



Masterpieces of Craftsmanship, Gastronomy and Culture: JAPAN SUI COLLECTION a Paris Captivates 200 European Leaders at Le Royal Monceau

Descrizione

COMUNICATO STAMPA CONTENUTO PROMOZIONALE

TOKYO, March 10, 2026 /PRNewswire/ From March 3 to 5, 2026, the Cabinet Office, Government of Japan, hosted the European debut of the JAPAN SUI COLLECTION a Paris at the Hotel Le Royal Monceau Raffles Paris. The event welcomed approximately 200 leading figures from across Europe's business, cultural, and creative sectors.

Launched in autumn 2025, the JAPAN SUI COLLECTION presents the concept of Sui, a unique Japanese aesthetic concept embodying refined elegance, restraint, and spiritual clarity through outstanding regional craftsmanship and cultural heritage.

-Living National Treasures and Transcendent TechniquesGuests were profoundly moved by Kazumi Murose's Lacquer Art Box and the masterful lacquer techniques seen in the Sendai Tansu Cabinet. The presentation of pioneering innovations such as applying traditional lacquer to genuine leather, a concept entirely fresh to the European market combined with the rare opportunity to hear the artist himself share the untold stories and passion behind his creations, delivered a profound, visceral impact. This firsthand experience provided a level of inspiration that far exceeded what could ever be captured in photographs or brochures.

Images of key visual and craft exhibition: <https://drive.google.com/file/d/1tGx-X74nwwq4rajYRywWzvAHVYur4ZGg1/view?usp=sharing>

-Modern Gastronomic Dialogue by Nobu MatsuhisaOn March 4, the hotel's restaurant DINING MATSUHISA PARIS was exclusively reserved for a bespoke culinary experience supervised by world-renowned chef Nobu Matsuhisa.

Premium ingredients flown in specifically for the occasion including Kito yuzu citrus, hoshigaki (sun-dried persimmons), sansho pepper, wagyu beef and organic rice

They were presented on unique "mame-zara" (miniature plates) brought from Japan, creating a feast for both the eyes and the palate, and being transformed into an elegant modern Japanese menu. The evening also featured pairings of 16 varieties of Japanese sake, many making their European debut, alongside artisanal cheeses. A traditional "matcha" (powdered green tea) experience was presented as well, which was highly acclaimed by guests who felt as if they were "traveling through Kyoto," reflecting the tea's growing popularity in Paris.

Images of cuisine:

<https://drive.google.com/file/d/16Fv4gvelzgymZY3rAuQPv3yvfyLdctCT/view?usp=sharing>

-Art in Motion: JUNKO KOSHINO and Traditional PerformanceThe program continued with a fashion show inspired by Japanese tradition and a "Nihon Buyo" (classical Japanese dance) performance, both produced by JUNKO KOSHINO, captivating the audience with a dynamic fusion of heritage and contemporary expression.

-From Heritage to Contemporary LivingDuring the reception, guests were eager to know where they could purchase the lacquer-finished Sendai Tansu Cabinet, while others expressed a strong interest in integrating the exhibited works into their own daily lives.

The works presented at the event are now featured on the official website. The Cabinet Office views the event as a significant milestone in expanding the global presence of Japan's traditional culture and regional gastronomy. Looking ahead, Japan aims not only to preserve its heritage but also to reinterpret timeless techniques and aesthetics for contemporary society, creating new relevance and value for audiences worldwide.

Images of performance and Urushi lacquer work:

<https://drive.google.com/file/d/1PliveoEbVW1CCWJn9IK-Y6IAxyJbVoFt/view?usp=sharing>

Event OverviewTitle: JAPAN SUI COLLECTION a ParisSchedule:-March 4: Media preview, craftsmanship exhibition, and cocktail dinatoire reception-March 5: Craftsmanship exhibitionVenue: Hotel Le Royal Monceau "Raffles Paris"Contents:-Exhibition of approximately 50 traditional Japanese masterpieces-Modern Japanese culinary presentation by Nobu Matsuhisa-Nihon Buyo performance with costumes by JUNKO KOSHINOOrganizer: Cabinet Office, Government of JapanCollaboration: JUNKO KOSHINOCurators: Toshiaki Kawamata, Sophie Richard (art consultant)

Official website: <https://japan-sui-collection.go.jp/>

Photos: <https://drive.google.com/drive/folders/1Ec7uW77z9TNpocsBiy49Qet6S5Lxv6K8?usp=sharing>

View original content:<https://www.prnewswire.co.uk/news-releases/masterpieces-of-craftsmanship-gastronomy-and-culture-japan-sui-collection-a-paris-captivates-200-european-leaders-at-le-royal-monceau-302708795.html>

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