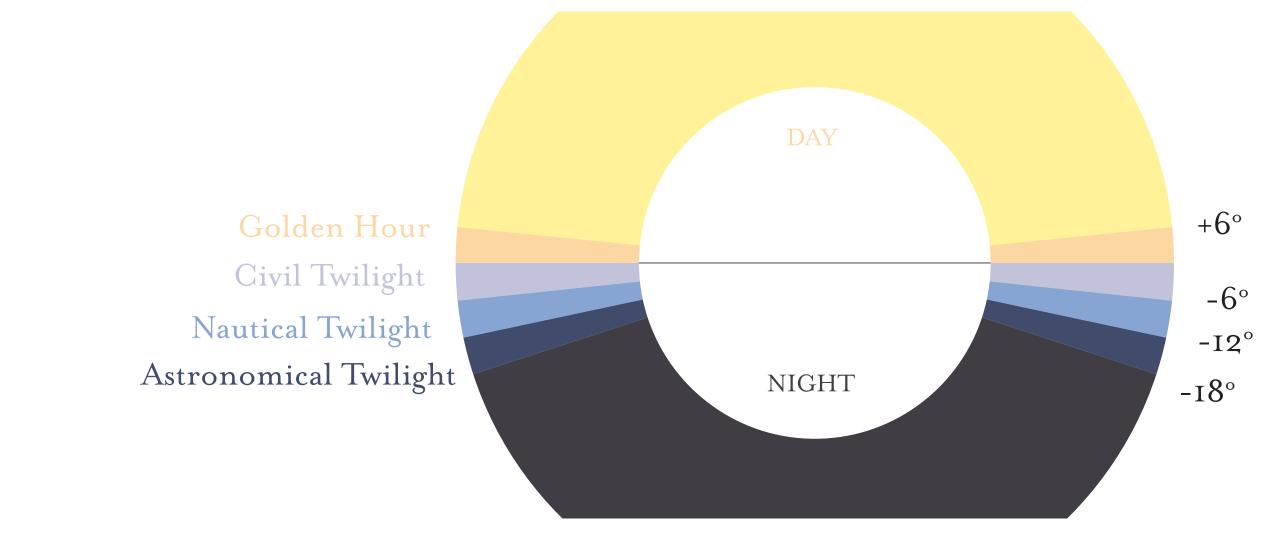


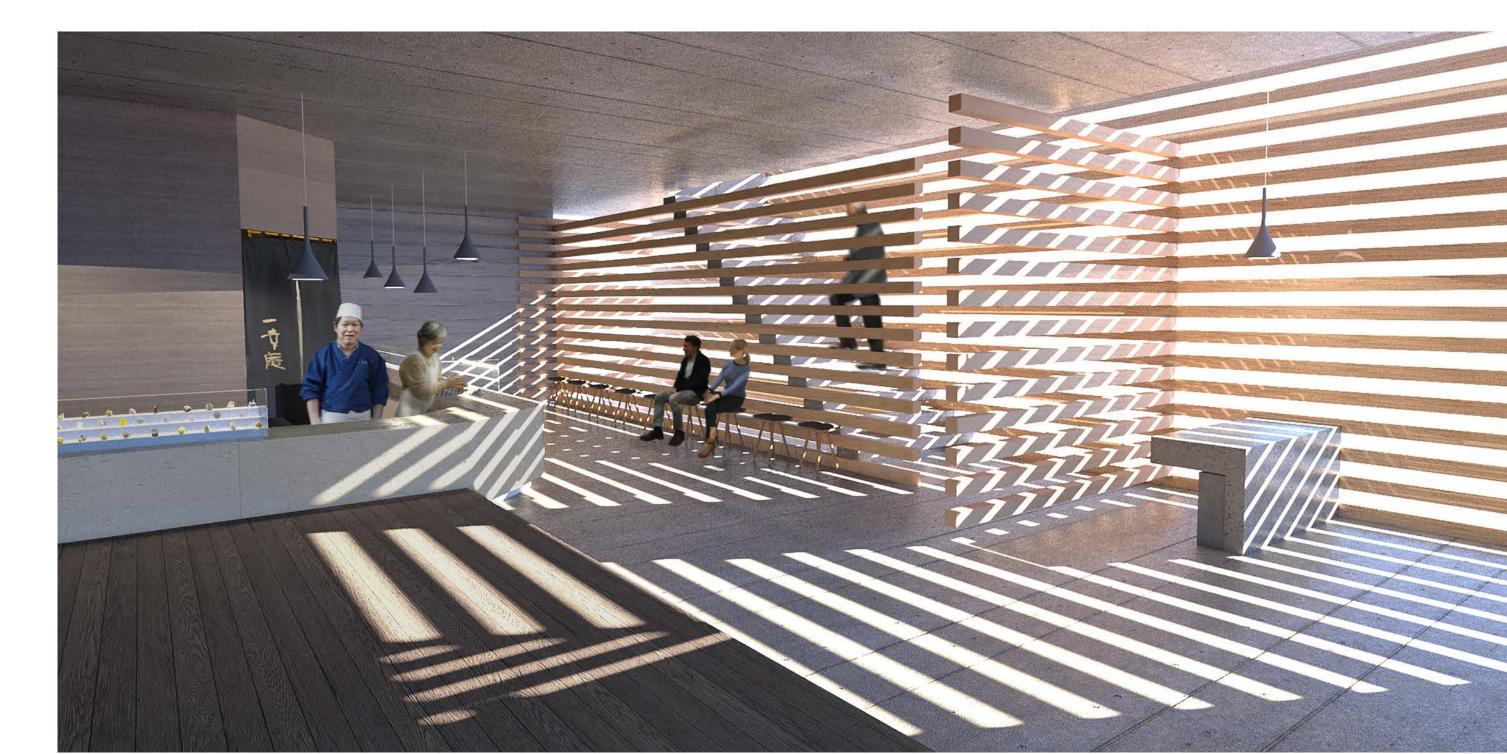
CHIKARA MIZUKAMI

"I am always in pursuit of ways to express those undetected moments."

Unlike other wagashi masters, Mizukami draws inspiration from more than the four seasons — moments that are more delicate and subtle. The four seasons of spring, summer, autumn and winter are divided among the 12 months. In Japan, there are also 24 intervals (sekki). These 24 intervals are divided by 3 into 72 ephemeral seasonal moments (ko).

Chef Mizukami feel and sense the seasonal fluctuations as he makes wagashi. By expressing the elusive moments in the calendar year, the perception of daily changes, or an understanding of 72 seasons, he aspires to remind us of the unacknowledged beauty that surrounds us each and every day.





Guests are welcomed by reception as they enter. Guests who made reservation proceeds to the second floor, while the walk-in guests will be seated in the lounge dinning. The wagashi may be purchased at the first floor behind the reception.



Chris L. Halstrøm

Guests may casually seat in the lounge garden by flipping the built in

mats. Wagashis and teas may be purchased at the retail area. The sky light

invites guests to mediate and appreciate every moment the sky changes.

春風解凍



黄鶯睍睆

Curtain hanging lamp

魚上水



第3候

Felt Round Cushion

Canvas Home



第 31 候

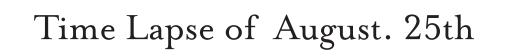
A warm wind 溫風至

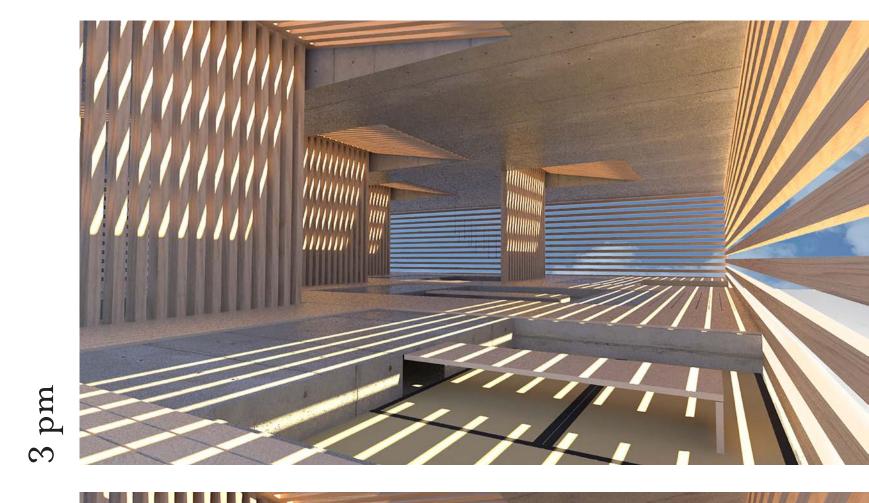


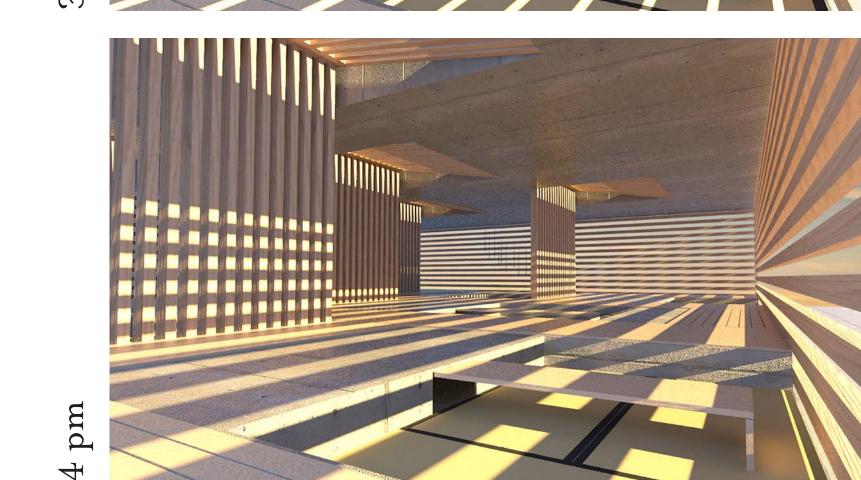
The barmyard chicken begins to roost

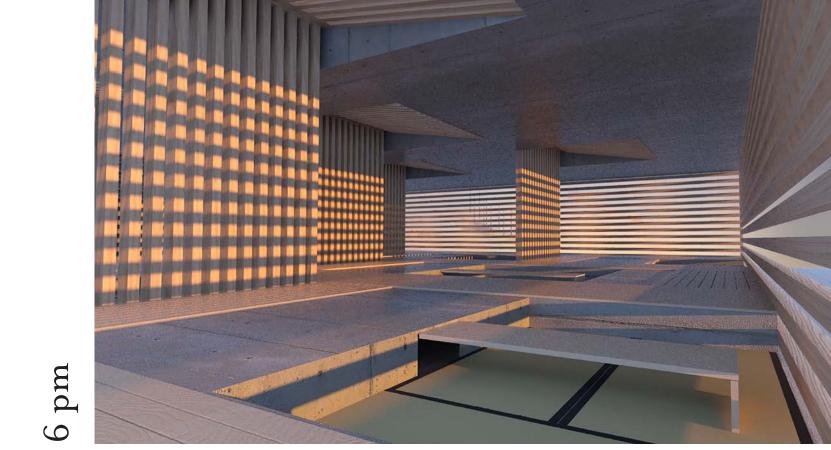


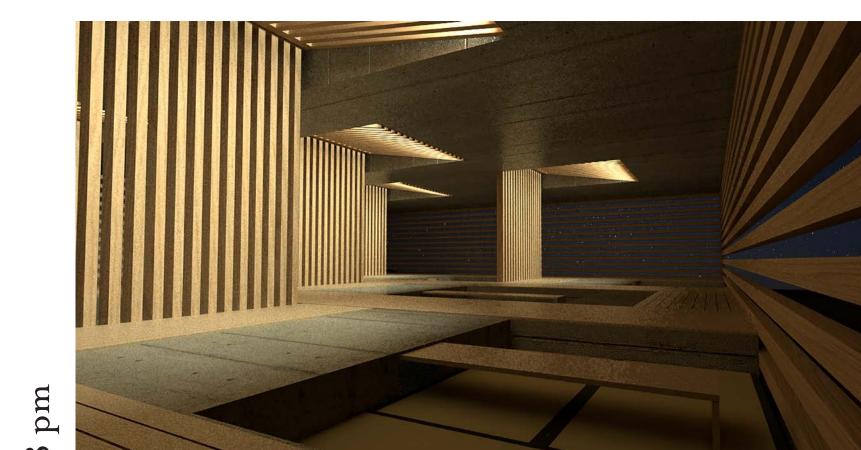
Main Dinning Place Setting











Guests who are seated at the second floor may watch the nature play each moment. The shadow casted from the facade changes slowly every moment. Guests may enjoy the sunset while different dishes of wagashi are served at the specific time from golden hour to night.



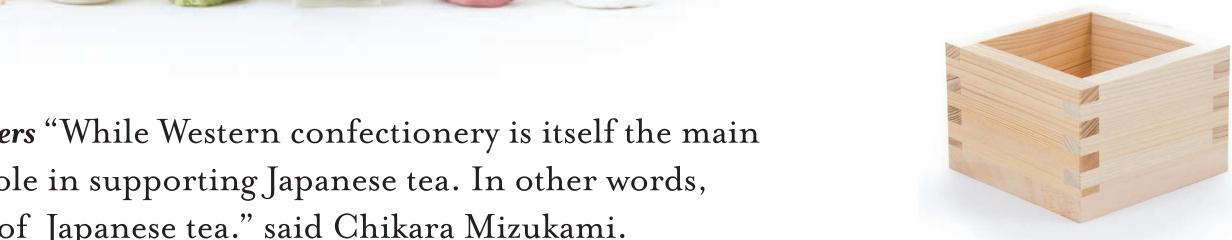
Elevation

First Floor

Second Floor



In Bushido, there is a saying that one cannot be loyal to two masters "While Western confectionery is itself the main item in a dessert, wagashi on the other hand, plays a minor role in supporting Japanese tea. In other words, wagashi's sole purpose is to enhance the taste and enjoyment of Japanese tea." said Chikara Mizukami. Using his philosophy, the space acts as the supporting role, while the moments in time are the main role.



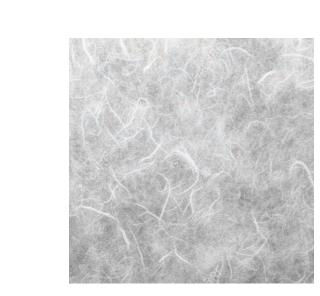
FINGER/BOX JOINT





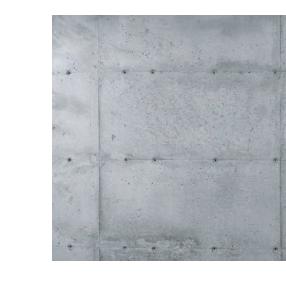
BOARD
FORMED
CONCRETE





4 WASHI PAPER









8 GRAVELS