

MUSASHI JAPAN Opens Shibuya Main Store for Japanese Kitchen Knives

The new Shibuya store presents Japanese kitchen knives in a retail space shaped by tradition, innovation, and Japanese craftsmanship.

TOKYO, JAPAN, August 24, 2026
/EINPresswire.com/ -- TAIMATSU Inc.
(headquarters: Chuo-ku, Tokyo;
Representative Director: Wang Weihan;
hereinafter "TAIMATSU"), the company
behind the Japanese kitchen knife
brand MUSASHI JAPAN, held the grand
opening of MUSASHI JAPAN Shibuya
Main Store in Shibuya, Tokyo.

Located about five minutes on foot
from Shibuya Station, the store is
situated along Fire-dori Street in
Shibuya's Jinnan area, where Japanese
culture and international trends
intersect. Through this new main store,
MUSASHI JAPAN aims to introduce
Japanese craftsmanship and the
culture of Japanese kitchen knives to
customers from Japan and overseas.

Japanese Craftsmanship in Modern
Shibuya

Shibuya is one of Tokyo's major entry
points for visitors experiencing Japanese culture, trends, and urban life. As a district where global culture and new ideas continue to intersect, Shibuya provides a setting for MUSASHI JAPAN to present Japanese kitchen knives as part of Japan's traditional craftsmanship.



MUSASHI JAPAN Shibuya Main Store Interior



MUSASHI JAPAN Shibuya Main Storefront

Within the energy of Shibuya, MUSASHI JAPAN Shibuya Main Store offers a calmer retail environment where customers can view Japanese kitchen knives, learn about their materials and craftsmanship, and experience the brand's approach to Japanese design and manufacturing culture.

The store brings together the visual presence of carefully finished Japanese kitchen knives, a warm interior using wood elements, and product displays that highlight the techniques passed down by skilled artisans. The contrast between Shibuya's dynamic urban atmosphere and the precision of Japanese craftsmanship helps create a distinct retail experience.

Store Design Incorporating Traditional Craftsmanship Into a Contemporary Space

Inside the store, a large sumi-e-style Musashi artwork covers one wall, shaping the atmosphere of the space. Japanese kitchen knives are displayed in three structured rows along concrete-style showcases, creating a presentation similar to a gallery or museum display.

The layout is designed to emphasize the differences in blade patterns, textures, and finishes, allowing customers to view each knife closely and understand the details created through artisan craftsmanship.

From its location in Shibuya, MUSASHI JAPAN Shibuya Main Store will serve as a new base for communicating Japanese kitchen knife culture and the value of Japanese craftsmanship to a wider audience.

Store Information



Gallery-Style Knife Display Area Shibuya Main Store



Traditional and Modern Store Interior

Store name: MUSASHI JAPAN Shibuya
Main Store
Address: Barbizon 98 1F, 1-10-6 Jinnan,
Shibuya-ku, Tokyo 150-0041, Japan
Opening Hours: 11:00-21:00

TAIMATSU Inc. Company Overview

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



Shibuya Main Store Japanese Kitchen Knife Wall
Display

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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