

# Tadafusa Knife user guide...

Thank you for choosing a Tadafusa Japanese kitchen knife. We're positive you're going to love your purchase and will really enjoy using it for your food preparation. And because of that, we want to make sure you get the most from your new knife so we've jotted down some really handy tips and hints about how best to use it.

The most important thing to remember, is this knife is not the same as normal kitchen knives and you have to treat and use it a little differently.

And please note that while we are not professional chefs, or even begin to believe we know more than you about using a knife, we just think the tips and hints below will really help you not only get the best from it but also will hopefully help you protect it from any potential damage.

Made in Sanjo Japan, Tadafusa Knives from Silky Store New Zealand are available in two different styles – Bocho (meaning Japanese style) and Hocho (meaning European style).

The Bocho knives are hand forged from blue carbon steel that have been left with a rustic or nashiji (pear skin) finish. The blades are deliberately left like this as the imperfections reduce suction, allowing food to fall freely from the blade, and allows the knife to cut with less resistance. It also offers a unique look. The carbon core is sandwiched between two layers of blue carbon steel and is exceptionally sharp and holds a keen edge. The handles are crafted from magnolia and bubinga wood and have a plastic ferrule (join). This wood is moisture and bacteria resistant.

The Hocho knives are also hand forged and come with triple layered rust-resistant SLD steel, which is clad with soft stainless steel. The core steel offers a sharp blade which holds its edge, and the stainless steel acts as a blanket and protects the harder steel in the core from breaking. The handles are crafted with heat treated semi-charcoaled chestnut wood and are also moisture and bacteria resistant.

The different types of Tadafusa knives we have include;

## **Bocho (Japanese Style):**

TF San-A105 Ajikiri – a small kitchen knife designed for mincing, fine chopping, and peeling.

TF San-P135 Petty – a beautiful small knife ideal for slicing and peeling.

TF San-28 Santoku – a larger knife for slicing, dicing, and chopping.

TF San-G210 Gyuto – a versatile large knife for cutting up, filleting, and preparing meat and fish.

## **Hocho (European Style):**

TF HK-1 Bread Knife – as well as bread, this knife is also great for cutting products with tough skin like sausages and tomatoes.

TF HK-2 Santoku – a larger knife for slicing, dicing, and chopping.

TF HK-3 Petty – a beautiful small knife ideal for slicing and peeling.

TF HK-4 Gyuto – a versatile large knife for cutting up, filleting, and preparing meat and fish.

TF HK-7 Sashimi – normally used for slicing raw fish, this knife is also fantastic for slicing other meats.

## **Usage Guide:**

It's really important that you learn to hold your knife correctly – when you pick up the knife, your index finger should be on the outside of the blade (on the flat side) and your other three fingers should be right up at the top of the handle near the blade. This offers optimum control and accuracy with your cuts and because your fingers are closer to the blade, you can keep the knife going where you want it to go.

Learning to cut properly is also highly recommended – and while we're sure there are many different styles of cutting, slicing and chopping food, there are a few basic guidelines that you can learn to follow easily. The first thing is to always keep your guiding fingers safely tucked away from the sharp edge of the blade. One way to cut correctly is when the tip of the blade never really leaves the cutting board and you raise the blunt end of the blade up and down firmly pushing the knife downward into the food. And another way is when the point of the blade will go up and down from the back pivot point to cut through the food (more typically used when slicing onions and other vegetables).

#### **Care Guide:**

Treat your knife like it's made from porcelain – it can be damaged if you don't use it correctly. Japanese knives are usually more brittle than Western style ones and are normally designed only for food preparation. All care should be taken when using, washing, and storing these knives. Follow the usage guide above for cutting and try not to ever cut up frozen food. It is also recommended you only use these knives with a wooden (or sometimes a plastic) chopping board. Cutting onto a slate, steel or granite board or bench top is a fast-track way to damage your knife. You should also never slap your knife onto a cutting board through the food – this is a sure way to also dull and damage your blade.

It is also our suggestion that you only scrape your chopping board with the back of your knife, not the sharp edge of the blade. This could also damage your beautiful knife.

#### **Cleaning Guide:**

There are some important things to remember when you're cleaning your knife.

1. Wipe down your knife immediately after use with a clean towel or paper towel to remove food bits and other particles from the blade.
2. Wash your knife separately from other dishes after use, using hot soapy water and lots of care. You shouldn't need to soak your knife for any reason either.
3. Don't ever wash your knife in the dishwasher – especially if the handle is made of wood like the Tadafusa range and can become waterlogged.
4. It is important to thoroughly dry your knife after you have washed it and before you put it away. The longer a knife remains wet and dirty the more the blade and the quality of the steel deteriorates.

#### **Sharpening Guide:**

A blunt knife is a dangerous knife. It's our recommendation you only use a sharpening stone on your knife blade, and not a sharpening steel. While steels can re-align a blade, they can also take metal shavings off the edge of your blade. The most precise sharpening is done with a stone. There are more instructions and cautions listed inside the knife box, please read before using your new knife.