

## *MINGEI: The Beauty of Everyday Things* opens on July 8

New information: Cocktail collaboration, shops at the exhibition, special binding catalogue

Dates: July 8 – September 18, 2023

Venue: Nakanoshima Museum of Art, Osaka (4-3-1 Nakanoshima, Kita-ku, Osaka, Japan)

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Nakanoshima Museum of Art, Osaka (located in Kita-ku, Osaka City, and headed by Director Sugaya Tomio) will present the exhibition *MINGEI: The Beauty of Everyday Things* from July 8. Based on the themes of clothing, food, and home, it exhibits about 150 beautiful mingei items used in daily life. The show also introduces centers of mingei production and the people creating mingei works as well as the works that are being passed down.

This announcement provides new information about the three new topics below.

1. Cocktail produced in collaboration with the Leach Bar at the Rihga Royal Hotel: Edible cocktail served in specially-produced Mingei tableware!
2. Must-see for mingei fans: Popular shops and studios from around Japan open at the venue!
3. Limited edition catalogue bound in handmade Japanese traditional paper from Yatsuo by Keijusha

### 1. Original cocktail at the Rihga Royal Hotel's Mingei-associated Leach Bar!

Served in specially-produced tableware to celebrate over a century of links between Bernard Leach and Hamada Shoji.



Leach Bar at the Rihga Royal Hotel

The Rihga Royal Hotel is situated close to the exhibition venue, Nakanoshima Museum of Art, Osaka. The classical presence of this hotel makes it feel like an official government guest house. Inside the hotel, the Leach Bar has a particularly profound vibe. Designed from a concept provided by Bernard Leach, the British potter with close links to Japan's Mingei movement, its interior includes many significant examples of mingei crafts.

In collaboration with the exhibition, the bar will launch a new cocktail named Shurakutosui to coincide with the exhibition opening. This new creation combines traditional Japanese taste with the gentle sweetness of vanilla and a faint herbal scent in an edible cocktail perfect for the summer months. Vanilla ice cream slowly melts and merges into the cream liqueur, producing a delightful range of flavors, changing as time goes by.

The ceramic bowls or mugs that gently hold these cocktails were produced at the Hamada-gama pottery at Mashiko, Tochigi Prefecture. Ceramic artist Hamada Tomoo designed them specifically for this original menu item



associated with the exhibition.



The Shurakutosui cocktail produced as a collaboration with the exhibition

About 100 years ago, Hamada Tomoo's grandfather Hamada Shoji was one of the founders of the Mingei movement. Traveling back and forth between Japan and England with Bernard Leach, he pursued a long career in ceramic arts. The grandchildren of both Hamada and Leach follow in their footsteps, maintaining their approach and the relationship between the Hamada-gama pottery in Japan and the Leach Pottery in St. Ives, UK.

Leach worked in many potteries around Japan, teaching British techniques for attaching handles to pots. The handle on this "cup with handle" was produced in honor of Leach by Hamada Tomoo based on a hint by MOGI Folk Art (Koenji, Tokyo), which, like Hamada and Leach, builds links between handicrafts and arts around the world through locations in Japan and the UK.



"Cup with handle" produced for the exhibition from a design by Hamada Tomoo

Over a century has passed since the lifelong relationship formed between Leach and Hamada, but it is still bearing fruit, as can be seen in this cocktail and special cup that provide an opportunity to taste the world of mingei in Osaka.

Dates available: July 8 - September 18, 2023 (Closed on Tuesdays)

Price: 2,530yen (including tax and service)

Hours: Weekdays 16:00 - 24:00

Saturdays, Sundays, public holidays: Hours: Weekdays 14:00 - 24:00

Location: Leach Bar, 1F, Rihga Royal Hotel, 5-3-68 Nakanoshima, Kita-ku, Osaka, Japan

During the exhibition period, presentation of a ticket (or ticket stub) for this exhibition entitles the holder to a 10% discount at ten restaurants and bars in the Rihga Royal Hotel.



In addition to the Leach Bar, this discount is available at Restaurant Chambord, The Ray, All Day Dining REMONE, Chinese Restaurant Royal Ryuho, Teppanyaki Naniwa/Korean barbecue Naniwa, Japanese Restaurant Nakanoshima, Counter Kappo Miotsukushi, and at the hotel's main lounge and cellar bar. \* Some menu items are excluded from the discount. \* This discount cannot be combined with other offers or discounts.

## 2. Must-see for mingei fans: Popular shops and studios from around Japan open at the venue!

Long-established stores and popular studios appreciated by mingei fans are opening at the exhibition venue. After seeing the exhibition, take the time to examine some of products from around Japan offered by the different shops.

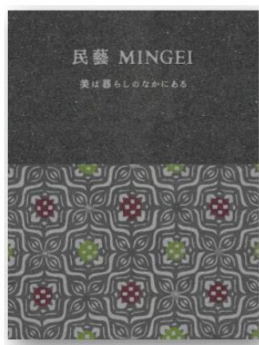
- Shops planning to open at the exhibition (Japanese name order)

\* Information is up to date as of the date of this announcement. There may be further additions and changes to the lineup.

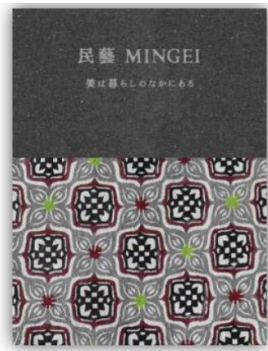
Okinawa Shuri-ori (Okinawa), Onta ware Kuroki Masanobu Pottery (Oita), Onta ware Sakamoto Takumi Pottery (Oita), Gallery St. Ives (Tokyo), Ginza Takumi (Tokyo), Kurashiki Glass (Okayama), Kurashi no Gallery (Okayama), Keijusha (Toyama), Kogeisha (Kanagawa), Kabura (Tamba cloth) (Hyogo), Chibana Hanaori (Okinawa), Tohoku Standard Market (Miyagi), Toworu Mingei (Okayama), Torigoe Bamboo Craft Artist, Megumi Shibata (Iwate), Museum Shop, Japan Folk Crafts Museum (Tokyo), Pacifica Collectives (Tokyo), Ryukyu Hanpu (Okinawa), Ryukyu Bingata Moribin (Okinawa), Mingeiten Mashiko (Tochigi), MOGI Folk Art (Tokyo), Yomitan Village Kitagama Yoneshi Matsuda Studio (Okinawa),

...and more!

## 3. Limited edition catalogue bound in handmade Japanese traditional paper from Yatsuo by Keijusha



Catalogue (regular edition) 2,970 yen  
Tote set 3,300 yen



Catalogue (Special edition bound in handmade Japanese traditional paper from Yatsuo by Keijusha) 4,840 yen

Tote set 5,200 yen  
(All prices include tax.)

This is the official catalogue for the exhibition (232 pages, color), exploring what mingei is, examining how it grew to where it is today, and looking at its prospects for the future. The catalogue is on sale at the venue, including as a set with a tote bag. The special edition is bound by hand for all processes, with the cover using handmade katazome stencil-dyed Japanese traditional paper from Yatsuo produced by Keijusha. One of Keijusha's original Ainu patterns was produced to order in special colors to distinguish the catalogue editions. Only a limited number available!

\* The regular edition of the catalogue (catalogue only) can also be bought from the Asahi Shimbun shop (<https://shop.asahi.com/category/ASAS10/>). Sales start July 8. Tote sets and special edition catalogues are only sold at the venue.

#### Exhibition outline

Exhibition title: *MINGEI: The Beauty of Everyday Things*

Dates: July 8 – September 18, 2023

Venue: Nakanoshima Museum of Art, Osaka (4F Galleries)

4-3-1 Nakanoshima, Kita-ku, Osaka 530-0005 Japan

Opening times: 10:00 – 17:00 (last entry 16:30)

Closed: Mondays (except for July 17 and September 18)

Admission: Adults 1700 yen (groups 1500 yen), University/High school students 1300 yen (groups 1000 yen) \* Junior high school/Elementary students: Free admission

\* Prices in parentheses indicate per person prices for groups of 20 or more.

Official website: <https://mingei-kurashi.exhibit.jp/>

Organizers: Nakanoshima Museum of Art, Osaka; The Asahi Shimbun; TOEI COMPANY, LTD.

Sponsor: TOPPAN Inc.

Special collaborator: Japan Folk Crafts Museum

Collaborators: Shizuoka City Serizawa Keisuke Art Museum, Katolec Corporation