

ごあいさつ

菊一文珠四郎包永の打刃物は、鎌倉中期から明治に至るまで皇室慶事の献上刀（国宝・静嘉堂美術館所蔵）を造り続けてきた御番鍛冶の、『心と技』を受け継いだ伝統ある打刃物です。菊一文珠四郎包永の屋号は、寛永年間（1624～38）に、皇室より賜った『菊の紋』を刀の刻印として使用したことが起源とされています。その伝統は今も受け継がれており、菊一の打刃物には『菊の紋』が刻まれています。

歴史が厳選吟味した和鋼（はがね）と研（とぎ）。技が冴える秘伝・名刀の切れ味は、一丁いっちょう確かめながら鍛える手造りの技から生まれます。

歴史を超えて今に蘇える名匠の技と細やかな心遣いを、鮮やかな切れ味に添えて皆様のお手元にお届けいたします。

About Kikuichi Cutlery

The Kikuichi has a long and distinguished history.

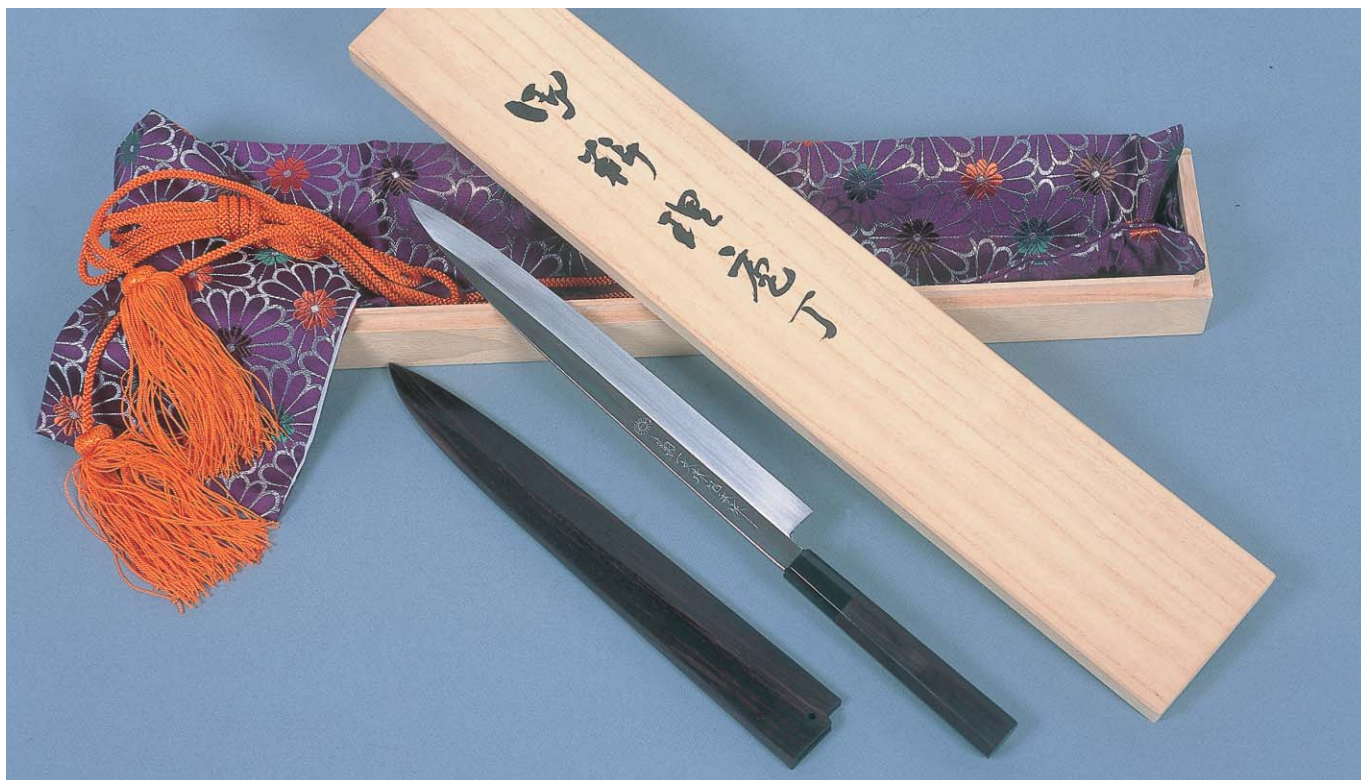
Although we have been producing superior cutlery for more than a hundred years, the origins of our company lies still some seven hundred years ago. For the most of our history, we manufactured Samurai swords that bore the emperor's Chrysanthemum symbol as a mark of their excellence. Today, our ancestor's swords are considered national treasures in Japan.

Our tradition of swords making begun so long ago is something that the Kikuichi is proud to carry on in the high standard of craftsmanship we apply to the cutlery we produce today.

Unlike ordinary stainless steel knives and scissors, the sharpness of our high-quality, handcrafted products is easily maintained. We offer a selection of over one hundred knives and scissors for both private and professional use.



Main store in Nara, Japan



黒丹柄・黒丹さや・桐箱入
Ebony handle and sheathe in wood

柳本焼き 青鋼鏡面仕上 黒丹八角柄 黒丹さや付 桐箱錦袋付き Yanagi Honyaki blue carbon steel sushi knife

This sushi knife is polished to a mirror finish with an 8-sided ebony handle and an ebony sheath. Comes with a special Paulownia wood box.

****Yanagi Honyaki :** Honyaki knives feature blades forged entirely from Hagane, the hard carbon steel and are fashioned with all the craftsmanship traditionally applied to the samurai swords. On these blades one can see the *homon*, the beautiful "ripple pattern." Honyaki knives require more skill and effort to sharpen, but the edge will remain sharp for a long time. Honyaki knives are durable and can be expected to last ten to fifteen years of professional use. Honyaki knives can be ordered either *Aoko* (blue carbon steel) or *Shiroko* (white carbon steel). *Aoko* is the highest grade carbon steel used for cutlery today. *Aoko* is the purest form of carbon steel and its sheer hardness allows for the sharpest cutting edge. However, *Shiroko* is easier to sharpening for daily use and more popular among the traditional Japanese chefs.

本焼青銅鏡面仕上 (8角柄 白さや付)
 HONYAKI Aoko blue carbon steel knives with mirror finish
 (8-sided handles and sheaths included)



鎌型
薄刃
包丁
Scythe Style
USUBA
slicing knife

- ① **USHK21-08-0**
7寸210m/m
8.0"
- ② USHK22-09-0
7.5寸225m/m
9.0"
- ③ USHK24-09-5
8寸240m/m
9.5"

東型
薄刃
包丁
USUBA
slicing knife

- ④ UHK18-07-0
6寸180m/m
7.0"
- ⑤ UHK19-07-5
6.5寸195m/m
7.5"
- ⑥ **UHK21-08-0**
7寸210m/m
8.0"
- ⑦ UHK22-09-0
7.5寸225m/m
9.0"
- ⑧ UHK24-09-5
8寸240m/m
9.5"

フグ引
刺身
包丁
FUGUHIKI
sashimi knife

- ⑨ FHK24-09-5
8寸240m/m
9.5"
- ⑩ **FHK27-10-5**
9寸270m/m
10.5"
- ⑪ FHK30-12-0
尺300m/m
12.0"
- ⑫ FHK33-13-0
尺一330m/m
13.0"
- ⑬ FHK36-14-5
尺二360m/m
14.5"

柳刃
刺身
包丁
YANAGI
sushi knife

- ⑭ YHK24-09-5
8寸240m/m
9.5"
- ⑮ YHK27-10-5
9寸270m/m
10.5"
- ⑯ **YHK30-12-0**
尺300m/m
12.0"
- ⑰ YHK33-13-0
尺一330m/m
13.0"
- ⑱ YHK36-14-5
尺二360m/m
14.5"

タコ引
刺身
包丁
TAKOHIKI
sushi knife

- ⑲ THK24-09-5
8寸240m/m
9.5"
- ⑳ THK27-10-5
9寸270m/m
10.5"
- ㉑ **THK30-12-0**
尺300m/m
12.0"
- ㉒ THK33-13-0
尺一330m/m
13.0"
- ㉓ THK36-14-5
尺二360m/m
14.5"

※上記全ての包丁、本焼白銅鏡面仕上もあります。
 All above knives are also available with white carbon steel.

本焼白鋼 (8角柄 さや付)
HONYAKI Shiroko white carbon steel knives with 8-sided handles and sheaths.



菱型
薄刃
包丁
Pointy
Style
USUBA
slicing knife

- ① **UPH21-08-0**
7寸210m/m
8.0"
- ② UPH22-09-0
7.5寸225m/m
9.0"
- ③ UPH24-09-5
8寸240m/m
9.5"

鎌型
薄刃
包丁
Scythe
Style
USUBA
slicing knife

- ④ **USH21-08-0**
7寸210m/m
8.0"
- ⑤ USH22-09-0
7.5寸225m/m
9.0"
- ⑥ USH24-09-5
8寸240m/m
9.5"

東型
薄刃
包丁
USUBA
slicing knife

- ⑦ UH18-07-0
6寸180m/m
7.0"
- ⑧ UH19-07-5
6.5寸195m/m
7.5"
- ⑨ **UH21-08-0**
7寸210m/m
8.0"
- ⑩ UH22-09-0
7.5寸225m/m
9.0"
- ⑪ UH24-09-5
8寸240m/m
9.5"

フグ引
刺身
包丁
FUGUHIKI
sashimi knife

- ⑫ FH24-09-5
8寸240m/m
9.5"
- ⑬ **FH27-10-5**
9寸270m/m
10.5"
- ⑭ FH30-12-0
尺300m/m
12.0"
- ⑮ FH33-13-0
尺-330m/m
13.0"
- ⑯ FH36-14-5
尺-360m/m
14.5"

柳刃
刺身
包丁
YANAGI
sushi knife

- ⑰ YH24-09-5
8寸240m/m
9.5"
- ⑱ YH27-10-5
9寸270m/m
10.5"
- ⑲ **YH30-12-0**
尺300m/m
12.0"
- ⑳ YH33-13-0
尺-330m/m
13.0"
- ㉑ YH36-14-5
尺-360m/m
14.5"

タコ引
刺身
包丁
TAKOHIKI
sushi knife

- ㉒ TH24-09-5
8寸240m/m
9.5"
- ㉓ TH27-10-5
9寸270m/m
10.5"
- ㉔ **TH30-12-0**
尺300m/m
12.0"
- ㉕ TH33-13-0
尺-330m/m
13.0"
- ㉖ TH36-14-5
尺-360m/m
14.5"

※上記全ての包丁、本焼青鋼もあります。
 All above knives are available with Aoko blue carbon steel.

本焼白鋼 (8角柄 さや付)
HONYAKI Shiroko white carbon steel knives with 8-sided handles and sheaths.



身卸出刃包丁
 MIOROSHI
 DEBA
 chef's/ sushi
 knife

- ① MH21-08-0
7寸210m/m
8.0"
- ② **MH24-09-5**
8寸240m/m
9.5"
- ③ MH27-10-5
9寸270m/m
10.5"

式包丁 (マナ簀付)
 Ceremonial
 knife with forged
 chopsticks

- ④ CH30-12-0
尺300m/m
12.0"
- ⑤ **CH33-13-0**
尺330m/m
13.0"

切付包丁
 KIRITSUKE
 sashimi knife

- ⑥ KH24-09-5
8寸240m/m
9.5"
- ⑦ **KH27-10-5**
9寸270m/m
10.5"
- ⑧ KH30-12-0
尺300m/m
12.0"
- ⑨ KH33-13-0
尺330m/m
13.0"

出刃包丁
 DEBA
 chef's knife

- ⑩ DH15-06-0
5寸150m/m
6.0"
- ⑪ DH18-07-0
6寸180m/m
7.0"
- ⑫ DH19-07-5
6.5寸195m/m
7.5"
- ⑬ **DH21-08-0**
7寸210m/m
8.0"
- ⑭ DH24-09-5
8寸240m/m
9.5"

※上記全ての包丁、本焼青鋼もあります。
 All above knives are available with Aoko blue carbon steel.



柳霞 青鋼八層仕上 黒丹八角柄 黒丹さや付 桐箱錦袋付き

Yanagi Kasumi Aoko (blue carbon steel) Damascus sushi knife

This sushi knife has a Damascus (multi-layered) blade. It comes with an 8-sided ebony handle and an ebony sheath. Comes with a special Paulownia wood box.

* Yanagi Kasumi : Kasumi knives are made by forging together two types of carbon steels, *Jigane* and *Hagane*, *Jigane* is a softer carbon steel whose flexibility and ease of sharpening make it ideal for supporting the area around the blade edge. *Hagane* is a harder carbon steel which creates the sharp edge. This knife has a beautiful *Hassoko* or Damascus (a multi-layered) blade. Kasumi knives can be ordered either **Aoko** (blue carbon steel) or **Shiroko** (white carbon steel).

霞青鋼八層仕上 (8角柄 さや付)
KASUMI Aoko blue carbon steel Damascus knives with 8-sided handles and sheaths



出刃包丁
DEBA
chef's knife

- ① DKD15-06-0
5寸150m/m
6.0"
- ② DKD18-07-0
6寸180m/m
7.0"
- ③ DKD19-07-5
6.5寸195m/m
7.5"
- ④ **DKD21-08-0**
7寸210m/m
8.0"
- ⑤ DKD24-09-5
8寸240m/m
9.5"

鎌型薄刃包丁
Scythe Style
USUBA
slicing knife

- ⑥ **USKD21-08-0**
7寸210m/m
8.0"
- ⑦ USKD22-09-0
7.5寸225m/m
9.0"
- ⑧ USKD24-09-5
8寸240m/m
9.5"

東型薄刃包丁
USUBA
slicing knife

- ⑨ **UKD21-08-0**
7寸210m/m
8.0"
- ⑩ UKD22-09-0
7.5寸225m/m
9.0"
- ⑪ UKD24-09-5
8寸240m/m
9.5"

フグ引刺身包丁
FUGUHIKI
sashimi knife

- ⑫ FKD24-09-5
8寸240m/m
9.5"
- ⑬ **FKD27-10-5**
9寸270m/m
10.5"
- ⑭ FKD30-12-0
尺330m/m
12.0"
- ⑮ FKD33-13-0
尺一330m/m
13.0"

柳刃包丁
YANAGI
sushi knife

- ⑯ YKD24-09-5
8寸240m/m
9.5"
- ⑰ YKD27-10-5
9寸270m/m
10.5"
- ⑱ **YKD30-12-0**
尺300m/m
12.0"
- ⑲ YKD33-13-0
尺一330m/m
13.0"
- ⑳ YKD36-14-5
尺二360m/m
14.5"

タコ引刺身包丁
TAKOHIKI
sushi knife

- TKD24-09-5
⑳ 8寸240m/m
9.5"
- TKD27-10-5
㉑ 9寸270m/m
10.5"
- TKD30-12-0**
㉒ **尺300m/m**
12.0"
- TKD33-13-0
㉓ 尺一330m/m
13.0"
- TKD36-14-5
㉔ 尺二360m/m
14.5"

霞青鋼（8角柄 さや付）
KASUMI Aoko blue carbon steel knives with 8-sided handles and sheaths.



菱型薄刃包丁
Pointy
Style
USUBA
slicing knife

- ① UPKA15-06-0
5寸150m/m
6.0"
- ② UPKA18-07-0
6寸180m/m
7.0"
- ③ UPKA19-07-5
6.5寸195m/m
7.5"
- ④ **UPKA21-08-0**
7寸210m/m
8.0"
- ⑤ UPKA22-09-0
7.5寸225m/m
9.0"
- ⑥ UPKA24-9-5
8寸240m/m
9.5"

鎌型薄刃包丁
Scythe
Style
USUBA
slicing knife

- ⑦ USKA15-06-0
5寸150m/m
6.0"
- ⑧ USKA18-07-0
6寸180m/m
7.0"
- ⑨ USKA19-07-5
6.5寸195m/m
7.5"
- ⑩ **USKA21-08-0**
7寸210m/m
8.0"
- ⑪ USKA22-09-0
7.5寸225m/m
9.0"
- ⑫ USKA24-9-5
8寸240m/m
9.5"

東型薄刃包丁
USUBA
slicing knife

- ⑬ UKA15-06-0
5寸150m/m
6.0"
- ⑭ UKA18-07-0
6寸180m/m
7.0"
- ⑮ UKA19-07-5
6.5寸195m/m
7.5"
- ⑯ **UKA21-08-0**
7寸210m/m
8.0"
- ⑰ UKA22-09-0
7.5寸225m/m
9.0"
- ⑱ UKA24-9-5
8寸240m/m
9.5"

フグ引刺身包丁
FUGUHIKI
sashimi knife

- ⑲ FKA24-09-5
8寸240m/m
9.5"
- ⑳ **FKA27-10-5**
9寸270m/m
10.5"
- ㉑ FKA30-12-0
尺300m/m
12.0"
- ㉒ FKA33-13-0
尺330m/m
13.0"
- ㉓ FKA36-14-5
尺360m/m
14.5"

柳刃刺身包丁
YANAGI
sushi knife

- ㉔ YKA21-08-0
7寸210m/m
8.0"
- ㉕ YKA24-09-5
8寸240m/m
9.5"
- ㉖ YKA27-10-5
9寸270m/m
10.5"
- ㉗ **YKA30-12-0**
尺300m/m
12.0"
- ㉘ YKA33-13-0
尺330m/m
13.0"
- ㉙ YKA36-14-5
尺360m/m
14.5"

タコ引刺身包丁
TAKOHIKI
sushi knife

- ㉚ TKA24-09-5
8寸240m/m
9.5"
- ㉛ TKA27-10-5
9寸270m/m
10.5"
- ㉜ **TKA30-12-0**
尺300m/m
12.0"
- ㉝ TKA33-13-0
尺330m/m
13.0"
- ㉞ TKA36-14-5
尺360m/m
14.5"

霞青鋼（8角柄 さや付）
KASUMI Aoko blue carbon steel knives with 8-sided handles and sheaths



マグロ切包丁
 TUNA
 knife

- ① **TUKA54-21-5**
 尺八540m/m
 21.5"
- ② TUKA60-24-0
 二尺600m/m
 24.0"



寿司切包丁
 SUSHI
 roll knife

- ③ SKA21-08-0
 7寸210m/m
 8.0"
- ④ **SKA24-09-5**
 8寸240m/m
 9.5"

相出刃包丁
 AIDIBA
 chef's knife

- ⑤ AKA18-07-0
 6寸180m/m
 7.0"
- ⑥ AKA19-07-5
 6.5寸195m/m
 7.5"
- ⑦ **AKA21-08-0**
 7寸210m/m
 8.0"
- ⑧ AKA22-09-0
 7.5寸225m/m
 9.0"
- ⑨ AKA24-09-5
 8寸240m/m
 9.5"

身卸出刃包丁
 MIOROSHI
 chef's/sushi
 knife

- ⑩ MKA21-08-0
 7寸210m/m
 8.0"
- ⑪ **MKA24-09-5**
 8寸240m/m
 9.5"
- ⑫ MKA27-10-5
 9寸270m/m
 10.5"

出刃包丁（大）
 DEBA
 chef's knife

- ⑬ DKA18-07-0
 6寸180m/m
 7.0"
- ⑭ DKA19-07-5
 6.5寸195m/m
 7.5"
- ⑮ DKA21-08-0
 7寸210m/m
 8.0"
- ⑯ **DKA24-09-5**
 8寸240m/m
 9.5"

出刃包丁（小）
 DEBA
 chef's knife

- ⑰ DKA10-04-0
 3.5寸105m/m
 4.0"
- ⑱ DKA12-05-0
 4寸120m/m
 5.0"
- ⑲ DKA13-05-5
 4.5寸135m/m
 5.5"
- ⑳ **DKA15-06-0**
 5寸150m/m
 6.0"

霞 白鋼 (さや付)
KASUMI Shiroko white carbon steel knives with sheaths



菱型薄刃包丁
Pointy
Style
USUBA
slicing knife

- ① UPK15-06-0
5寸150m/m
6.0"
- ② UPK18-07-0
6寸180m/m
7.0"
- ③ UPK19-07-5
6.5寸195m/m
7.5"
- ④ **UPK21-08-0**
7寸210m/m
8.0"
- ⑤ UPK22-09-0
7.5寸225m/m
9.0"
- ⑥ UPK24-09-5
8寸240m/m
9.5"

鎌型薄刃包丁
Scythe
USUBA
slicing knife

- ⑦ USK15-06-0
5寸150m/m
6.0"
- ⑧ USK18-07-0
6寸180m/m
7.0"
- ⑨ USK19-07-5
6.5寸195m/m
7.5"
- ⑩ **USK21-08-0**
7寸210m/m
8.0"
- ⑪ UK22-09-0
7.5寸225m/m
9.0"
- ⑫ USK24-09-5
8寸240m/m
9.5"

東型薄刃包丁
USUBA
slicing knife

- ⑬ UK15-06-0
5寸150m/m
6.0"
- ⑭ UK18-07-0
6寸180m/m
7.0"
- ⑮ UK19-07-5
6.5寸195m/m
7.5"
- ⑯ **UK21-08-0**
7寸210m/m
8.0"
- ⑰ UK22-09-0
7.5寸225m/m
9.0"
- ⑱ UK24-09-5
8寸240m/m
9.5"

フグ引刺身包丁
FUGUHIKI
sashimi knife

- ⑲ FK24-09-5
8寸240m/m
9.5"
- ⑳ **FK27-10-5**
9寸270m/m
10.5"
- ㉑ FK30-12-0
尺300m/m
12.0"
- ㉒ FK33-13-0
尺一330m/m
13.0"
- ㉓ FK36-14-5
尺二360m/m
14.5"

柳刃刺身包丁
YANAGI
sushi knife

- ㉔ YK21-08-0
7寸210m/m
8.0"
- ㉕ YK24-09-5
8寸240m/m
9.5"
- ㉖ YK27-10-5
9寸270m/m
10.5"
- ㉗ **YK30-12-0**
尺300m/m
12.0"
- ㉘ YK33-13-0
尺一330m/m
13.0"
- ㉙ YK36-14-5
尺二360m/m
14.5"

タコ引刺身包丁
TAKOHIKI
sushi knife

- ㉚ TK24-09-5
8寸240m/m
9.5"
- ㉛ TK27-10-5
9寸270m/m
10.5"
- ㉜ **TK30-12-0**
尺300m/m
12.0"
- ㉝ TK33-13-0
尺一330m/m
13.0"
- ㉞ TK36-14-5
尺二360m/m
14.5"

霞 白鋼 (さや付)
KASUMI Shiroko white carbon steel knives with sheaths



マグロ切包丁
TUNA
knife

- ① **TUK54-21-5**
尺八540m/m
21.5"
- ② TUK60-24-0
二尺600m/m
24.0"



相出刃包丁
AIDEBA
chef's knife

- ③ AK18-07-0
6寸180m/m
7.0"
- ④ AK19-07-5
6.5寸195m/m
7.5"
- ⑤ **AK21-08-0**
7寸210m/m
8.0"
- ⑥ AK22-09-0
7.5寸225m/m
9.0"
- ⑦ AK24-09-5
8寸240m/m
9.5"

身卸出刃包丁
MIOROSHI
chef's/sushi
knife

- ⑧ MK21-08-0
7寸210m/m
8.0"
- ⑨ **MK24-09-5**
8寸240m/m
9.5"
- ⑩ MK27-10-5
9寸m/m
10.5"

出刃包丁 (小)
DEBA
chef's knife

- ⑪ DK10-04-0
3.5寸105m/m
4.0"
- ⑫ DK12-05-0
4寸120m/m
5.0"
- ⑬ DK13-05-5
4.5寸135m/m
5.5"
- ⑭ **DK15-06-0**
5寸150m/m
6.0"

出刃包丁 (大)
DEBA
chef's knife

- ⑮ DK18-07-0
6寸180m/m
7.0"
- ⑯ DK19-07-5
6.5寸195m/m
7.5"
- ⑰ DK21-08-0
7寸210m/m
8.0"
- ⑱ **DK24-09-5**
8寸240m/m
9.5"

霞白鋼
KASUMI Shiroko white carbon steel knives



寿司切包丁
SUSHI
roll knife

- ① SK21-08-0
7寸210m/m
8.0"
- ② **SK24-09-5**
8寸240m/m
9.5"

関東型 鰻サキ包丁
EEL
knife

- ③ EK15-06-0
5寸150m/m
6.0"
- ④ EK18-07-0
6寸180m/m
7.0"
- ⑤ EK19-07-5
6.5寸195m/m
7.5"
- ⑥ **EK21-08-0**
7寸210m/m
8.0"
- ⑦ EK22-09-0
7.5寸225m/m
9.0"
- ⑧ EK24-09-5
8寸240m/m
9.5"

うどん切包丁
UDON
noodle knife

- ⑨ **UNK21-08-0**
7寸210m/m
8.0"
- ⑩ UNK24-09-5
8寸240m/m
9.5"

そば切包丁
SOBA
noodle knife

- ⑪ SNK30-12-0
尺300m/m
12.0"
- ⑫ **SNK33-13-0**
尺330m/m
13.0"
- ⑬ SNK36-14-5
尺360m/m
14.5"

霞研白鋼
KASUMITOGI white carbon steel knives



- ① KT400-1
3本組包丁セット
Set of three
knives
柳7寸210m/m
YANAGI sushi
knife
8.0"
薄刃6寸180m/m
USUBA slicing
knife
7.0"
出刃5寸150m/m
DEBA chef's

- ② KT400-5
3本組セット
と包丁立て
Set of three
knives
with a custom
made wood
block
(8"×7"×4")



出刃包丁(小)
DEBA
chef's knife

- ③ DKT10-04-0
3.5寸105m/m
4.0"
④ DKT12-05-0
4寸120m/m
5.0"
⑤ DKT13-05-5
4.5寸135m/m
5.5"
⑥ **DKT15-06-0**
5寸150m/m
6.0"

出刃包丁(大)
DEBA
chef's knife

- ⑦ DKT18-07-0
6寸180m/m
7.0"
⑧ DKT19-07-5
6.5寸195m/m
7.5"
⑨ DKT21-08-0
7寸210m/m
8.0"
⑩ **DKT24-09-5**
8寸240m/m
9.5"

東型薄刃包丁
USUBA
slicing knife

- ⑪ UKT15-06-0
5寸150m/m
6.0"
⑫ UKT18-07-0
6寸180m/m
7.0"
⑬ UKT19-07-5
6.5寸195m/m
7.5"
⑭ **UKT21-08-0**
7寸210m/m
8.0"
⑮ UKT22-09-0
7.5寸225m/m
9.0"
⑯ UKT24-09-5
8寸240m/m
9.5"

柳刃包丁
YANAGI
sushi knife

- ⑰ YKT21-08-0
7寸210m/m
8.0"
⑱ YKT24-09-0
8寸240m/m
9.5"
⑲ YKT27-10-5
9寸270m/m
10.5"
⑳ **YKT30-12-0**
尺300m/m
12.0"
㉑ YKT33-13-0
尺一330m/m
13.0"
㉒ YKT36-14-5
尺二360m/m
14.5"

タコ引刺身包丁
TAKOHIKI
sushi knife

- ㉓ TKT21-08-0
7寸210m/m
8.0"
㉔ TKT24-09-5
8寸240m/m
9.5"
㉕ TKT27-10-5
9寸270m/m
10.5"
㉖ **TKT30-12-0**
尺300m/m
12.0"
㉗ TKT33-13-0
尺一330m/m
13.0"
㉘ TKT36-14-5
尺二360m/m
14.5"

柳刃刺身包丁
YANAGI TATSUTOGI carbon steel sushi knives



- ① YT33-13-0 ② YT30-12-0 ③ YT27-10-5 ④ YT24-09-5 ⑤ YT21-08-0 ⑥ LYT21-08-0 ⑦ LYT24-09-5 ⑧ LYT27-10-5 ⑨ LYT30-12-0 ⑩ LYT33-13-0
 尺—330m/m 尺300m/m 9寸270m/m 8寸240m/m 7寸210m/m 7寸210m/m 8寸240m/m 9寸270m/m 尺300m/m 尺—330m/m
 13.0" 12.0" 10.5" 9.5" 8.0" 8.0" 9.5" 10.5" 12.0" 13.0"

タコ引刺身包丁
TAKOHIKI TATSUTOGI carbon steel sushi knives



- ① TT33-13-0 ② TT30-12-0 ③ TT27-10-5 ④ TT24-09-5 ⑤ TT21-08-0 ⑥ LTT21-08-0 ⑦ LTT24-09-5 ⑧ LTT27-10-5 ⑨ LTT30-12-0 ⑩ LTT33-13-0
 尺—330m/m 尺300m/m 9寸270m/m 8寸240m/m 7寸210m/m 7寸210m/m 8寸240m/m 9寸270m/m 尺300m/m 尺—330m/m
 13.0" 12.0" 10.5" 9.5" 8.0" 8.0" 9.5" 10.5" 12.0" 13.0"

出刃包丁
DEBA TATSUTOGI carbon steel chef's knives



- | | | | | | | | |
|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
| ① DT24-09-5 | ② DT21-08-0 | ③ DT19-07-5 | ④ DT18-07-0 | ⑤ DT15-06-0 | ⑥ DT13-05-5 | ⑦ DT12-05-0 | ⑧ DT10-04-0 |
| 8寸240m/m | 7寸210m/m | 6.5寸 | 6寸180m/m | 5寸150m/m | 4.5寸 | 4寸120m/m | 3.5寸105m/m |
| 9.5" | 8.0" | 195m/m | 7.0" | 6.0" | 135m/m | 5.0" | 4.0" |
| | | 7.5" | | | 5.5" | | |

特製包丁
TATSUTOGI carbon steel knives



名古屋型
鰻サキ
包丁
NAGOYA
EEL
knife

⑦ ENT10-04-0
3.5寸105m/m
4.0"



大阪型
鰻サキ
包丁
OSAKA
EEL
knife

⑧ EOT18-07-0
6寸180m/m



京型
鰻サキ
包丁
KYOTO
EEL
knife

⑨ EKT10-04-0
3.5寸105m/m
4.0"



関東型
鰻サキ
包丁
EEL
knife

- ① ET15-06-0
5寸150m/m
6.0"
- ② ET18-07-0
6寸180m/m
7.0"
- ③ ET19-07-5
6.5寸195m/m
7.5"
- ④ **ET21-08-0**
7寸210m/m
8.0"
- ⑤ ET22-09-0
7.5寸225m/m
9.0"
- ⑥ ET24-09-0
8寸240m/m
9.5"



舟行
包丁
Traditional
all purpose
knife

⑩ FT15-06-0
150m/m
6.0"

皮むき包丁
KAWAMUKI
parer

⑪ PT10-04-0
100m/m
4.0"

貝さき包丁
KAISAKI
parer for
shellfish

⑫ PST10-04-0
100m/m
4.0"

黒打出刃包丁
Black
DEBA
chef's
knife

⑬ BDT15-06-0
5寸150m/m
6.0"
⑭ **BDT18-07-0**
6寸180m/m
7.0"
⑮ BDT19-07-5
6.5寸
195m/m
⑯ 7.5"
BDT21-08-0
7寸210m/m
8.0"
⑰ BDT24-09-5
8寸240m/m
9.5"

黒打身卸包丁
MIOROSHI
DEBA
chef's/sushi
knife

⑱ MDT18-07-0
6寸180m/m
7.0"
⑲ **MDT21-08-0**
7寸210m/m
8.0"
⑳ MDT24-09-5
8寸240m/m
9.5"

東型薄刃包丁
USUBA
slicing
knife

㉑ UT15-06-0
5寸150m/m
6.0"
㉒ **UT18-07-0**
6寸180m/m
7.0"
㉓ UT19-07-5
6.5寸
195m/m
㉔ 7.5"
UT21-08-0
7寸210m/m
㉕ 8.0"
UT22-09-0
7.5寸
225m/m
㉖ 9.0"
UT24-09-5

左用特製包丁
Left TATSUTOGI
carbon steel knives



出刃
包丁
DEBA
chef's
knife

東型
薄刃
包丁
USUBA
slicing
knife

- ① LDT10-04-0
3.5寸105m/m
4.0"
- ② LDT12-05-0
4寸120m/m
5.0"
- ③ LDT15-06-0
5寸150m/m
6.0"
- ④ **LDT18-07-0**
6寸180m/m
7.0"
- ⑤ LDT21-08-0
7寸210m/m
8.0"

- ⑥ LUT15-06-0
5寸150m/m
6.0"
- ⑦ **LUT18-07-0**
6寸180m/m
7.0"
- ⑧ LUT21-08-0
7寸210m/m
8.0"
- ⑨ LUT22-09-0
7.5寸225m/m
9.0"
- ⑩ LUT24-09-5
8寸240m/m
9.5寸

Other style knives are also available for left

両刃特製包丁
Both sided blade
carbon steel knives



厄除
包丁(箱入)
Special
slicing
knife with
a paulownia
wood box

黒打
菜切
包丁
Black
USUBA
slicing
knife

- ⑪ **YST17-06-5**
170m/m
6.5寸

- ⑫ BUT15-06-0
5寸150m/m
6.0"
- ⑬ **BUT16-06-5**
5.5寸165m/m
6.5"

さや各種
Variety sheaths



たこ引
柳刃
フグ引
出刃
東型薄口
菱型薄刃
鎌型薄切
寿司切包丁

TAKOHIKI
YANAGI
FUGUHIKI
DEBA
USUBA
Pointy style USUBA
Scythe style USUBA
Sushi roll

写真以外でも
サヤの種類あります

Other style sheaths are also

銀三ステンレス包丁各種
Stainless steel knives with Ginsan carbon steel blade



鎌型
薄刃包丁
Scythe style
USUBA
slicing knife

- ① **USG21-08-0**
7寸210m/m
8.0"
② USG24-09-5
8寸240m/m
9.5"

東型
薄刃包丁
USUBA
slicing knife

- ③ **UG21-08-0**
7寸210m/m
8.0"
④ UG24-09-5
8寸240m/m
9.5"

フグ引
刺身包丁
FUGUHIKI
sashimi
knife

- ⑤ **FG27-10-5**
9寸270m/m
10.5"
⑥ FG30-12-0
尺300m/m
12.0"

柳刃
刺身包丁
YANAGI
sushi knife

- ⑦ YG24-09-5
8寸240m/m
9.5"
⑧ YG27-10-5
9寸270m/m
10.5"
⑨ **YG30-12-0**
尺300m/m
12.0"
⑩ YG33-13-0
尺330m/m
13.0"

タコ引き
刺身包丁
TAKOHIKI
sushi knife

- ⑪ TG24-09-5
8寸240m/m
9.5"
⑫ TG27-10-5
9寸270m/m
10.5"
⑬ **TG30-12-0**
尺300m/m
12.0"
⑭ TG33-13-0
尺330m/m
13.0"

身卸
出刃包丁
MIOROSHI
DEBA
chefs/sushi
knife

- ⑮ MG24-09-5
8寸240m/m
9.5"
⑯ **MG27-10-5**
9寸270m/m
10.5"

銀三包丁の本焼もあります
※GINSAN HONYAKI knives are also available.

銀三ステンレス包丁各種
Stainless steel knives with Ginsan carbon steel blade



出刃包丁 (大)
DEBA
chef's knife

- ① DG19-07-5
6.5寸195m/m
7.5"
- ② DG21-08-0
7寸210m/m
8.0"
- ③ **DG24-09-5**
8寸240m/m
9.5"

出刃包丁 (小)
DEBA
chef's knife

- ④ **DG15-06-5**
5寸150m/m
6.0"
- ⑤ DG18-07-0
6寸180m/m
7.0"

むき物包丁
Traditional
parer

- ⑥ MG18-07-0
6寸180m/m
7.0"

ペティナイフ
Small all
purpose knife

- ⑦ AG15-06-0
5寸150m/m
6.0"

牛刀
GYUTO
all purpose knife

- ⑧ **GG24-09-5**
8寸240m/m
9.5"
- ⑨ GG27-10-5
9寸270m/m
10.5"
- ⑩ GG30-12-0
尺300m/m
12.0"

筋引
SUJHIKI
all purpose knife

- ⑪ **SG24-09-5**
8寸240m/m
9.5"
- ⑫ SG27-10-5
9寸270m/m
10.5"

ステンゴールド鋼割込洋包丁 (さや付)
Stainless steel knives with carbon steel blade



筋引 SUJIKI
all purpose knife

- ① SS27-10-5 9寸270m/m 10.5"
② SS24-09-5 8寸240m/m 9.5"

牛刀
GYUTO all purpose knife

- ③ GS27-10-5 9寸270m/m 10.5"
④ GS30-12-0 尺300m/m 12.0"
⑤ GS24-09-5 8寸240m/m 9.5寸
⑥ GS21-08-0 7寸210m/m 8.0"

骨スキ
HONESUKI boning knife

- ⑦ GS18-07-0 6寸180m/m 7.0"
⑧ HKS15-06-0 5寸150m/m 6.0"

モリブデン洋包丁
Stainless steel knives with molybdenum carbon steel blade



① GM30-12-0
尺300m/m
12.0"

② GM27-10-5
9寸270m/m
10.5"

③ GM24-09-5
8寸240m/m
9.5"

④ GM21-08-0
7寸210m/m
8.0"

⑤ GM18-07-0
6寸180m/m
7.0"

⑥ GM15-06-0
5寸150m/m
6.0"

⑦ GM12-05-0
4寸120m/m
5.0"

高級全鋼洋包丁
Elite all carbon steel knives



筋引
SUJIIHIKI
all purpose
knife

- ① SC24-09-5
8寸240m/m
9.5"
② **SC27-10-5**
9寸270m/m
10.5"

牛刀
GYUTO
all purpose
knife

- ③ GC18-07-0
6寸180m/m
7.0"
④ GC21-08-0
7寸210m/m
8.0"
⑤ GC24-09-5
8寸240m/m
9.5"
⑥ **GC27-10-5**
9寸270m/m
10.5"
⑦ GC30-12-0
尺300m/m
12.0"

ガラ透
GARASUKI
boning
knife

- ⑧ HGC17-06-5
170m/m
6.5"

骨透 (丸)
SAKABONE
boning
knife

- ⑨ HC15-06-0
5寸150m/m
6.0"

骨透 (角)
HONESUKI
boning
knife

- ⑩ HKC15-06-0
5寸150m/m
6.0"

ペティナイフ
Petite all
purpose
knife

- ⑪ AC15-06-0
5寸150m/m
6.0"

ステンレス割込包丁
Warikomi stainless steel knives with carbon steel blade

ステンゴールド割込和包丁
 Elite gold Warikomi knives with Ho-wood

ステンゴールド割込包丁
 Elite gold Warikomi knives



出刃包丁
 DEBA
 chef's knife
 one sided blade

文化包丁
 BUNKA
 Both sided blade
 all purpose knife

菜切包丁
 NAKIRI
 Both sided blade
 slicing knife

柳刃包丁
 YANAGI
 sushi knife
 one sided blade

柳刃
 包丁
 sushi
 knife

薄刃
 包丁
 slicing
 knife

文化
 包丁
 all
 purpose
 knife

ペティ
 ナイフ
 Petite
 purpose
 knife

① **WHD15-06-0**
 150m/m
 6.0"

③ WHA17-06-5
 170m/m
 6.5"

④ WHU17-06-5
 170m/m
 6.5"

⑤ **WHY21-08-0**
 210m/m
 8.0"

⑥ WHY24-09-5
 240m/m
 9.5"

⑦ **WGS21-08-0**
 7寸210m/m
 8.0"

⑧ WGS24-09-5
 8寸240m/m
 9.5"

⑨ WGU17-06-5
 170m/m
 6.5"

⑩ WGA17-06-5
 170m/m
 6.5"

⑪ WGA13-05-3
 130m/m
 5.3"

② WHD18-07-0
 180m/m
 7.0"

ステンレス割込包丁
*Warikomi stainless steel knives with carbon
 steel blade*

文化包丁各種
Variety all purpose knives



文化
包丁 (小)
つば無
all purpose
knife
(small)

① WGAN14-
05-5
140m/m
5.5"

文化
包丁
つば無
all purpose
knife

② WANR17-
06-5
170m/m
6.5"

文化
包丁 (上)
つば無
all purpose
knife

③ WANE17-06-
5
170m/m
6.5"

文化
包丁
all purpose
knife

④ WA17-06-5
170m/m
6.5"

薄刃
包丁
slicing
knife

⑤ WU17-06-5
170m/m
6.5"

ステン文化包丁
stainless
steel
all purpose
knife

⑥ SA17-06-5
170m/m
6.5"

立研文化包丁
carbon
steel
all purpose
knife

⑦ CA17-06-5
170m/m
6.5"

チョッパーナタ、高級中華包丁
Chinese carbon steel choppers and elite Chinese carbon steel knives



チョッパー
 ナタ
 Chinese
 Chopper
 小
 Small

① CC15-06-0
 長150m/m
 幅100m/m
 厚45m/m
 6.0"

チョッパー
 ナタ
 Chinese
 Chopper
 大
 Large

② CC18-07-0
 長180m/m
 幅115m/m
 厚45m/m
 7.0"

角柄
 中華包丁
 厚口No.7
 Chinese
 meat
 cleaver
 with
 square
 handle
 (heavy)

③ CSL22-09-0
 7.5寸225m/m
 9.0"

角柄
 中華包丁
 中厚No6
 Chinese
 meat
 cleaver
 with
 square
 handle
 (medium)

④ CSM22-09-0
 7.5寸225m/m
 9.0"

丸柄
 中華包丁
 標準
 Chinese
 meat
 cleaver
 with
 round
 handle

⑤ CR18-07-0
 6寸L180m/m
 W80m/m
 L7.0"×W3.2"

丸柄
 中華包丁
 標準
 Chinese
 meat
 cleaver
 with
 round
 handle

⑥ CR21-08-0
 7寸L210m/m
 W85m/m
 L8.0"×W3.5"

和食用氷細工ノミ
Ice carving tools
for Japanese food
(carbon steel)

⑪ 和食用氷細工ノミ5本セット IJ100-1
Ice carving tool 5 piece set for Japanese food



- | | | | | |
|--|---|--|---|--|
| ① 三角ノミ
IJK1-5
長245m/m
幅37m/m
L 10.0"
W 1.5" | ② 丸ノミ
IJM1-5
長245m/m
幅37m/m
L 10.0"
W 1.5" | ③ 先丸ノミ
IJS1-5
長245m/m
幅37m/m
L 10.0"
W 1.5" | ④ 平ノミ
IJH1-4
長245m/m
幅35m/m
L 10.0"
W 1.4" | ⑤ サジノミ
IJS1-2
長245m/m
幅30m/m
L 10.0"
W 1.2" |
|--|---|--|---|--|

洋食用氷細工ノミ
Ice carving tools
for western food
(carbon steel)

⑫ 洋食用氷細工ノミ5本セット IW100-1
Ice carving tool 5 piece set for western food



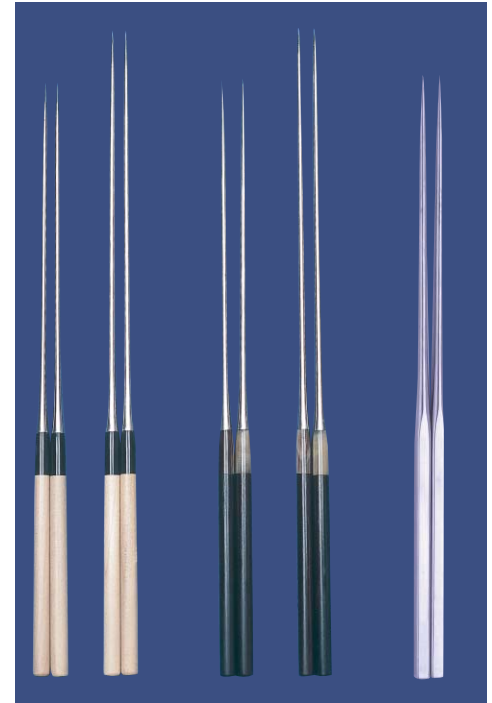
- | | | | | |
|--|--|---|---|--|
| ⑥ 角ノミ
IWK1-6
長335m/m
幅40m/m
L 13.5m/m
W 1.6m/m" | ⑦ 丸ノミ
IWM1-6
長335m/m
幅40m/m
L 13.5m/m
W 1.6m/m" | ⑧ 先丸ノミ
IWSM1-4
長335m/m
幅35m/m
L 13.5m/m
W 1.6" | ⑨ 平ノミ
IWH1-4
長335m/m
幅35m/m
L 13.5m/m
W 1.6" | ⑩ サジノミ
IWS1-2
長335m/m
幅35m/m
L 13.5m/m
W 1.2" |
|--|--|---|---|--|

ムキモノ道具類
Japanese parer set



- | | | | | | |
|--|---|--|---|---|--|
| ① タズナ板
小
TAZUNA
NUKI(S)
MT-S
L200m/m
W12m/m
L8.0"
xw1/2" | ② タズナ板
中
TAZUNA
NUKI(M)
MT-M
L200m/
m
W15m/
m | ③ ノミ丸1
分
NOMI
Round
MNR-1
L50m/m
M3m/m
L2.0" | ④ ノミ丸2
分
NOMI
Round
MNR-2
L60m/m
M6m/m
L2.4" | ⑤ ノミ丸3
分
NOMI
Round
MNR-3
L63m/m
M9m/m
L2.5" | ⑥ クリ板
小
KURI
NUKI(S)
MK-S
L60m/m
W14m/
m
L2.4" |
| ⑦ クリ板
中
KURI
NUKI(M)
MK-M
L70m/m
W20m/
m
L2.8" | ⑧ タズナ板
大
TAZUNA
NUKI(L)
MT-L
L200m/
m
W20m/m
L8.0" | ⑨ クリ板
大
KURI
NUKI(L)
MK-L
L80m/m
W25m/
m
L3.2" | ⑩ 姫ゴテ
HIME
GOTE
MHG-1
L105m/
m
W17m/
m | ⑪ ノミ角1
分
NOMI
KAKU
MNK-1
L70m/m
W3m/m
L2.8" | ⑫ ノミ角2
分
NOMI
KAKU
MNK-2
L65m/m
W6m/m
L2.6" |
| ⑬ ノミ角3
分
NOMI
KAKU
MNK-3
L65m/m
M9m/m
L2.6" | ⑭ 切出し3分曲
KIRIDASHI
curved
MKC-C3
L210m/m
W10m/m
L8.0"
xw2/5" | ⑮ 切出し3分直
KIRIDASHI
HI
straight
MKC-S3
L210m/
m
W10m/m | ⑯ ムキモノ道具
セット
Japanese
e
parer set
M100-1 | | |

盛箸
Forged chopsticks



- | | | |
|---|--|---|
| ②④ ほう柄
Ho-wood
handle
FCH12-05-0
4寸120m/m
5.0"
FCH13-05-5
4.5寸135m/m
5.5"
FCH15-06-0
5寸150m/m
6.0"
FCH16-06-5
5.5寸165m/m
6.5"
FCH18-07-0
6寸180m/m
7.0"
FCH21-08-0
7寸210m/m
8.0"
FCH24-09-5
8寸240m/m
9.5" | 黒丹柄
ebony handle
①⑦ FCE12-05-0
4寸120m/m
5.0"
①⑧ FCE13-05-5
4.5寸135m/m
5.5"
①⑨ FCE15-06-0
5寸150m/m
6.0"
②⑩ FCE16-06-5
5.5寸165m/m
6.5"
②⑪ FCE18-07-0
6寸180m/m
7.0"
②⑫ FCE21-08-0
7寸210m/m
8.0"
②⑬ FCE24-09-5
8寸240m/m
9.5" | オールステンレス
all stainless
steel
②⑭ FCS15-06-0
5寸
150m/m
6.0" |
|---|--|---|

道具類各種
other kitchen equipments



オイスター
ナイフ
Oyster
knife

骨ヌキ (角)
Tweezer
for
fish
bones

骨ヌキ (丸)
Tweezer
for
fish
bones
(Round)

ウロコ取り
Scales
scrapper

① OK9-03-8
97m/m
3.8"

② TWK10-04-0
105m/m
4.0"

③ TWM10-04-0
105m/m
4.0"

④ SSL
90m/m
3.5"

⑤ SS-S
72m/m
2.8"



ヤスリ棒
Honring
steels

⑥ HST30-12-0
300m/m
12.0"

⑦ HST25-10-0
250m/m
10.0"

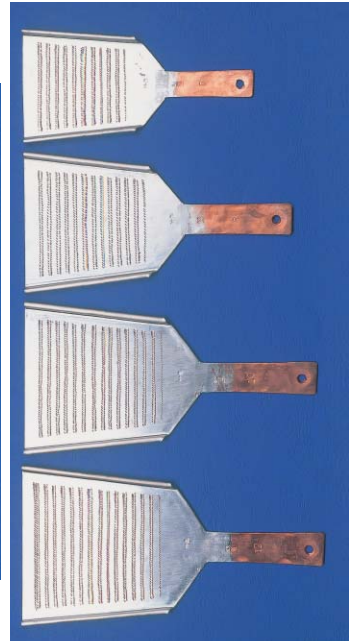


さめ皮おろし
Shark
skin
graters

⑧ SG8-03-0
80m/m
3.2"

⑨ SG11-4-5
110m/m
4.5"

⑩ SG13-5-0
130m/m
5.0"



銅板おろし金
copper
graters

⑪ CG20-08-0
200m/m
8.0"

⑫ CG22-09-0
225m/m
9.0"

⑬ CG25-10-0
255m/m
10.0"

⑭ CG26-10-5
265m/m
10.5"

*The process used in making
KIKUICHI CUTLERY*



鉄を焼き上げる Steel is placed in the fire



鍛冶工程 Forging process

包丁の製造工程



わかしづけ Hagane and Gigane carbon steel put together



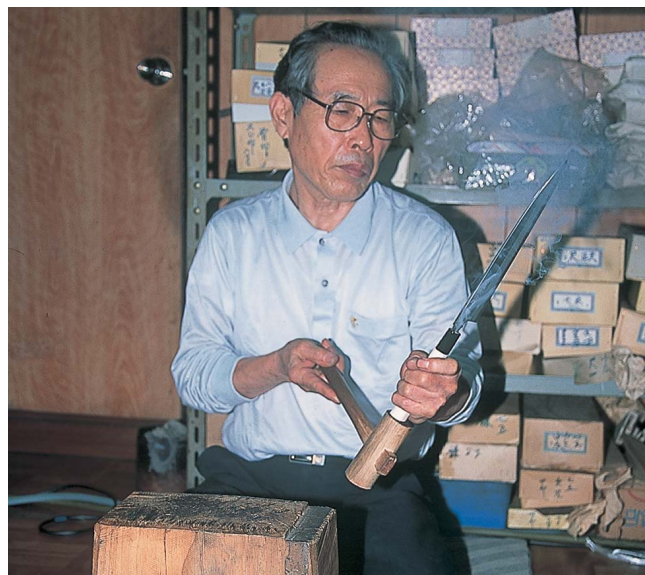
焼き入れ Cool down in water or oil



研ぎの工程 Shapening process



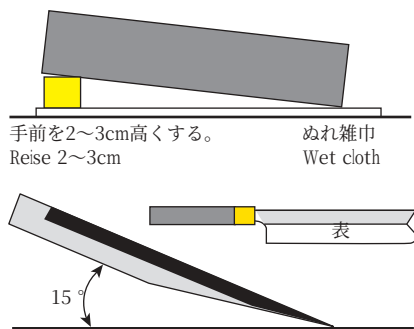
ほうの木の柄 Ho-wood handle



柄つけ工程 The tang is heated and then hammered into the

包丁のお手入れ

打刃物は研ぐことにより切れ味が保てます。普通の研ぎ直しは、中目砥石をお使い下さい。まず、片刃包丁の場合は下図のように15度の角度で表を研ぎます。摩耗の程度に応じて「かえり刃」が出るまで包丁を前後に動かして研いで下さい。裏は表の刃の研ぎの「かえり刃」がなくなる程度に軽く研いで下さい。両刃包丁（諸刃）の場合は、15度の角度で刃の両面とも同じ回数で研いで下さい。研ぐときのコツは包丁が砥石の上でゆれたりしないよう真すぐ、静かに、ゆっくり、平均に動かすことです。包丁を使ったあとは水か熱い湯でよく洗い、乾いた布巾でよく拭いておきますと、サビを防ぎいやな臭いも残りません。



Maintaining maximum sharpness

- Prior to sharpening, place the water stone in water for five minutes.
- Place the water stone on a wet cloth.
- Begin by sharpening the side of the knife with angle. While sharpening, hold the knife so that the blade meets the water stone at a low angle .
- Sharpen the knife first on the rough water stone and then repeat the process using the smooth water stone.
- Sharpen the front of the blade with angle approximately twice as long as the back of the blade.
(For the both sided blade knives, sharpen each side equally.)
- When sharpening is completed, knives should be washed in hot water and thoroughly dried.

砥石各種
KIKUICHI Water sharpening stones



ダイヤモンド砥石
・分散型ダイヤモンドシャープナー
Diamond sharpening stone



仕上砥石
(台付)
Fine
Sharpening
GL#6000

- ① WS6000-1
長210m/m
幅73m/m
厚さ22m/m
L8.4"×W3.0"
×D0.9"

中砥石 (台付)
Regular
Sharpening
small
GC#1000

- ② WS1000-3
長180m/m
幅50m/m
厚15m/m
L7.2"×W2.0"
×D0.6"

中砥石 (中)
Regular
Sharpening
medium
GC#1000

- ③ WS1000-2
長205m/m
幅75m/m
厚36m/m
L8.2"×W3.0"
×D1.5"

中砥石 (特大)
Regular
Sharpening
Large
GC#1000

- ④ WS1000-1
長230m/m
幅100m/m
厚80m/m
L9.2"×
W4.0"
×D3.2"

荒砥石
Rough
Sharpening
GC#400

- ⑤ WS400-1
長220m/m
幅80m/m
厚70m/m
L8.8"×W3.2"
×D2.8"

両面砥石
Two-sided
Water stone
GC#1000
GC#250

- ⑥ WS100-1
長205m/m
幅50m/m
厚25m/m
L8.2"×W2.0"
×D1.0"

Kikuichi Cutlery

<Style and usage>

Most of the traditional Japanese knives have one-sided carbon steel blade with Ho-wood handle. Our knives are made in Sakai, Japan where 95% of traditional Japanese knives are made. Yanagi, Deba and Usuba are the three most common styles.

Yanagi sushi knife is the most popular knife among Japanese sushi chefs. A long, thin and sharp blade is ideal for slicing a delicate filet of fish. Takohiki sushi knife is Yanagi with a square tip. Fuguhiki has the same shape as Yanagi, but it has a thinner blade. Fuguhiki is used for creating ultra-thin slices of Fugu (Puffer fish) sashimi.

Deba chef's knife is used for filleting a whole fish. A wide and thick blade is ideal for cutting through the fish skin and bones.

Usuba slicing knife is used for preparing vegetables. Its thin and wide blade is perfect for delicate slicing and mincing vegetables. There are three style of Usuba. Azumagata with its rectangular style is most popular. Hishigata with pointy style and Kamagata with scythe style are more commonly used for carving vegetables.

<Grade>

Traditionally, Japanese knives are made from forging together two different types of carbon steels. They are called Jigane and Hagane. Jigane is a soft supporting carbon steel that provides flexibility and ease of sharpening. Hagane is hard carbon steel that determines the quality of the blade. SK, Yellow, White and Blue carbon steel are the four different types of Hagane available for our knives.

Grade	Our product line	Durability	Character of the blade
SK	Tatsutogi	3-5yrs	Soft, very easy to sharpen, ideal blade for starters.
Yellow	Kasumitogi	4-6yrs	Relatively soft, easy to sharpen.
White**	Kasumi	5-10yrs	Hard, still easy to sharpen, popular among Sushi chefs.
	Honyaki*	10yrs+	Maintains the edge longer, takes longer to sharpen.
Blue**	Kasumi	10yrs+	Hardest and more skill required to sharpen.
	Honyaki*	15yrs+	Exclusive chefs use this highest grade.

*Honyaki is forged entirely from Hagane.

**White carbon steel (Shiroko) and blue carbon steel (Aoko) differs in the chemical components. Blue carbon steel contains 0.2 to 0.5% of chromium and 1.0 to 1.5% of tungsten.