

Kikuichi Cutlery – A Seven Hundred Fifty Year Family Tradition of Fine Craftsmanship



Kikuichi Cutlery has a very unique and distinguished history. We are the oldest knife maker in the world, tracing our roots to the year 1267. This is the earliest documentation we have of our ancestor Shiro Kanenaga who made samurai swords for the emperor of Japan. Over 750 years of bladesmithing experience sets **Kikuichi** apart from other cutlery companies. **Kikuichi** Samurai swords bear the emperor's Chrysanthemum symbol as a mark of our excellence, and our knives still carry this symbol of quality. Today, our ancestor's swords are registered national treasures of Japan. **Kikuichi** continues the same commitment to quality and craftsmanship. Our knives are not manufactured in a large factory, instead, our production method is similar to the old guild style of manufacturing in Japan and Europe where artisans specializing in specific parts of the process excelled at just one thing. Blade, Sharpening, Handle, Finishing. A minimum of 4 master

craftsmen work on each knife before it is ready for our logo and the chrysanthemum. Today, **Kikuichi** continues its legacy of sword making as a cutlery company and many highly regarded professional chefs cherish our knives as their most prized possession.

Since we established **Kikuichi New York Inc.** 20 years ago, our knives have been sold to chefs in over 2000 restaurants and more than 150 high-end retail stores throughout the US, Canada and Europe. We now offer a selection of over two hundred knives, scissors and accessories for both home and professional use.

Kikuichi's high quality brand awareness will inspire customers and direct traffic to your stores. We are certain that your customers will be pleased with the quality of our products and superior services that we offer.



Ikuyo Yanagisawa, President/CEO



560 Sylvan Ave. Suite 3110, Englewood Cliffs, NJ 07632

tel 201-567-8388, fax 201-567-8389

info@kikuichi.net

www.kikuichi.net

GS - Gold Warikomi Stainless Series

The GS Series is one of our heaviest knives and is preferred by many chefs who want the quality of a Japanese knife with the weight and design of a European blade.

Blade

The blade is made from a Swedish Gold Stainless core sandwiched between SUS410 stainless which protects and adds corrosion resistance creating a hefty blade that can withstand the heavy work of a professional kitchen while maintaining a sharp edge for fast cutting. The blade steel contains 15% Chromium 1.5% Cobalt 1% Molybdenum this alloy gives this knife the ability to withstand daily use and still hold a razor sharp edge.

Hand engraved with the Kikuichi chrysanthemum logo.

Handle

Food safe Resin



GS18 GYUTO Gold Chefs

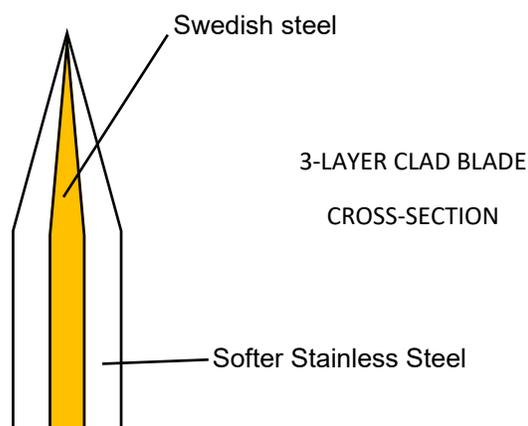
18cm / 7"

Comes with a wooden saya cover to protect the blade (and your fingers!) whether you keep it in a drawer or in a knife roll.

HRC 61

Bevel Angle Ratio
50:50

Model #	Size	Style	MAP Price
GS7	7cm/2.8"	Bird's Beak	\$220
GS12	12cm/5.0"	Petty	\$230
GS15	15cm/6.0"	Petty	\$250
GS18	18cm/7.0"	Gyuto	\$300
GS21	21cm/8.0"	Gyuto	\$340
GS24	24cm/9.5"	Gyuto	\$380
GS27	27cm/10.5"	Gyuto	\$450
GS30	30cm/12.0"	Gyuto	\$520
GS33	33cm/13"	Gyuto	\$600
SS24	24cm/9.5"	Sujihiki	\$440
SS27	27cm/10.5"	Sujihiki	\$500
SS30	30cm/12.0"	Sujihiki	\$560
HKS15	15cm/6.0"	Honesuki	\$280



PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

WGAH - Tsuchime Damascus Ho-wood Series

The WGAH series is a top of the line workhorse. With a traditional Ho-wood handle and hammered (Tsuchime) 45 layer blade, this is a knife that looks great and can tackle anything in the kitchen.

Blade

45 layers with a core of Aichi AUS10 Nickel stainless sandwiched between 11 layers of nickel, 6 layers of SUS420 and 5 layers of J1 stainless steel on each side to create the Damascus pattern and then hand hammered to create the tsuchime finish which helps release food that might stick to the blade. Hand hammering means each blade is unique.

Hand engraved with the Kikuichi chrysanthemum logo.

Handle

Traditional octagonal wa handle featuring Japanese Magnolia and water buffalo horn ferrule



Comes with a wooden saya cover to protect the blade (and your fingers!) whether you keep it in a drawer or in a knife roll.

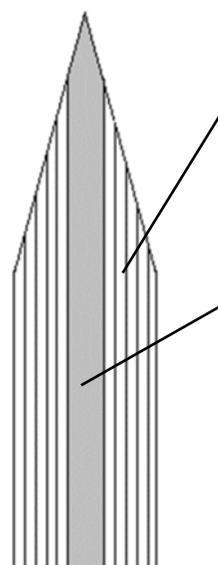
<HRC> 60

Bevel Angle Ratio
50:50

WGAH18 Santoku

18cm / 7"

Model #	Size	Style	MAP Price
WGAH15	15cm/6"	Petty	\$260
WGAH18	18cm/7"	Santoku	\$300
WGNH18	18cm/7"	Usuba	\$350
WGAH21	21cm/8"	Gyuto	\$350
WGAH24	24cm/9.5"	Gyuto	\$410
WGS25	25cm/10"	Sujuhiki	\$440



22 layers each side. Uses 11 layers of nickel with 6 layers of SUS420 and 5 layers of J1 stainless steel

Center core is AUS10

45-layer blade cross section

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

NWD - Nickel Warikomi Damascus Series

One of our most popular knives, the Nickel Warikomi Damascus is a beautiful and functional knife that will be the showpiece of any kitchen. With a thin blade and a light agile feel, meal prep is a dream.

Blade

45 layers with a core of Aichi AUS10 Nickel stainless sandwiched between 11 layers of nickel, 6 layers of SUS420 and 5 layers of J1 stainless steel on each side to create the Damascus pattern. These have a thin blade and a light agile feel.

Hand engraved with the Kikuichi chrysanthemum logo

Handle

Octagonal rosewood with ebony ferrule

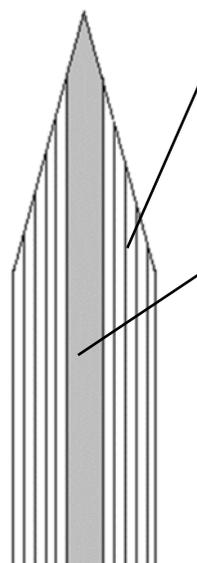


HRC 60

Bevel Angle Ratio
50:50

NWD180 Santoku Knife
18cm / 7"

Model #	Size	Style	MAP Price
NWD150	15cm/6"	Utility	\$190
NWD175	17cm/6.5"	Usuba	\$240
NWD180	18cm/7"	Santoku	\$240
NWD210	21cm/8"	Gyuto	\$300
NWD240	24cm/9.5"	Gyuto	\$330
NWD245	24cm/9.5"	Sujihiki	\$330



22 layers each side: 11 layers of nickel with 6 layers of SUS420 and 5 layers of J1 stainless steel

Center core is Aichi AUS10

45-layer cross section

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

WGAD - Warikomi Gold Damascus Tsuchime Series

With a similar weight to many German knives this is our most popular series among people who want a western handle and a Japanese blade.

Blade

17 layers of Damascus steel with a core of VG10. With its fine grain structure and great durability VG10 is one of the best modern stainless blade steels. Hand hammered (Tsuchime) pattern on the blade with the dimples providing an excellent aesthetic as well as the ability to easily release food that might stick to the blade. Hand hammering means each blade is unique.

Hand engraved with the Kikuichi chrysanthemum logo.

Handle

Eco Wood Handle



HRC 60

Bevel Angle Ratio
50:50

WGAD17sp Usuba

17cm / 6.5"

VG10 high carbon
steel blade (stain-resistant)

8 layers on each side of Da-
mascus stainless Steel (non-
stain) with a hand hammered
finish.

17-LAYER DAMASCUS CROSS SECTION

Model #	Size	Style	MAP Price
WGAD8sp	8cm/3.2"	Paring	\$200
WGAD13sp	13cm/5.3"	Petty	\$220
WGAD17sp	17cm/6.5"	Usuba	\$270
WGAD18sp	18cm/7"	Santoku	\$280
WGAD21sp	21cm/8.0"	Gyuto	\$300
WGAD24sp	24cm/9.5"	Gyuto	\$340
WGSD21sp	21cm/8.0"	Sujihiki	\$340
WGSD24sp	24cm/9.5"	Sujihiki	\$200 (reg\$380)

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

WGAT - Warikomi Tsuchime V10 Series

The Warikomi Tsuchime V10 Series maintains the hammered finish of our popular 17-layer WGAD knives, but at a more affordable price point.

Blade

This core of VG10 steel sandwiched between hammered (tsuchime) stainless outer layers provides a keen cutting edge with the dimples providing an excellent aesthetic as well as the ability to easily release food that might stick to the blade. With its fine grain structure and great durability VG10 is one of the best modern stainless blade steels available.

Hand engraved with the Kikuichi chrysanthemum logo.

Handle

Wood, western style handle



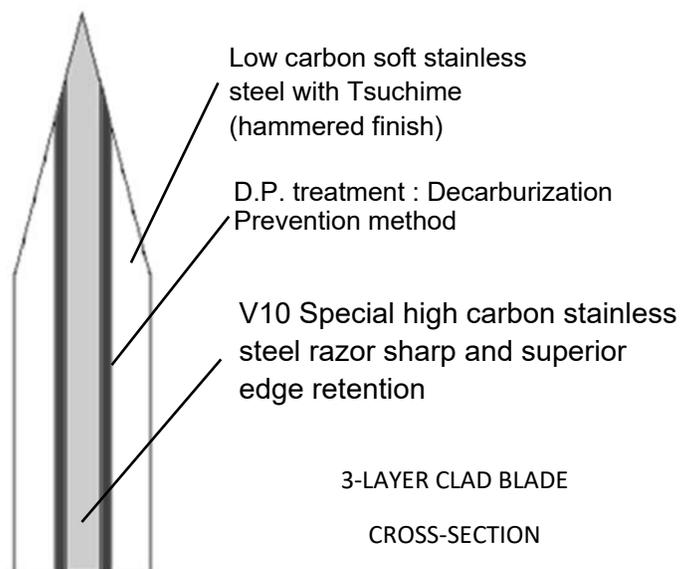
WGAT17 Santoku
17cm / 6.7"



HRC 62

Bevel Angle Ratio
50:50

Model #	Size	Style	MAP Price
WGAT13	13cm/5"	Petty	\$190
WGAT15	15cm/6"	Petty	\$210
WGAT17	17cm/6.7"	Santoku	\$250
WGAT21	21cm/8"	Gyuto	\$270



PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

KURO - Kurouchi Carbon Clad

The KURO (means Black) series is a heavy iron-clad knife that feels substantial in the hand while the Walnut handle is smooth and warm.

Blade

White Carbon #2 core with soft black iron cladding gives this line it's distinctive look. Heavy and solid these are a great workhorse of a knife. The Black oxide coating helps keep the blade from rusting.

The black oxide coating is produced during heat treating, and only the cutting edge is polished, this is called a Kurouchi finish by our knife craftsmen.

Hand engraved with the Kikuichi chrysanthemum logo.

NOTE: Blade may rust if left wet, this is NOT a stainless steel.

Handle

Traditional octagonal wa handle made of Walnut and water buffalo horn ferrule.



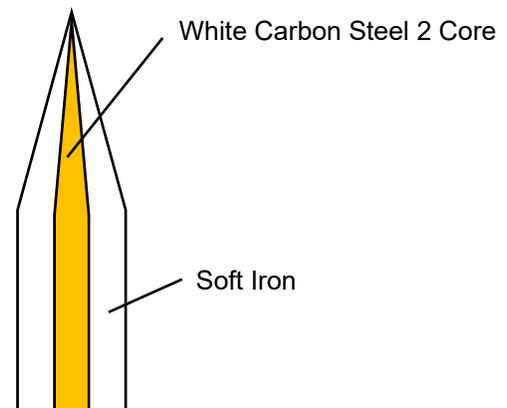
KURO18 Santoku
18cm / 7"



HRC 62

Bevel Angle Ratio
50:50

Model #	Size	Style	MAP Price
KURO15	15cm/6.0"	Petty	\$190
KURO15SAYA	15cm/6.0" with saya	Petty	\$230
KURO18	18cm/7.0"	Santoku	\$220
KURO18SAYA	18cm/7.0" with saya	Santoku	\$260
KURO24	24cm/9.5"	Chef	\$320
KURO24SAYA	24cm/9.5" with saya	Chef	\$360
KURO27	27cm/10"	Slicer	\$340
KURO27SAYA	27cm/10"with saya	Slicer	\$380



3-LAYER BLADE CROSS SECTION

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

GC - Carbon Steel Series

These single steel blades are tough and sharp. Carbon steel is the workhorse of the knife industry, in use for nearly a millennia it holds a super sharp edge and is easy to sharpen at home.

Blade

SK-4 Carbon Steel. This is the preferred blade material of professional chefs the world over. It's light, easy to sharpen and takes a very keen edge due to the fine grain structure of the steel.

NOTE: Blade may rust if left wet, this is NOT a stainless steel.

Handle

Eco wood

Model #	Size	Style	MAP Price
AC12	12cm/5"	Petty	\$70
AC15	15cm/6"	Petty	\$90
GC18	18cm/7"	Gyuto	\$120
GC21	21cm/8"	Gyuto	\$150
GC24	24cm/9.5"	Gyuto	\$180
GC27	27cm/10.5"	Gyuto	\$210
GC30	30cm/12"	Gyuto	\$260
GC33	33cm/13"	Gyuto	\$290
SC24	24cm/9.5"	Sujihiki	\$180
SC27	27cm/10.5"	Sujihiki	\$210
HC15	15cm/6"	Honesuki	\$160
HGC17	17cm/6.5"	Garasuki	\$240
HKC15	15cm/6"	Honesuki	\$130



GC21 Gyuto Chef's Knife
21cm / 8"

HRC 60-61

Bevel Angle Ratio
50:50



SK-4 Carbon Steel.

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

GM - Molybdenum Stainless Series

The GM series is a great value and holds a fantastic edge. This stainless allow allows for a thin and stiff blade that is easy to care for.

Blade

AUS10 Molybdenum High Carbon stainless steel. This is a great entry level knife which holds a sharp edge. The Molybdenum makes the blade hard and Vanadium in the alloy lends the steel a fine grain.

Handle

Wood, also available by special order in resin handle colors including Red, Yellow, Blue, White, Green and other colors.

**ASK ABOUT CUSTOM ORDERS
WITH OTHER HANDLE COLORS
AND CUSTOM LOGOS**



GM15 Utility/Petty
15cm / 6"

HRC 59

Bevel Angle Ratio
50:50

Model #	Size	Style	MAP Price
GM08	8cm/3.2"	Paring	\$80
GM12	12cm/5.0"	Petty	\$90
GM15	15cm/6.0"	Petty	\$100
GM18	18cm/7.0"	Gyuto	\$120
GM21	21cm/8.0"	Gyuto	\$160
GM24	24cm/9.5"	Gyuto	\$200
GM27	27cm/10.5"	Gyuto	\$240
GM30	30cm/12.0"	Gyuto	\$270
SM24	24cm/9.5"	Sujihiki	\$200
SM27	27cm/10.5"	Sujihiki	\$240
SM18	18cm/7.0"	Santoku	\$150



AUS10 Molybdenum
Steel.

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

WG - Elite Warikomi Gold Series

The WG series is one of our longest standing Western style blades. Light and comfortable, once you pick one up, you won't want to put it down.

Blade

3 layers of steel with a core of VG1. With its great durability VG1 is one of the best modern steel choices for a blade. Clad in softer stainless steel.

Handle

Western style Mahogany

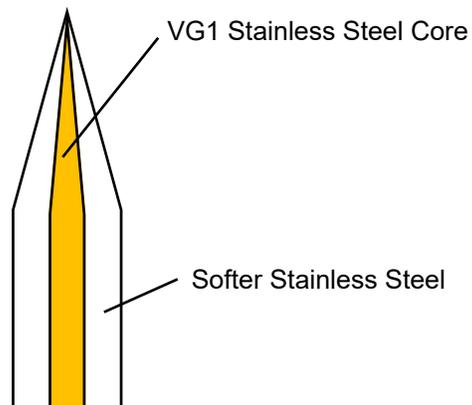


WGS24 Sujihiki
24cm / 9.5"

HRC 60

Bevel Angle Ratio
50:50

Model #	Size	Style	MAP Price
WGA13	13cm/5.3"	Petty	\$100
WGA17	17cm/6.5"	Bunka	\$200
WGA21	21cm/8.0"	Bunka	\$240
WGA24	24cm/9.5"	Bunka	\$280
WGU17	17cm/ 6.5"	Usuba	\$120 (reg\$200)
WGS21	21cm/8.0"	Sujihiki	\$270
WGS24	24cm/9.5"	Sujihiki	\$290
WGS27	27cm/10.5"	Sujihiki	\$330
WGAD13	13cm/5.3"	Petty	\$180
WGAD17	17cm/6.5"	Santoku	\$250



PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

GKAD - Gold Kokaji Aoko #2 Damascus

Superior double beveled knives from the famed Kokajikai knife makers in Sakai. These are true 9 layer Damascus Aoko Blue carbon steel. Double beveled blade with fantastic geometry and edge holding.

Blade

9 layers hand forged together make this a true handmade knife. With a harder Blue Aoko #2 Carbon Steel for the blade edge.

Handle

Traditional "D" shaped wa handle featuring Japanese Magnolia and water buffalo horn ferrule.



GKAD15 15cm / 6"

HRC 59

Bevel Angle Ratio

50:50

Blue #2 Carbon Steel

Model #	Size	Style	MAP Price
GKAD15	15cm/6"	Bunka	\$450
GKAD21	21cm/8"	Gyuto	\$600

4 layers Damascus
each side SK steel
and Iron



BLADE CROSS-SECTION

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

WH - Elite Warikomi Gold Ho-wood Series

Our most economical traditional series in stainless steel. These are a great entry level knife for anyone looking to learn and get comfortable with a single bevel blade.

Blade

2 layers hand forged together make this a true handmade knife. With a harder steel for the blade edge and a softer steel for the tang side.

Comes in single and double bevel blade shapes

Left handed bevel is available on request please contact us for pricing

Handle

Traditional "D" shaped wa handle featuring Japanese Magnolia and water buffalo horn ferrule.



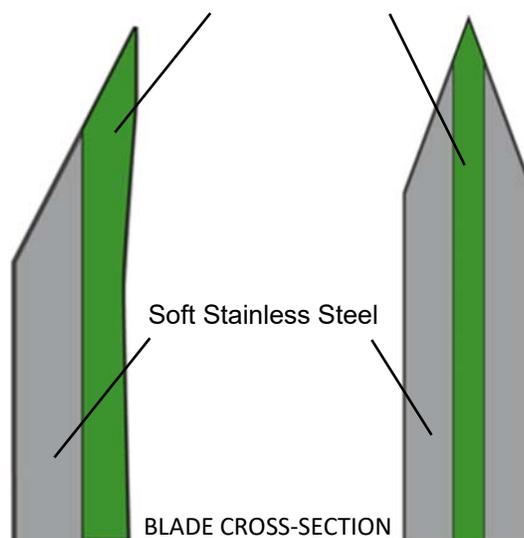
HRC 56-58

Bevel Angle Ratio
50:50 / Single Bevel

Model #	Size	Style	MAP Price
WHA17	17cm/6.5" double	Gyuto	\$290
WHD15	15cm/6" single	Deba	\$380
WHD18	18cm/7" single	Deba	\$440
WHU17	17cm/6.5 double	Nakiri	\$290
WHY21	21cm/8" single	Yanagi	\$280
WHY24	24cm/9.5" single	Yanagi	\$310
WHY27	27cm/10.5" single	Yanagi	\$390
WHY30	30cm/12" single	Yanagi	\$420

WHD15 Single bevel Deba
15cm / 6"

AUS-8 (8A) stainless steel



PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

Tatsutogi Series

Our most economical single bevel carbon steel traditional series. Hand forged in the swordmaking tradition from two pieces of steel. These are good beginner Japanese chef knives. Professional lifespan: 3-5yrs

Blade

2 layers hand forged together make this a true handmade knife. With a harder steel for the blade edge and a more malleable steel for the tang side. SK tool steel makes up the blade edge, while Jigane Carbon Steel makes up the back and tang. Easy to sharpen.

Left handed bevel is available on request please contact us for pricing

Handle

Traditional "D" shaped wa handle featuring Japanese Magnolia and water buffalo horn or resin ferrule.

Model #	Size	Style	MAP Price
YT21	21cm/8"	Yanagi	\$230
YT24	24cm/9.5"	Yanagi	\$260
YT27	27cm/10.5"	Yanagi	\$310
YT30	30cm/12"	Yanagi	\$370
YT33	33cm/13"	Yanagi	\$460
DT10	10cm/4"	Deba	\$100 (reg \$160)
DT12	12cm/5"	Deba	\$200
DT13	13cm/5.5"	Deba	\$230
DT15	15cm/6"	Deba	\$250
DT18	18cm/7"	Deba	\$290
DT19	19cm/7.5"	Deba	\$350
DT21	21cm//8"	Deba	\$380
UT15	15cm/6"	Usuba	\$260
UT18	18cm/7"	Usuba	\$290
UT21	21cm//8"	Usuba	\$430
UT22	22cm/9"	Usuba	\$550
TT21	21cm/8"	Takohiki	\$300
TT24	24cm/9.5"	Takohiki	\$310
TT27	27cm/10.5"	Takohiki	\$350
TT30	30cm/12"	Takohiki	\$430
TT33	33cm/13"	Takohiki	\$530
FT15	15cm/6"	Funayuki	\$200
PT10	10cm/4"	Kawamuki	\$55 GWP
PST10	10cm/4"	Kaisaki	\$55 GWP

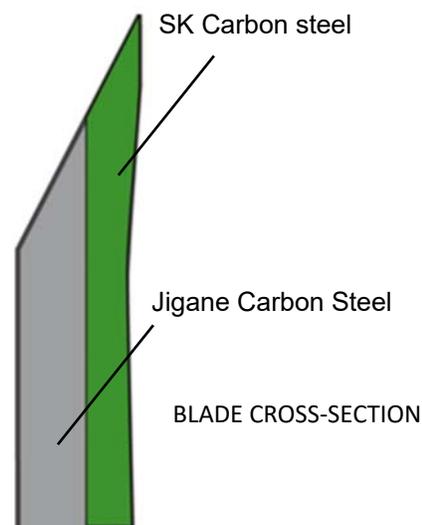


YT27 Single bevel Yanagi
27cm / 10.5"



HRC 56-58
Single Bevel

***Many more sizes available please see price list



PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

Kasumitogi Series—Shirako White #3 Carbon Steel

Kasumitogi single bevel traditional series. Hand forged in the swordmaking tradition from two pieces of steel.

Professional lifespan: 5yrs+

Blade

2 layers hand forged together make this a true handmade knife. With a harder steel for the blade edge and a softer steel for the tang side. White Carbon #3 steel makes up the blade edge, while softer Jigane Carbon steel makes up the back and tang.

Left handed bevel is available on request please contact us for pricing

Handle

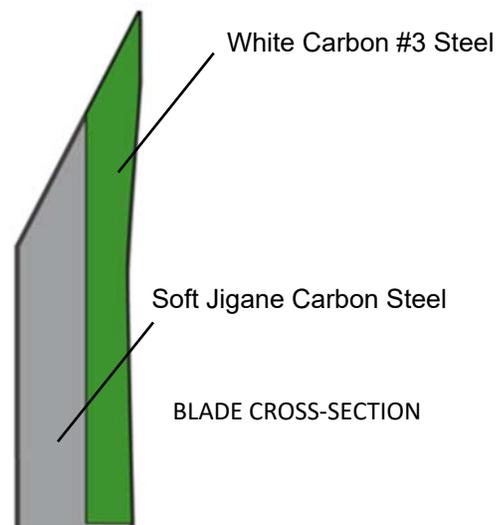
Traditional "D" shaped wa handle featuring Japanese Magnolia and water buffalo horn ferrule.

Model #	Size	Style	MAP Price
YKT21-08-0	21cm/8"	Yanagi	\$250
YKT24-9-5	24cm/9.5"	Yanagi	\$230
YKT27-10-5	27cm/10.5"	Yanagi	\$340
YKT30-12-0	30cm/12"	Yanagi	\$400
YKT33-13-0	33cm/13"	Yanagi	\$530
YKT36-14-5	36cm/14.5"	Yanagi	\$720
DKT10-04-0	10cm/4"	Deba	\$220
DKT12-05-0	12cm/5"	Deba	\$230
DKT13-05-5	13cm/5.5"	Deba	\$260
DKT15-06-0	15cm/6"	Deba	\$280
DKT18-7-0	18cm/7"	Deba	\$350
DKT19-7-5	19cm/7.5"	Deba	\$400
DKT21-8-0	21cm/8"	Deba	\$480
DKT24-09-5	24cm/9.5"	Deba	\$660
UKT15-6-0	15cm/6"	Usuba	\$270
UKT18-7-0	18cm/7"	Usuba	\$300
UKT19-07-5	19cm/7.5"	Usuba	\$390
UKT21-8-0	21cm/8"	Usuba	\$440
UKT24-9-5	24cm/9.5"	Usuba	\$550
TKT30-12-0	30cm/12"	Takohiki	\$490



YKT27 Single bevel Deba
27cm / 10.5"

HRC 61-62
Single Bevel



PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

Kasumi Series - Shirako White and Aoko Blue #2 Carbon Steel

Our most popular traditional single bevel series. Hand forged in the swordmaking tradition from two pieces of steel. These are good all around Japanese chef knives that are very good for everyday use. Professional lifespan: 7-10yrs

Blade

2 layers hand forged together make this a true handmade knife. With a harder steel for the blade edge and a softer steel for the tang side. White or Blue Carbon steel (depending on exact model) makes up the blade edge, while softer Jigane Carbon steel makes up the back and tang. Harder steel holds its edge longer and is more difficult to properly sharpen.

Left handed bevel is available on request please contact us for pricing

Handle

Traditional wa handle featuring Japanese Magnolia and water buffalo horn ferrule. Available in "D" or octagonal shape

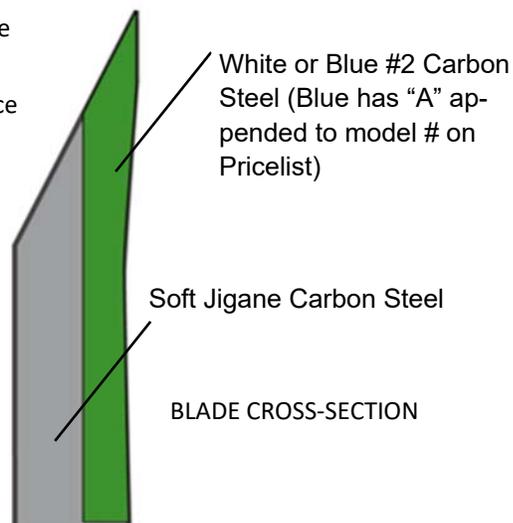
Model #	Size	Style	MAP Price
YK21-8-0	21cm/8"	Yanagi	\$400
YK24-09-5	24cm/9.5"	Yanagi	\$430
YK27-10-5	27cm/10.5"	Yanagi	\$490
YK27-10-5eh	27cm/10.5" Ebony Handle	Yanagi	\$680
YK30-12-0	30cm/12"	Yanagi	\$570
YK33-13-0	33cm/13"	Yanagi	\$670
DK10-4-0	10cm/4"	Deba	\$320
DK12-05-0	12cm/5"	Deba	\$340
DK13-05-5	13cm/5.5"	Deba	\$370
DK15-06-0	15cm/6"	Deba	\$430
DK18-07-0	18cm/7"	Deba	\$550
DK19-07-5	19cm/7.5"	Deba	\$570
DK21-08-0	21cm/8"	Deba	\$600
DK24-9-5	24cm/9.5"	Deba	\$820
UK15-6-0	15cm/6"	Usuba	\$470
UK18-7-0	18cm/7"	Usuba	\$530
UK19-7-5	19cm/7.5"	Usuba	\$570
UK21-08-0	21cm/8"	Usuba	\$600
TK27-10-5	27cm/10.5"	Takohiki	\$600
TK33-13-0	33cm/13"	Takohiki	\$790
FK24-9-5	24cm/9.5"	Fuguhiki	\$550
FK27-10-5	27cm/10.5"	Fuguhiki	\$620
FK30-12-0	30cm/12"	Fuguhiki	\$700
FK33-13-0	33cm/13"	Fuguhiki	\$820
FK36-14-5	36cm/14.5"	Fuguhiki	\$970



TK27 Takohiki
27cm / 10.5"

HRC 63-64
Single Bevel

***Many more sizes available please see price list



PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

Ginsan Stainless Series

Today's modern chefs demands a sharp edge that can withstand daily use. It must be also easy to re-sharpen. Ginsan Silver 3 steel is a perfect blend for professional and home use.

These are very durable traditional knives without the exacting care needed for carbon steel.

Blade

Ginsan steel (also called silver 3) is a perfect blend of Carbon, Chromium, Manganese, Phosphorus, Sulfur and Silicon. It has the performance benefit of a traditional carbon steel with razor sharp edge and the practical benefit of stain-resistant steel.

Our Ginsan blades are hand forged from two layers with the harder Ginsan making up the edge and a softer stainless for the tang. This makes the knife easier to sharpen and care for.

Each one of our Ginsan knives is hand forged and hand assembled by traditional craftsmen. Please contact us for special orders Left handed bevel is available on request, please contact us for pricing and availability.

Left handed bevel is available on request, please contact us for pricing and availability.

Handle

Traditional Ho-wood "D" shaped wa handle with water buffalo ferrule. Also available with Ebony handle.



YG27 Yanagi
27cm / 10.5"



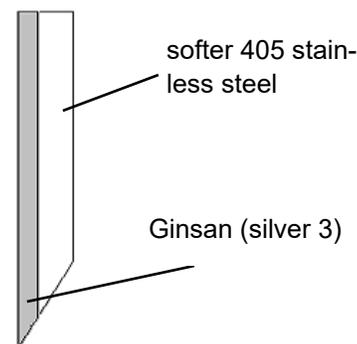
Comes with Ho-wood Saya (sheath)

HRC 60-62

Single Bevel

Model #	Size	Style	MAP Price
YG21	21cm/8.0"	Yanagi	\$420
YG24	24cm/9.5"	Yanagi	\$450
YG27	27cm/10.5"	Yanagi	\$520
YG27eh	27cm/10.5" w/Ebony	Yanagi	\$710
YG30	30cm/12.0"	Yanagi	\$680
YG30eh	30cm/12" w/Ebony	Yanagi	\$870
YG33	33cm/13.0"	Yanagi	\$880
UG18	18cm/7"	Usuba	\$660
UG21	21cm/8"	Usuba	\$890
DG18	18cm/7.0"	Deba	\$700
DG19	19cm/7.5"	Deba	\$900
DG21	21cm/8"	Deba	\$940

RIGHT ANGLE BLADE



A cross sectional image

Honyaki Series - Shirako White and Aoko Blue Carbon Steel

Our highest quality single bevel traditional series. The whole blade is hand forged in the swordmaking tradition from only the best single piece of steel. These are top of the line knives for professional use. Professional lifespan: 10-15yrs

Blade

Hand forged by master craftsmen this is a truly artisanal blade.

Left handed bevel is available on request please contact us for pricing

Handle

Traditional "D" shaped wa handle featuring Japanese Magnolia and water buffalo horn ferrule.

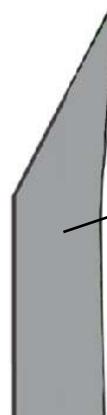
Model #	Size	Style	MAP Price
YH24-09-5	24cm/9.5"	Yanagi	\$1250
YH27-10-5	27cm/10.5"	Yanagi	\$1480
YH27-10-5K	27cm/10.5" Mirror Finish	Yanagi	\$1720
YH30-12-0	30cm/12"	Yanagi	\$1620
YH30-12-0eh	30cm/12" Ebony Handle	Yanagi	\$1800
YH30-12-0K	30cm/12"	Yanagi	\$1860
YH33-13-0	33cm/13"	Yanagi	\$1850
YH36-14-5	36cm/14.5"	Yanagi	\$2310
FH24-09-5	24cm/9.5"	Fuguhiki	\$1500
FH27-10-5	27cm/10.5"	Fuguhiki	\$1780
FH30-12-0	30cm/12"	Fuguhiki	\$1940
FH33-13-0	33cm/13"	Fuguhiki	\$2220
FH36-14-5	36cm/14.5"	Fuguhiki	\$2770



YH27 Single bevel Yanagi
27cm / 10.5"



HRC 64-65
Single Bevel



Single Layer Carbon Steel

BLADE CROSS-SECTION

PRO TIP: Always hand wash and dry knives. Use caution when cutting anything that may contain bones, pits, seeds, hard pieces or was previously frozen

Accessories



From left to right, bottom to top—Chopsticks (FCE, FCH, FCS), Shears (A1000-8, A1100-3, A1100-2, A1300-3, A1201-1), Graters (SC, SSG), Tweezers (TWK, TWM), Scissor (A1000-02), Nail Clippers (A1000-16, A1000-19B, A1000-19G, 1100-10S)

Scissors- It's only fitting that we also produce scissors. We carry everything from Kitchen Scissors to barber's shears, fabric scissors, pruning shears and more.

Nail Clippers- Our clippers are made to the same exacting standards as our knives. Keep your nails short and trim in the kitchen.

Fish Tools- Scalers, Eel Pins, Tweezers

Chopsticks- Professional grade forged cooking and plating chopsticks

Graters- Choose from Copper or Sharkskin. These high quality graters are professional quality and can be used for wasabi, daikon and more.



Model #	Description	MAP Price
WS0100-1	WATER STONE Double sided 250/1000 grit	\$60.00
WS0100-2	WATER STONE 250 grit	\$30.00
WS220	WATER STONE 220 grit large	\$200.00
WS0400-1	WATER STONE 400 grit large	\$210.00
WS1000-1	WATER STONE 1000 grit large 230mm/100mm/80mm	\$100.00
WS1000-2	WATER STONE 1000 grit medium 205mm/75mm/36mm	\$120.00
WS1000-3	WATER STONE 1000 grit small 180mm/50mm/15mm	\$58.00
WS1060	WATER STONE double sided 1000/6000 grit	\$140.00
WS6000-1	WATER STONE 6000 grit 210mm/73mm/22mm	\$170.00



CP6 Japanese Carpenter's Pocket Knife MAP \$28

Knife shapes

The Yanagi is what most people think of as a sushi knife. It is the most popular knife among Japanese sushi chefs. A long, thin and sharp blade is ideal for slicing delicate fish.

The Deba is used for butchering whole fish. A wide and thick blade is ideal for cutting through the fish skin and bones, when taking apart a whole fish

The Usuba is a slicing knife used mostly for preparing vegetables, although in a western kitchen it is more all purpose its thin and wide blade is perfect for delicate slicing and chopping. There are three styles of Usuba, the Azumagata with its rectangular style is the most popular, Hishigata has a pointed blade and Kamagata looks more like a scythe. The shapes are regional and some chefs prefer a particular shape.

Gyuto Western Chef's Knife

Nakiri Double bevel Usuba

Bunka/Santoku All Purpose

Sujihiki Double bevel slicer

Honesuki meat butchering

Other traditional blade types:

Takohiki sushi knife is essentially Yanagi with a square tip

Unagisaki Eel cutting knife

Fuguhiki has the same shape as Yanagi, but it has a thinner blade. The Fuguhiki is traditionally used for creating ultra-thin slices of Fugu (Puffer fish) sashimi.

There are special knives used for Tuna and other large fish, as well as Soba noodle knives, while we do sell and make these knives they are special order. Please contact us for more information for specialty blades.