

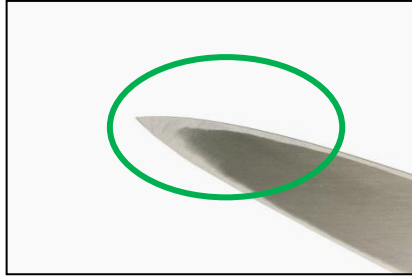
## Kanetsugu Yanagi

VS

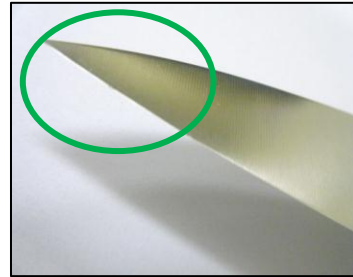
## Stamped Yanagi

裏すき  
Urasuki

YES



NO



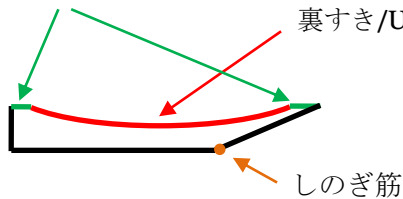
**裏すき**：和包丁は裏面が平面であることが非常に大切です。裏が真っ直ぐでないといくら表側をキレイに研いでも鋭い刃が付きません。裏すき処理をしていない包丁は食材を切る時に裏面全てが食材に触れ、食材が包丁にへばりつきスムーズに切れません。

**Urasuki**: *Urasuki* refers to the concave shape of the back side of the blade that is traditionally found on *wa-bocho* (single bevel knives). The purpose of the *urasuki* is to minimize food sticking to the blade (reducing the drag while slicing) hence it has the same effect as perforated and hollow-ground blades. It is essential for the rim of the *urasuki* to be perfectly flat and level for it to have full effect. The process of maintaining the rim is known as *uraoshi*.

裏押し/Uraoshi (must be flat and level)

裏すき/Urasuki

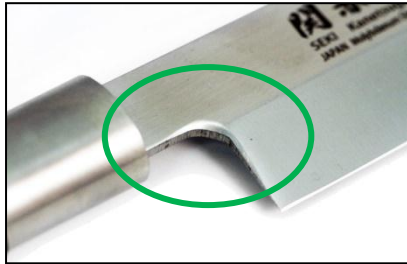
包丁断面図/Cross-sectional diagram



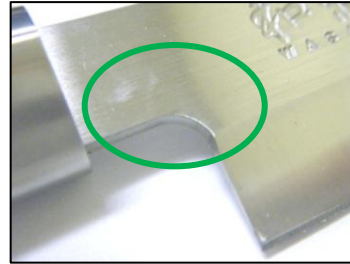
この凹みは裏を研ぐ時に裏全面を研ぐ必要を無くし、かつ平面を出しやすく、また切り離れを良くするための和包丁の MUST 構造です。

アゴ磨き  
Ago Polishing

YES



NO



**アゴ磨き**：指がれるアゴ部を削り・磨くことで、指当たりを良くし調理する時のシェフの指への負担を軽減します。  
**Ago Polishing**: Grinding and polishing the *ago* of the knife makes it more comfortable for the fingers to be pressed against it hence creates a better grip.

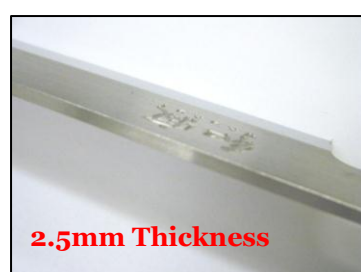
峰の仕上げ  
The Spine Finish

YES



3.0mm Thickness

NO



2.5mm Thickness

**峰の処理**：背の部分になめらかに整え、包丁の曲がりがないように細心の注意を払っています。一見分かりにくい処理ですが、良い包丁には欠かせない製造工程です。

**The Spine Finish**: It is vital to align the spine of the knife and make sure that it is not bent at all. The spine should be of equal thickness along its full length.