

Kyogashi Exhibition “One Time, One Sweet - Handcrafted Stories”



Left: Works exhibited at the 2022 Kyogashi Exhibition (Photo: Naoki Miyashita), Right: Yuuhisai Koudoukan

Yuuhisai Koudoukan announces a special event to commemorate the 10th anniversary of the “Kyogashi Exhibition,” which has been held since 2013 together with a public contest.

In this event, nine people who are active in a variety of fields will play the role of “hosts” at a tea ceremony, interact with the artisans, and display the sweets they have created to welcome their valued guests. During the exhibition, the visitors can enjoy several types of sweets from the exhibited works at the venues, served with matcha tea.

Kyoto confections are considered to be an art of “One Time, One Sweet,” carefully crafted in a dialogue with nature to match the particular day, time and place, all while considering the recipient. How will each of the hosts choose to entertain their guests, and how will the artisans respond to their wishes? Please enjoy the story, told between people through Kyoto sweets, with all your five senses.

Exhibition Overview

Kyogashi Exhibition 10th Anniversary Special Event “One Time, One Sweet - Handcrafted Stories”

Date: January 28, 2024 (Sunday) - February 12, 2024 (Monday, holiday)

* Pre-opening: January 27 (Saturday)

Venue: Yuuhisai Koudoukan

(524-1 Mototsuchimikado-cho, Kamichojamachi-dori Shinmachi Higashi, Kamigyo-ku, Kyoto)

Opening hours: 10 AM-5 PM / Last entry 4:30 PM

Admission fee:

Admission ticket (includes sweets and matcha tea) Adults ¥2,500 Students ¥2,000 (reservation required)

Admission only Adults ¥1,000 Students ¥500

Main venue limited set: ¥13,500 (reservation required) *1

Donation set: ¥210,000 (reservation required) *2

*1 Admission ticket (includes sweets and matcha tea) and special limited edition sweets

*2 Includes two venue-limited sets, kaishi paper and a donation to Yuuhisai Koudoukan.

Special Venue: Old Mitsui Family Shimogamo Villa

(58-2 Shimogamo Miyakawacho, Sakyo-ku, Kyoto)

Opening hours: 9 AM-5 PM / Last entry 4:30 PM (Closed on Wednesdays)

Admission fee: Adults ¥500 on weekdays, ¥600 on weekends and holidays,

Junior high and high school students ¥300, Elementary school students ¥200

Sweets and matcha tea: ¥1,000

*Details about the sweets will be announced on the [official Kyogashi exhibition website](#).

*Admission tickets and ticket sets can be reserved from the [Kyogashi exhibition website](#).

Organizer: Yuuhisai Koudoukan Foundation

Co-organizers: Former Mitsui Family Shimogamo Villa Management Consortium, Kyoto City Tourism Association, Classics Day Promotion Committee

Sponsored by: Kyoto Prefecture (planned), Kyoto City (planned), Kyoto Shimbun

Cooperation: Oimatsu, Okashimaru, ASSEMBLAGES KAKIMOTO, Kagizen Yoshifusa, Kanaya Masahiro, Keihan Holdings Co.,Ltd., Juko, Taiwa Gakuen Education Inc., Bungeishunju Ltd., Mameichi

Subsidy: Agency for Cultural Affairs, FY2023 Culture and Arts Promotion Subsidy (Comprehensive Project for Promoting the Use of Regional Cultural Properties)

Official website: <https://issekiikka.kyogashi.jp>

Contact: 075-441-6662 (Yuuhisai Koudoukan Foundation)

Hosts × Artisans

- Amano Yoshitaka (painter/illustrator)
 - × Uemura Kenji (Oimatsu/Kyogashi Exhibition 2018 Grand Prize winner and more)
- Ikenobo Senshu (ikebana artist/photographer)
 - × Shiogai Sachiyo (lecturer, Taiwa Gakuen/Kyogashi Exhibition 2021 Grand Prize winner)
- Kanoh Shoukoku (third generation Kiyomizu ware potter) × Imanishi Zenya (Kagizen Yoshifusa)
- Kawabe Rieko (calligrapher/artist) × Kakimoto Akihiro (ASSEMBLAGES KAKIMOTO)
- Kushino Masaya (fashion designer/artist) × Kanaya Wataru (Kanaya Masahiro)
- Moriyama Mirai (actor/dancer) × Sugiyama Sayoko (Okashimaru)
- Yanobe Kenji (contemporary artist/professor, Kyoto University of Arts)
 - × Nakamaru Takashi (Oimatsu/Kyogashi Exhibition 2022 Kyoto City Mayor's Award winner and more)
- Yumemakura Baku (writer)
 - × Kiyohashi Yoko (Mameichi/Kyogashi Exhibition 2016 Grand Prize winner and more)
- Lucille Reyboz (photographer/co-founder of KYOTOGRAPHIE) × Takaya Hironori (Juko)

Message from Hamasaki Kanako (Director, Yuuhisai Koudoukan)

The annual "Kyogashi Exhibition" began in 2013, with the intention to introduce pre-modern Japan's arts and culture, which once were comprehensive knowledge that filled the lives of Japanese people. Since 2015, a public contest and an exhibition of the winning works has been held each fall.

Kyoto confectionery can only be truly appreciated when not only the artisans who make it, but also the people who consume it, understand the background behind each confection. Since the public contest consisted of two pillars, the design category and the professional category, we have been receiving applications from various people, from elementary school students to professional craftsmen, which gave birth to new confectionery artists all over the country, and the exhibition succeeded in becoming a popular annual event. Kyoto confectionery is an art of "One Time, One Sweet." It is carefully created one by one, just for the occasion, with the recipient in mind, and in dialogue with nature through seasonality and materials. Despite living in an era of mass production, where anything can be obtained at any time, anywhere, and where the emphasis on economic efficiency is ever so strong, Kyoto confectionery to this day takes an incredible amount of time and effort to craft. Moreover, once you eat it, it's gone. I feel that today, as we are searching for a more sustainable society and creative ways of living as human beings, the way Kyoto sweets are made has great implications.

It is my sincere wish that this project will serve as an opportunity to reconsider the essence of Japanese culture, by expressing the stories in which people connect through Kyoto sweets.



Hamasaki Kanako

Graduated from Kyoto University, Faculty of Letters, completed doctoral course at the Graduate School of Arts and Sciences, University of Tokyo. She has been involved in the problematics of the inheritance of Japanese traditional culture. Also works as a coordinator of tea ceremony, exhibitions, art events, etc. with regards to history and spatiality, as well as the aesthetic sense embedded in the heritage of traditional culture. Since 2009, she has been involved in preservation activities at Yuuhisai Koudoukan, and currently serves as the representative director of the Yuuhisai Koudoukan Foundation. An associate professor at Kyoto Prefectural University, she also serves as the Kitano Tenmangu Shrine Waka poetry judge, and also as a member of numerous public committees, including the Master Plan of Kyoto City Committee. Her books include "The Mirror of Kyoto Culture" and "The Aesthetics of Japanese Incense Ceremony." She also co-authored "Kyoto Sweets and Rinpa" and other titles.

About Yuuhisai Koudoukan

The historical Koudoukan was a place of scholarship, in many ways similar to a modern-day private university. It was established by Minagawa Kien (1734-1807), a Confucianist and an important Kyoto figure during the mid-Edo period. Kien has developed his own esoteric learning called "Kaibutsu gaku".

Kien has had many connections in the cultural world and has been called as a teacher to different provinces throughout Japan. He is said to have had some 3000 disciples.

In 2009, there were plans to tear down the historical building in order to build an apartment complex, however, a group of volunteers called for its preservation, and in 2013 it became a public interest incorporated foundation. In addition to preserving the buildings and gardens, Koudoukan continues to carry out educational activities, striving to keep up the spirit of Kien's learning institution.

WEB: <https://kodo-kan.com/english/>



About Kyogashi Exhibition

Every year, Yuuhisai Koudoukan holds a contest, consisting of the "design category," where confectionery designed by public contestants is made into actual sweets by professional craftsmen, and the "creator category," in which confectionery craftsmen compete with their creations. The chosen works are then displayed at an exhibition, held at a traditional sukiya-style building, where the visitors can actually taste some of the sweets. The very first event took place in 2013, and since 2015 it has been held annually with different themes, such as "Rinpa," "Manyoshu," and "Makura no Soshi." The contestants are not limited to confectionery artisans, but include a wide range of people.

(The theme for the next public contest will be announced on the Kyogashi Exhibition official website in January 2024.)

<https://kyogashi.jp/>

For more information, please contact:

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