
PAGODA RED



JAPANESE SQUARE BURL HIBACHI

\$880

c. 1800 • Japan • Burl • Collection #CKJH003

W: 10.75" D: 10.25" H: 10.0"

Known as a kaku-hibachi, this container was the center of social life in a Meiji era home. Used to brew tea or heat sake, the kaku-hibachi is a portable form of the traditional hearth. Carefully crafted, the square box is topped with a copper well in which ash and coal would heat the hibachi. Made of an expressive burl wood, the kaku-hibachi is compact with inset side handles and little embellishments. The top corners of the box are trimmed with kurogaki, or black persimmon, a valued wood in Japanese carpentry. With time, oil, gas, and electrical heaters gradually replaced such hibachis for the Japanese aristocrats, with some still in use in rural households. Continued...



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Now, we celebrate this kaku-hibachi for its storied and lively past.



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