



TOMORROW | Taiza Studio

2854 Taiza Tangocho Kyotango Kyoto 6270201

tomorrowfield.org

2023.7

PRESS RELEASE

ECHO TOMORROW FIELD – Food and Art

2023.10.7–11.26

THEME

ECHO TOMORROW FIELD–Food and Art stems from three themes. 1. Artworks inspired by the history of Tango, a region that once produced cinnabar, 2. Attempts to innovate with rich local ingredients and revive the textile industry, 3. Art rooted in the land through collaboration with the next generation. The venues will be in Tango and Kinosaki.

Introducing Shu: Vermillion in Japan and Next Generation Culture Zone

Since ancient times, cinnabar has been mined in Kyotango and painted on ancient burial mounds and earthenware. In this region, textile was dyed with Akane (Japanese madder) in vermilion. Vermillion used to have the meaning of talisman against evil because it reminded us of the sun and blood and, Japanese flag is dyed in madder. For the special exhibition “ECHO TOMORROW FIELD–Food and Art,” contemporary artists will create and presents crafts, designs and artworks inspired by vermilion in Tango.

VENUES | Takano/Itsukinomiya Shrine, Tango Ancient Village Museum



Image1: Takano-gata–lagoon and tumulus, 5th Century ©Kyotango City Board of Education

Field of Stars

A site-specific art project in Taiza, a remote, seaside village in a historically important area of Kyoto that prospered in ancient times. The project is a collaboration between artist Teresita Fernández and master carpenter Shuji Nakagawa, together with a younger generation of team members that includes Shunya Hashizume and Kohei Wakamatsu of TOMORROW and Cypress Fernández-Downs.

Ni

AAWAA will exhibit in the gallery of the Tango Ancient Village Museum an attempt to connect ancient and modern times by looking at the traces of sleep of the people who once lived in this area and built the country of Taniwa Kingdom. AAWAA will create and exhibit garments inspired by the museum’s collection and cinnabar clay excavated from the tombs of Tango’s Misaka Shrine.



Image2: Village of Taiza and Takano-gata, 2022



Image3: “Ni” photo: AAWAA

Local, New and Fermented

Ken Sakamoto and Yukinobu Yoshioka, both internationally acclaimed chefs, supervised the creation of a new local soul food menu that utilizes local ingredients and is both delicious and nourishing.

In addition, textile designer Yoko Ando is developing a Tango textile as an interior design material for the roadside station with TOMORROW's next-generation architecture team. This textile design aims to amplify the fun of eating in this new space.

VENUES | Roadside Station Tenki Tenki Tango



Image 4: Tasting session for "Restaurant for those who live in the present"
Image 5: Left: Ken Sakamoto (cenci) Right: Yukinobu Yoshioka (Nawaya)

EVENTS

Taiza, Tango Dinner Friday, October 6 and Saturday, October 7

The first collaboration between Michelin-starred cenci—ranked forty-three in the 2022 edition of Asia's 50 Best Restaurants—and Nawaya—listed in Gault et Millau 2022—will be held on this occasion. For two nights only, a full-course dinner for eleven guests will be held. Each person will be presented with vessels fired by Akio Niisato at the TOMORROW FIELD Kiln.



Image 6: Tasting menu by Nawaya (top) and cenci (bottom)

TOMORROW Kitchen Sunday, October 22

Tetsuo Yoshioka, born in Miyazu and chef at Brangkat, a Michelin Guide-listed restaurant that uses fresh ingredients with rich expressive power, will hold a cooking workshop with elementary school students to learn how to make meals that are delicious to the eyes as well as the palate.

Regenerative Art—Next Generation Craft Architecture

In the spirit of the sensibility of the younger generation and artists who have inherited the traditions of woodworking, ceramics, glass, papermaking, and plastering, a 100-year-old house in Taiza has been turned into an artwork over the course of three years. It is now open as a shop selling original crafts and artworks.

VENUES | Taiza Studio



Image 7 (left): "Clay Wall" Akio Niisato, "Lighting" Satoshi Sato, "Taiza Papaer" Koh Kado, Yoshihisa Tanaka
Image 8 (right): "Wood Eaves" Shuji Nakagawa

EVENTS

TOMORROW Workshop Saturday, November 11

Shuji Nakagawa, a woodworker who has created the official Dom Pérignon champagne cooler and is active in Japan and abroad, will hold Tomorrow Workshop during which participants can learn how their everyday chopsticks, spoons, plates, and ohitsu (wooden bath tubs) are made.



Image 9: "Chopsticks and Spoon" Shuji Nakagawa

TOMORROW FIELD—STORE

Along with the ECHO, limited works by participating creators will be available online store of TOMORROW FIELD. Original items of TOMORROW FIELD are created to think about our daily life, filled with inspiration from the land and history of Kyotango.

STORE: <https://tomorrowfield.stores.jp/>



Image 10: "Four Bowls" Akio Niisato

OVERVIEW

ECHO TOMORROW FIELD – Food and Art

Saturday, October 7 – Sunday, November 26, 2023

Venues | Taiza Studio, Takano/Itsukinomiya Shrine, Tango Ancient Village Museum, Roadside Station Tenki Tenki Tango, Kinosaki Onsen Mikiya, 卍 | SEI

Organizers | TOMORROW, Japan Arts Council, Agency for Cultural Affairs, Government of Japan

Co-organizer at Tango Ancient Village Museum | Kyotango City Board of Education

Supported by | Kyotango City, Kyotango City Board of Education, Kyoto by the Sea DMO,

Kyoto Prefectural Government, Kyoto Tourism Federation

TICKET | <https://onl.sc/tja884j>

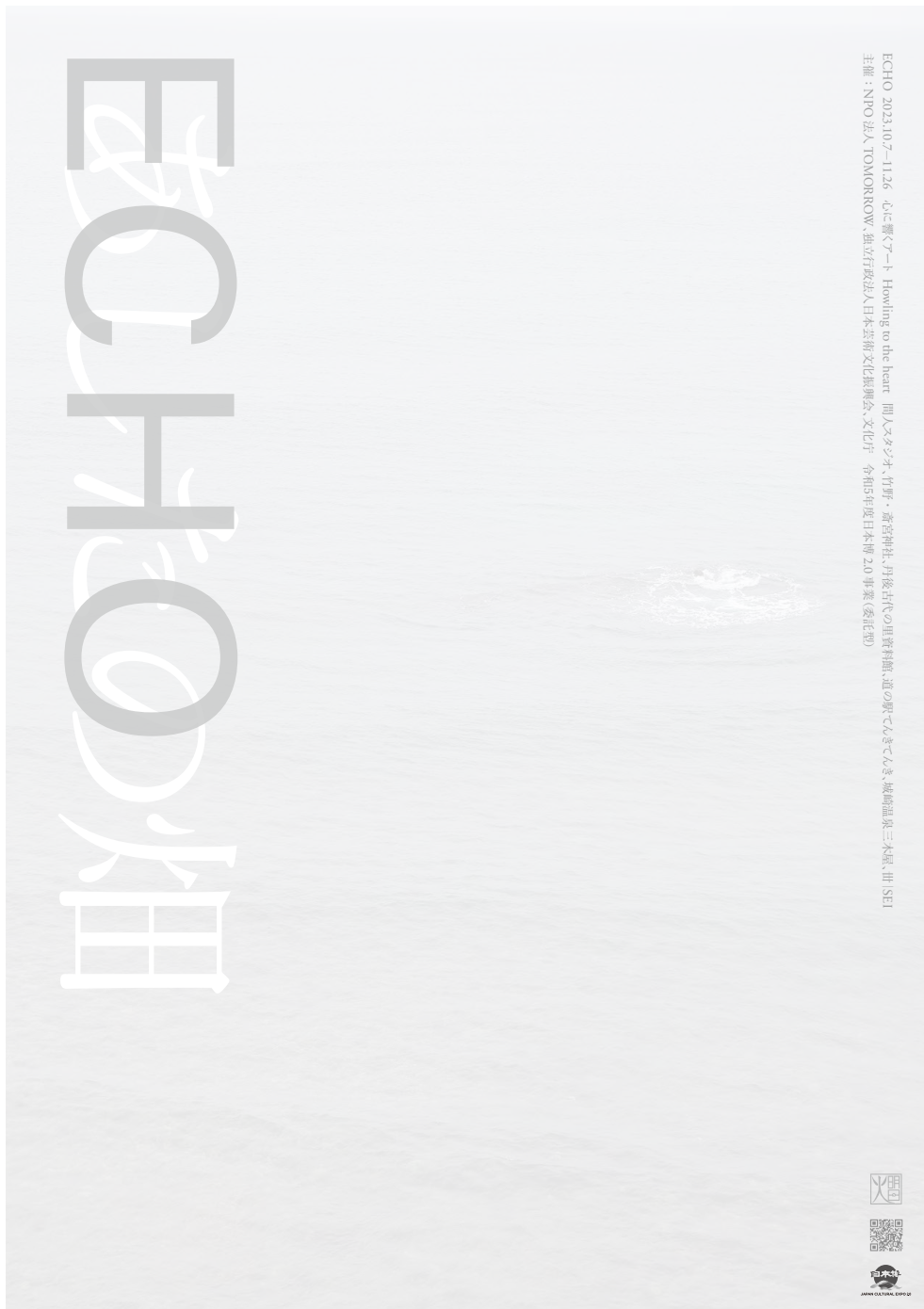


Image 11: ECHO TOMORROW FIELD 2023

CREATORS

AAWAA (COSMIC WONDER) | Art, Garment

Yoko Ando | Textile

Teresita Fernández | Art

Yoshitaka Haba (BACH) | Book

Naoya Hatakeyama | Photography

Natsuki Ikezawa | Literature

Koh Kado (Kamisoë) | Karakami

Takuro Kuwata | Ceramic

LEO | Art, Koto

Noboru Morikawa | Documentation (photography)

Shuji Nakagawa | Wood

Akio Niisato | Porcelain

Ryue Nishizawa | Architecture

Ken Sakamoto (cenci) | Food

Satoshi Sato (PONTE) | Glass

Rie Shimoda | Documentation (design)

Yoshihiro Suda | Sculpture

Shin Suzuki | Documentation (movie)

Yoshihisa Tanaka | Art, Design

Tetsuo Yoshioka (Brangkat) | Food

Yukinori Yoshioka (Nawayaya) | Food

Samson Young | Art

TOURS

In ancient times, from Amanohashidate in the east to Kinosaki Onsen in the west, the land was a single country, Taniwa Kingdom, now designated as a UNESCO Geopark. This tour will present artworks along with the rich cultural attractions of ancient Taniwa Kingdom, enriching visitors' historical understanding of the area while also enjoying the surrounding restaurants and inn. We hope you will take advantage of this tour.

FOOD & ART

Special 3-day tour of Tango Peninsula and Kinosaki Onsen

Tours are offered by TOMORROW FIELD staff, who will provide explanations of the exhibits. These tours also give participants a chance to fully enjoy the beauty of nature, history, culture, and food.

Friday, November 3–Sunday, November 5

HISTORY & ART

2-day tour of Tango Peninsula and Kinosaki Onsen

Tour to visit shrines and tombs around historical and archaeological sites for a deeper understanding of ECHO and the exhibition.

1. Friday, October 20–Saturday, October 21
2. Saturday, November 18–Sunday, November 19

ECHO & ART

1-day tour of exhibitions in the Tango and Kinosaki areas.

1-day tour of exhibitions in the Tango and Kinosaki areas.

1. Sunday, October 29
2. Monday, November 13



Image 12: Sodeshi Rice Terraces



Image 13: Moto Ise Naiku Kotai Shrine, Fukuchiyama



Image 14: "Morning Glory" Yoshihiro Suda

PRESS

Each venue will be guided by tour bus exclusively for press.

Date | Thursday, October 5, 2023

Venues | Taiza Studio, Tango Ancient Village Museum, Takano/Itsukinomiya Shrine,
Roadside Station Tenki Tenki Tango, Kinonaki Onsen Mikiya

○ Schedule

09:30	Kyoto Station	} Guided Tour Bus
10:00–12:00	Kyoto Station–Taiza	
12:00–13:00	Roadside Station Tenki Tenki Tango	
13:00–14:00	Tango Ancient Village Museum, Takano/Itsukinomiya Shrine	
14:00–15:00	Taiza Studio	
16:00–17:00	Kinonaki Onsen Mikiya	
17:00–17:30	Mikiya–Tajima Airport	
17:30–18:30	Tajima Airport–Takano Shrine	

○ To Tokyo or Osaka

[To Tokyo] JAL

18:00–18:35 Tajima Airport–Itami Airport

19:30–20:40 Tajima Airport–Itami Airport

[To Osaka] Limited Express Kounotori

18:53–21:44 Kinonaki–Shin–Osaka Station

○ Application *Reservation is required for press tour

Please fill out the application form and send by email (info@tomorrow-jp.org).

Deadline | Sunday, July 15, 2023

IMAGE REQUEST

TOMORROW FIELD offers press images from this press release for use in media releases.

Please select the image(s) from the press release and send a request form to (info@tomorrow-jp.org).

INFO

Press: Natsuka Okamoto (ECHO office/TOMORROW)

E-mail: info@tomorrow-jp.org



WEB
www.tomorrowfield.org





ECHO TOMORROW FIELD – Food and Art

PRESS TOUR APPLICATION

(Deadline: July 15, 2023)

Contact	Organization		Name	
	Address			
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	E-mail			
Number of attendees				
Type of medium	Type	TV Magazine Other ()	Radio Free Paper	Newspaper Web
	Name of medium			
Date of release / broadcast				
Contents	Movie	Photo	Interview	Other()
Note	(Equipments, Installation documentation, Installation view with viewers)			

***Notes**

1. Please submit documents that shows the publication medium and the content of the coverage.
2. Please specify the designated credit when posting, publishing and broadcasting.
3. Please refrain from using photos, videos for purposes other than the intended purpose.

Contact

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E-mail: info@tomorrow-jp.org / www.tomorrow-jp.org



ECHO TOMORROW FIELD - Food and Art
PRESS IMAGE REQUEST

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	Image #		Image #		
	Image #		Image #		
	Required size and resolution				
Type of medium	Type	TV	Newspaper	Magazine	Free paper
	Name of medium	Web	Other ()	
Release/broadcast date					
Image(s) appear at the size	Full page	Half page	Quarter page	Less than quarter	A4
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***Notes**

1. The images should be published with captions and credits on the list of press images.
2. Use of the images is limited to the purpose of communications to the public about TOMORROW FIELD and about the projects such images are relevant to, only.
3. Please send your text while it is still at the proofreading stage to press contact (info@tomorrow-jp.org).

Contact

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E-mail: info@tomorrow-jp.org / www.tomorrow-jp.org