



SEA BRIDGES Brings Together Craft and Food from Korea and Kyotango
Through Exhibition and Dining Collaboration in Seoul (September–October)
TOMORROW FIELD Presents Its First Overseas Exhibition in Collaboration With ONJIUM.



ONJIUM+TOMORROW:SEA BRIDGES, September 3–October 31, 2025, Onjium Building, Seoul
Photo: Kim Ilda

TOMORROW FIELD, developed by the non-profit organization TOMORROW (Chairperson: Kayo Tokuda), has been working in collaboration with ONJIUM (Chairman: Hong Seok-Hyun), the Seoul-based Research Institute of Korean Cultural Heritage. Together, they are jointly curating SEA BRIDGES, a project dedicated to exchanges of culture and sensibilities across the sea. After exploring collaboration possibilities since 2024, the partnership formally began in 2025.

From Wednesday, September 3 to Friday, October 31, 2025, the joint exhibition SEA BRIDGES will take place on the first floor of the Onjium Building in Seoul. Presenting the journey of SEA BRIDGES from Food to Craft, the exhibition reveals how traditional techniques, patterns, and sensibilities of East Asia can confluence and evolve.

The exhibition is composed of five groups of works, including a folding screen by Kyoto *karakami* artisan Koh Kado and collaborators, contemporary reinterpretations of Korean traditions, as well as lacquerware and textiles. Having long carried out its activities in Taiza, Kyotango, TOMORROW FIELD presents its very first exhibition overseas.

On Friday, October 31, a special culinary collaboration will be presented at Onjium Restaurant, jointly created by Nawaya and the Onjium Food Studio. Their first collaboration, “Our Future Meal 2030”, was staged at Kyotango’s Japanese restaurant Nawaya in June 2025, experimenting with ingredients, cooking methods, and regional sensibilities across borders. This time, the project moves to Seoul: at the Michelin-starred Onjium Restaurant, the experiment continues through the lens of different culture, climate, and ingredients rooted in the land. (Reservations for this event are fully booked.)

SEA BRIDGES: Our Future Meal 2030

Craft Collaboration “ONJIUM (Seoul) × TOMORROW FIELD (Kyotango)”

[Seoul, Korea]

Exhibition period: Wednesday, September 3 - Friday, October 31, 2025

Opening hours: 09:00 AM - 6:00 PM (open Monday to Friday, closed on weekends & public holidays)

Closed: September 22-23, October 3-15

Venue: Onjium Building 1F (49 Hyoja-ro, Jongno-gu, Seoul)

Hosted & Organized by: ONJIUM, Institute of Traditional Culture under the Joongang Hwadong Foundation; TOMORROW

[Kyotango, Japan]

Exhibition period: Monday, November 10 - Monday, November 24, 2025

Venue: Taiza region, Kyotango, Kyoto

Details to be announced via TOMORROW FIELD website (<https://tomorrow-jp.org/en/program/2025autumn/>) and social media

[Exhibition Composition]

Visualizing the journey of SEA BRIDGES from food to craft, the exhibition introduces five works that reveal how East Asian traditional skills, patterns, and sensibilities open toward one another.



1. Four-panel folding screen

Collaboration with *karakami* artisan Koh Kado, carpenter and woodblock maker Yasuyuki Kanazawa, and Kyoto-style mounting artisan Yukio Fujita. The Joseon-era motifs of the Four Gracious Plants and Peony pattern are reinterpreted through *karakami* printing. The front of the screen displays the reimagined patterns on *karakami*; the back depicts imagery of the sea connecting Korea and Japan.

2. Original woodblock of ‘Four Gracious Plants and Peony pattern’

The original block carved for the folding screen printing. The hand-carved woodblock stands as a testament to Japan’s woodblock printing tradition, where craftsmanship and technique are passed from one generation to the next.

3. Ra (羅) textile installation

First introduced in the 2024 Arumjigi exhibition <Room, As It Is>, this reinterpretation draws inspiration from the Korean *bangjang* since the Three Kingdoms period. Historically, *bangjang*, a sort of partition or space divider, softened sunlight, filtered views, and lent warmth to the atmosphere of an interior. In this work, the form is reimagined as a contemporary installation that brings texture and depth to a space, balancing intimacy with openness in a modern, and refined way.

4. Table setting

Onjium has studied everyday culture throughout ancient Korean history, uncovering the beauty embedded in each period and translating it into values and experiences relevant to modern life. This table setting brings together <Onjium Edition> reimagining ancient aesthetics and practicality for today's sensibilities.

Sambal | First unveiled at the 2024 Arumjigi exhibition <Room, As It Is>, this three-legged *soban* (traditional Korean low table) was inspired by depictions in the Goguryeo Muyongchong tomb mural. Drawing on records in the Annals of the Joseon Dynasty praising the durability of lacquer and the excellence of leather, its tabletop was crafted in leather and finished with lacquer. The legs, formed from bent metal plates and hammered flat at the base into hoof-like curves, convey both elegance and the touch of the hand. Its three-legged structure offers stability, while the wooden supports beneath the tabletop echo Korean traditional technique of *hanok* joinery.

Handled Cup | A collaboration between Onjium and ceramic artist Soojin Choi, this piece revisits the cultural and artistic sensibilities of Gaya and Silla from 1,500 years ago. Its design updates the tactile quality of handcraft and the grace of line, resulting in a piece that feels both refined and personal.

Ban (盤): Traces of Serving | This lacquer tray was created in collaboration with lacquer craft artist An Sung Gyu. Its minimalist form is gently carved where hands naturally rest. The surface is built up through repeated layering and polishing of lacquer with ochre, red clay, celadon clay, and white porcelain clay, capturing the density of time and the traces of touch. The work embodies the devotion and patience embedded in the act of serving and carrying.

5. Small six-panel folding screen

Based on Onjium's Samsunbyeong, this screen is designed in a ㄱ-shape so that both sides can be used. Traditional motifs are reinterpreted for contemporary spaces and functions. The textile incorporates newly woven raw silk featuring Four Gracious Plants and Peony pattern, a signature garment by Onjium.

Participating Artisans

Kamisoe - Koh Kado

After working as a freelance designer in New York, Kado returned to Japan and trained in a traditional *Karakami* (decorative Japanese paper with woodblock printing) workshop. In 2009, he opened his shop/studio Kamisoe in Nishijin, Kyoto.

Kanazawa Moku Seisakusho - Yasuyuki Kanazawa

A carpenter drawn to the disappearing art of woodblock printing, Kanazawa now works as both carpenter and woodblock artisan. He hand-carves printing blocks, tearoom plaques, and signboards, as well as handprints, taking on the entire process of woodblock printing. Based in Suzuka, Mie Prefecture.

Fujita Gasoudo - Yukio Fujita

A Kyoto-based master of Kyoto-style mounting, preserving and applying the 1,000-year-old technique of hanging scrolls, folding screens, and sliding doors in restoration as well as new creations. In recent years, he has also worked with contemporary artists, incorporating traditional techniques for modern artworks.

Culinary Collaboration: “ONJIUM (Seoul) × TOMORROW FIELD / Nawaya (Kyotango)”

[Seoul, Korea]

Title: Our Future Meal 2030

Date: Friday, October 31, Lunch / Dinner

Venue: Onjium Restaurant (49 Hyoja-ro, Jongno-gu, Seoul)

Price: 300,000 KRW (excluding tax & beverages)

Capacity: 25 guests per seating ((This event is fully booked due to popular demand.)

The first chapter of SEA BRIDGES spotlights “Our Future Meal,” with events in both Kyotango and Seoul that highlight the regional cultures of food and craft.

Onjium Restaurant

Based on research by Onjium Food Studio, Onjium Restaurant has maintained a Michelin 1 star for six consecutive years, and in 2025 was ranked No. 10 in Asia’s 50 Best Restaurants and No. 57 in World’s 50 Best Restaurants, leading the gastronomic experience of traditional Korean cuisine.

Nawaya - Yukinori Yoshioka

Inherited the Shidashi Food Shop Yoshioka –Cuisine Delivery service– in Kyotango in 2006, later opening Nawaya as a Japanese restaurant. In 2020, it was relaunched as a Japanese restaurant cooking on a wood-fire, and featured in France’s esteemed restaurant guide “Gault & Millau.”

About ONJIUM

ONJIUM, the Research Institute of Korean Cultural Heritage under the Joongang Hwadong Foundation, is dedicated to fully embracing and carrying on the philosophy, spirit and values of our heritage. It builds on the old - bringing the vibrancy to the here and now - and creates a new future. It nurtures a new generation of creative artisans thoroughly disciplined in theory, craftsmanship and mindset, defined by the “thinking hands.”

Website: <https://www.onjium.org/main>

Instagram: @onjium

Onjium Restaurant: @onjium_restaurant

About TOMORROW & TOMORROW FIELD

Established in 2016, TOMORROW is a non-profit organization with a focus on fostering art and culture. It aims to contribute to worldwide peace through encounters with Art.

TOMORROW FIELD started in 2020, a project based in Taiza, Kyotango, Kyoto, where sustainable cultural activities are practiced in collaboration with professionals in art, crafts, architecture, and the culinary world.

Website: <https://tomorrow-jp.org/tomorrow/>

Instagram: @tomorrow_field