

# WHY BUY



## History.

Tadafusa have been manufactured in Japan since 1948 and specialise in kitchen knives for home and professional use.

## Product.

To ensure authenticity and unparalleled quality, Tadafusa knives have continued to be hand forged by 3 generations of the same Japanese family.

## Range.

Tadafusa have 2 types of knives – Bocho Kobo (a Japanese style looking knife) and Hocho Kobo (a European style looking knife). The Bocho knife blades are made from carbon steel, sandwiched between two layers of blue carbon steel that have been left with a rustic or nashiji (pear skin looking) finish. The Hocho knife blades are made from triple layered rust resistant SLC steel, clad with soft stainless steel.

