

Above Aged wood, hand-thrown ceramics and decadent marble are the perfect complements to sleek, industrial steel surfaces.

From top 'B3' monoblock, from £30,000, Bulthaup (bulthaup.co.uk). Kettle by Sori Yanagi, £86, Labour and Wait (labour and wait.co.uk). Cast-iron griddle pan by Nobuho Miya, £95, Twentytwentyone (twentytwentyone.com). Skimmer by Sori Yanagi, £27, The Conran Shop (conranshop.co.uk). Marble tray by Michaël Verheyden, £286, Willer (willer co.uk). Oak bowl by Kihachi Studio, £25, Analogue Life (analoguelife.com). Japanese kitchen knife by Tadafusa, £95, Objects of Use (objectsofuse.com). Bottle openers, from £29 each, Fort Standard (fortstandard.com). 'Wedge' chopping board, from £35, DeVol (devolkitchens.co.uk). Olivewood and metal grater, £24, Cox & Cox (coxandcox.co.uk). Dessert plates, £15 each, Nom Living (nomliving.com). 'Minotake' rice scoop by Makoto Koizumi, £22.50, Twentytwentyone (twentytwentyone.com), Salt Galateo.

