

## Knives made for professionals...

The three blades of the **Takamura** logo represent the three pillars of a quality knife: good material choice, good forging process and good sharpening finish. Before the knife reaches the customer, these three components combine harmoniously to give birth to a good knife. Your eyes may not see it at first glance, but we promise to continue honoring this spirit of knife making.

高村のロゴである“三ッ刃”に込められた「よい材料、よい鍛造・熱処理、よい砥ぎ」という3つの精神。お客様の手に渡る前、これらの要素が互いに影響しあってはじめてよい刃物、すなわち、よい包丁は生まれます。

目には見えないから、ではなく、見えないからこそ。これが高村における包丁作りの源泉であり、わたしたちが守り続けてきた信条なのです。

## よい包丁の条件。 The criteria of a good knife.



### よい作りがしてあるか

Good design and skilled craftsmanship



### 切れ味の持続

Long lasting edge retention with minimal maintenance



### 刃こぼれしにくい

High hardness and durability with minimal chipping



### 通り抜けがいい

Smooth and effortless cutting edge



### 清潔感

Hard-wearing and waterproof handle for hygiene



### 適度な重さ

The perfect weight: not too light, not too heavy, and doesn't tire your hand



### 重心のバランス

Balance, with the center of gravity at the bolster



### 適度なしなり

Flexibility to complement the most delicate ingredients



### 砥ぎやすさ

Ease of sharpening and maintenance