

# Barrelling Along

*Kengo Kuma and Associates*

Founded in 1893 as Kuhara, a manufacturer of soy sauce, the brand known today as Kayanoya produces a wide range of fermented delicacies. To give Tokyo gastronomes the opportunity to taste these treats, architect Kengo Kuma designed a shop in Nihonbashi, an area in the centre of the nation's capital city. The interior was inspired by the atmosphere of Kayanoya's traditional warehouse, located on the island of Kyushu in southern Japan. Mounted on the ceiling are huge wooden barrels of the kind used for making soy sauce. *Koji buta* – wooden 'fermentation trays' – are stacked to form attractive display units. Kuma wouldn't be Kuma, however, without involving the working community in the design process. Made from locally sourced Japanese cedar, barrels and displays were crafted by Kyushu artisans, further enhancing a culinary experience transported from their island to the heart of Tokyo. — CN

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