



Left to right: 1. Jigane (soft steel) 2. Hagane (hard steel) 3. Initial Forge Weld 4. Forge Weld 5. Initial Shaping 6. Tang Shaping 7. Blade Shaping 8. Blade Thinning 9. Blade Thinning (cont.) 10. Initial Grinding 11. Grinding (cont.) 12. Final Shape 13. Hardening 14. Tempering 15. Finish Grinding 16. Sharpening 17. Handle and Engraving.



A 750 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 when our ancestors made swords for the emperor. Over 750 years of bladesmithing experience sets Kikuichi apart from other cutlery companies. Kikuichi products bear the emperor's Chrysanthemum symbol as a mark of our excellence.

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. We continue our legacy of sword making as a cutlery company and many highly regarded professional chefs cherish our knives as their most prized possession.

Traditional Japanese Knives



Yanagi

Yanagi (also called yanagiba or shobu) is the quintessential sashimi knife. It's long and thin blade is suited for slicing delicate fish in a single stroke. May also be used for portioning other raw, boneless meats.



Deba

Deba is used for butchering and cleaning fish. The wide and thick blade is strong enough to withstand the force necessary to cut through fish skin and bones. The sharp edge allows fillets to be cleanly cut from the bones.



Usuba

An *Usuba* is the traditional vegetable knife in Japanese cuisine. The tall, thin blade can be used to peel, slice, chop, mince, and make decorative cuts. Three typical usuba shapes are Azumagata (rectangular shape; most popular), Hishigata (pointed tip), and Kamagata (slightly curved spine as it approaches the tip).



Takohiki

Like a yanagi, a *Takohiki* has a long, thin, sharp blade that is suited for slicing delicate fish in a single stroke. Known as a Kanto-style sashimi knife, the tip of the blade is squared-off which some chefs like as they can more safely place sashimi directly on a customer's plate.



Fuguhiki

Designed to achieve ultra-thin slices of fugu, a *Fuguhiki* has a blade similar to that of a yanagi, but much thinner. It is preferred by some chefs as an all around sashimi knife due to its thinness.

Traditional Japanese Knives



Funayuki

A *Funayuki* is a short, all purpose knife that was historically used by fishermen while at sea. The profile of the blade is similar to that of a deba but thinner; making it an excellent all purpose knife.

Kikuichi Cutlery



Kaisaki

A *Kaisaki* has a short blade that somewhat resembles a miniature yanagi. It was originally designed for the preparation of shellfish but over time, chefs have adopted it for garnish preparation.



Kawamuki

With its short blade, the *Kawamuki* was designed for in-hand tasks such as peeling and garnish preparation. It has a short double beveled edge like a Western paring knife.

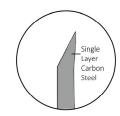


Ajikiri

An *Ajikiri* is very similar to a *deba* but is lighter and thinner. Many fishmongers prefer using this knife to breakdown and fillet smaller fish as the lighter weight prevents fatigue.

Honyaki • 水本焼





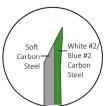
These are the best traditional knives a professional chef can own. Honyaki is the highest quality single bevel traditional knife that Kikuichi offers. The entire blade is hand forged in the sword making tradition from only the best single piece of white or blue carbon.

Lifespan	15+ Years	Bevel	Single (inquire for left-handed pricing)
Blade	Single Steel Hand Forged White or Blue Carbon	Handle	Octoganal Shaped Wa Handle Japanese Magnolia
HRC	64-65		Water Buffalo Horn Ferrule Available in Ebony and other special materials – inquire for options and pricing.

YANAGI		FUGUHIKI	
YH24-09-5	24cm/9.5"	FH24-09-5	24cm/9.5
YH27-10-5	27cm/10.5"	FH27-10-5	27cm/10.5
YH30-12-0	30cm/12.0"	FH30-12-0	30cm/12.0
YH33-13-0	33cm/13.0"	FH33-13-0	33cm/13.0
YH36-14-5	36cm/14.5"	FH36-14-5	36cm/14.5

Kasumi • 安来白二鋼 • 青鋼





Kikuichi Cutlery

Kasumi is our most popular traditional single bevel series. Hand forged in the sword making tradition from two pieces of steel, the Kasumi series are ideal knives for chefs wanting a higher level of quality. The harder steel holds its edge longer resulting in a true professional knife.

Lifespan	7+ Years	Bevel	Single (inquire for left-handed pricing)
Blade	2 Layers Hand Forged	Handle	"D" Shaped Wa Handle
Edge	White #2 or Blue #2		Japanese Magnolia
	Carbon Steel		Water Buffalo Horn Ferrule
HRC	61-64		Octagonal shape and ebony handles also
			available – inquire for options and pricing.

DEBA		YANA	GI	HISHIGA	TA USUBA	FUC
DK10	10cm/4.0"	YK21	21cm/8.0"	UPK21	21cm/8.0"	FK24
DK12	12cm/5.0"	YK24	24cm/9.5"			FK27
DK13	13cm/5.5"	YK27	27cm/10.5"	KAMAG	ATA USUBA	FK30
DK15	15cm/6.0"	YK30	30cm/12.0"	USK18	18cm/7.0"	FK33
DK18	18cm/7.0"	YK33	33cm/13.0"	USK21	21cm/8.0"	FK36
DK19	19cm/7.5"					
DK21	21cm/8.0"	USUB	A	TAKOHII	(I KENGATA	TAKO
DK24	24cm/9.5"	UK15	15cm/6.0"	TKKA27	27cm/10.5"	TK27
		UK18	18cm/7.0"	TKKA30	30cm/12.0"	TK33
SUSHI	KIRI	UK19	19cm/7.5"			
SK21	21cm/8.0"	UK21	21cm/8.0"			

Ginsan • 銀三





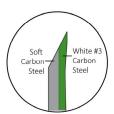
Modern chefs demand a sharp edge that can withstand daily use and be easy to sharpen. Ginsan (Silver 3) stainless steel is a perfect blend of durability, sharpness, and limited maintenance. Our Ginsan blades are hand forged and hand assembled by traditional craftsmen, resulting in knife with the performance of carbon steel and easy maintenance of stainless steel.

Lifes	pan 7+ Years	Bevel Single (inquire for left-handed pricing)
Blade	e 2 Layer Hand Forged	Handle "D" Shaped Wa Handle
Edge	Ginsan Steel (silver 3)	Ho-wood
Spine	e 405 Stainless Steel	Water Buffalo Horn Ferrule
		Ebony handles also available – inquire for
HRC	60-62	options and pricing.

пкс	00-02			'	, 0		
DEBA		TAKO	нікі	USUBA	A	HISHIGA	TA USUBA
DG18	8cm/7.0"	TG24	24cm/9.5"	UG18	18cm/7.0"	UPG21	21cm/8.0"
DG19	9cm/7.5"	TG27	27cm/10.5"	UG21	21cm/8.0"		
DG21	21cm/8.0"	TG30	30cm/12.0"				
YANA	GI						
YG21	21cm/8.0"						
YG24	24cm/9.5"						
YG27	27cm/10.5"						
YG30	30cm/12.0"						

Kasumitogi • 本鍛錬





Kikuichi Cutlery

Kasumitogi is another traditional series hand forged in the sword making tradition from two pieces of steel. The slightly softer white carbon #3 edge is easier to sharpen and more forgiving but will not last as long as a higher grade steel.

Lifespa	1 5+ Years	Bevel Single (inquire for left-handed pricing)	
Blade	2 Layers Hand Forged	Handle "D" Shaped Wa Handle	
Edge	White #3 Carbon Steel	Japanese Magnolia	
HRC	57-60	Water Buffalo Horn Ferrule	

DEBA		YANA	GI	USUBA	Α	KAMAGA	ATA USUBA
DKT10	10cm/4.0"	YKT21	21cm/8.0"	UKT15	15cm/6.0"	USKT18	18cm/7.0"
DKT12	12cm/5.0"	YKT24	24cm/9.5"	UKT18	18cm/7.0"	USKT19	19cm/7.5"
DKT13	13cm/5.5"	YKT27	27cm/10.5"	UKT19	19cm/7.5"	USKT21	21cm/8.0"
DKT15	15cm/6.0"	YKT30	30cm/12.0"	UKT21	21cm/8.0"		
DKT18	18cm/7.0"	YKT33	33cm/13.0"	UKT24	24cm/9.5"		
DKT19	19cm/7.5"	YKT36	36cm/14.5"				
DKT21	21cm/8.0"			TAKOI	нкі		
DKT24	24cm/9.5"			TKT30	30cm/12.0"		

YG33 33cm/13.0"



Tatsutogi is our most economical carbon steel traditional series. These knives are also hand forged in the sword making tradition from two pieces of steel. This series also features many hard to find specialty shapes.

Lifespai	1 5+Years	Bevel Single (inquire for left-hand	ed pricing)
Blade	2 Layers Hand Forged	Handle Wa Handle	
Edge	White #3 Carbon Steel	Japanese Magnolia	
HRC	57-60	Water Buffalo Horn or Resir	Ferrule

FUNA	YUKI	KAWA	MUKI*	KAISA	(I	AJIKIR	<u> </u>
FT15	15cm/6.0"	PT10	10cm/4.0"	PST10	10cm/4.0"	AT10	10cm/4.0"

*Double Bevel



This is our most affordable traditional series. The softer stainless steel makes this series a great entry level option for anyone looking to learn and get comfortable with a single bevel blade.

Nakiri and Santoku

Blade	3 Layers	Angle Ratio	50:50
Edge	AUS8	Handle	Oval Shaped Wa Handle
HRC	56-58		Japanese Magnolia
Bevel	Double		Water Buffalo Horn Ferrule

Deba and Yanagi

Blade	2 Layers Hand Forged	Bevel	Single (inquire for left-handed pricing)
Edge	AUS8	Handle	"D" Shaped Wa Handle
HRC	56-58		Japanese Magnolia Water Buffalo Horn Ferrule

NAKIRI		SANTOKU		YANAGI	
WHU17	17cm/6.5"	WHA17	17cm/6.5"	WHY21	21cm/8"
				WHY24	24cm/9.5"
DEBA				WHY27	27cm/10.5"
WHD15	15cm/6"			WHY30	30cm/12"
WHD18	18cm/7"				

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Kikuichi Cutlery



Series	Edge	HRC	Handle	Estimate Lifetime
Honyaki	White or Blue Carbon	64-65	- Japanese Magnolia or Ebony - Water Buffalo Horn Ferrule	15+ Years
Kasumi	White #2 or Blue #2 Carbon	61-64	- Japanese Magnolia - Water Buffalo Horn Ferrule	7+ Years
Kasumitogi	White #3 Carbon	57-60	- Japanese Magnolia - Water Buffalo Horn Ferrule	5+ Years
Tatsutogi	White #3 Carbon	57-60	- Japanese Magnolia - Water Buffalo Horn or Resin ferrule	5+ Years
Ginsan	Ginsan Steel (Silver 3)	60-62	- Japanese Magnolia or Ebony - Water Buffalo Horn Ferrule	7+ Years
WH	AUS8	56058	- Japanese Magnolia - Water Buffalo Horn Ferrule	3+ Years

Western Knives

Western Style Knives



Paring

A **Paring** knife has short blade and is used for in-hand tasks such as peeling, carving, and decorative cuts.



Pettv

A **Petty** knife has short blade with a shape similar to Gyuto. It is designed to perform small cutting tasks and precision work on a cutting surface. Some chefs also use a petty knife for in-hand tasks.



Gvuto

The *Gyuto*, or chef's knife, is the most important knife for nearly all chefs. The long, pointed blade is used for slicing, chopping, and precision work. This is most similar to a German or French chef's knife.



Sujihiki

Like a Gyuto but shorter at the heel, a **Sujihiki** is ideal for clean and precise slicing. It can be used with meat and vegetables, and even sushi rolls.

Western Style Knives



Santoku

The **Santoku** is a kitchen's all-purpose knife. The blade is tall at the heel and less pointed at the tip. A Santoku excels at performing quick slicing, chopping, and mincing tasks. It is the most common knife found in a Japanese home.



Nakiri

Similar to an Usuba, a *Nakiri* is a double beveled vegetable knife with a tall, thin blade. It is be used to peel, slice, chop, mince, and make decorative cuts.



Honesuki Kaku The *Honesuki* was designed specifically for breaking down poultry and is a yakitori chef's main prep tool. Its thick blade and pointed tip can easily cut through joints and make precise cuts. While the blade is strong enough to hit bone without chipping, it should not be used to chop through bone.



Hankotsu Maru

The *Hankotsu* is commonly used to break down large carcasses, either hanging or on a surface. The short blade is used to precisely cut along bone, fat, and connective tissue. While the blade is strong enough to hit bone without chipping, it should not be used to chop through bone.





Our Kurouchi Kasumitogi Tsuchime single bevel traditional series hand forged in the sword making tradition from two pieces of steel. The White #2 carbon steel edge is an excellent choice for both toughness and a fine edge for exact slices. The White #2 Carbon edge with soft black iron cladding provides a distinctive look as the final layer of iron has an oxide coating to help prevent rust.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	2 Layers; Hand Forged	Handle	Octagonal Wa Handle
Edge	White #2 Carbon		Japanese Magnolia
HRC	62		
Bevel	Single		

YANAGI

DEDA	(Mioroshi)
DEDAI	I IVIIOI OSIIII

KKTD21	21cm/8.0"	KKTY25	25cm/9.8"
		KKTY29	29cm/11.4"



Kokaji White Carbon Kiritsuke

The Kokaji White Carbon series is unique and well crafted. Completely hand forged knives by the famed Kokaji-kai knife makers in Sakai, the 3 layer blades feature fantastic geometry, edge retention and an eye catching kiritsuke tip. The petty and gyuto shapes have a highly versatile double bevel edge while the yanagi has a traditional single bevel.

Bunka and Gyuto

Blade	3 Layers	Angle Ratio	50:50
Edge	White #2 Carbon Steel	Handle	Oval Shaped Wa Handle
HRC	61-62		Japanese Magnolia
Bevel	Double		Water Buffalo Horn Ferrule

Yanagi

Blade	2 Layers Hand Forged	Bevel	Single (inquire for left-handed pricing)
Edge	White #2 Carbon Steel	Handle	"D" Shaped Wa Handle
Spine	Soft Carbon Steel		Japanese Magnolia
HRC	61-62		Water Buffalo Horn Ferrule

BUNKA

KOKAJI-Bunka 15cm/6.0"

GYUTO

KOKAJI-Gyuto 21cm/8.0"

YANAGI

KOKAJI-Yanagi 24cm/9.5"





Superior double beveled knives from the famed Kokaji-kai knife makers in Sakai. These are true hand forged 31-layer Damascus Blue #2 carbon steel knives. The double beveled blades have fantastic geometry and edge holding.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	33 Layers; Hand Forged	Angle Ratio	50:50
Edge	Blue #2 Carbon	Handle	Octagonal Wa Handle
HRC	62-63		Japanese Magnolia
Bevel	Double		Water Buffalo Horn Ferrule

PETTY		BUNKA		GYUTO		
GKAD15P	15cm/6.0"	GKAD15	15cm/6.0"	GKAD	21	21cm/8.0
				GKAD	21K	21cm/8.0
				GKAD	24	24cm/9.5
				GKAD	24K	24cm/9.5



The KURO series is a heavy ironclad knife that feels substantial in the hand while the walnut handle is smooth and warm. The White #2 carbon edge and soft black iron cladding provides a distinctive look as the final layer of iron has an oxide coating to help prevent rust. Heavy and solid, these knives are heavy duty workhorses. Also available is a #2 Blue carbon Santoku with Iishi (Yew) wood handle.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	3 Layers; Hand Forged	Angle Ratio	50:50
Edge	White #2 Carbon	Handle	Octagonal Wa Handle
HRC	62		Walnut
Bevel	Double		Pakkawood ferrule

PETTY		NAKIRI		SANTOKU	
KURO15	15cm/6.0"	KURO16	16CM/6.5"	KURO18	18cm/7.0"
GYUTO		SUJIHIKI		SANTOKU #2	2 BLUE
KURO24	24cm/9.5"	KURO27	27cm/10.5"	KURO18-AI	18cm/7.0"

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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. These single steel blades are tough and sharp, with an edge geometry that is like a faster, thinner version of its European counterparts.

Blade	Single Steel. SK-4 Carbon Steel	Angle Ratio	50:50		
HRC	60-61	Handle	Eco Wood		
Bevel	Double	CAUTION: Blade will patina and may rust if left wet. This is NOT a stainless steel.			

PETTY		SUJIHIKI		GYUTO	
AC12	12cm/5.0"	SC24	24cm/9.5"	GC18	18cm/7.0"
AC15	15cm/6.0"	SC27	27cm/10.5"	GC21	21cm/8.0"
				GC24	24cm/9.5"
SANTOKU		HONESUK	I* Kaku	GC27	27cm/10.5"
SC18	18cm/7.0"	HKC15	15cm/6.0"	GC30	30cm/12.0"

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HANKOTSU*	Maru
HC15	15cm/6.0"

*AUS8 Steel

GYUTO 21cm/8.0" SEM210 SEM240 24cm/9.5" SEM270 27cm/10.5"

PETTY

SEM120

SEM150



Many chefs love a carbon steel blade edge but enjoy the easy maintenance of stainless steel. The SEM series is the best of both worlds. This high carbon stainless steel in this series performs like a carbon steel blade without the worry of rust. Strong and substantial without feeling heavy, this blade takes a fine grained edge and holds it well.

Blade	Single Steel. Proprietary Semi-Stainless	Angle Ratio	50:50
	High Carbon Steel	Handle	Stabilized Wood
HRC	61	CAUTION: Due	e to high carbon content, the
Bevel	Double	blade may pat	ina

	SANTOKU		NAKIRI	
12cm/5.0"	SEM180	18cm/7.0"	SEM185	18.5cm/7.25"
15cm/6.0"				



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The GM series is a great value and holds a great edge. The AUS10 stainless steel allows for a thin and stiff blade that is easy to care for. The use of high carbon molybdenum makes the blade hard and the addition of vanadium in the alloy lends to a fine grain. This is a great entry level knife.

Blade		Angle Ratio	50:50
Stainless Steel	Handle	Resin	
HRC	59	CAUTION: Due to blade may pating	o high carbon content, the
Bevel	Double		

PARING*	- discontinued	PETTY		GYUTO	
GM08	8cm/3.2"	GM12	12cm/5.0"	GM18	18cm/7.0"
		GM15	15cm/6.0"	GM21	21cm/8.0"
		GM18P	18cm/7.0"	GM24	24cm/9.5"
				GM27	27cm/10.5"
				GM30	30cm/12.0"
SUJIHIKI		SANTOKU		BREAD KN	NIFE*
SM24	24cm/9.5"	SM18	18cm/7.0"	PM25	25cm/10.0"
SM27	27cm/10.5"			PM30	30cm/12.0"



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.

Hand engraved with the Kikuichi chrysanthemum logo.

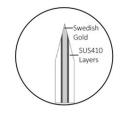
Blade	3 Layers	Bevel	Double
Edge	VG1	Angle Ratio	50:50
HRC	60	Handle	Mahogany

PETTY		Bunka		NAKIRI	
WGA13	13cm/5.3"	WGA17	17cm/6.5"	WGU17	17cm/6.5"
GYUTO		SUJIHIKI		CAUTION:	carbon content,
WGA21	21cm/8.0"	WGS21	21cm/8.0"	the blade ma	
WGA24	24cm/9.5"	WGS24	24cm/9.5"		
		WGS27	27cm/10.5"		

*AUS8 Steel







The GS Series is one of our heaviest western knives and is popular with chefs who want the quality of a Japanese knife with the weight and design of a European blade. The Swedish Gold stainless steel core is sandwiched between SUS410 stainless which protects and adds corrosion resistance. These blades can withstand heavy work while maintaining a sharp edge for fast performance.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	3 Layers	Bevel	Double
Edge	Swedish Gold Stainless	Angle Ratio	50:50
HRC	61	Handle	Composite Wood

PARING		PETTY		GYUTO	
GS09	9cm/3.5"	GS12	12cm/5.0"	GS18	18cm/7.0"
		GS15	15cm/6.0"	GS21	21cm/8.0"
				GS24	24cm/9.5"
HONESU	JKI*	SUJIHIK	T .	GS27	27cm/10.5"
HKS15	15cm/6.0"	SS24	24cm/9.5"	GS30	30cm/12.0"
		SS27	27cm/10.5"	GS33	33cm/13.0"
		SS30	30cm/12.0"		

*Angle Ratio: 80:20



Our S33 series blades feature 33 layers of Damascus with a VG10 core and a Black wood handle. Very fine detailing and grind on the blade making these beautiful, functional pieces that you will cherish for generations.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	33 Layers Damascus	Bevel	Double
Edge	VG10	Angle Ratio	50:50
HRC	60	Handle	Black dyed stabilized wood

PARING

S33-08	8cm/3"
S33-10	10cm/4"

GYUTO

S33-18	18cm/7"	
S33-21SK	21cm/8"	Kiritsuke Tip
S33-24K	24cm/9.5"	Kiritsuke Tip

PETTY

S33-12	12cm/4.7
S33-15	15cm/5

SANTOKU

S33-18SK	18cm/7





Similar in weight to many German knives, WGAD series is popular among people who want a western handle and a Japanese blade. The VG10 edge is one of the best modern stainless steels due to its fine grain structure and great durability. The hammered tsuchime finish helps release food from the blade.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	17 Layers	Bevel	Double
Edge	VG10	Angle Ratio	50:50
HRC	60	Handle	Eco Wood

PARING	PETTY		NAKIRI	
WGAD08sp 8cm/3.2"	WGAD13sp	13cm/5.3"	WGAU17sp	17cm/6.5"
SANTOKU	GYUTO		SUJIHIKI	



The GW Series is a perfect example of the Japanese design philosophy shibui, a balance of simplicity and complexity. While the GW series is not adorned with decorative elements such as hand-hammered tsuchime or a Damascus finish, a simple elegance creates a powerful appearance. The 3-layer blade with a Ginsan (silver-3) core is thin, strong, and precise; and the octagonal walnut handle provides a comfortable grip.

Hand engraved with the Kikuichi chrysanthemum logo.

· ·		,	J		
Blade Edge HRC Bevel	3 Layers Silver 3 Stainless 61 Double	(Ginsan)	Angle Ratio Handle	50:50 Octagonal Wa Walnut Pakkawood Fe	
PARING		PETTY		NAKIRI	
GW080	8cm/3.2"	GW135	13cm/5.3"	GW170	16.5cm/6.5"
		GW150	15cm/6.0"		
SANTOKU	J	SUJIHIKI		GYUTO	
GW165	16.5cm/6.5"	GWS240	24cm/9.5"	GW180	18cm/7.0"
		GWS270	27cm/10.5"	GW210	21cm/8.0"
GYUTO К	IRITSUKE			GW240	24cm/9.5"
GWK210	21cm/8.0"				
GWK240	24cm/9.5"				





Our Nickel Warikomi Damascus series may be the most nimble knives you ever hold. This thin and agile 45 layer Damascus blade has an AUS10 edge, one of the finest modern Japanese steels available. Matched with a Rosewood handle and ebony pakkawood ferrule this series is beautiful and functional, and destined to be the showpiece of any kitchen.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	45 Layers	Bevel	Double
Edge	AUS10	Angle Ratio	50:50
HRC	60	Handle	Octagonal Wa handle
			Rosewood

PETTY		SANTOKU		NAKIRI	
NWD150	15cm/6.0"	NWD180	18cm/7.0"	NWD175	17cm/6.5"
GYUTO		SUJIHIKI			
NWD210 NWD240	21cm/8.0" 24cm/9.5"	NWD245	24cm/9.5"		



67-Layer Mirror finish Damascus Tsuchime line. The hammered mirror finish sparkles on the wall and in the hand. The lighter than average blades make your cooking prep an absolute pleasure.

Hand engraved with the Kikuichi chrysanthemum logo.

Blade	67 Layers Damascus	Bevel	Double
Edge	AUS10	Angle Ratio	50:50
HRC	60	Handle	Octagonal Wa handle
пкс	60	панине	Magnolia

MDT67-135	8cm/3.0"

SANTOKU	
MDT67-165	18cm/7

12cm/4.7"

MDT67-165N

GYUTO

MDT67-210K	21cm/8.0"	Kiritsuke	Ti
MDT67-240K	24cm/9.5"	Kiritsuke	Tij

Western Knives







Heirloom quality steak knives having a freshly designed Kiritsuke style blade and traditional handle. Very fine detailing and grind on the blade make these beautiful, functional pieces to be cherished for generations. Available individually, or a 4-piece set in a beautiful gift box.

Blade	WR2	Angle Ratio	50:50
HRC	60	Handle	Oval Ho-Wood
Bevel	Double		

Individual Bunka Set Steak-4 Steak-1 Steak-Bunka

Kiku	

Series	Blade	Edge	HRC	Bevel	Angle Ratio	Handle
ккт	2 Layers Hand Forged	White #2 Carbon	62	Single	-	Octagonal Wa handle Walnut
KOKAJI	3 Layers Hand Forged	White #2 Carbon	61-62	Single/Double	50:50	Oval or 'D' Wa handle Japanese Magnolia
GKAD	9 Layers Hand Forged	Blue #2 Carbon	62-63	Double	50:50	Octagonal Wa handle Japanese Magnolia
KURO	3 Layers Hand Forged	White #2 Carbon	62	Double	50:50	Octagonal Wa handle Walnut
GC	Single Steel	SK-4 Carbon	60-61	Double	50:50	Western handle Eco Wood
SEM	Single Steel	SS61	61	Double	50:50	Western handle Stabilized Wood
GM	Single Steel	AUS10 Molybdenum	59	Double	50:50	Western handle Resin
wg	3 Layers	VG1	60	Double	50:50	Western handle Mahogany
GS	3 Layers	Swedish Gold Stainless	60	Double	50:50	Western handle Composite Wood
S33	33 Layers	VG10	60	Double	50:50	Western handle Stabilized Wood
WGAD	17 Layers	VG10	60	Double	50:50	Western handle Eco Wood
GW	3 Layers	Ginsan (Silver 3)	61	Double	50:50	Octagonal Wa handle Walnut
NWD	45 Layers	AUS10	60	Double	50:50	Octagonal Wa handle Rosewood
MDT67	67 Layers	AUS10	60	Double	50:50	Octagonal Wa handle
STEAK	Single	WR2	60	Double	50:50	Oval Ho-wood



NAIL CLIPPER

A1000-16

8cm/3.0"



NAIL CLIPPER

(5cm/2" with Gift Box)

A1000-19B Black A1000-19G Gold A1000-19S Silver



HIGONOKAMI

CP6 6cm/2.3"



SENTEI BASAMI PRUNING SHEARS

A1300-1 18 cm / 7" A1300-2 20 cm / 8" A1300-3 24 cm / 9"



NIGIRI HASAMI SEWING SCISSORS

A1000-7 10.5cm / 4.24" Carbon steel A1000-8 10.5cm / 4.24" Carbon short-blade A1000-9 10.5cm / 4.24" Stainless short-blade



BONSAI SHEARS

18 cm / 7" A1200-1 Carbon steel A1200-2 Carbon Steel 19.5 cm / 7.75" A1200-3 Stainless steel 18 cm / 7"



UROKOTORI

SS-L Large SS-S Small



Accessories

Kitchen Scissors A1000-02

HONENUKI

TWK10 Kaku TWM10 Maru



MORIHASHI

Forged chopsticks with Ebony handle FCE15 15cm/6.0"

FCE16 16cm/6.5" FCE18 18cm/7.0" FCE21 21cm/8.0" FCE24 24cm/9.5"

Forged chopsticks Ho-Wood

FCH15 15cm/6.0" FCH16 16cm/6.5" FCH18 18cm/7.0" FCH21 21cm/8.0" FCH24 24cm/9.5"



OROSHI

8"

CG-MINI 77mm/3.0" 110mm/4.3" CG-SML CG-5 205mm/8.0" CG-7 230mm/9.0" CG-8 240mm/9.4" 255mm /13.5" CG-10



TRADITIONAL WATER STONES



Pride1000-6000 1000-6000 Grit

230mm x 71mm x 22mm

Made in the USA





WS0400-1

220mm x 78mm x 68mm



WS220

220 Grit

400 Grit

209mm x 78mm x 51mm

KNIFE STROP



KIKUICHI X NANOHONE NANO STROP

NS-3010K 10 micron



TSUBAKI ABURA OIL

OIL100-1 100ml.



SABITORI RUST ERASER

SABI100-1 Fine SABI100-2 Regular Rough SABI100-3

Frequently Asked Questions

O Does Kikuichi offer a warranty?

A For Kikuichi warranty claims please email info@kikuichi.net with a picture of the defective product and a brief description of the problem.

For Nano Hone products all warranty issues should be addressed directly to Nano Hone.

Free Sharpening

If you want to have your Kikuichi knife sharpened you can mail it to the New Jersey address shown above. We ask you to pay for the return postage—\$15 for one knife or \$20 for multiple knives within the Continental US. Upon receipt of your knife, you can expect at 14-day turnaround.

Q Why do Traditional Japanese knives not have a final edge?

A sper tradition, traditional Japanese knives are not sold with a final edge. Historically, receiving a knife without a sharpened edge was a surefire way to ensure the knife was new. Additionally, many experienced chefs prefer to apply the final edge themselves

While already quite sharp from the crafters, should you prefer to receive a knife with a final edge, you may request honbazuke upon placing your order. The experts are Kikuichi will apply the final edge for you prior to shipping.

Q I could not find what I wanted. Do you offer anything else?

A Kikuichi offers over three hundred knives, scissors and accessories including specialty knives such as tuna knives and soba knives. Please explain to your sales rep what you are looking for, and Kikuichi will gladly assist finding or custom building the knife you want.

Q Can I customize my purchase?

A Kikuichi Cutlery is able to customize nearly every knife according to your specific needs. For an extra fee, your order can be customized with one of the following features:

- Mirror finish
- Damascus finish
- Ebony handle
- Length and shape
- Japanese Character Engraving (free)

Please be advised custom orders require time to fill as product must be produced in Japan and shipped to the United States. We appreciate your understanding and patience.

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