



PANTECHNICON

OKINAWA TOURISM PARTNERS WITH PANTECHNICON TO OFFER UNIQUE CERAMICS WORKSHOP INSPIRED BY THE ISLANDS

Guests can learn the art of creating a Shisa Guardian Lion whilst sipping on an Okinawan Awamori cocktail and learning more about the unique Japanese prefecture



From L-R: Akiko Matsuda, Shisa Guardian Lion in Okinawa, Pantechnicon's Awamori cocktail

August 2021 – The Okinawa Convention and Visitors Bureau (Okinawa Tourism) has partnered with Pantechnicon, London's Nordic and Japanese inspired hub of creativity and craftsmanship, to offer an exclusive workshop inspired by the region with Japanese ceramic artist Akiko Matsuda. During the workshop, which will take place on **Tuesday 14th September** with two separate sessions at 2pm and 6pm, guests are invited to join Akiko in creating their very own Shisa Guardian Lion.

Akiko will be on hand to guide participants through the process of making a male (open mouth) or female (closed mouth) Shisa, whilst passing on her knowledge about the symbolism of these popular talismans and the destination. Shisa are found all over Okinawa, which is Japan's southernmost prefecture and a beautiful archipelago just 3-hours by air from Tokyo comprising 160 subtropical islands. The figures are an iconic part of Okinawa's unique history and heritage and can be found on rooftops, roadsides, in restaurants and in workplaces. They are believed to ward off bad luck and evil spirits.

To give guests an added taste of Okinawa, Pantechnicon will also be serving each guest a cocktail made with Awamori, a unique rice-based spirit indigenous to the islands, as well as some Okinawan snacks sent from the prefecture including purple sweet potato chinsuko – a delicious local biscuit similar to shortbread.

Akiko is a ceramic artist born in Kanagawa, Japan. Painting, calligraphy, music and pottery have been an important part of her life since she was a child, but one of her first experiences of ceramics was at a Shisa making workshop in Okinawa where she discovered her love of working with clay and was inspired to pursue a career in the discipline. She went on to major in ceramics at Tama Art University in Tokyo and her work has since been shown in solo and group exhibitions across London and Tokyo.

Tickets to the event are priced at £40 per person inclusive of refreshments and participants can take home their work unfired on the day, or for an extra fee of £15 Pantehnicon will arrange for the works to be glazed (transparent glaze) and fired. The firing process will take approximately one month. Advanced booking is advised as tickets are limited.

For further information about the event or for booking information, visit:

www.pantehnicon.com/explore/p/craft-okinawa-lions-sip-awamori-cocktails



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About Okinawa:

Japan's southernmost prefecture, Okinawa, comprises 160 subtropical islands boasting a year-round warm climate comparable to Hawaii, Miami and Cancun. Just 3 hours by air from Tokyo and blessed with incredible natural beauty, from lush forests to crystal blue waters with abundant coral and golden sands, Okinawa is perfect for beach lovers and sport enthusiasts alike whilst still appealing to culture seekers thanks to its unique history and heritage. Using the bountiful fresh produce its natural environment produces, Okinawa's culinary culture is also unique and is believed to be a key factor in Okinawa's status as one of only five blue zones in the world recognised for longevity.

For more information on Okinawa, visit: www.visitokinawa.jp or contact the Okinawa Convention and Visitors Bureau's UK & Ireland Representative: Rebecca Pasha, rebecca@humewhitehead.co.uk, +44 (0) 203 375 4054

About Pantehnicon

Pantehnicon is the home of Nordic and Japanese creativity and craftsmanship in London, where guests can eat, drink, shop and explore. It houses two Japanese and Nordic design shops, the UK's first Café Kitsuné, a roof garden bar and winter terrace, a Nordic bar and restaurant – Eldr (meaning 'fire' in Old Norse), Japanese restaurant and cocktail lounge - Sachi, and Sakaya – a micro-bar and bottle shop.

Pantehnicon, 19 Motcomb Street, London SW1X 8LB

www.pantehnicon.com/sachi

@_pantehnicon

NOTES TO EDITORS

Pantehnicon was built in 1830 as an art and crafts centre (Pantehnicon derives from the Greek words Pan 'all' and Techne 'craft and art') before being turned into an upmarket warehouse for residents to store finds from their travels around the world. During this time the building's horse and carriages used to transport furniture were given the name Pantehnicon. And so, Pantehnicon entered the English dictionary, and today the building has been sensitively repurposed to meet the needs of the 21st Century.

Pantehnicon is now a cultural space centred around food, drink, design, and shopping experiences all inspired and intertwined by both Nordic and Japanese cultures. With a focus on creativity and excellent craftsmanship, each of the six floors, divided into eight individual spaces which encompass: the Roof Garden, Eldr, Café Kitsuné, the Kiosk, Sachi, Sakaya, the Edit and the Studio. See the [Explore section of Pantehnicon's website](#) for details of upcoming workshops and masterclasses.