

MUSASHI JAPAN Opens Kanazawa Higashi Chaya Store for Japanese Kitchen Knives

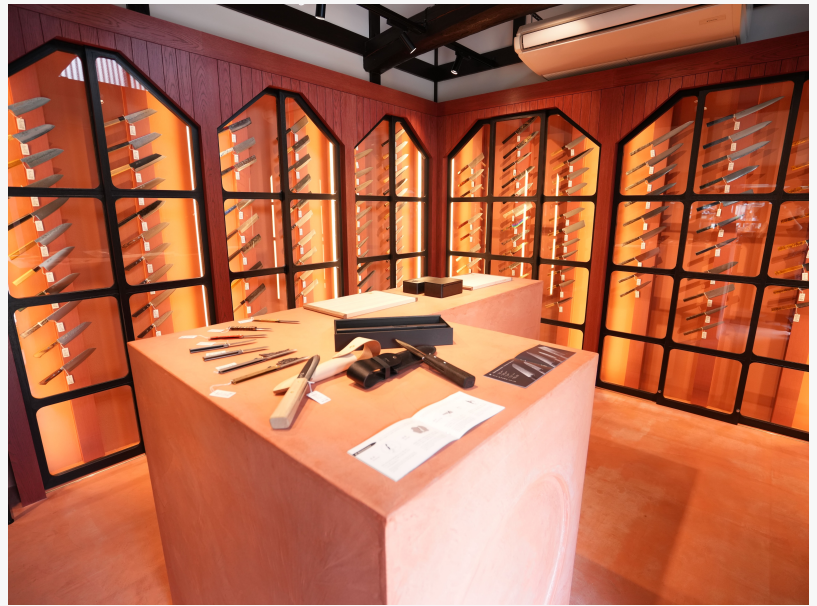
The new Kanazawa store blends Japanese kitchen knives, craft culture, and dining in the historic Higashi Chaya District.

TOKYO, JAPAN, August 21, 2026
/EINPresswire.com/ -- TAIMATSU Inc.
(headquarters: Chuo-ku, Tokyo;
Representative Director: Wang Weihai;
hereinafter "TAIMATSU"), the company
behind the Japanese kitchen knife
brand MUSASHI JAPAN, held the grand
opening of MUSASHI JAPAN Kanazawa
Higashi Chaya Store in Kanazawa,
Ishikawa Prefecture, Japan.

MUSASHI JAPAN introduces high-quality Japanese kitchen knives made by artisans across Japan to customers in Japan and overseas. The brand presents the appeal of Japanese traditional craftsmanship and manufacturing culture to global audiences. With the opening of this new location, MUSASHI JAPAN expands into Kanazawa, a city known for its cultural heritage and long-standing craft traditions.

A Space Reflecting the Atmosphere of Kanazawa

The store interior uses a design based on bengara-nuri, a traditional red-brown color associated with Kanazawa, in order to harmonize with the historic streetscape of



MUSASHI JAPAN Kanazawa Higashi Chaya Store Interior



Kanazawa-Inspired Knife Display

Higashi Chaya District. The deep reddish-brown tones bring a calm and refined atmosphere to the space while highlighting the presence of the Japanese kitchen knives on display.

The store also incorporates forms inspired by degoshi latticework, also known as kimusuko, a distinctive feature of traditional machiya architecture in the chaya district. The shadows and rhythm created by the lattice design have been reinterpreted in a contemporary way, expressing a Japanese design approach that brings together tradition and modern refinement.

By combining subdued colors with natural materials, the store is designed to blend naturally with the historic environment of Higashi Chaya District while creating a space where visitors can experience the depth of Japanese culture.

Integrating Higashi Chaya District and Japanese Kitchen Knife Culture

Higashi Chaya District attracts many visitors from Japan and overseas who are interested in traditional craft experiences, historical streetscapes, and Japanese cultural tourism.

In this setting, MUSASHI JAPAN aims to function not only as a Japanese kitchen knife retailer, but also as a store where customers can experience the value of Japanese artisan culture and craftsmanship. The brand sees strong compatibility between the cultural atmosphere of Higashi Chaya District and its approach to presenting Japanese kitchen knives.

The historical streetscape and cultural environment of Higashi Chaya District help strengthen the world view of MUSASHI JAPAN. The store has been designed so that the retail experience itself becomes part of a broader Japanese cultural experience.



Japanese Kitchen Knife Retail Space Kanazawa Store



Samurai Armor and Knife Display

A Store Design Combined With Japanese Dining

MUSASHI JAPAN Kanazawa Higashi Chaya Store has been designed as an immersive cultural space where customers can experience both the craftsmanship of Japanese kitchen knives and the food culture connected to their use.

The store includes the Japanese dining restaurant Kaki to Sushi ITTO, allowing customers to learn about the history and techniques behind Japanese kitchen knives and then experience food prepared with those tools. By connecting the product experience of Japanese kitchen knives with a dining experience, the store offers a retail format that goes beyond ordinary product sales.



MUSASHI JAPAN Kanazawa Storefront

This structure creates a seamless connection between “mono,” meaning the physical product of the Japanese kitchen knife, and “koto,” meaning the experiential value of food. Through this approach, the store provides customers with an opportunity to engage with Japanese craft and food culture in one integrated setting.

The Appeal and Potential of Kanazawa

MUSASHI JAPAN has introduced Japanese craftsmanship through stores in locations including Tokyo, Kyoto, Osaka, and Hiroshima. The opening in Kanazawa represents an opportunity to communicate the value of Japanese kitchen knives in a city where traditional crafts are deeply connected to local culture.

Kanazawa has a long history of craft culture and an environment where appreciation for artisan techniques remains part of the city’s identity. By presenting Japanese kitchen knives in this context, MUSASHI JAPAN aims to help customers from Japan and overseas understand the background, aesthetics, and craftsmanship behind Japanese manufacturing in a natural and accessible way.

MUSASHI JAPAN will continue to value Japanese tradition while redefining and communicating its appeal in a way that connects with contemporary sensibilities and global markets.

Store Information

Store name: MUSASHI JAPAN Kanazawa Higashi Chaya Store
Address: 1-7-9 Higashiyama, Kanazawa-shi, Ishikawa 920-0831, Japan
Opening Hours: 10:00–18:00

TAIMATSU Inc. Company Overview

Established: November 2023
Representative Director: Wang Weihang
Location: Harumi Island Triton Square Office Tower X, 22F, 1-8-10 Harumi, Chuo-ku, Tokyo, Japan
Website: [TAIMATSU Inc. Corporate Website](#)

TAIMATSU Inc. works to reinterpret Japanese traditional crafts for global audiences. With team members from diverse backgrounds around the world, the company explores the possibilities of traditional craftsmanship through an international and contemporary perspective. Its businesses include Japanese kitchen knives, sake, fragrance, cultural experiences, and restaurant operations, presenting Japanese craft and culture through products and services for global markets.

Operating Brands

[MUSASHI JAPAN Japanese Kitchen Knife Business](#)
[YOKAI JAPAN Sake and Fragrance Business](#)
FUJI JAPAN Traditional Culture Experience Business
ITTO Restaurant Business

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