



山形漆器はおよそ 300 年前に始まり、美しい花塗（塗立塗）を主体にして発展しましたが、現在は権之助塗りが継承されています。特に、使えば使うほど、色艶が増す「朱蒔法」という独特の仕上げを用いて、盆・銘々皿・菓子器・茶托などが作られております。千年の歴史をもち、様々に作られてきた漆器は、気品のある美しいものとなって生活を潤わせております。

Approximately 300 years ago, Yamagata Shikki lacquerware started with its development mainly in the beautiful high-gloss Hananuri (nuritatenuri) lacquer technique. Now, the Gonnosuke technique is practiced, which uses the distinctive Shumakihou finish, whose luster deepens as it is handled over time.

It is particularly used for products like trays, small dessert dishes, serving bowls, and saucers.

With its thousand years of history and diverse styles, Japanese lacquerware enriches our daily lives with its elegant beauty.

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山形鍛冶町の打刃物とともに「山形鋸」は昔から有名です。ことに木挽用の「大鋸」は、その切れ味の良さと堅牢さで知られています。山形鋸は刃物にとって大切な鍛造はもちろんのこと、焼入れから目立てまで一枚一枚全て手作業で作っています。そのため切れ味と堅牢さが抜群です。また、職人の手でメンテナンスを施すことで長くご愛用できます。時代の推移により、現在は果樹剪定鋸が主流となりましたが、山形鋸はプロの果樹農家の間で高く評価されています。

Together with the cutlery of Yamagata's blacksmith town, Yamagata Nokogiri saws have been famous since long ago. The large saws (O-nokogiri) for cutting timber were especially well-known for their durability and sharpness. All Yamagata saws are individually handmade. From forging, which is important for all cutlery, to tempering and making the saw teeth, all stages of production are done by hand. This gives them their superb sharpness and durability. These craftsmen take pride in their saws maintenance as well, so they can be used for many long years. With the changing times, pruning saws for fruit trees have become the main product and are now prized among expert fruit farmers.

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