

ANLORI



concept

The joy of cooking is to enhance your ingredients.
The challenge is that you damage every ingredient you heat.
How do you maximize the potential of what you eat?

ANAORI adopts a unique perspective on cooking: the key is *to inflict the least possible stress on each ingredient*, so as to heighten their essence, and to preserve their nutrients.

For this, you need the appropriate material and the right design. Drawing on the wisdom of Japanese cuisine and its own technological expertise, ANAORI has created an unprecedented multifunctional cooking tool, updating the efficient design of a historic cooking pot in a high-performance material: carbon graphite. This is how ANAORI kakugama was born.

Innovative technologies and precise tools have brought culinary culture to a new dimension, with a focus on efficiency, precision and reproducibility. After steam convection, *sous vide* cooking and molecular cuisine, what else?

With a radically new approach on cooking, ANAORI prompts a return to essentials: cooking is again full of discoveries, when you cherish every ingredient you prepare.

structure and functionalities of kakugama

ANAORI kakugama's design maximizes the potential of carbon graphite.

ANAORI kakugama was developed by partnering with legendary chef Hirohisa Koyama, the chef-owner of the long-established Aoyagi restaurant. The result is a unique encounter between a historic design and cutting-edge technology.



01

A new shape for an innovative cooking tool

In order to maximize the potential of carbon graphite, the block is carved directly into a luxurious cube.



02

A treasure trove of flavor made possible by the fitting design

Carbon does not distort. By using this characteristic, a fitting design with a processing accuracy of 0.1 mm is achieved. The far infrared emitted from the inside does not escape, and the temperature and humidity inside are maintained to seal in the flavor.



03

A three-part structure that draws on the wisdom of Japanese cuisine

The kakugama has an external lid and an inner lid. While the external lid made from carbon graphite efficiently seals in moisture and heat, the inner lid made of Japanese cypress perfectly stabilizes moisture during cooking.



04

An external lid that can also serve as a grill pan

The inside of the external lid has grooves that allow it to be used as a grill pan.



05

Delicate grill marks

The grill pan allows you to enjoy grilling dishes with carbon graphite. The flat ribs produce beautiful grill marks, while oil drops into the grooves.



06

No handles are needed for excellent design

The slits on the sides make it easy to open and close the external lid and to move the grill pan.



07

The flavor of Japanese countryside defined by Japanese cypress

The inner lid made of Japanese cypress regulates humidity. Japanese cypress, which is widely used in traditional arts and crafts, is a signature of Japanese terroir. It infuses each meal with an exquisite aroma.



08

The expertise of woodworkers

The unique structure minimizes warping. The beauty of the inner lid, with its aligned grain, is evidence of the woodworker's craftsmanship.



09

Optimum angle calculation

The shape of the slits on the sides is ideal for lifting with mitts.



10

A coating designed with health in mind

The three layers of ceramic coating that cover the inside and outside surfaces of the kakugama are all composed of naturally occurring materials after firing, and do not emit toxic gases even at high temperatures. Thanks to its high non-stick properties, food does not burn and stick to the inner surface.



11

Heat retention only possible with the cubic shape

The cubic shape allows heat to accumulate in all four edges, providing ideal heat retention made possible by carbon graphite.



12

Classic shape meets cutting-edge technology

The inside of the kakugama revives the imo-gata (rounded bottom) shape characteristic of the traditional Japanese hagama pot. This shape ensures uniform heat distribution through continuous convection. This design cannot be achieved through mass production methods such as cast iron, aluminum or steel.



13

Intricate craftsmanship on every detail

The chamfered edges are a direct evocation of Japanese tea ceremony architecture. The complex curves are a reflection of the Japanese pursuit of aesthetics and advanced processing expertise.



14

A base that supports the imposing form

The smaller base of the kakugama allows for greater maneuverability on induction heat.



15

A concentration of Japanese craftsmanship

About 20 hours are needed to produce a kakugama. Not a single process is left to chance. Japanese craftsmanship is concentrated in this magnificent cooking tool.

why carbon graphite?

Each ANAORI kakugama is made from a solid block of carbon graphite. Carbon graphite is widely used in industrial products. Applying it to kitchenware produces unprecedented results.

01

Minimizing the destruction of the ingredients' cellular tissue

When heated, carbon graphite emits far infrared radiation in a frequency range of 3 μm to 30 μm , repeating vibration, absorption and temperature rise of the water molecules in the ingredients. In contrast, vibrations in the ingredients' cellular tissue are kept to a minimum, minimizing tissue destruction. This best prevents dripping and loss of flavor caused by the destruction of these cells.

02

Maximized response performance

The outstanding thermal conductivity of carbon graphite allows it to respond quickly to the chef's heat adjustments. As a result, it offers the highly accurate temperature control that cooks strive for.

03

Uniform temperature control

The carbon graphite pot surface provides a synergistic effect of both thermal conductivity and heat retention to keep the temperature even, thus ensuring smooth and analog (and not digital) temperature control. As a result, it is possible to concentrate clear flavors with no undesirable aftertaste for slow cooking.

04

Heat retention and chilling effect

At high temperatures, carbon graphite constantly generates far infrared, resulting in a very gradual cooling curve, which allows for heating with residual heat. Furthermore, thanks to its high thermal conductivity, the temperature drop is accelerated from a certain temperature due to the influence of outside temperature, which minimizes the destruction of cell tissues, and a chilling effect can be expected to seal in moisture, aroma, and color.

05

Performance that stands the test of time

Carbon graphite is compatible with all heat sources, such as induction heat, gas and oven. The chemical and heat resistance of carbon graphite also ensures long-term use of the ANAORI kakugama.

features



Enhancing major cooking techniques

ANAORI kakugama is designed to enhance all major cooking techniques:
steam, simmer, poach, grill and fry with this one cooking tool,
to make the most of each ingredient's potential.



炊 steam

The perfect bowl of rice

Chefs agree on the perfection achieved by ANAORI kakugama when cooking rice: even heat distribution ensures that while the whole is gently cooked, each grain of rice stands. The result is reminiscent of traditional Japanese pots designed for expertly cooking rice.



煮 simmer

The essence of *umami*

The key to simmered dishes is their broth. Traditionally, each ingredient needs its own *mise en place* to produce the perfect broth. Because ANAORI kakugama respects the features of each ingredient, their individual flavors are elevated while blending into a perfect broth, all without prior *mise en place*. The savoriness achieved is the essence of *umami* proper to Japanese cuisine.



蒸 poach

Concentrating the taste

ANAORI kakugama maintains the integrity of each ingredient, while stabilizing its natural moisture. Poached dishes can be cooked almost without adding water. This opens new perspectives for healthy cooking relying on the savor of each ingredient, without compromising on taste.



焼 grill

The precise sear

Whether you grill fish, meat or vegetables, the outer lid of ANAORI kakugama enhances the core of each ingredient while giving the surface a precise sear. This is made possible by the far infrared emitted by carbon graphite, which reduces the temperature difference between the core and the surface. As a result, conventional protein denaturation and cell breakdown are minimized.



揚 fry

A focus on texture

Frying gently may sound like a contradiction. With ANAORI kakugama's rapid heat transfer, the ingredient is cooked to the core while the batter remains light and crisp.

cooking guidelines

炊 steam

Steamed rice

1. Lightly wash 3 servings (approximately 450 g) of white Koshihikari short grain rice from Niigata Prefecture and let soak for 30 minutes. Transfer to a colander to remove the water, and pour the rice into the kakugama.
2. Pour 3 servings (approximately 180 ml) of soft water and gently shake the kakugama to even the rice. Cook on medium heat without the lids so you can check the heating condition.
3. Once the water simmers, close the outer lid and put on low heat. Cook for 11 minutes.
4. Turn off the heat and let the rice steam for 10 minutes. To add a characteristic scent at this point, you can additionally close the wooden inner lid.

Constant heat convection guarantees that rice is evenly cooked to the core. The contour of each grain remains crisp and does not stick while having a soft texture. The rice does not scorch or stick to the kakugama, and maintains enough air between each grain.



煮 simmer

Brussels sprouts simmered in broth

1. Once the *dashi* (dry bonito broth) boils, add a pinch of salt and the Brussels sprouts.
2. Cook on low heat for 10 minutes.

The Brussels sprouts don't fall apart and their leaves remain intact, but they are cooked to the core and their flavor is sweet.



煮 simmer

Chickpeas simmered in water

1. Soak 300 g of dry chickpeas in soft water for 6 hours in the fridge, then serve into the kakugama. Cook on medium heat without the lids.
2. Once the water simmers, close the lids and cook on low heat for 40 minutes.

Though they are cooked to the core, the chickpeas maintain their shape, without any damage on their surface. Some scum appears on the surface, but the boiling water remains clear.



蒸 poach

Whole pumpkin cooked without water

1. Wash a 400g Japanese pumpkin with cold water and place it in the kakugama.
2. Close the lids, cook on medium heat for 3 minutes, then on slow heat for 50 minutes without adding any water. Check the cooking condition with a bamboo skewer.

The flesh but also the strings are perfectly cooked. As with baked sweet potatoes, the flesh becomes sweet. No traces of scorching, and the skin maintains enough humidity.



焼 grill

Grilled leek

1. Turn the outer lid upside down and place the leeks on top.
2. Grill on low heat for 20 to 30 minutes while turning the leeks upside down.

The skin is perfectly grilled, while the flesh is sweet and juicy. The texture is perfectly maintained and the leek keeps its original shape even after cutting.



焼 grill

Beefsteak

1. Turn the outer lid upside down and put on medium to strong heat.
2. Bring the beefsteak to normal temperature, and place it diagonally on the grill pan.
3. Once the surface is sear, turn the steak upside down and grill to your taste.

With conventional methods, grilled beefsteak is brown to beige on the surface, pink in the flesh and red in the core. With the kakugama, the flesh is uniformly pink. This is because with the kakugama, the core is cooked rapidly so that the difference in temperature between the surface and the core is minimized, whereas with conventional methods, slow heat transfer creates a time lag between the surface and the core of the steak. This steak is rare but perfectly cooked to the core, with minimal shrinking of the flesh.



揚 fry

Deep-fried aubergine

1. Heat 300 ml of rice bran oil at 170°C. Deep fry the whole eggplant at a relatively high temperature, so it does not absorb too much oil.

Usually, when deep-fried wholly or in big pieces, the eggplant is not cooked to the core. This is not the case with kakugama, as only the surface absorbs the oil, while the core is perfectly cooked but still fresh. Even with eggplants with a thin skin which may easily fall apart when heated, the kakugama retains their shape, even after they lose their humidity and their skin is wrinkled.



揚 fry

Northern whiting fritters

1. Heat 300 ml of rice bran oil.
2. Once the temperature reaches 170 to 180°C, you can start frying.
3. Cut the whiting fritters in half, lightly cover with batter made from cold water. Fry for 2 to 3 minutes, until the surface is crispy.

The batter is perfectly crisp, while the whiting remains fluffy and does not lose its humidity.



ANAORI kakugama is *different*

ANAORI kakugama is cubical. When you cook, it is heavy and red-hot. The solid mass of carbon graphite guarantees exceptional heat retention, even when removed from the heat source. This is what helps reduce the cellular breakdown of raw ingredients exposed to heat.

ANAORI kakugama is dense and strong, but carbon graphite may crack or chip when struck with a sharp or metallic object.

Like a precious earthenware pot, you need to handle it gently with caution, and you have to choose your cooking accessories.

You can then fully enjoy the benefits of a cooking tool rivaling the far infrared emissivity achieved when cooking with charcoal.

ANAORI kakugama cannot be used at extremely high temperatures, beyond 300°C, as it would compromise its inner ceramic coating. Ceramic coating is essential, as unlike other coating materials, it is not harmful for your health. And you don't need to cook at such high temperatures in the first place: the ultrathin ceramic coating maximizes the thermal conductivity and far infrared emissivity of carbon graphite, so that ingredients are gently but perfectly cooked in a short period of time.

ANAORI kakugama has an inner lid made of Japanese cypress. You need to wash it beforehand, as its scent will imbue your meals with the aroma of the Japanese countryside. You cannot place the inner lid in the oven, as it may burn.

ANAORI kakugama is different. Once you master it, you can then fully enjoy this unprecedented cooking tool, bringing unexpected benefits on your ingredients and opening up endless possibilities.

they talk about it

Whatever the cooking technique, heat gently penetrates the ingredient without inflicting stress on it. This is the best up to now for cooking rice.

————— *Toru Okuda*

The more you try this cooking tool, the more possibilities open up.

————— *Massimo Pasquarelli*

Helps reduce cooking times significantly. People can use it to cook their meals in a shorter period of time - including dishes that are typically cooked for a few hours.

————— *Philippe Mouchel*

I found it to be really practical when using minimal cooking temperature. We can cook according to each ingredient itself and its own intensity.

————— *André Chiang*

I was pleasantly surprised by the *binoki* lid, which gives off exceptional scents.

————— *Alexandre Couillon*

The precision and dependability of its design, with consistent convection heating and responsive conductivity, create the right amount of steam pressure and heat distribution to help produce amazing results.

————— *Victor Liong*

I am extremely excited about the culinary potential of the kakugama because of its high functionality and superior heat retention.

————— *Virgilio Martinez*

Suits best the slow heating methods I always strive for.

————— *Eiji Taniguchi*

A superior result in savor. We find the original taste of the ingredient. That is most essential.

————— *Laurent Petit*



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NATURALITY

TOUR

BY
ANAORI

ANAORI's philosophy is embedded with the wisdom of the Japanese traditional relationship to our environment:
understand nature's principles and enhance its capacity with the least intervention possible.

Crystallizing this spirit in its products, ANAORI embodies the cutting-edge of Naturality.

To spread this philosophy, ANAORI is partnering with international chefs who share in this rising global consciousness.

The ambitious tour covers 24 cities over six months. Starting in Japan,
the birthplace of ANAORI, the tour travels to Australia, the East and West coasts of the United States, touching South America,
then China and other parts of Asia before arriving in Europe.

In each step of the tour, an international chef presents a unique menu made with ANAORI kakugama,
fusing a highly personal culinary philosophy with the new techniques brought by this unprecedented cooking tool.



naturality tour chefs



Eiji Taniguchi

Cuisine régionale l'évo / Toyama

French cuisine meets the terroir of Toyama. Born into a family of cooks, Eiji Taniguchi aspired to be a chef and trained in French restaurants. In Toyama, he realized the rich potential of the region's ingredients. In 2020, l'évo relocated and opened as an auberge in Toga village, Nanto city, Toyama. The kakugama resonates with the chef's constant attention on slow heating techniques.

www.levo.toyama.jp



Toru Okuda

Ginza Kojyu / Tokyo

Kaiseki cuisine at the present tense. After training in Shizuoka, Kyoto and Tokushima, Toru Okuda opened his own restaurant. With an assured technique rooted in tradition and an acute seasonal sense, he expresses his own culinary world at Ginza Kojyu since 2013. He challenged every cooking method with kakugama's particular heating style, and served perfectly cooked rice.

<http://kojyu.jp>



Riku Yakushijin

unis / Tokyo

As a culinary producer conveying both the technique of French cuisine and the knowledge of Japanese food, this chef contributes in manifold ways to culinary literacy. His restaurant unis, newly opened in 2020, is adjacent to Social Kitchen Toranomom, a food incubation facility. It is here that the kakugama was launched in Japan.

<https://unis-anniversary.com>



Paul Carmichael

Momofuku Seiōbo / Sydney

Paul Carmichael skillfully expresses the culinary culture of his native Barbados through cooking techniques he has acquired working around the world. With the kakugama, he presented a three-course dinner using seasonal produce and paying homage to his Caribbean culture.

<https://momofuku.com/>



Niki Nakayama

n/naka / Los Angeles

A contemporary interpretation of kaiseki cuisine with a California twist: the encounter between the Japanese appreciation of nature and a world-class aesthetic. Niki Nakayama explored the possibilities of low heat cooking with the kakugama, preparing a braised abalone cooked during two hours.

<https://n-naka.com/>



Philippe Mouchel

Philippe Restaurant / Melbourne

Born in Normandy, Philippe Mouchel trained in Bordeaux and acquired international experience working for Paul Bocuse. He then lived in Tokyo, and Japanese flavors inspire his generous French cuisine served in a bistro style. The classic French menu he devised showcased the versatility of the kakugama.

<https://philipperestaurant.com.au>



Victor Liong

Lee Ho Fook / Melbourne

Creative new-style Chinese cuisine by a chef who was formed in a French restaurant. Victor Liong also worked on converging the flavors and techniques of Japan and China into a visionary dining experience. The chef focused on the kakugama's heat conductivity and retention, and steam control, and was particularly sensitive to its perfect rice cooking, a must for Chinese cuisine.

<https://www.leehofook.com.au>



Enrique Olvera

Ticuchi / Mexico

The founder of famed restaurant Pujol is a master of traditional and contemporary techniques with an obsession for details and an imaginative sense for combining ingredients. A champion of the Mexican terroir, he has also published extensively. With the kakugama, he presented a full course of Mexican cuisine.

<https://ticuchi.mx/>



Virgilio Martinez

Central / Lima

A central figure in spreading Peruvian cuisine globally, Virgilio Martinez has developed his own philosophy and cooking style based on exploring everything there is *outside*. This spirit is relayed by Mater Iniciativa, a research NPO creating gastronomic concepts with the distinct identities of the indigenous people of Peru.

<https://www.centralrestaurante.com.pe>



Alberto Landgraf

Oteque / Rio de Janeiro

One of the most influential chefs in Brazil, Alberto Landgraf is both technical and multiscient. But his cuisine is a minimalist approach on the greatest ingredients, achieving a perfect balance between texture, acidity and temperature to produce impressive trademark flavors.

<http://www.oteque.com/about>



Fredrik Berselius

Aska / New York

Fredrik Berselius bridges his Swedish culinary heritage with New York culture, bringing a taste of nature to his urban surroundings. His extraordinary dishes from mainly locally sourced ingredients offer both new and familiar flavors.

<https://askanyc.com/>



Da Dong

Da Dong / Beijing

A visionary chef with a highly artistic approach who renews the principles of Chinese cuisine for an international culinary audience. Focusing on the kakugama's thermal conductivity and the unique cooking techniques it allows, Da Dong prepared thoroughly cooked abalone in its juice.

<http://www.dadongdadong.com>



Franckelie Laloum

Louise / Hong Kong

A new, personal take on traditional French cuisine based on chef Julien Royer's vision. With a rich experience in Asia, Franckelie Laloum associates quality produce and cooking techniques to bridge the gap between fine dining and everyday meals. He experimented on the versatility of the kakugama to offer a minestrone and a delicately grilled foie gras.

<https://www.louise.hk>



Prateek Sadhu

Masque Restaurant / Mumbai

Kashmir-born Prateek Sadhu developed a strong bond with his environment before working in some of the world's finest kitchens. His passion for foraging lost ingredients alongside his vision of using purely local ingredients to create seasonal and sustainable dishes has created a world of its own in India's culinary landscape.

<https://www.masquerestaurant.com>



DeAille Tam

Obscura / Shanghai

Born in Hong Kong, raised in Toronto, DeAille Tam has built on her international cooking experience to produce an innovative, contemporary interpretation of Chinese flavors, ideas and culture. Along with chef Simon Wong, she draws on the memories of her many travels throughout China to reinterpret local ingredients and ancient techniques and sublimate them into world-class fine dining. With the kakugama, she has revisited traditional Chinese recipes, taking advantage of its versatility and of the wooden lid's fine aroma.

<https://www.instagram.com/deel.deaille/?hl=fr>



Rafael Cagali

Da Terra / London

orn in São Paulo and with a rich career in Europe, Rafael Cagali opened Da Terra as a platform for his experimental cuisine inspired by his Italian origins and diverse background. His cuisine pays tribute to seasonal ingredients, as was shown by the meal he prepared by using many of the functionalities of the kakugama.

<https://daterra.co.uk>



Massimo Pasquarelli

The Ritz-Carlton Singapore / Singapore

This maestro dedicated to his craft was trained in Italy before working in many world-class restaurants. Massimo Pasquarelli noticed how the kakugama preserves the flavor of natural ingredients when cooking, and was pleased by its heat retention, uniformity of heat transfer and reduced cooking time. He devised several original recipes, including bread, ossobuco and chocolate fondant.

<https://www.ritzcarlton.com/en/hotels/singapore/dining>



Enrico Crippa

Piazza Duomo / Alba

Born in Italy, having worked with some of the best European chefs, Enrico Crippa was inspired by the philosophy behind Japanese cuisine during a three-year stay in Japan. Piazza Duomo is the expression of a clear and balanced cuisine based on sensitivity, culture, technical expertise and analytical skills. His creation with kakugama embodies his light, savory and precise dishes.

<https://www.piazzaduomoalba.it>



Paul Ivić

Tian / Vienna

Vegetarian haute cuisine at its best. In search of the best produce available, Paul Ivić sources regional ingredients from likeminded organic producers, and uses the whole crop without producing waste. He still keeps in mind the global aspects of cuisine today. Rooted in this strong stance, his cuisine pulls extraordinary tastes from purely vegetarian ingredients.

<https://www.tian-restaurant.com>



Laurent Petit

Clos des Sens / Annecy

A celebration of the local terroir. Laurent Petit delicately cooks ingredients from his region to produce dazzling tastes. All ingredients are fresh and locally sourced, herbs come from a dedicated garden. The chef used the kakugama to cook some of his traditional recipes, obtaining exceptional flavors.

<https://www.closdessens.com>



André Chiang

Raw / Taipei

André Chiang's personal reinterpretation of classic French technique has won him worldwide recognition. His creativity transforms the freshest seasonal produce into contemporary masterpieces. This approach is rooted in his research on our memory of taste and his culinary philosophy based on eight principles. His recipe using the kakugama is an elaborate fusion of Chinese, French and Japanese techniques.

<https://www.raw.com.tw>



Bo Songvisava & Dylan Jones

Bo.Lan / Bangkok

The desire to create exceptional Thai food comes to life. Western techniques are fused with Thai culinary culture to create challenging dishes from fresh, organic local produce. A privileged relationship with producers and suppliers guarantees the best of Thai ingredients sublimated in new forms.

<https://www.bolan.co.th>



Victor Mercier

Fief / Paris

A chef from the next generation who traveled the world to discover its culinary heritage. The result is a challenging principle: Victor Mercier proposes authentic and sophisticated natural cuisine, solely made from ingredients produced in France. To benefit from the kakugama's high far infrared emissivity, he used natural materials such as shingles and sand to experiment on new cooking techniques.

<https://www.fiefrestaurant.fr>



Leonor Espinosa

Leo / Bogota

Innovative techniques as a means to promote Colombian cuisine and enrich our relationship with biodiversity. Leonor Bogota further pursues this goal through her NPO Funleo, which draws on the knowledge of indigenous and Afro-Colombian populations to promote rural growth with small producers, food sovereignty and nutrition as well as education.

<http://restauranteleo.com>



Alexandre Couillon

La Marine / Noirmoutier-en-l'Île

A unique experience of the culinary identity of an island, between port and vegetable garden. A sophisticated cuisine of the moment, inspired by the morning fish market and the daily produce.

Alexandre Couillon is particularly impressed by the characteristic scent of the kakugama's inner lid made of Japanese cypress.

<https://www.alexandrecouillon.com>



Richie Lin

Mume / Taipei

born in Hong Kong and trained in Australia, Richie Lin chose Taipei to establish his fine casual diner. Driven by seasonality and sustainability, applying modern European techniques to the underrated local resources of Taiwan, the chef is committed in supplying local food supply chains and discovering unique elements still unknown in the terroir of Taiwan.

<https://www.mume.tw/>