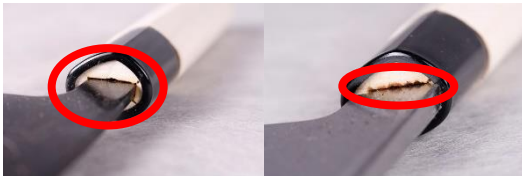


Agreement

Takahashikusu Co., Ltd. pays close attention to the manufacture of kitchen knives. Because it is difficult to make them identical like mechanically produced products due to being consistently handmade, slight differences or incompleteness may be found. Please note that Takahashikusu Co., Ltd. cannot accept returned products, for example, under the following conditions. Takahashikusu Co., Ltd. appreciates your understanding.

- The upper surface of the grip is burnt or cracked

The attachment of a blade to a grip while the blade is heated at a high temperature may cause the upper surface of the grip to become burnt or cracked depending on condition of wood.



- Black liquid penetrates into the upper part of the grip

When a traditional Japanese kitchen knife is equipped with a grip, a tang heated at a high temperature is inserted into the grip, and as a result liquid seeping, for example, from a bolster made of buffalo horn, sometimes penetrates into the upper part of the grip.

