in Japan /// Wasara



Beautifully proportioned and biodegradable to boot, Wasara dishes look too exquisite to be disposable. Yet the series, whose name means “Japanese tableware,” is made entirely from readily renewable materials: bagasse sugar cane fiber, bamboo and reed pulp. Created for Wasara by Tokyo-based designer Shinichiro Ogata, each piece not only delights the eye but fits comfortably in the hand as well.

Consisting of 15 different shapes, the collection offers an appropriate vessel for almost any food found in Japanese or Western cuisine. The delicately tapered bowls are ideal for individual servings of rice, while the rectangular platters are perfect for an array of canapés. There is also a handled cup for coffee, a slender glass for wine and squat bowls for soba noodles.

Though Wasara dishes are growing in popularity worldwide, they were initially conceived for the Japanese consumer. Typically, meals in Japan require a range of small, individual dishes that are lifted while eating. Catering to this style, the Wasara pieces are easy to hold and self-supporting. And in contrast to Western-style vessels with pronounced rims, they

are finished with a thin, rimless edge—particularly appropriate for chopstick use.

Ogata needed only a month to design the collection, yet it took the manufacturer Wasara three years to figure out how to make it. Now mass-produced in China from metal molds cast by a Nagoya auto-parts manufacturer, Wasara dishes have a sturdy quality that is unparalleled in the category, but their intricately patterned, milky surfaces retain the delicacy of *washi* paper.

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

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