



TOMORROW | Taiza Studio

2854 Taiza Tangocho Kyotango Kyoto 6270201
tomorrowfield.org

July 12, 2022

ECHO

TOMORROW FIELD—Food and Art

Creators, Goods, Tours

In ECHO, creators from various fields such as food, art, crafts, architecture, and design will participate and create works along the theme of ECHO, the voice of mind, sound and spirit, as heard resounding through the borderless plains upon which art is experienced.

During the exhibition period, we are planning program where visitors can enrich their experience in Kyotango from various perspectives such as creators tour, special plates by famous restaurants, and limited goods and publications of the exhibition.

We hope you enjoy the food and art experience in a breathtaking setting of beautiful nature in Kyotango.



The rice terraces of Sodeshi, Kyotango

1. Creator Tour



In Special Exhibition I, based around the word “pray,” a ritual yashiro, a shrine, and a place of prayer will be created at Takano Shrine, which is over 2000 years old.

Creators will visit Kyotango and Kinomaki, and create site-specific art along the theme.

During the exhibition period, they will guide you through the story and production process behind the works inspired by the land of Kyotango. Through this program, visitors can learn more about the charm of Kyotango from their creative perspectives.

Takano Shrine, Rock of *Suijin* (Water Goddess)

Date & Time	Creator	Contents
Friday, July 22, 10:30 - 11:15	Satoshi Sato	Sacred Shrine Tour
Friday, July 22, 11:30 - 12:15	Shuji Nakagawa	Sacred Shrine Tour
Sunday, July 24, 14:00 - 14:45	Koh Kado	Market & Original Washi “Taiza Paper”
Friday, July 29, 13:00 - 13:45	Akio Niisato	Sacred Shrine Tour

Satoshi Sato (Glass Blower / PONTE)

After studying glass modeling at the Toyama Institute of Glass Art, working for a stained-glass company, and working in Germany, Sato established the Glassroom, in Kyoto, in 2000. In 2014, he opened the shop PONTE in Gion.

Koh Kado (Karakami artisan / Kamisoe)

Kado worked as a designer in New York and trained at a long-established paper studio before opening his karakami shop and studio, Kamisoe, in Nishijin in 2009.

Akio Niisato (Ceramic and Porcelain Artist)

Niisato completed his training at the Tajimi City Pottery Design and Technical Center in 2001. In 2011, he won an overseas study fellowship from the Agency of Japanese Cultural Affairs, in Boston. He currently works in Toki, Gifu Prefecture.

Shuji Nakagawa (Wood Worker / Nakagawa Mokkougei)

Born into a wood-crafting family, Nakagawa learned traditional from his father when he graduated from university. In 2003, he established Nakagawa Mokkougei in Hira Kobo in Otsu, Shiga prefecture.

2. Chefs, Restaurants and Producers

At the core of ECHO is the Food Festival. cenci, the Italian restaurant reached the 43rd in Asia's 50 Best Restaurants 2022, Nawaya, the seafood and vegetable restaurant included in Gault & Millau 2022 and Brangkat, the tavern selected for Bib Gourmand in MICHELIN Guide Kyoto 2021 will present ECHO special dishes. During the exhibition, the chefs will take turns serving meals, creating a place where people who visit for food and people who visit for art can interact and enjoy the local food and culture.

Special Dishes (as of July 12)

: <https://www.tomorrowfield.org/echo-food>

Friday, July 22 - Sunday, July 24

Creators: Ken Sakamoto, Akihito Atsumi (cenci)
Shohei Ohgaki (Amiken)
Masatoyo Tada (BON DABON)

Friday, July 29 - Sunday, July 31

Creator: Yukinobu Yoshioka (Nawaya)



Peach in broth (Nawaya)

Friday, August 12 - Sunday, August 14

Creator: Tetsuo Yoshioka (Berangkat)

Thursday, August 18 - Friday, August 19

Creator: Hideo Fujiwara (uRashiMa)

Creator Interview

: <https://www.youtube.com/channel/UCXt6KUDrNsKGKyg6guQBBpw>



Corn risotto with koji marinated venison (cenci)

Thursday, August 4 - Friday, August 5

Creator: THE SPICE

Saturday, August 6 - Sunday, August 7

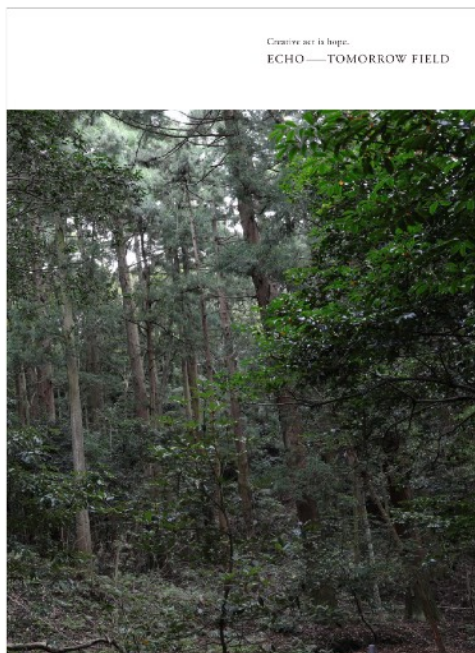
Creator: Ryotaro Tanigaki (OFF)



Kumihama-grown peach juice (Kusakabe farm)

3. Goods and publication

The delicious and beautiful things found by TOMORROW will be introduced at the pop-up “Market” during the exhibition. Artworks by creators, ECHO Limited Edition T-Shirt and official goods of TOMORROW that are perfect for souvenirs will be on sale.



■ “ECHO-TOMORROW FIELD”

The exhibition leaflet “ECHO-TOMORROW FIELD” which includes “Food for the Children of Tomorrow” by Tatsushi Fujihara, scholar of History of Food and Agriculture, will be published.

A drawing for the future living by architect Ryue Nishizawa and, an illustration of Yoshihiro Suda’s site-specific artwork for Kinosaki Onsen will be included.

Price: ¥ 1,000. (Incl. tax), 24 pages, H29×W21 cm

Design: Rie Shimoda, Photo: Noboru Morikawa

Published by TOMORROW

* Limited edition of 30 available online: ¥ 1,400.

<https://tomorrowfield.stores.jp/items/62c3a350a06d5c1c065f118b>

■ Delicious and beautiful things from Kyotango

Creators: Yoko Ando, Iio Brewery, Koh Kado, Kaikado, Kyotango City Tourism Corporation, Shuji Nakagawa, Akio Niisato, Satoshi Sato, Yoshihisa Tanaka, Tango jersey farm SORA, Tentoumushi Batake

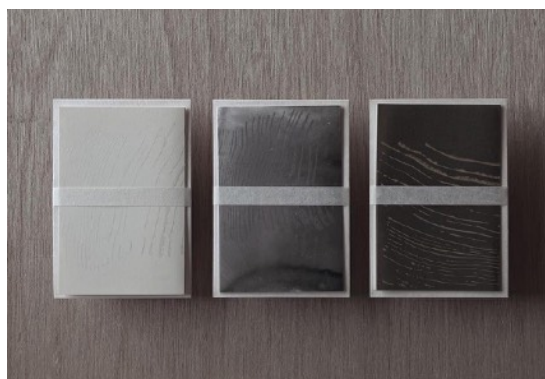
Goods: Ice Cream, Organic vegetables, ECHO limited Edition T-shirt, official goods of TOMORROW etc.



Ice Cream (Tango jersey farm SORA)



Organic vegetables (Tentoumushi Batake)



Greeting Cards (Kamisoie)

4. Special Tours

During the exhibition period, partner accommodations offer special plans for a limited time. Please take these opportunities to enrich your experience in Tango.

- KISSUIEN Stay & Food: <https://kissuien.jp/2022/07/07/1592/>
- Kinonaki Onsen Mikiya: <https://reserve.489ban.net/client/mikiya/0/plan/id/132951/stay>
- Kyoto by the Sea DMO: <https://www.uminokyoto.jp/news/detail.php?nid=705>



Tango Matsushima

Booking:

<https://www.tomorrowfield.org/book-online>

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ECHO website



MAP

