

# LAB *and* Kitchen

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C.I.T / SAKAKI LAB

# Concept

## Connecting Japan to the world via the kitchen

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Sakaki Lab creates and publishes graphics advertisements, websites, lifestyle papers and so on. No matter what the medium is, we create as a “tool of communication” , with the goal of linking people together. During the decade or so that we’ ve been active as Sakaki Lab, we’ ve also been thinking that we’ d like to create a space to link people together in a real-life setting, not just via booklets and websites. However, making connections doesn’ t necessarily happen just from creating a place where people come together. There has to be something that acts as a trigger for the connections. We’ ve been publishing booklets for residential neighborhoods for about 7 years, and have put together various features during that time. Relaxing living, dining rooms that surround you with your family, comfortable bedrooms … but of all of these, some of the most popular features have been the kitchen ones, and the theme of “a kitchen where people come together” was particularly popular. So that gave us an idea. A kitchen inside a residential area, acting as a place where people get together, might be something great to put into our offices. Placing a large kitchen for people to get together in, inside an office that prioritizes functionality and efficiency, and using that as a way to connect people: how about making a space like that? This idea was how the Lab & Kitchen was born. There’ s lots of wonderful people and regions in Japan. Japan and the world could meet through kitchens, new collaborations could be born, and a new future could be born: that’ s the sort of place we’ d like to make it.

We're thinking of three kinds of connections made at Lab & Kitchen.

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## Multicultural connections

A place that connects people with various differences such as ethnic differences, generational differences, working industry differences and so on

We think that it is very difficult for things that are different from each other to become connected. Different ethnicities, generations, working industry types, and differences in values. While we are aware of these kind of differences as being differences, we can learn together and understand each other. Using food as a shared global communication tool, things that are different can connect together, and in the cooperative atmosphere of a kitchen, collaboration will happen. We think of Lab & Kitchen as a place where these sort of new connections form.

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## Food connections

A place that connects a new food culture: the cook and the eater, the producer and the consumer

Food is something where there's a tendency not to be able to see people's faces. What sort of person made this thing that you are eating, and who did they make it for, and how was it made? In this age where we don't know these things that are so natural, setting up opportunities for people to meet and talk will connect the cook and the eater, the producer and the consumer. Additionally, through connecting people involved in food and drink, we think we can create a new food culture.

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## Workplace connections

A place for connecting which involves a kitchen being placed in an office that normally prioritizes efficiency

We tried putting a kitchen in an office that normally prioritizes efficiency. We think of Lab & Kitchen as being a place for researching a new sort of office: with a focus on a kitchen, which has the image of being a private space, with people standing at the counter making coffee, cooking and eating, while discussing new ideas.

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# Events

## 2014

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01   08.21	Lab' s dish with Yoshie Uematsu
02   08.27	Chinese Night
03   08.30	Marche of Natural Wine Bar & Nature agriculture vegetables
04   09.16 – 10.31	Mitsuo Jean (father 75 years of age) Yoshida Taisuke Photo Exhibition
05   09.24	Katahira Rie's meat Love Night
06   11.08	Cutlery making workshop
07   11.11 – 01.30	The First Supper Installation
08   11.12	"craft blue flower" inaugural Memorial Talk Event
09   11.19	Yukiko Hirano' s Flying Night
10   11.27	Lab' s dish with Yukie Inaba
11   12.19	JIMIBUKAI

## 2015

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12   01.13	LAB talk_01 with Ando Akira
13   01.16	Lab' s dish with Yuki Kimura
14   01.24	Showa Kayo Night
15   01.29	Germany Biot wine seminar
16   01.30	The First Supper
17   02.12	LAB talk_02 with Toshiyuki Takasaki
18   02.17 – 03.06	Bonjour "Paris Musette" Totsuka Keiko illustrations Exhibition
19   02.18	Austrian wine and food culture meeting
20   02.19	Kishimoto Eriko' s Athletic Pasta Association_01
21   03.06	Reception "Enjoy Paris Musette"
22   03.11	Adult Hamunaito Mimotto × 69
23   03.15	Schueller festival!
24   03.17	Kishimoto Eriko' s Athletic Pasta Association_02
25   03.19	4 producer is coming Hey! Hey! Hey!
26   03.26	Germany of Natural wine seminars

# LAB *and* Kitchen

## Name

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LAB and Kitchen

## Address

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3-6-8-6F Shinko Bldg. Kanda-Ogawamachi Chiyoda-ku, Tokyo JAPAN 101-0052

Phone : +81-3-5577-3390

Fax : +81-3-5577-3393

Email: [contact@sakakilab.net](mailto:contact@sakakilab.net)

## Open Hours

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Open Hours: 11: 00-18: 00

closed on Saturday, Sunday and Holiday

## Area

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Total area : 210 m<sup>2</sup>

Kitchen area : 60 m<sup>2</sup>

Office area : 60 m<sup>2</sup>

Event area : 90 m<sup>2</sup>

## Operation

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Sakaki Lab

## Homepage

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[www.labpaper.jp](http://www.labpaper.jp)

# LAB *and* Kitchen



The First Supper Installation



Marche of Natural Wine Bar & Nature agriculture vegetables



Mitsuo Jean (father 75 years of age)  
Yoshida Taisuke Photo Exhibition



Cutlery making workshop



# LAB and Kitchen



Austrian wine and food culture meeting



France wine producer is coming



LAB talk



Austrian wine and food culture meeting



Kishimoto Eriko' s Athletic Pasta Association



Love Beef Night



# LAB *and* Kitchen



The First Supper



Reception



Reception

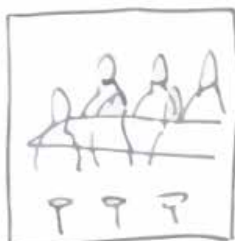


Reception



Lab' s dish





Meeting



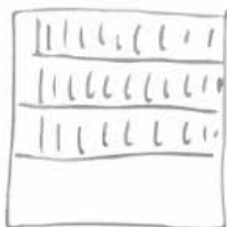
Thinking



Coffee and ...



Photo shooting



Library



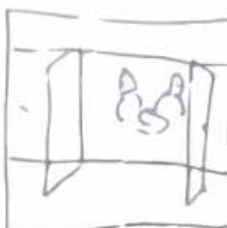
Jack in the Box ?



Salon



DJ



Open



Chef



Gallery



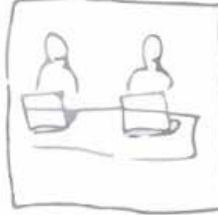
Theater



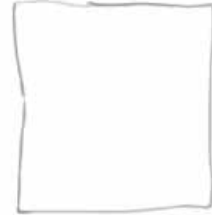
Collaboration



Lecture



Work Place



Do what ?

# About Sakaki Lab

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Sakaki Lab was founded in 2005 as a laboratory for researching design and communication, and this year we are having our ten year anniversary. We publish PR magazines about lifestyle and food, as well as creating advertisements and websites oriented towards companies, and publishing proprietary media in order to do research and proposals regarding the shape and style of new communications. Alongside companies in various industries and of various sizes, we accumulate and provide know-how about the cycle of planning, implementing, getting feedback and improving, via private consulting, creating advertisements, publishing PR magazines and creating websites.

Now, via the real-life space that is LAB and Kitchen, we are also implementing communication opportunities between various professionals, and are actualizing and supporting new collaborations and network-building.

## Services

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Branding Consulting  
PR Magazine  
Homepage  
Brochure  
Logomark

## History

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2005    Sakaki Lab is established in Nishi-Azabu, Tokyo.  
2008    Sakaki Lab moves to Omotesando, Tokyo.  
2010    Sakaki Lab moves to Marunouchi, Tokyo.  
2014    Sakaki Lab moves to Jimbocho, Tokyo with LAB and Kitchen.

## Client

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Asatsu DK  
Azabu Juban Shotengai (Shopping Street)  
Mitsubishi Estate  
Mitsubishi Jisho Property Management  
Mitsubishi Jisho Residence  
Mitsubishi Jisho Sekkei  
Royal Park Hotels and Resorts  
Tokyo Kotsu Kaikan  
The Japan - Turkey Society  
U.S. Meat Export Federation

Major Clients in alphabetical order