Located in the beautiful valley of Sakana River of Fukushima Prefecture, “Soma” Ware originated more than 400 years ago and is known as the most elegant and tasteful earthenware in Japan. All handmade, its crackle design and green celadon color make “Soma” Ware famous and not found elsewhere in other parts of Japan. “Soma” Ware can withstand extreme heat and cold compared to other china and earthenware. Its “double” walled composition keeps liquid hotter much longer, yet does not feel hot from the outside.

**“Soma” Ware**
- Exclusive Product of Fukushima Prefecture
- Teapot: $197.00 each
- Matching Teacup 3.25”H, 3” Dia.: $47.00 each

**Makihagi Ware**
- Small Teapot 6go: $47.95 each
- Large Teapot 8go: $89.00 each

**Arita Karakusa Ware**
- Double Strainer
- Small Teapot: $99.00 each
- Large Teapot: $135.00 each
- No Matching Teacups

**Aluminum Teapot**
- 1 liter = 4.22 cups
- $33.99 each

**Arita Yaki Tea Set (4-1)**
- $104.75 Set

**Black Metallic Tea Set (4-1)**
- $74.75 Set

**Dobin Teapot**
- Dobin Mushi is a traditional Japanese seafood broth, steamed and served in a Dobin Teapot with shrimp, chicken, soy sauce, lime, and matsutake mushroom.

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**Blue Teacup with White Dots**
- 2.25”H, 3.25” Dia.
- $2.99 each

**Blue Teacup with Pink Flowers**
- 2.25”H, 3” Dia.
- $2.95 each

**Blue Teacup with Kikyo Flowers**
- 2.25”H, 3” Dia.
- $2.95 each

**White Teacup with Silver and Gold Tsuru (Cranes)**
- 3.25”H, 2.25” Dia.
- $6.95 each

**Sakura Teacup**
- 2.25”H, 3” Dia.
- $3.40 each

**Four Seasons Sushi Tea Mug**
- 3.75”H, 2.75” Dia.
- $24.15 each

**Green Gray Sushi Tea Mug**
- 3.75”H, 3.25” Dia.
- $26.15 each

**Omokage Teacup**
- 2.25”H, 3” Dia.
- $2.95 each

**Yamato Nishiki Koi Coffee Mug**
- 4”H, 2.75” Dia.
- $24.95 each

**Medicinal Teapot**
- Fireproof
- $69.00 each

**Dokka Teapot**
- Dokka has a traditional appearance and is used for making “hot” drinks.
- $45.50 each

**Inside Strainer**
- #FJ-03/BK

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**Reach us at (808)286-9964 or iidashonolulu@gmail.com**

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