

Zen

In Japan, there is a serving method called "meimeizen," where meals were provided on a tray-like piece of furniture with legs attached during the Bon festival. It was lightweight, easy to move, and suited Japan's lifestyle culture. This method has also been used on the Korean Peninsula, where dining on the floor has been a tradition. It's evident that these trays were considered important furniture in daily life, as they were even carried on the head during relocation, showing their value and usefulness.

The edges of the tabletop were not joined with finger joints but intricately hollowed out, and the legs were made with sturdy joinery. There are no rough edges; it's a very meticulous construction. Due to challenges in production costs and sourcing stable materials, the traditional methods and materials used in the past are no longer viable. Thus, they revisited the traditional Japanese method used in making buckets. These buckets are made from Japanese coniferous trees such as cedar and cypress, offering a gentle touch and warmth in wood texture. Among cedar varieties, they selected Yoshino cedar for its straight and dense grain. Craftsmen carefully carve each piece using woodworking lathes, understanding the characteristics of Yoshino cedar and confirming the feel as they carve, as it's more delicate and difficult to work with compared to broadleaved trees, demanding high technical skill and experience.

TIME & STYLE



T-765 side table ϕ 400 × H450



T-766 side table ϕ 500 × H410



T-767 low table ϕ 600 × H370

 ϕ (diameter) H (height)

Dimensions Unit: mm

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T-768 low table \$\phi\$700 \times H330 T-769 low table ϕ 800 × H290



T-770 low table φ900×H250



Yoshino cedar Soap