Real Wasabi Introduces Handmade Fine Woodenware in Wabi-Sabi Gifts and Kits Collection



Hilton Head Island, South Carolina Jul 24, 2025 (<u>Issuewire.com</u>) - Real Wasabi, a company dedicated to preserving and sharing the traditions of authentic Japanese cuisine, is pleased to announce the addition of <u>Handmade Fine Woodenware Products</u> to its Wabi-Sabi Gifts and Kits Collection. This new collection of handcrafted wooden kitchenware is now available through Real Wasabi's official website.

The woodenware selection includes **wooden cutting boards**, artisan wooden serving boards, and **wooden serveware for food**, offering both beauty and practicality. All products are carefully handmade using three types of premium wood i.e., Mountain Cherry, Hinoki Cypress, and Birds Eye Maple, and are offered in a range of sizes suitable for daily use or gifting.

Crafted with Natural Materials

Each wooden item in the collection is made from responsibly sourced, high-quality hardwoods:

- Mountain Cherry features deep, reddish tones and natural grain patterns. These Mountain Cherry serving boards provide an elegant way to present sushi, cheeses, and appetizers.
- Hinoki Cypress, known in Japan for its light color and soft aroma, is gentle on knives and ideal for use as a cutting or serving board.
- **Birds Eye** Maple is recognized for its dense, smooth surface and distinctive grain patterns, making it both highly functional and visually striking for use as cutting boards.

All products are food-safe and treated with natural oils to enhance durability and preserve the unique character of each wood type.

Blending Function with Aesthetics

Real Wasabi's woodenware and **artisan** <u>wooden</u> <u>serving</u> <u>board</u> items are designed for both presentation and everyday kitchen tasks. The products are handcrafted by artisans and reflect the Japanese principle of Wabi-Sabi, an appreciation for simplicity, imperfection, and natural beauty.

No two pieces are exactly alike. The variations in grain, color, and texture make each board or tray one-of-a-kind. These products provide an opportunity to enhance both the cooking and dining experience with serveware that brings authenticity and elegance to any table setting.

A Natural Addition to the Wabi-Sabi Collection

The **Wabi-Sabi Gifts** and Kits Collection from Real Wasabi is inspired by the traditional Japanese aesthetic of Wabi-Sabi, which embraces the beauty of simplicity, imperfection, and nature. The addition of **fine wooden kitchenware** aligns perfectly with this philosophy, offering products that are both visually appealing and rooted in function. Each handcrafted wooden piece reflects the uniqueness of the materials and the careful work of the artisans who create them.

By including items made from Mountain Cherry, **Hinoki Cypress woodenware**, and Birds Eye Maple, the collection expands its focus beyond food to the tools and serveware that enhance the overall culinary experience. These pieces are not mass-produced; rather, they are made with attention to detail, honoring time-tested methods and natural materials. The result is a range of woodenware that feels at home in both traditional and modern kitchens.

Products are available individually or as part of curated gift kits, which may also feature Real Wasabi's fresh rhizomes, dipping sauces, or other specialty ingredients. This makes the collection ideal for home chefs, gift buyers, and anyone interested in quality, handcrafted goods with a cultural story.

Availability

The Handmade Fine Woodenware Products are now available through the Gifts and Kits section of the Real Wasabi website: https://realwasabi.com. Customers can explore the full range of handcrafted items and order directly online. With growing interest in traditional and sustainable kitchenware, this new collection like **Mountain Cherry serving boards** offers a meaningful way to enjoy the art of food preparation and presentation through the lens of Japanese culture.

About Real Wasabi

Real Wasabi is based in Jackson County, North Carolina, and is known for bringing authentic Wasabia japonica to the U.S. market. The company offers a range of Japanese culinary products, including fresh wasabi rhizomes, condiments, and artisan gift sets. Real Wasabi supports sustainable farming, handcrafted goods, and traditional food practices, helping customers experience the flavor and richness of true Japanese cuisine.

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Source: Real Wasabi, LLC

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