

Saying goodbye to BUFFET?

NO! We cannot and Will Not!

After all, BUFFET is fun and can be exciting. You serve yourself with whatever you want or just a variety of dishes you like.

However, common BUFFET style somehow doesn't fit into this new change from around the world. It is also different from before.... things have changed.

Food was placed in public area with open display.

- We now have them covered.

Common utensils or dispensers are used at service stations.

- You can now pick up and go.

Restaurants are crowded with people and you don't feel like to go.

- You can easily take them to your room. Or if you like them delivered?

Solutions are in NARUMI's NEW NORMAL collection.
We bring BUFFET back in a different way and style.

NEW CONCEPT

towards NEW NORMAL



New concept “nomadd” for NEW NORMAL.

The name “nomadd” comes from NOMAD and ADD (all day dining). NOMAD originally refers to people who live by traveling from place to place, and has now become a new trend of lifestyle and culture.

NARUMI “nomadd” helps you enjoy quality dining anytime, anywhere
- your favorite place will become your favorite dining table!

In this new world, any dining place has to be safe. NARUMI “nomadd” provides you with safer solutions. Furthermore, “nomadd” is not only about safety.

la cloche

delivery

service

a la carte

overall Image



“nomadd” can display neatly and it looks clean.
Moreover, it goes well with existing equipment which has totally different taste.
Furthermore, NARUMI has a solution for dressing issue too.
Our dressing tube is for individual (30cc).

la cloche - Appetizer



Item name

Ingredients

Cooking Description

Allergy indication

There's a wide variety of small covered items in NARUMI. They are ideal for the appetizer.

la cloche - Salad



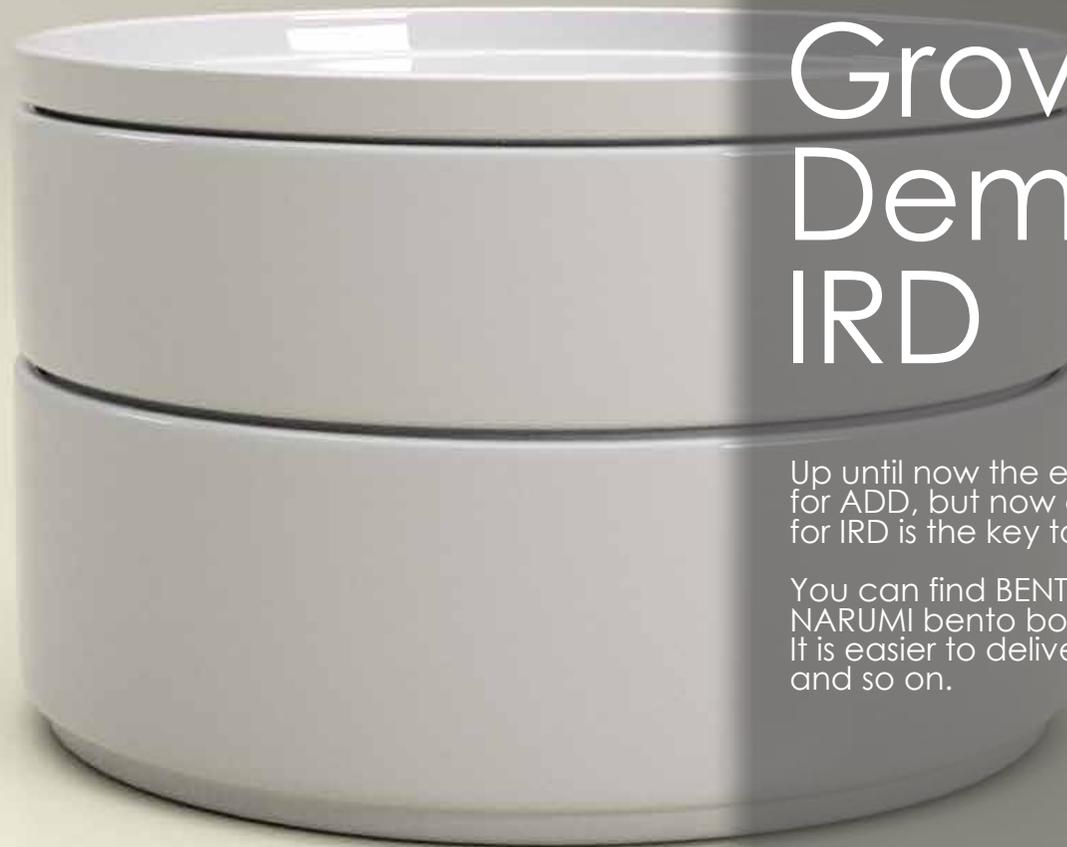
It's natural to hesitate before taking the mysterious covered bowl.
Because nobody knows what is inside!
Having fun at buffet, please put the sample in front of towers.
Guest will decide by looking over the sample, then they pick up and go.

service - buffet service by Trolley

Bowls without cover on the trolley is display only.
All the food are in stock in the lower shelf with fully covered.

Bowls can be distinguished per menu by decoration.
Therefore, you can serve the proper item without checking the inside.





Growing Demand for IRD

Up until now the equipment for IRD was just extra for ADD, but now creating attractive atmosphere for IRD is the key to guest's satisfaction.

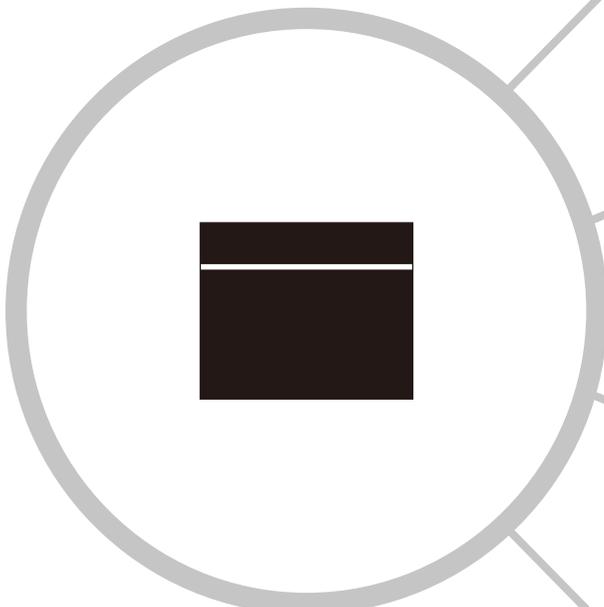
You can find BENTO BOX everywhere. However, NARUMI bento box is lighter than normal porcelain. It is easier to deliver to the guest room, beach side and so on.



“nomadd” has various items in a range.
Depends on food volume, you can choose the suitable sizes.

For size of 18cm, there are 2 types of divider and you can put gravy food into it.
As gravy food has its own room, foods don't mix up each other.

4 Great Functional Benefits



COVERED and PROTECTED

All foods are covered and protected from potential risk. You can serve food to your guest safely.



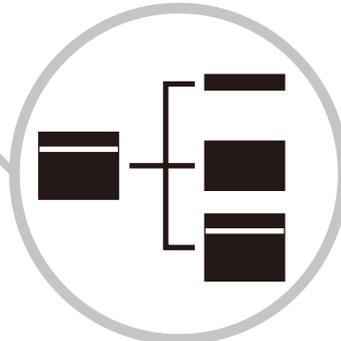
SAVE SPACE

It is stackable and you can use a display space efficiently. It also looks neat and clean.



LIGHTER WEIGHT

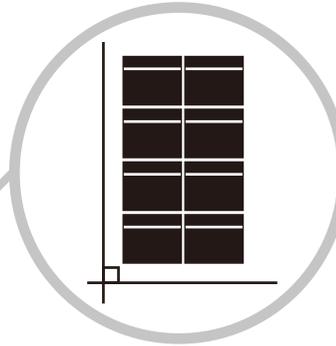
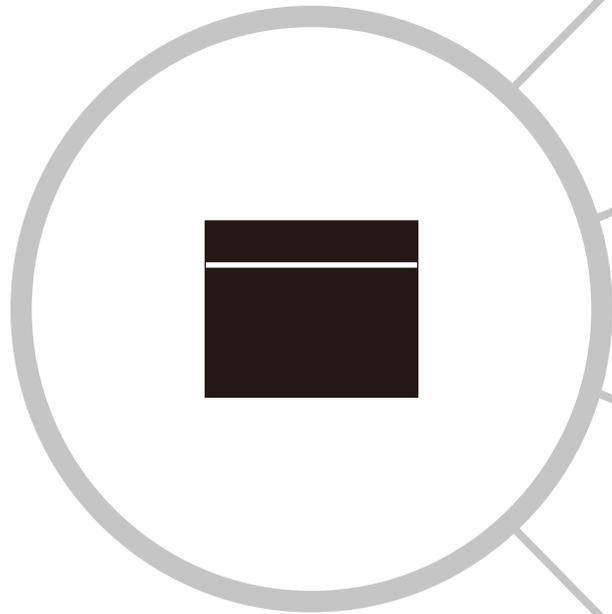
The weight is lighter than normal porcelain and it is easier to serve. The difference is especially obvious when you use it as a BENTO BOX.



PLAYING 3 ROLES

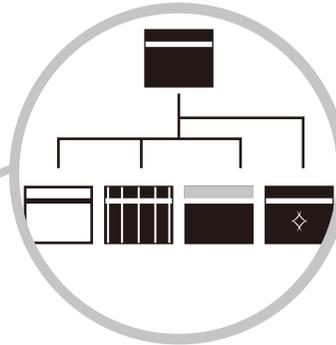
It basically consists of cover and bowl. However, a set of cover & bowl can be used in 3 ways! "Covered bowl", "Opened bowl" and "Mini dish (=cover)".

4 Great Visible Benefits.



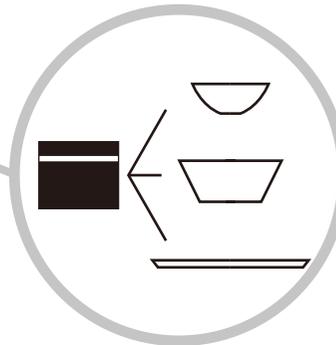
STACKING & SILICONE COATING

It has perfect stacking. It looks neat. As an option, silicone coating is available. Silicone coating is added to the edge of bowl to prevent slipping and unpleasant noises of stacking.



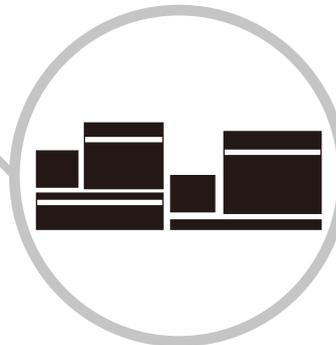
VARIOUS DECORATIONS

There are various options of decoration. You can enjoy designs, logo and solid color by decal and unique color by glazing.



SIMPLE SHAPE

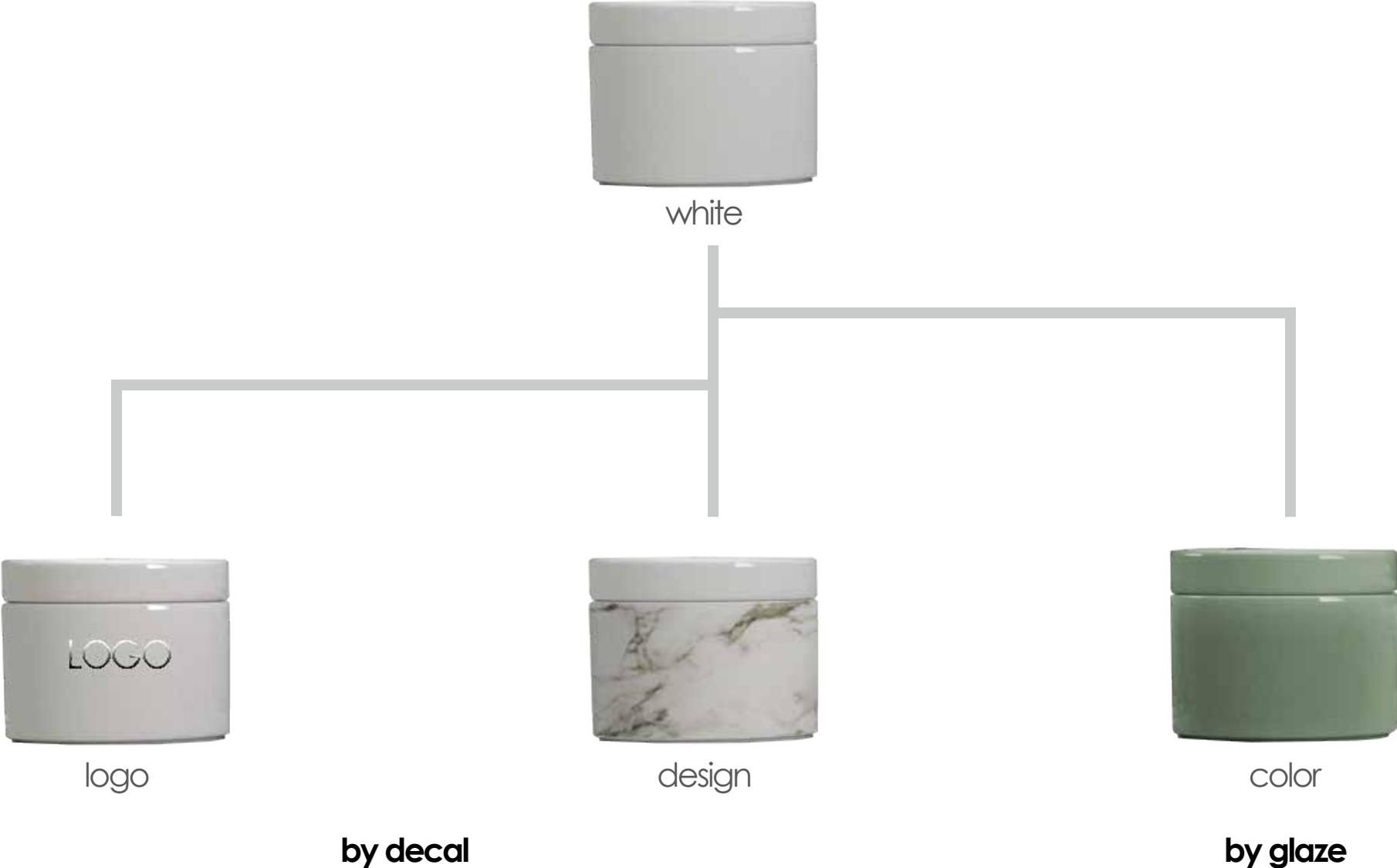
It comes in simple shapes. Therefore, it can match with your existing equipments.



WIDE RANGE IDEAS

It has various items in a range, big and small, tall and short, etc. You can enjoy various combination of display.

decoration variation



size variation

material : bone china

ROUND PLATE / BOWL

DIVIDER

6cm

8cm

11cm

12cm

14cm

18cm

21cm

28cm

for 18cm

Plate/
Cover



Sauce Dish/
Cover



Bowl



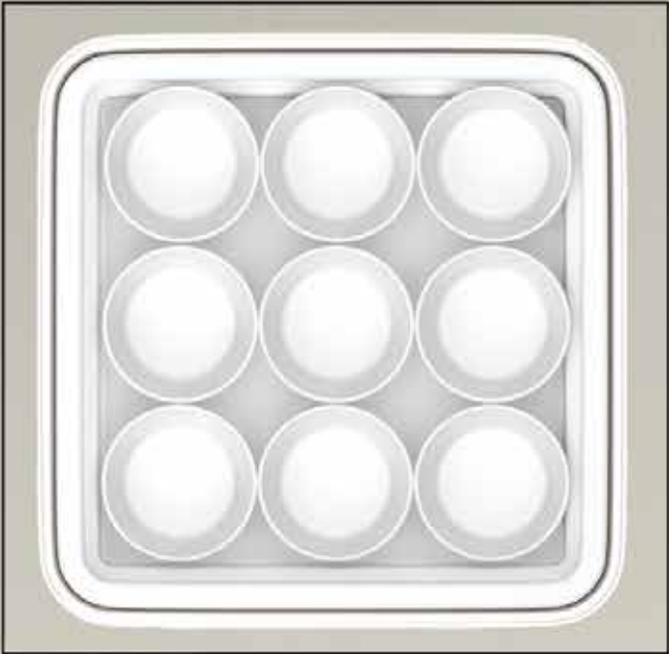
Deep Bowl



Serving

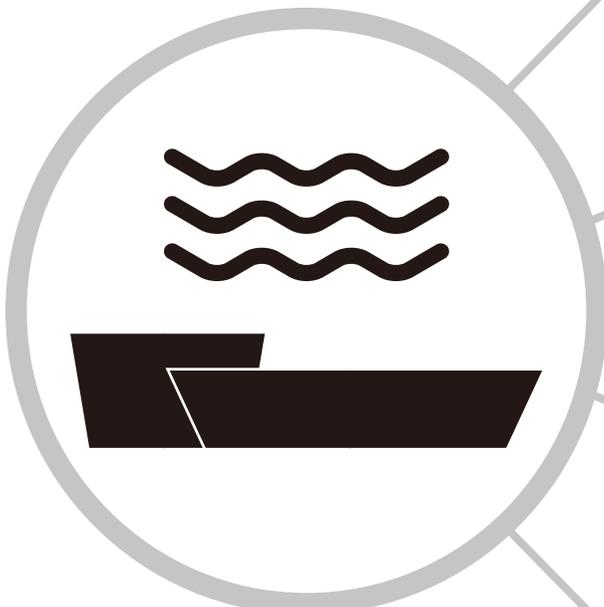


heat resistant ovenware

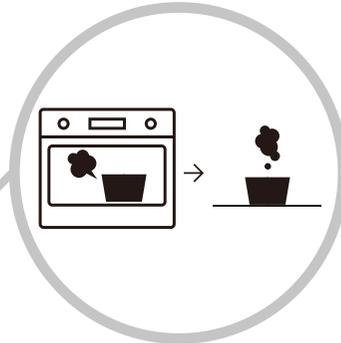


NARUMI ovenware is perfect size for 2/3 chafing dish. It looks neat and there is no waste place.

4 Great Functional Benefits

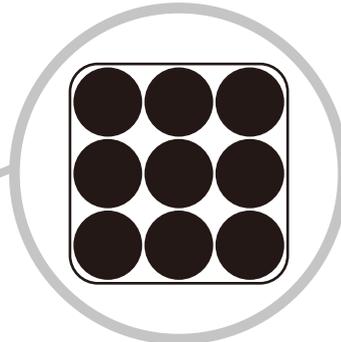


Heat Resistance



FROM OVEN TO TABLE

You can put this ovenware into the oven and serve it to the table/chafing dish directly. It helps you save time for preparation.



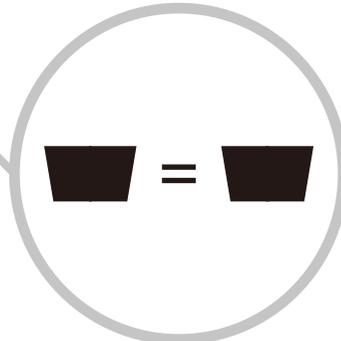
DISPLAY NEATLY

NARUMI ovenware is perfect size for 2/3 chafing dish. You can display neatly and there is no waste place in the chafing dish.



KEEP WARM

NARUMI ovenware keeps food warm for a longer time. Your guests can enjoy eating food while warm.



CORDINATION

The body color of NARUMI ovenware is same as NARUMI bone china. So you have a sense of unity in your restaurant.

items / heat resistant ovenware

material : porcelain



Oblong Bowl
129 x 69 x 40mm



Square Bowl
90 x 90 x 40mm



Oval Bowl
129 x 69 x 32mm



Round Bowl
90 x 40mm

