





At Mikasa Hospitality, we believe sharing meals connects us and food has the storytelling power to take us on a journey. Culture can be communicated through food; one taste can transport us to another place and time. It begins with your vision, and it's our mission to provide your creations with a beautiful canvas.

We curate exquisitely crafted pieces tailored specifically for the foodservice industry. With a diverse range of quality products, including dinnerware, glassware, flatware, serveware, and buffet items, Mikasa Hospitality is committed to enhancing your business's success and ensuring your guests' satisfaction.

We invite you to explore our offerings and let your creativity reach new heights. Elevate your tabletop with Mikasa Hospitality as your partner.



BONE CHINA

At Mikasa Hospitality, we pride ourselves in being the foodservice industry's source for high-quality, beautiful bone china. Bone china is renowned for its delicate and translucent appearance. Our bone china has a minimum of 44% bone ash which enhances the whiteness and also lends it exceptional strength and a characteristic translucency. We are the largest importer of bone china in the United States, with an expansive offering designed specifically for professional use, a custom presentation can be tailored for each operator.



GORDON

Meet Gordon. A welcome addition to our bone china assortment, the subtle raised edges add a modern touch to any presentation. It's bright white, luminous glow is the perfect canvas for that special dish.



DISHWASHER
SAFE



MICROWAVE
SAFE



OVEN SAFE



FREEZER
SAFE



CUSTOMIZABLE



INSTAGRAM



Coupe Plate

5312713 (6.3") (24)

5312714 (8.3") (20)

5312716 (10") (16)

5312718 (11.2") (16)



Coupe Deep Plate

5312735 (8.8") (16)

5312742 (10") (16)



Bowl

5312744 (4.5" / 10 oz.) (24)



Bouillon Cup

5304576 Lola Cup (3.7" / 9.6 oz.) (36)

5312749 Saucer (6.4") (24)



Cream Soup Cup

5304709 Lola Cup (3.9" / 10 oz.) (36)

5312749 Saucer (6.4") (24)



Espresso Cup

5315884 Cup (3.3" / 3 oz.) (48)

5307015 Lola Cup (2.5" / 3 oz.) (36)

5312748 Saucer (5.5") (24)



Cup

5315883 Cup (4.5" / 9 oz.) (24)

5304757 Lola Cup (3.6" / 10 oz.) (36)

5312749 Saucer (6.3") (24)



Stacking Cup

5304572 Lola Cup (3.6" / 10.8 oz.) (36)

5312749 Saucer (6.3") (24)



Mug

5315882 Cup (4.6" / 12 oz.) (24)

CARE INSTRUCTIONS

Custom Decor

Contact your Mikasa Hospitality representative about adding a logo and other customizations to this collection.



Dinnerware Care and Usage

Guide to dinnerware care and use icons:



Mikasa Hospitality dinnerware will provide years of attractive durable use.

We offer the following recommendations:

Washing:

Use of a pre-soak solution can cause a chemical reaction with the china's glaze, which will etch the surface. Once etching occurs, the surface is more susceptible to glaze abrasion, metal marking and food staining.

Never use a scouring pad or powder to remove stains.

When placing dishes in a dish rack, separate china from stainless steel and glassware to avoid metal markings and excessive breakage of glassware.

Always wash soiled china within 30 - 45 minutes after use.

Utilize solid plastic racks for washing and storage.

Do not use plastic covered metal racks.

Always store china in active use away from or above the food preparation area.

Always pre-rinse with 110° - 120°F water.

Handling:

Always scrape and rack soiled china immediately after use.

Avoid stacking soiled china. If a backlog does occur, stack by item no more than 12 pieces high.

Never allow soiled dishes to stand overnight.

Stainless Steel Flatware Care and Usage

Your fine stainless flatware will give you years of service and will always look table ready when properly cared for. We offer the following recommendations:



Rinsing and Washing:

Remove all remnants of food from flatware immediately after use. Avoid using steel wool or metal scrapers.

Do not soak flatware for a prolonged period of time or overnight.

Keep knives separate with the blades pointed down.

Avoid low-temperature dishwashing.

It is not suited for stainless flatware.

Always make sure your flatware is clean and dry before storing to avoid corrosion and oxidation marks.

Handling:

Use of perforated cylinders in a portable rack reduce wear and tear on your flatware.

Sort your flatware tines, bowls and blades facing down in the cylinder when transporting, washing and holding in the same cylinder. This prevents contamination when the items are removed for setting the table.

Sort flatware tines, bowls and blades up when using a system where the flatware is transferred from a cleaning cylinder to a storage cylinder by inversion.

Glass Care and Usage

Mikasa Hospitality Glassware is made in one of the finest glass factories in Europe and will provide years of use if it is properly used, cleaned and stored. We offer the following recommendations:



Rinsing and Washing:

Do not twist the bowl in one direction and the stem in another. This will put pressure on the glass and may cause it to crack or break.

Do not store or dry your glassware upside down. This puts pressure on the delicate glass rim and can cause breakage.

Handling:

Avoid storing or keeping wine or other colored liquids in glass as it may stain.

Should stains develop, rinse with 1 part water and 1 part vinegar to gently remove stains.

To get the longest use out of your glassware have a large back up supply of glasses. This allows them to be in service and be cleaned and dried naturally before going back into service.

Recently washed glasses should have time to self cool to room temperature to prevent shocking the glass and causing it to crack.

Make sure you have the correct rack system in place to hold and store your fine glassware.

Do not grab glasses by several bowls at one time. This puts undo pressure on the glass and overtime can cause scratching and breakage.

Only glasses marketed as stacking should be stacked. You risk breakage if you stack non stackable glassware.

Avoid thermal shock by assuring that your glasses are at room temperature before adding ice to the glass.

Tritan Care and Usage

Tritan™ Drinkware offer convenience and safety to the hotel and restaurant staff and guests. They are non breakable, they don't crack or scratch and provide years of safe use when used correctly. Follow below to learn to the best way to treat your plastic serveware to allow for years of beautiful use. We offer the following recommendations:



Rinsing and Washing:

Treat melamine as you would fine china.

Melamine is commercial dishwasher safe.

Do not let food sit and dry on melamine, overtime it will dull the surface. Proteins will build up making the surface appear discolored.

Handling:

Do not expose melamine to direct heat over 200 degrees.

Avoid using warming lamps or other kitchen heat sources to keep food hot on melamine surfaces.

Avoid banging the plates on the corner of a table to remove leftovers.

Wipe leftovers off the surface with a rag to extend the life of your melamine.

Wood Care and Usage

Wash with warm water and a mild soap; rinse and dry immediately to preserve the board's durability. Do not put in the dishwasher or submerge in water. May also be treated with a food-grade oil to preserve its natural beauty.





Mikasa Hospitality is part of Lifetime Brands, a leading global designer, developer and marketer of a broad range of branded consumer products used in the home.

The Company markets its products under well-known kitchenware brands, respected tableware and giftware brands, and valued home solutions brands. The Company also provides exclusive private label products to leading retailers worldwide.

MIKASA
HOSPITALITY



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