Soshin Kimura He/Him

Grand Tea Master, Founder of the Hoshin-kai Tea Society,

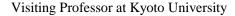
11-1, Shino Kamigoshoda-cho, Kita-ku, Kyoto 603-8166, Japan

Phone: +81-75-493-1923

Fax: +81-75-320-1673

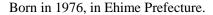
E-Mail: info@hoshinkai.jp E-Mail:hoshinkai@gmail.com

http://www.hoshinkai.jp/



Visiting Professor at Kyoto City University of Arts

Visiting Professor at Department of Architecture of Kwansei Gakuin University



Graduated of Kobe University. He studied Japanese tea culture from an early age, and established the Hoshinkai Tea Society in 1997. Mr. Kimura presides over the society's training facilities in Kyoto and Tokyo and in various regions of the country. A wide range of artists, including potters, academics, researchers and executives have studied the tea ceremony at the Hoshinkai and influenced their own expressions.

Date of birth: 11 June 1976.

Japanese tea ceremony culture described as the Liberal Arts of hospitality. It is closely related to a wide range of arts, from ceramics to various crafts such as lacquer and woodwork, architecture and the food environment.

He also writes on the subject of the tea ceremony in various media and is involved in the direction of exhibitions. He works in collaboration with many Japanese and overseas creators, seeking to obtain understanding of the Japanese tea culture from multiple perspectives. Mr. Kimura has earned a reputation for his stance of reinterpreting the ancient in modern terms, and his broad expression not only of Japanese tea culture but Japanese culture across a wide range of stages. He was decorated Medal with Dark Blue Ribbon by His Majesty the Emperor in 2010.

In 2005 he directed the installation of the Kuan tea room (designed by Hisanobu Tsujimura) at the Milano Salone and the tea room (TEEHAUS, designed by Kengo Kuma) at the Museum fur Angewandt Kunst (design and arts museum) in Germany. In 2011 he was awarded the Gold Prize by the Japan Commercial Environmental Design Association (JCD) for the Kasaan tea room he directed.

Mr. Kimura became an advisor to the Seika Society since 2014, and is involved in the editing of the *Kogei Seika* arts and crafts magazine published by Shinchosha Publishing Co., Ltd. The society of the Seika 青花 (blue flower) is group of associates involved in arts and crafts and is involved in a variety of activities and publications. He was an editorial board member of the magazine from 2016 to 2020.



Since April 2023 Mr. Kimura has started to teach as Visiting Professor at Kyoto City University of Arts, Founded in 1880 as the Kyoto Prefectural School of Painting, the first public painting specialist school in Japan, Kyoto City University of Arts is the oldest art university in Japan. It is also an art college that has produced many outstanding ceramic artists.

Since April 2024 Mr. Kimura has started to teach as Visiting Professor of Department of Architecture at Kwansei Gakuin University is a private university in Japan which dates back to 1889, when it was founded by the American missionary Reverend Walter Russell Lambuth.

Since July 2024 Mr. Kimura has started to teach as Visiting Professor at Kyoto University, Founded by imperial ordinance on 18 June 1897, the second university to be established in Japan. The University has made significant achievements as one of Japan's leading research-oriented universities.

Since April 2020 Mr. Kimura has started to serve as a board member of the ICS College of Arts, a design and interior vocational school with one of the longest histories in Japan. He is now dedicating himself to the fostering of the next generation of designers and craft artists.

Mr. Kimura has an extensive record of delivering lectures at universities and institutions in Japan and overseas including Oxford University's Ashmolean Museum in the UK (September 2019), China's Peking University (February 2016), The China National Tea Museum in Hangzhou (December 2016), and the Hong Kong International Tea Fair (August 2019).

On June 9, 2015, he won the Gourmand World Cookbook Awards Pastry Cookbook Grand Prize in for his book *Ichi-nichi Ikka* ("One Day, One Sweet," published by Shinchosha), earning the honor of being the first Japanese recipient in the pastry cookbook category of this award. The book includes a number of ceramic works, which together with "wagashi" Japanese confectionery present the joy of use and the wide-ranging possibilities of the craft.

Mr. Kimura has also received awards from the Japanese Association of Museums and the China National Tea Museum in China.

His other publications include *An Introduction to Rikyu* (Shinchosha), *Tea Ceremony Design* and *Strengths and Weaknesses of Sen no Rikyu* (both published by CE Media House Co., Ltd).

His books on ceramics include *Tea Bowls and Tea House* (Shinchosha), co-authored with Raku Jikinyū Kichizaemon XV, a well-known Raku ware artist.

Mr. Kimura is a member of International Committee of The Japan PEN Club.

Mr. Kimura is a member of and The Japan Writers' Association.

He is a board member of the Contemporary Art Cultural Promoting Foundation, advisor to The Japan Crafts Production Area Association.