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Dear Customer,

In preparation of this catalog, I had the great honor of visiting Master Blacksmith Keijiro Doi, one of Japan's most revered knife craftsmen. At the age of 80, he is unsure when he wakes up each day whether he will be able to work, yet he still approaches his craft with the dedication and passion that has motivated him for over six decades.

The many chefs I have met in the 25 years since I started Korin share the same passion and dedication as Mr. Doi and the Japanese knife crafters; they are driven by the desire to continually improve their work, to delight and satisfy customers more each day.

I am not a chef or craftsman, but I see my role as someone who brings together the people who create these spectacular knives with those who enjoy and appreciate them. This catalog is more than just a list of products and prices. I want to provide to my customers as much information as possible so they can maximize the use of the knives and services Korin offers.

Mr. Doi told me his goal as a craftsman has always been to make every knife better than the last. Like Mr. Doi and the chefs, I share this goal and take great pleasure in creating each Korin knife to be more beautiful, more useful and more informative than the last - this is my passion and goal. So whether you are a chef, educator, student or food lover, as you turn through the pages of this catalog, I know you will be inspired to achieve great things.

Sincerely,

Saori Kawano,

President and Founder  
KORIN Japanese Trading Corp.



*The oldest known Japanese chef knife is over 1200 years old. However, even 1200 years ago, individual knives and special cutting techniques were employed in Japan for cutting different types of food. Today's Japanese chef knives are fashioned by techniques that were originally developed for making katana or traditional samurai swords. The shift from sword-crafting to knife-crafting began in the mid-nineteenth century in response to Commodore Perry's forced opening of Japan's borders to Western trade. After World War II, General MacArthur totally banned Japanese sword-making, which forced large numbers of highly skilled craftsmen to turn their skills and attention to the fashioning of kitchen knives. So, for inspiration, the dedicated sword craftsmen began to look to the ambitious creations of creative chefs. In this way, they soon elevated Japanese knives to a state of universal renown. Many centuries later, the "unforgettable sharpness" of the katana is still the distinguishing mark of the Japanese knife.*

# ABOUT JAPANESE KNIVES

The knives we present to you in the Korin Collection are all crafted in Japan according to the highest standards of quality and careful attention to detail.

This Korin collection contains two types of knives: Traditional Japanese knives and Western-style knives. The biggest difference in the two types is in the blade; traditional Japanese knives are sharpened or ground only on one side of the blade whereas Western-style knives are sharpened on both sides into a V-shaped blade.



## A Fine Edge for Fine Cuisine

A sharp blade will cleanly slice through ingredients. A dull blade, on the other hand, will damage the cell walls of fruits, vegetables, meats, and fish, altering their texture and flavor. A simple example: Try to chiffonade basil with a dull knife and you'll find that it will turn black almost instantly. Now try it with a very sharp knife; the same chiffonade will retain its vibrant green color for hours or even days.

The single-edged blade is a unique feature of traditional Japanese knives directly linked to Japanese cuisine. Traditional Japanese cuisine aims to preserve and accentuate the true flavors of fresh and seasonal ingredients, and a sharp knife is essential to this process.

## Traditional Japanese Knives

To achieve their 'unforgettable sharpness,' traditional knives are razor sharp on one side and slightly concave on the reverse side. This design creates an overall sharper cutting edge, makes resharpening easier, and allows for more sensitive culinary work. Individual Japanese knives were designed to handle specific tasks: the deba, used to fillet the fish, is shaped so that the hefty blade can nimbly separate flesh from bones without damaging any of the delicate meat. The usuba, or vegetable knife, is often used for katsuramuki, traditional-style hand turning of vegetables into thin sheets, and dicing vegetables. And lastly, with its long, fine edge, the yanagi excels at thin, clean slices of fish for sushi and sashimi. The design of the blade allows for quick cutting of delicate ingredients in a single stroke.



Kirenaga means 'duration of sharpness' or 'edge life.' Kirenaga is an important factor to consider in choosing a knife, especially for professional chefs, who need knives that will stay sharp throughout their busy workday.



## Western-style Japanese Knives

With the introduction of meat and other new cuisines into the Japanese diet and advancements in Japanese industry, Western-style knives began to be produced using the same high quality materials and exacting standards as traditional knife crafting. The double-edged blades of Western-style knives are sharp and long lasting yet can stand up to a variety of ingredients and uses.

The double-ground edge is sturdier and more versatile than single-edged traditional knives, but Japanese knife manufacturers have made a radical improvement on the Western double-ground edge design. A great majority of the Western-style knives produced in Japan are sharpened at a steeper angle on the face of the blade than on the back side. This innovation allows for a thinner, more acute edge that has a longer kirenaga than the standard symmetrical edge of other knives.

**While edge design, blade shape and handle construction are important features of the knives in the Korin Collection, the distinctive element of each knife is the knife steel used to make it.**

### Carbon Steel

Steel is made up of iron, carbon, and small percentages of other elements such as silicon, manganese, phosphorus and sulfur. Carbon is the key ingredient, as iron cannot be tempered, or hardened, without it. The greater the amount of carbon, the harder the steel will be. 'Carbon steel' is made of iron combined with 0.1-2.7% carbon. Below 0.1% carbon, the metal is no longer called carbon steel, but 'soft iron.' Although carbon increases steel's hardness, which allows steel to take and hold an edge, it reduces rust resistance and makes steel more fragile.

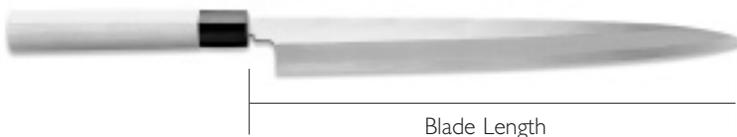
### Stain-Resistant Steel

Stain-resistant steel is produced by introducing at least 12% chromium to the basic mixture of iron and carbon. A chromium-oxide film forms on the metal's surface that prevents the iron from coming into contact with oxygen and water. However, stain-resistant steel knives must still be washed after each use as the salt and acids in food can erode the chromium-oxide film and reduce the knife's rust resistance.

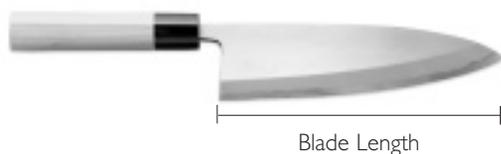
As technology advances, new types of steel are being developed that harmonize the performance benefits of carbon steel with the practical benefits of stain-resistant steel. High-carbon, stain-resistant steels such as Ginsan-ko, INOX, VG-10, and 8A are becoming increasingly popular with professionals and are used in the production of both traditional and Western-style knives.

## Knife Measurement

The size information in this catalog is based on actual blade length as shown below.



Yanagi, Takobiki, Usuba and Kamagata Usuba knives are measured from the start of the curved 'heel' area near the collar of the handle. Measurements do not include the 'machi' or narrow, exposed area of the tang.



Deba and Western-style knives are measured from the pointed tip of the knife to the blade end.

# TRADITIONAL JAPANESE KNIVES

Japan is a land of long traditions, especially in the field of arts and crafts, where hundreds of years of accumulated knowledge and experience are passed down from master to apprentice, from teacher to pupil. From kimono silk dyeing and ikebana flower arranging to martial arts and kabuki theatre, each tradition has its own set of rules, procedures and schools of style.

Striving for excellence in their field, Japanese blacksmiths have long been producing the exceptionally fine traditional Japanese knives required by master chefs in Japan to achieve excellence in their culinary art. Today, the razor-sharp, single-edged blades of traditional Japanese knives are prized by Japanese and non-Japanese chefs alike.

## Japanese Steel

Japanese knife makers have always chosen their materials carefully. Traditional sword craftsmen used a form of steel called tamahagane, which is only produced in western Japan in a high heat smelter, or tatara. Tamahagane is made of iron dust and pure charcoal. Traditional craftsmen use tamahagane to produce swords that are both sharp and strong, but it is extremely expensive and difficult to forge. It is the ultimate material for sword making. Today's chef knives are forged with similar methods used by sword craftsmen for generations using shiro-ko (white steel) and ao-ko (blue steel).

## Shiro-ko and Ao-ko Carbon Steels

Shiro-ko steel is a highly refined carbon steel that has no added ingredients (though it may contain varying levels of the impurities phosphorus and sulfur). Adding chromium and tungsten to shiro-ko steel creates ao-ko steel. With these additional ingredients, an ao-ko steel blade becomes more durable, easier to temper, and capable of maintaining a longer-lasting edge than a shiro-ko blade.

## Honyaki and Kasumi Knives

All the traditional Japanese knives that we sell are hand crafted. There are two classes of Japanese knives based on the materials and methods used in their crafting. They are honyaki and kasumi. Both honyaki and kasumi knives can be made with either ao-ko or shiro-ko steels. Each classification has its own advantages.

## Comparison Between Honyaki and Kasumi Knives

*[Chart from Suisin Knife System Company]*

	HONYAKI	KASUMI
Price	Expensive	Moderate
Sharpening	Difficult	Relatively easy
Hardness	Very hard	Not as hard
Durability	Brittle	Less brittle
Types of steel	Ao-ko, Shiro-ko, Ginsan-ko, Inox	Ao-ko, Shiro-ko, Ginsan-ko
Recommended for	High-level use only	Beginner to professional



Honyaki

### Honyaki Knives

Honyaki (or 'true-forged') knives are constructed entirely out of one material, usually high-carbon steel. They are difficult to forge and shape so they are often expensive. Honyaki knives have the greatest kirenaga, or duration of sharpness, of Japanese knives. However, because the steel is so hard, Japanese knives are quite easy to chip, crack, or break if used improperly. Also, the increased hardness makes sharpening them a real challenge. Craftsmen require a great amount of skill to forge honyaki knives and chefs need a lot of experience to use and care for them.

### Kasumi Knives

Craftsmen forge kasumi knives by joining a piece of soft iron with a piece of carbon steel. After forging, hammering, and shaping, the carbon steel becomes the blade's edge. The soft iron portion becomes the body and spine of the blade. This reduces brittleness and makes sharpening easier. Kasumi knives are much easier to use and quicker to sharpen than honyaki knives, but their kirenaga is shorter. Kasumi means "mist," which refers to the hazy appearance of the soft iron part of the blade in contrast to the glossy appearance of the carbon steel cutting edge.



Kasumi



Damascus

### Hongasumi and Layered Steel Knives

Hongasumi knives are high-grade kasumi knives. They are often made of higher quality materials and special attention is paid in their forging, tempering, and finishing processes. Layered steel, often called "Damascus steel," is becoming increasingly popular due to its added benefits and attractive appearance. To create these blades, high-carbon steel is layered with soft iron then forged and hammered. Among the kasumi knives, layered steel blades have the longest kirenaga.

## Styles and Uses of Traditional Japanese Knives

### Yanagi



The yanagi is a slicing knife used to cut boneless fish fillets into sashimi and toppings for sushi. The graceful, thin blade cuts beautiful slices in one long, drawing stroke. Originated in Kansai (Osaka) region.

### Takobiki



The takobiki is a variation of the yanagi and is used to slice straight-cut sashimi. The blunt tip and balanced weight works well on difficult ingredients like octopus, from which it gets its name. Originated in Kanto (Tokyo) region.

### Usuba



The usuba is the ultimate vegetable knife. Sharp and thin, it is used by chefs in Japan for katsuramuki, a traditional style of peeling vegetables into thin sheets.

### Kamagata Usuba



The kamagata usuba is the Kansai version of the usuba vegetable knife. Chefs use the sharp, pointed tip for fine work such as scoring and sculpting vegetables.

### Deba



The deba is a powerful knife used for filleting fish and butchering meat without bones. Its weight and thickness can chop through fish bones and the sharp edge can fillet even the smallest of fish.

# HOW JAPANESE KNIVES ARE MADE

Traditional knife crafting requires at least four skilled craftsmen two weeks to complete a single yanagi knife. Top knife companies can only produce knives at the rate of ten to twelve pieces per day. The knife making process can be divided into four distinct stages: forging, edge crafting, handle making, and assembling. A skilled craftsman conducts the blade through many different steps before it is passed on to the next craftsman. The number of steps varies from knife to knife according to the shape of the blade, the type of materials used, as well as the finishing procedures required. A top-grade knife undergoes upwards of fifty different steps. The following pictures highlight the complex process of making traditional kasumi-style knives.

## 1. Forging



1. Hand hammering to shape the carbon steel core of a kasumi knife.



2. A high-carbon steel core is attached to a soft-iron jacket. (Kasumi method)



3. Shaping the red-hot blade with a belt hammer and removing ash with a rice straw brush.



4. Trimming the blade on a mechanical cutter.



5. Tempering: The blade is covered with clay which protects it from sharp changes in temperature.



6. Quenching: The blade is quickly cooled in a water bath to ensure hardness.



7. Honyaki knives: The spine of the blade is coated with clay, and then it is reheated and slowly cooled. This process increases flexibility and creates a beautiful and distinctive hamon pattern on the blade.



## 2. Edge Crafting



1. Craftsman uses a rough wheel to sharpen the knife.



2. Smoothing the face of the blade.



3. Buffing the knife on a fabric-covered wheel.



4. Precision sharpening on a wooden wheel.



5. Using a wooden wheel to create the kasumi or "haze" finish.



6. Final hand sharpening using natural water stones.

## 3. Handle Making



1. Handle is hand-turned on a lathe.

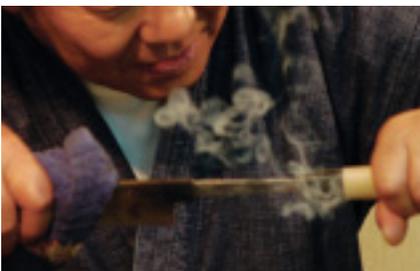


2. Fitting the collar:



3. Ho wood handles with water buffalo horn collars ready for assembly.

## 4. Assembling



1. Tang (Nakago) is heated and inserted into handle.



2. Blade is driven firmly into handle with a mallet.



3. Company brand and insignia are engraved on blade.

# KNIFE CRAFTSMANSHIP in SAKAI

From the third through the seventh centuries, it was customary to bury royalty in tombs covered by large, keyhole-shaped monuments. These tombs were called kofun and were constructed of earth and stone. Around 450 A.D. the kofun of Emperor Nintoku was constructed in Sakai City. The tomb ranked in scale alongside the Great Pyramid of Egypt, and the building project was so immense that it was necessary to bring blacksmiths to Sakai from all over Japan. They produced the massive amount of hoes and spades needed for the mound construction. By the time the kofun was finally completed, most of Japan's metal craftsmen had settled in Sakai for good.



Gradually, Sakai became the center of all metal craft in Japan – famous for its swords, and then, after the Portuguese introduced them in 1543, for its rifles, and later for kitchen knives. In 1570, the government decreed that only knives from Sakai be used to harvest tobacco, and that all such knives be stamped to indicate this. As a result, the name "Sakai" became synonymous with the finest Japanese cutlery.

Sakai metal workers refined metallurgical and sword fashioning techniques into a highly sophisticated craft. Today, many chefs use Sakai knives because of the high quality of craftsmanship and because they are aware of its place in the long history of knife crafting.

## Sakai Knife Craftsmanship Today

*by Junro Aoki, founder of Suisin Knife System Company*

**Q: How does knife crafting differ from other arts?**

A: Cooking knives do not exist on their own. It is only when a chef uses them, making them an extension of his own hand, that a knife is able to reveal its true qualities. Yes, a knife is just a tool, but a chef personalizes it by the way he uses it and by how he sharpens and shapes it.

**Q: How many knife craftsmen exist in Japan, and how many of them are highly skilled at their craft?**

A: I am not sure how many exist in Japan – but I know how many are working with Sakai cutlery. There are about 80 smiths and 140 sharpening men and I would say about 30% of them work at a high level of craftsmanship.

**Q: With so few qualified craftsmen, who will ensure the future of Japanese knife craftsmanship?**

A: Like all traditional industries these days, the future of knife craftsmanship is not too bright. The apprenticeship system is still active and necessary for training in the knife-making world. Unfortunately, it looks like usually only a son, and then only one who is willing to take over a craftsman's business, goes through this process. As a result, we continually go to great effort to develop good and supportive relationships with young, skilled craftsmen, to ensure that we will always be able to provide consistently good products to our customers.

**Q: How many knives can a skilled craftsman make per day?**

A: It depends on the knife, but let's take, for example, a 30cm kasumi yanagi knife. In one day a smith can forge thirteen to fifteen pieces and a sharpening man can finish up to fifteen blades. One shouldn't rush these things. We always try to bring each knife to its full maturity, meaning that every one of our knives should run smoothly over a sharpening stone and hold its sharpness for a very long time.





Korin Special Knife Collection

## KIRITSUKE

Used only by the most skilled master chefs in Japan, the single-edged kiritsuke requires an accomplished technique and talent to use effectively, making ownership of this knife a symbol of status and prestige for top Japanese chefs. The kiritsuke is used by pros as a multi-purpose chef's knife and gets its name from the resemblance to a Japanese sword. We offer two brands: the ao-ko Nenohi and the rust-resistant Korin Ginsan-ko. The carbon steel Nenohi is said to cut with 'the fluidity of a river current' while the Korin Ginsan-ko cuts crisply and cleanly.

► Carbon steel is NOT stain-resistant. Left-handed knives must be specially ordered.

HNE-AK270 Nenohi Ao-ko Highest Kasumi Kiritsuke 10.5" (27 cm) with Magnolia wood handle and wood saya (on left)

HKR-G3-KI270 Ginsan-ko Kiritsuke 10.5" (27 cm) with Yew wood handle and wood saya (on right)



## SUSHIKIRI

Due to the ever-increasing popularity of the sushi roll, or makimono, restaurants around the world are serving thicker custom sushi rolls with unique combinations of ingredients. But makimono can be difficult to cut without crushing or disturbing the delicate contents. The ingenious style and shape of the Korin sushikiri is expressly designed for cutting sushi rolls easily with a simple back-to-front and then front-to-back rolling motion. The Ginsan-ko steel blade is stain-resistant with an easy to maintain, V-shaped edge. No formal training is needed to use this knife like a pro!

HKR-G3-SU225 Ginsan-ko Sushikiri 8.8" (22.5cm) with Yew wood handle and wood saya



## MAGURO KNIFE

Each year, many visitors to Japan can count a trip to Tokyo's Tsukiji Fish Market as a highlight of their travels. At the market it is a special treat to see tuna purveyors wielding these impressive maguro knives. These lengthy knives are ingeniously designed and crafted with a softer carbon steel blade than other knives, making it easier to repair minor chipping damage sustained to the blade during the strenuous job of filleting large fish.

▶ Carbon steel is NOT stain-resistant. Left-handed knives must be specially ordered.

HSU-MA540 Suisin Maguro (Tuna) Knife 21" (54cm) with Magnolia wood handle and wood saya



## 16-LAYER SUMINAGASHI SAKIMARU TAKOBIKI and KENSAKI YANAGI

The flowing pattern in hand-forged layered steel can be mesmerizing but the advantages of suminagashi (sometimes called Damascus Steel) extend well beyond its beauty. To create these exquisite sashimi knives, craftsmen join carbon steel with soft iron in the kasumi method, then pound and fold the steel eight times on each side. This is a lengthy process, taking as long as needed to make eight kasumi knives, but the end result is a stunning 16-layer blade with the strength and flexibility of a honyaki knife. ▶ Carbon steel is NOT stain-resistant. Left-handed knives must be specially ordered.

HSU-AS-KY300-E Ao-ko Suminagashi Kensaki Yanagi 11.7" (30cm) with Ebony handle and wood saya (on right)

HSU-AS-T330-E Ao-ko Suminagashi Sakimaru Takobiki 12.9" (33 cm) with Ebony handle and wood saya (on left)



## KENSAKI YANAGI and SAKIMARU TAKOBIKI - SUISIN

Suisin Brand knives are made in traditional fashion using established methods of forging to produce classic knives. Suisin knives feature slightly wider blade edges and a heavier feel in the hand than other makers' knives. These superb honyaki knives are forged from ultra-high grade shiro-ko steel, an extremely limited and exclusive resource in Japan. Both the kensaki (sword-tip) yanagi and sakimaru (rounded-tip) takobiki are used for making flawless slices of sashimi and sushi toppings.

▶ Carbon steel is NOT stain-resistant. Left-handed knives must be specially ordered.

HSU-HS-T330-E Shiro-ko Honyaki Sakimaru Takobiki 12.9" (33 cm) with Ebony handle and wood saya (on right)

HSU-HS-KY300-E Shiro-ko Honyaki Kensaki Yanagi 11.7" (30 cm) with Ebony handle and wood saya (on left)



## KENSAKI YANAGI and SAKIMARU TAKOBIKI - NENOHI

While maintaining high standards for quality and precision, the Nenohi Company explores new forging techniques, materials and designs to produce knives that have originality and style. The kensaki (sword-tip) and sakimaru (rounded-tip) are variations of the standard sashimi knife design. These incredible knives are handmade to order by the most renowned craftsmen in Japan using the customer's choice of knife steel, handle and saya material, and blade length.

▶ Carbon steel is NOT stain-resistant. Left-handed knives must be specially ordered.

HNE-KYA-K330 Keyaki Kensaki Yanagi 12.9" (33 cm) with Ebony handle and Ebony saya (on left)

HNE-SH-MT300 Shiro Honyaki Sakimaru Takobiki 11.7" (30cm) with Ebony handle and Ebony saya (on right)



## SUISIN - Japanese Style

### 醉心

In the tradition of Sakai craftsmanship, each stage of a knife's creation is handled by separate, specialized craftsmen who utilize exacting forging, edge crafting and handle making techniques. Originally derived from Japanese sword craftsmanship, these techniques have been perfected and handed down from generation to generation. The Sakai knife wholesalers have been overseeing the process the entire time and Aoki Knife Craft is one of the oldest and most venerable.

Junro Aoki, the second son of the Aoki Knife Craft family, was eager to step apart from his family to create his own cherished knife brand. During the twenty years he spent learning his craft, the young and energetic knife craftsman dreamed of someday creating knives that would combine the traditional qualities of Sakai-style knife-crafting techniques with more modern designs. In 1990, Mr. Aoki realized his dream and created the Suisin Collection.

### Suisin Ao-ko Honyaki Mirror-finished Yanagi

水本焼 青二鋼両鏡面仕上

This is the highest-grade Japanese-style knife available. Given the ingredients and the methods utilized in its creation, combined with the beauty of its decorative design, this is the type of knife that every professional chef dreams of owning at least once in his lifetime. This knife is made entirely of ao-ko high-carbon steel.

It receives the same mizuhonyaki ("water tempering") method used in Japanese sword making. The blade is polished to a mirror-like shine on both sides and the octagonal, ebony handle is gorgeously decorated with silver.

The knife comes in a beautiful wooden box with a stunning traditional fabric cover. A hand-carved ebony saya cover with a silver nameplate is included.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.

HSU-HAKI033-EE Yanagi - Ebony handle / Ebony saya 12.9" (33cm)



## Hayate 疾風

The Hayate is a special knife created exclusively by Master Blacksmith Keijiro Doi for the Suisin Knife Company. In forging, Master Doi joins a large ao-ko steel billet with the soft iron body of this yanagi knife at the lowest temperature possible, resulting in the Hayate's superior blade strength and edge life. This rare low temperature forging technique, practiced by only the most highly skilled blacksmiths, is so difficult to perform that many unsuccessful tries end up in the shop's recycle bin before one beautiful Hayate can be made. Each knife is serial numbered on the back of the blade and comes in a wooden presentation box.

▶ Carbon steel is NOT stain-resistant!  
Left-handed knives must be specially ordered.

Suisin Hayate  
Ebony handle / Magnolia saya cover  
HSU-HAYATE-300 11.7" (30cm)  
HSU-HAYATE-270 10.5" (27cm)



## Aya 彩

Succeeding his father in the knife crafting arts, Master Itsuo Doi is gaining recognition as an accomplished blacksmith in his own right, turning out finely crafted pieces such as this signature Aya knife. Doi repeatedly hammers and tempers the purest shiro-ko steel available to make this yanagi blade. The result of Master Doi's aggressive forging technique is knife steel that has a compact and uniform granular structure, accounting for the Aya's remarkable strength and flexibility.

▶ Carbon steel is NOT stain-resistant!  
Left-handed Knives must be specially ordered.

Suisin Aya  
Magnolia handle / Magnolia saya cover  
HSU-AYA-300 11.7" (30cm)  
HSU-AYA-270 10.5" (27cm)

### Master Blacksmith Keijiro Doi

Master Artisan in Traditional Blacksmithing Arts, Mr. Keijiro Doi entered the world of Sakai City's traditional hand-forged knife crafting at the age of nineteen as an apprentice to his father, Kazuo Doi. Determined to master his chosen art, the younger Doi applied discipline and hard work to achieve the highest level of craftsmanship, perfecting his skill in the most challenging area of low temperature forging and producing the singularly sharp blades indispensable to professional chefs. In particular, Doi has received great praise from top caliber chefs throughout Japan for his masterful use of ao-niko or No.2 Blue Steel, an especially high performance material that is extremely difficult to forge.

Doi lives and works by his motto, "A good craftsman never stops learning about his art," and has been improving his technique daily for 60 years. Keijiro Doi is proud to announce the apprenticeship of his son Itsuo, who hopes to carry on the tradition of Japanese hand forging.

# SUISIN - Japanese Style

## Suisin Inox Honyaki Mirror-finished Yanagi

イノックス本焼 鏡面本刃付仕上

The best of the Inox honyaki-style knives. The blade comes sharpened to a true edge with a mirror-like finish. With its silver-ringed ebony handle, this knife will sparkle like a jewel in your hand. A beautiful Paulownia wood box with a stunning Nishiki fabric cover, and a hand-carved ebony saya cover with silver nameplate are both included.

▶ Only right-handed knives are available.



Yanagi - Ebony handle / Ebony saya cover  
HSU-IY1030-SPECIAL Yanagi 11.7" (30cm)



## Suisin Inox Honyaki

イノックス本焼

These traditional style knives are hand forged with Swedish Inox steel. They have the sharpness and kirenaga of a traditional honyaki knife. The Inox blades do not absorb food odors and have strong rust-resistant properties. The blades are well balanced, hand finished, and have a steel density that makes for easier sharpening. The octagonal wood handle fits comfortably into the user's hand. This is a unique knife, available only from Suisin. A saya cover is included. ▶ Only right-handed knives are available.



Yanagi - Ebony handle / Ebony saya cover  
HSU-IY1024-EE Yanagi 9.4" (24cm)  
HSU-IY1027-EE Yanagi 10.5" (27cm)

HSU-IY1030-EE Yanagi 11.7" (30cm)  
HSU-IY1033-EE Yanagi 12.9" (33cm)



Yanagi  
HSU-IY1024 Yanagi 9.4" (24cm)  
HSU-IY1027 Yanagi 10.5" (27cm)

HSU-IY1030 Yanagi 11.7" (30cm)  
HSU-IY1033 Yanagi 12.9" (33cm)



Mioroshi  
HSU-IDM1024 Mioroshi 9.4" (24cm)



Kamagata Usuba  
HSU-IK1021 Kamagata Usuba 8.2" (21cm)



Deba  
HSU-ID1018 Deba 7.0" (18cm)

HSU-ID1021 Deba 8.2" (21cm)



Korin Shiro-ko Hongasumi

白鋼 本霞

These traditional Japanese knives are among the most popular with professionals. They are handmade from high quality shiro-ko carbon steel, and precision hand-finished. All knives include Magnolia wood saya covers.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi

HKR-SH-Y240	Yanagi	9.4" (24cm)
HKR-SH-Y270	Yanagi	10.5" (27cm)
HKR-SH-Y300	Yanagi	11.7" (30cm)



Deba

HKR-SH-D165	Deba	6.4" (16.5cm)
HKR-SH-D180	Deba	7.0" (18cm)
HKR-SH-D195	Deba	7.6" (19.5cm)
HKR-SH-D210	Deba	8.2" (21cm)



Usuba

HKR-SH-U180	Usuba	7.0" (18cm)
HKR-SH-U195	Usuba	7.6" (19.5cm)
HKR-SH-U210	Usuba	8.2" (21cm)



Kamagata Usuba

HKR-SH-KU180	Kamagata Usuba	7.0" (18cm)
HKR-SH-KU195	Kamagata Usuba	7.6" (19.5cm)
HKR-SH-KU210	Kamagata Usuba	8.2" (21cm)



# KORIN - Japanese Style

## Korin Shiro-ko Kasumi

### 白鋼 霞

These knives are handmade from shiro-ko carbon steel, which is easy to sharpen and retains a strong, sharp edge. This is a great choice for a first traditional knife.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



#### Yanagi

HKR-SK-Y240	Yanagi	9.4" (24cm)
HKR-SK-Y270	Yanagi	10.5" (27cm)
HKR-SK-Y300	Yanagi	11.7" (30cm)



#### Deba

HKR-SK-D165	Deba	6.4" (16.5cm)
HKR-SK-D180	Deba	7.0" (18cm)
HKR-SK-D195	Deba	7.6" (19.5cm)
HKR-SK-D210	Deba	8.2" (21cm)



#### Kamagata Usuba

HKR-SK-KU180	Kamagata Usuba	7.0" (18cm)
HKR-SK-KU195	Kamagata Usuba	7.6" (19.5cm)
HKR-SK-KU210	Kamagata Usuba	8.2" (21cm)

## Korin Ginsan-ko

### 銀三鋼

The Ginsan-ko embodies a new concept in Japanese knife making. A stain-resistant steel core is encased in a soft iron jacket to which 13% chromium has been added. Traditional methods of craftsmanship are combined with modern metallurgical advances to produce a true Japanese knife that has both an exacting sharpness as well as strong rust-resistance. All knives have Yew wood handles and Magnolia wood saya covers.

▶ Left-handed knives must be specially ordered.



Yanagi		
HKR-G3-Y240	Yanagi	9.4" (24cm)
HKR-G3-Y270	Yanagi	10.5" (27cm)
HKR-G3-Y300	Yanagi	11.7" (30cm)



Deba		
HKR-G3-D165	Deba	6.4" (16.5cm)
HKR-G3-D180	Deba	7.0" (18cm)
HKR-G3-D195	Deba	7.6" (19.5cm)
HKR-G3-D210	Deba	8.2" (21cm)



Kamagata Usuba		
HKR-G3-KU195	Kamagata Usuba	7.6" (19.5cm)
HKR-G3-KU210	Kamagata Usuba	8.2" (21cm)



# KORIN - Japanese Style

## Korin 8A Stain-Resistant Traditional

These knives are made from 8A Austrian stain-resistant steel, a high-quality steel with strong rust-resistant properties. They are easy to maintain and keep a very sharp edge.

▶ Left-handed knives must be specially ordered.



Yanagi

HKR-8A-Y240	Yanagi	9.2" (24cm)
HKR-8A-Y270	Yanagi	10.5" (27cm)
HKR-8A-Y300	Yanagi	11.7" (30cm)



Deba

HKR-8A-D150	Deba	5.9" (15cm)
HKR-8A-D165	Deba	6.4" (16.5cm)
HKR-8A-D180	Deba	7.0" (18cm)

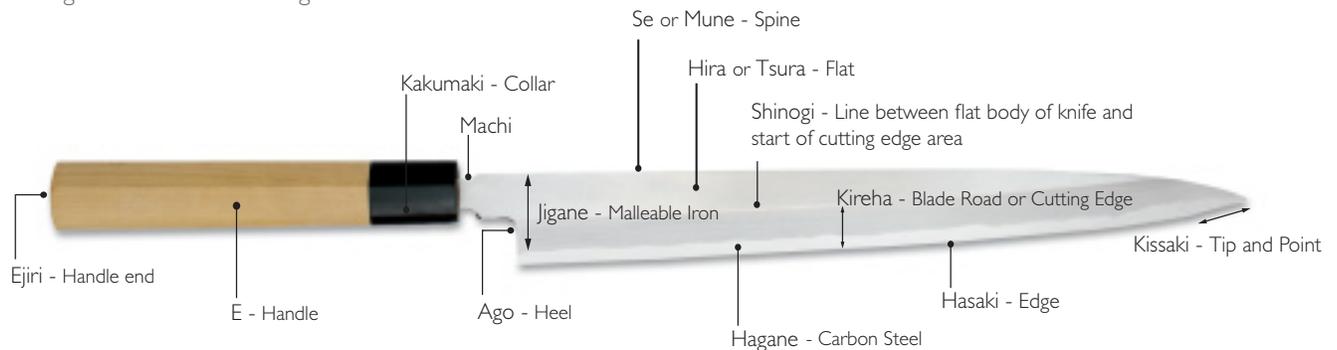


Usuba

HKR-8A-U165	Usuba	6.4" (16.5cm)
HKR-8A-U210	Usuba	8.2" (21cm)

## Parts of a Japanese Knife

▶ Diagram shows front of right-handed knife.



The Aritsugu name comes from the company's founder, Aritsugu Fujiwara, an ambitious sword craftsman. The Aritsugu Company continuously strives to make the best and highest-quality knives possible. Their handcrafted knives are well tempered and have long-lasting sharpness, which makes them popular among professionals. They have been making knives for over 400 years and the company motto is, "Offer only the highest-quality knives at affordable prices."

### Aritsugu Shiro-ko Honyaki Yanagi

純日本鋼本焼古式フイゴ炉水焼入れ

These exclusive Aritsugu knives are made by expert craftsmen using high-quality shiro-ko steel. It is no exaggeration to say these are some of the best quality Japanese knives available. All knives include saya covers.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi - Red Sandalwood handle / Red Sandalwood saya cover

HAR-JNI027-RR	Yanagi	10.5" (27cm)
HAR-JNI030-RR	Yanagi	11.7" (30cm)
HAR-JNI033-RR	Yanagi	12.9" (33cm)



Yanagi

HAR-JNI027	Yanagi	10.5" (27cm)
HAR-JNI030	Yanagi	11.7" (30cm)
HAR-JNI033	Yanagi	12.9" (33cm)



### Aritsugu Ao-ko Layered Steel Hongasumi Yanagi

本霞 青紙鋼層鍛え

Aritsugu alternates four layers of ao-ko carbon steel with four layers of soft iron which creates beautiful wavy patterns on the blades of these knives. Combining the two materials gives these knives an excellent duration of sharpness and strong nick-resistance. All knives include saya covers.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi - Red Sandalwood handle / Red Sandalwood saya cover

HAR-KAI027-RR	Yanagi	10.5" (27cm)
HAR-KAI030-RR	Yanagi	11.7" (30cm)
HAR-KAI033-RR	Yanagi	12.9" (33cm)



Yanagi

HAR-KAI027	Yanagi	10.5" (27cm)
HAR-KAI030	Yanagi	11.7" (30cm)
HAR-KAI033	Yanagi	12.9" (33cm)



# ITTOSAI KOTETSU - Japanese Style

一刀齊虎徹

Kotetsu was a famous sword craftsman in the Edo Era (1596-1868). In the early 1900's, Kusutaro Takahashi christened his new knife-crafting company Ittosai-Kotetsu, meaning "a stroke of Kotetsu's sword." For nearly a century, the name Ittosai-Kotetsu has been engraved on every knife produced by his company, and has come to be known as the honorable insignia of a high-quality knife maker.

## Ittosai Ao-ko Layered Steel Hongasumi

本霞青鋼 墨流し

When ao-ko carbon steel is hammered and forged with alternating layers of soft iron, beautiful wave-like patterns appear on the steel's surface. In Japan, this steel called suminagashi or 'swirls of ink'. Beyond the beauty it imparts, suminagashi carbon steel blades are relatively easy to sharpen, and have a long kirenaga. All knives include saya covers.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi - Ebony handle / Ebony saya cover  
HOT-Y270-EE Yanagi 10.5" (27cm)  
HOT-Y300-EE Yanagi 11.7" (30cm)



Yanagi  
HOT-Y270 Yanagi 10.5" (27cm)  
HOT-Y300 Yanagi 11.7" (30cm)



Kamagata Usuba  
HOT-KU210 Kamagata Usuba 8.2" (21cm)



# MASAMOTO SOHONTEN

正本総本店

Minosuke Matsuzawa, the founder of the Masamoto Sohonten Company, started making knives in 1872. It was his dream that his family would come to be "remembered as knife craftsmen throughout the generations." Now, five generations later, Matsuzawa's vision has been realized and professionally crafted Masamoto knives have become some of the best in the world and are widely regarded as the finest knives made for use by professional chefs.



Minosuke Matsuzawa,  
Founder of The Masamoto  
Sohonten Company



Yoshizo Hirano,  
The 2nd President of  
Masamoto-Sohonten

*"A knife produced by a skillful craftsman will develop a greater and greater sharpness with each resharpening. Remarkably, with continued maintenance the blade will become sharper than it was in its original condition. Constant care and maintenance is essential for a knife."*

Morisuke Hirano, president of the Masamoto Sohonten Company



The 3rd President of Masamoto Sohonten,  
Sakichi and his wife

## Historic Background

At the tender age of sixteen, Minosuke Matsuzawa left his hometown of Tokyo, in the Kanto region of Japan, for Sakai, in the Kansai region, to study knife crafting. Sakai was then considered the natural place for a young knife craftsman to go to study his craft. During his apprenticeship, Matsuzawa identified the features in Inari clay, found only in Kansai, that made it the ultimate material for use in the tempering process of knife forging. He discovered that a similar type of clay could also be found in Kanto.

He was so excited by his discovery, and anxious to prove that superior knives could also be created in his own Kanto region, that he deserted his craft master in the middle of a training session and rushed back to Tokyo, surviving the entire way on okara, which is a soy byproduct of tofu making. It was the only food he could get the tofu-makers to give him for free. Company rumor has it that every president of Masamoto since has been strangely fond of okara!

Matsuzawa's most prized knife design was the takobiki, an original Kanto-style sashimi knife. At first, mainly sushi chefs in the Kanto region used these knives. But as time passed, chefs everywhere also began to use Kanto-style yanagi knives. Nowadays, most of Masamoto's customers are professional chefs. The Masamoto Sohonten Company has a long standing reputation as a premier knife manufacturer that the fifth and current president, Morisuke Hirano, maintains to this day.

# MASAMOTO SOHONTEN - Japanese Style

## Masamoto Ao-ko Honyaki Mirror-Finished Yanagi

本焼 玉青鋼鏡面仕上

Masamoto's highest quality yanagi knife is entirely handcrafted by skilled craftsmen. With its 100% ao-ko high-carbon steel blade flashing like a mirror and silver rings encircling its Ebony handle, this knife shines brilliantly and dramatically in your hand.

▶ Carbon steel is NOT stain-resistant!  
Left-handed knives must be specially ordered.



Yanagi - Ebony handle / Ebony saya cover  
HMA-HA0430-K Yanagi 11.7" (30cm)  
HMA-HA0433-K Yanagi 12.9" (33cm)  
HMA-HA0436-K Yanagi 14.0" (36cm)

# Japanese Style - MASAMOTO SOHONTEN

## Masamoto Shiro-ko Honyaki Yanagi

本焼 玉白鋼誂

These knives are entirely handcrafted with high quality shiro-ko carbon steel and retain the sharpest possible edge over a long life of cutting. An experienced hand is definitely recommended when sharpening these knives. All knives include a saya blade cover. ▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi - Ebony handle / Ebony saya cover  
HMA-HS0427-EE Yanagi 10.5" (27cm)  
HMA-HS0430-EE Yanagi 11.7" (30cm)  
HMA-HS0433-EE Yanagi 12.9" (33cm)



Yanagi  
HMA-HS0427 Yanagi 10.5" (27cm)  
HMA-HS0430 Yanagi 11.7" (30cm)  
HMA-HS0433 Yanagi 12.9" (33cm)



## Masamoto Ao-ko Layered Steel Hongasumi Yanagi

本霞 八層打玉青鋼誂

This knife is made by uniting four layers of ao-ko high-carbon steel with four layers of soft iron by a special forge-welding and hammering process. This balances the metals and creates beautiful wavy patterns throughout the blade. Combining ao-ko steel with soft iron gives the knife an excellent kirenaga and provides for strong nick resistance. All knives include saya blade covers. ▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi - Ebony handle / Ebony saya cover  
HMA-KH0427-EE Yanagi 10.5" (27cm)  
HMA-KH0430-EE Yanagi 11.7" (30cm)  
HMA-KH0433-EE Yanagi 12.9" (33cm)



Yanagi  
HMA-KH0427 Yanagi 10.5" (27cm)  
HMA-KH0430 Yanagi 11.7" (30cm)  
HMA-KH0433 Yanagi 12.9" (33cm)



# MASAMOTO SOHONTEN - Japanese Style

## Masamoto Ao-ko Hongasumi Yanagi

本霞 玉青鋼詠

These hongasumi knives have an ao-ko high-carbon steel core with a soft-iron outer jacket. They are entirely handcrafted, with extra care given to the finishing process. As a result, these blades maintain extra-sharp edges for a long time. All knives include saya blade covers.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi - Ebony handle / Ebony saya cover  
 HMA-KA0427-EE Yanagi 10.5" (27cm)  
 HMA-KA0430-EE Yanagi 11.7" (30cm)  
 HMA-KA0433-EE Yanagi 12.9" (33cm)



Yanagi  
 HMA-KA0427 Yanagi 10.5" (27cm)  
 HMA-KA0430 Yanagi 11.7" (30cm)  
 HMA-KA0433 Yanagi 12.9" (33cm)



## Masamoto VG-10 Japanese-Style

Masamoto's line of stain-resistant Japanese-style knives. A core of VG-10, high-carbon steel with added cobalt, molybdenum, and vanadium, is covered with a soft stain-resistant steel outer jacket. This results in a blade that is very hard, sharp, and corrosion resistant. All knives include saya blade covers.

▶ Left-handed knives must be specially ordered.



Yanagi  
 HMA-CG0424 Yanagi 9.4" (24cm)  
 HMA-CG0427 Yanagi 10.5" (27cm)  
 HMA-CG0430 Yanagi 11.7" (30cm)  
 HMA-CG0433 Yanagi 12.9" (33cm)



Fugubiki  
 HMA-CG0530 Fugubiki 11.7" (30cm)

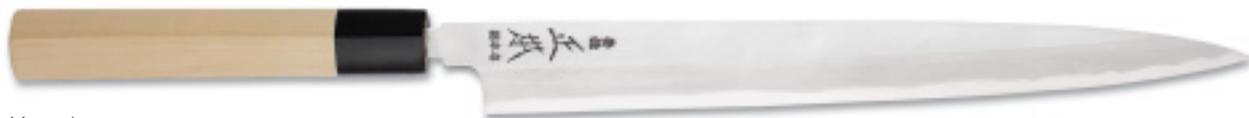


# Japanese Style - MASAMOTO SOHONTEN

## Masamoto Shiro-ko Hongasumi

本霞 玉白鋼

These hongasumi knives have a shiro-ko high-carbon steel core with a soft-iron outer jacket. They are entirely handcrafted with extra care given to the finishing process. As a result, these blades maintain extra-sharp edges for a long time. All knives include saya blade covers. ▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



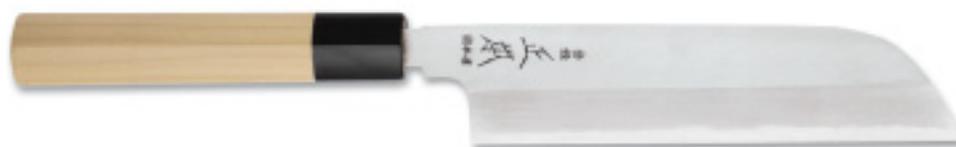
Yanagi		
HMA-KS0424	Yanagi	9.4" (24cm)
HMA-KS0427	Yanagi	10.5" (27cm)
HMA-KS0430	Yanagi	11.7" (30cm)
HMA-KS0433	Yanagi	12.9" (33cm)



Takobiki		
HMA-KS0124	Takobiki	9.4" (24cm)
HMA-KS0127	Takobiki	10.5" (27cm)
HMA-KS0130	Takobiki	11.7" (30cm)



Deba		
HMA-KS2016	Deba	6.4" (16.5cm)
HMA-KS2018	Deba	7.0" (18cm)
HMA-KS2019	Deba	7.6" (19.5cm)
HMA-KS2021	Deba	8.2" (21cm)



Kamagata Usuba		
HMA-KS0718	Kamagata Usuba	7.0" (18cm)
HMA-KS0719	Kamagata Usuba	7.6" (19.5cm)
HMA-KS0721	Kamagata Usuba	8.2" (21cm)



Usuba		
HMA-KS0618	Usuba	7.0" (18cm)
HMA-KS0619	Usuba	7.6" (19.5cm)
HMA-KS0621	Usuba	8.2" (21cm)



# MASAMOTO SOHONTEN - Japanese Style

## Masamoto Shiro-ko Kasumi

霞 玉白鋼

These kasumi grade knives have a shiro-ko high-carbon steel core with a soft-iron outer jacket. The finishing is done by hand. These knives are easy to sharpen which make them perfect for first time users. A saya cover is not included.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Yanagi

HMA-KK0424	Yanagi	9.4" (24cm)	HMA-KK0430	Yanagi	11.7" (30cm)
HMA-KK0427	Yanagi	10.5" (27cm)	HMA-KK0433	Yanagi	12.9" (33cm)



Takobiki

HMA-KK0124	Takobiki	9.4" (24cm)	HMA-KK0130	Takobiki	11.7" (30cm)
HMA-KK0127	Takobiki	10.5" (27cm)			



Deba

HMA-KK2013	Deba	5.3" (13.5cm)	HMA-KK2018	Deba	7.0" (18cm)
HMA-KK2015	Deba	5.9" (15cm)	HMA-KK2019	Deba	7.6" (19.5cm)
HMA-KK2016	Deba	6.4" (16.5cm)	HMA-KK2021	Deba	8.2" (21cm)



Kamagata Usuba

HMA-KK0718	Kamagata Usuba	7.0" (18cm)
HMA-KK0719	Kamagata Usuba	7.6" (19.5cm)
HMA-KK0721	Kamagata Usuba	8.2" (21cm)



Usuba

HMA-KK0618	Usuba	7.0" (18cm)
HMA-KK0619	Usuba	7.6" (19.5cm)
HMA-KK0621	Usuba	8.2" (21cm)

# Japanese Style - SPECIAL EDITION KNIVES

## Nenohi Stain-Resistant Japanese Style

The Nenohi company is a progressive and innovative group. Nenohi knives feature one-of-a-kind blade construction, exquisite handles and beautifully crafted saya covers. Nenohi has created its own lasting knife crafting tradition in Japan unlike any before it.

### Kaede

楓

The Kaede line combines Nenohi's original technology with their very best materials. Two different types of high quality rust-resistant steel are compressed together at extremely high pressure. This results in a high quality stain-resistant blade with the kirenaga and sharpness of a honyaki knife, and the durability and ease of sharpening of a kasumi knife. They are mirror finished with presharpener edges to create the most exact and long lasting sharpness possible.

▶ Only right-handed knives are available.



HNE-KAE300 Yanagi 11.7" (30cm)

HNE-KAE330 Yanagi 12.9" (33cm)



### Tsubaki

椿

The Tsubaki line offers Kaede line materials at reasonable prices. Created by the same techniques with the same highest quality steel, these blades receive a finishing process even more exacting than the highest quality traditional hongasumi knives.

▶ Only right-handed knives are available.



HNE-TSU300 Yanagi 11.7" (30cm)

HNE-TSU330 Yanagi 12.9" (33cm)



### Suisin

Suisin blacksmiths and edge crafters alike are old-fashioned in their relentless pursuit of perfection. Quality is of the utmost importance at Suisin; only the finest quality knives make it to the consumer.

### Momiji

栂

This beautiful multi-purpose knife is made by Master Knife Crafter Togashi for Suisin using shiro-niko. The steel is strengthened and shaped in cycles of tempering and pounding, producing high flexibility. The Momiji knife gets a long finishing stage on a wooden wheel, the craftsmen polishing the entire blade to give it protection against rusting. There is a slight blade edge on the back side of the knife to prevent moisture from gathering on the blade edge and to provide edge stability.

▶ Carbon steel is NOT stain-resistant! Only right-handed knives are available.



HSU-ST-FU195 Suisin Momiji Funayuki 7.6" (19.5cm)



## SPECIAL PURPOSE KNIVES

### Suisin Inox Menkiri

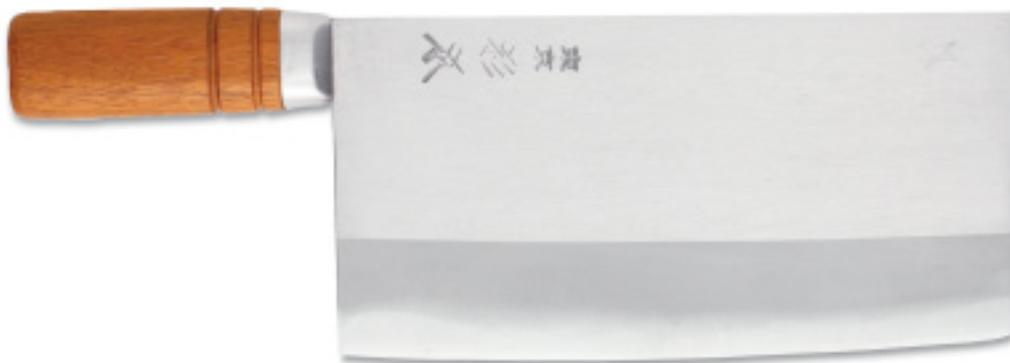
Soba and udon noodle fans in Japan and around the world can tell you that there are few more indulgent treats than freshly made noodles. This noodle cutting knife is made using highly stain-resistant Inox rolled steel and the edge is completely finished by hand. The biting edge of the Menkiri performs on par with the best carbon steel knife and can be recommended to both beginner and well-practiced noodle makers. ▶ Left-handed knives must be specially ordered.



HSU-ME300 Menkiri 11.75" (30cm)

### Sugimoto Chinese-Style Cleaver

Sugimoto's Chinese-style cleaver is a carbon steel, all-purpose kitchen knife. Japanese professional chefs favor this Chinese-style knife over other cleavers. It is relatively light yet durable; however, this knife should not be used like a Western-style cleaver for chopping bones. ▶ Carbon steel is NOT stain-resistant!



HSG-C4006 Chinese-Style Cleaver 8.6" (22cm)

## Suisin Inox Honyaki Wa-Series

### イノックス本焼 和シリーズ

These elegant honyaki knives are hybrid styles that merge traditional Japanese knife characteristics with Western-style knife shapes and double-ground blades. 'Wa' stands for 'Japanese' and refers to the thin, honyaki tempered blades and comfortable Japanese handles. These blades have an acutely sharpened edge concentrated mainly on the front of the knife, with a small supporting back edge. Perfect for chefs wanting to try a traditional-style Japanese knife without the difficulties of adjusting to and maintaining a single-edged knife. ▶ Left-handed knives must be specially ordered.



#### Wa-Gyutou

HSU-IWG2021	Wa-Gyutou	8.6" (21cm)
HSU-IWG2024	Wa-Gyutou	9.4" (24cm)
HSU-IWG2027	Wa-Gyutou	10.5" (27cm)



#### Wa-Sujihiki

HSU-IWS2024	Wa-Sujihiki	9.4" (24cm)
HSU-IWS2027	Wa-Sujihiki	10.5" (27cm)



#### Wa-Petty

HSU-IWP2018	Wa-Petty	7.35" (18cm)
HSU-IWP2021	Wa-Petty	8.6" (21cm)



# WA-GYUTOU - Japanese Style

## Nenohi Wa-Kiritsuke

子の日 和切付

It takes supreme skill to use the single-edged, multi-purpose chef's knife known as kiritsuke without cracking or chipping the edge. Nenohi's Wa-Kiritsuke has a more forgiving double-ground edge made of special-grade carbon steel for a long-lasting sharpness. The name kiritsuke comes from this knife's sword-like shape. ▶ Left-handed knives must be specially ordered.



Wa-Kiritsuke  
HNE-WK270    Wa-Kiritsuke    7.35" (18cm)



## Ittosai Honyaki Wa-Gyutou

一刀齋 本焼和牛刀

In the tempering stage of honyaki knives, the spine and flat of the blade are coated with a special clay before heating in the forge furnace, creating a wavy 'hamon' line on the knife. Ittosai's wa-gyutou has a sharp, double-beveled edge and a striking hamon.



Wa-Gyutou - Ebony Handle / Ebony saya  
HOT-HWGY300-EE    Wa-Gyutou    11.7" (30cm)



## Ittosai Layered Steel Hongasumi Wa-Gyutou

一刀齋 墨流し本霞和牛刀

Blacksmiths fold and pound four layers of iron and steel to create the beautiful wavy pattern in this sharp, chef's knife. The Japanese style handle provides excellent grip, while the blade's back bevel gives extra strength to the cutting edge.

▶ Only right-handed knives are available



Wa-Gyutou  
HOT-WGY300    Wa-Gyutou    11.7" (30cm)



# WESTERN-STYLE KNIVES

## Western-Style Knives

With their thin single-edged blades of hard steel, traditional Japanese knives are ideal for preparing Japanese cuisine, but it takes skill to use and maintain them properly. Western-style knives, on the other hand, are designed to have the versatility and functionality needed in Western cooking and have sturdy double-ground blades.

In Japan, Western-style knives were developed to meet the needs of Japanese chefs preparing non-Japanese cuisine. Today, Japanese knife makers are using advanced manufacturing processes such as 'sub-zero tempering' and premium trademark-formulated knife steels to produce exceptional Western-style knives. They are lightweight and thin with excellent balance. They have straight, true blades made from carbon and high-carbon, stain-resistant steels that have the hardness (kodo) and resiliency (nebari) found in every truly great blade. Much of the finishing work and edge crafting on Japanese Western-style knives is done by hand.

## Styles and Uses of Western-Style Knives

### Gyutou (Chef's Knife)



The gyutou is a versatile chef's knife. It can be used for cutting meat, fish and vegetables, making it suitable for preparing Western cuisine. Lightweight and thin, Japanese chef knives have a sharper blade and maintain their sharpness longer than most other chef knives.

### Sujihiki (Slicing Knife)



The sujihiki is a slicing knife intended for slicing boneless fish filets. It can also be used for slicing boneless roasts, hams and poultry breasts. The short height of the blade creates less friction when slicing and the blade draws through fish and meat effortlessly. The sujihiki is the Western-style equivalent the traditional yanagi knife.

### Yo-Deba (Fillet / Butcher Knife)



The yo-deba is the Western-style version of the traditional Japanese deba. It is a heavy-duty butcher knife used for cutting meat with minor bones, fish, and semi-frozen food.

### Santoku (Multi-Purpose Knife)



The santoku, meaning 'three virtues', is an all-purpose knife that takes its name from its ability to easily handle meat, fish and vegetables. The high profile of the blade makes the santoku well-suited for home use, keeping the knuckles well above the cutting board.

### Nakiri (Vegetable Knife)



The nakiri is a vegetable chopping knife with an easy to sharpen V-shaped blade, making it a good choice for home users. The boxy shape comes from the traditional Japanese usuba knife.

### Garasuki (Poultry Butchering Knife)



The garasuki poultry butchering knife is unique to Japan. It originated in specialty chicken restaurants and is commonly used to break down whole chickens. Due to its thickness and weight, it can be used for other jobs requiring heavy work with a short blade.

### Honesuki (Boning Knife)



The honesuki boning knife is used to remove bones from chicken and other meat. It is lighter and thinner than the garasuki and can be used in place of a Western boning knife.

### Hankotsu (Boning Knife)



The hankotsu is a strong and sturdy knife used to cut meat away from the bone, but not for cutting through bones. The blade angle and straight handle make it easy to maneuver when boning, Frenching or trimming.

### Petty Knife



The petty is a convenient size peeling and paring knife for vegetables, fruits, herbs and other delicate work.

### Paring / Peeling



The paring knife is ideal for peeling fruits and vegetables. Perfect for hand-held cutting.

# WESTERN-STYLE KNIVES

## The Western Edge

Western-style knives have a blade edge that is sharpened on both sides of the blade. This edge style is commonly referred to as a double-edged, double-ground or double-beveled blade. It is a stronger blade configuration than the single-edged blades of traditional Japanese knives, and Western-style knives are perfectly suited for any kitchen.

These unevenly beveled edges are made possible by innovations in steel-making, tempering and edge crafting employed by Japanese manufacturers; a lower grade steel would not hold this angled edge design and would soon dull, and a blade formed with less flexibility would chip or crack when sharpened so thinly.



The majority of Western knives on the market today have a 50:50, or symmetrical “V”-shaped blade that is sharpened the same way on both sides. Although the 50:50 edge is convenient to re-sharpen, many Japanese Western-style knives are sharpened to a thinner, asymmetrical edge. By concentrating the sharpening on the face of the blade at a steeper angle than on the back side, a thin cutting edge is created that approaches the sharpness of the traditional single-edge design.

The angles on this uniquely Japanese edge style can be expressed in ratios such as 70:30, 60:40, and 90:10, comparing the angle of the bevel and the amount of sharpening performed on the face of the knife to the back. The most common edge shape in the Korin Collection of Western-style knives is in the range of 70:30 for right-handed users. Many models can be re-ground for left-handed use by Korin’s resident knife master for a minimal charge. Please see ‘Left-Handed knife’ section in the price list for more details.



研波流

## TOGIHARU

*These new Togiharu knives are produced for Korin by a very highly respected knife maker in Japan. The Togiharu lines were developed using feedback and input from professional chefs. Our goal was to produce knives that surpassed the famous Japanese knife brands, but at affordable prices.*

*Togiharu knives were not created just for show – the knives in each of the four lines are intended to be sharp, reliable working knives for every level of chef or cook. Togiharu knives are easy to use and re-sharpen. The curve of the Togiharu blade was designed to follow the natural line of rotation of the arm in the shoulder socket, creating fluid cutting motion with either a pushing or drawing stroke.*

*The final edge finishing process is done by hand and Togiharu knives are inspected one-by-one for quality, ensuring an unparalleled sharpness right out of the box.*

## TOGIHARU - Western Style



*Pictured from left to right*

### **Sujihiki**

HKR-KG-S270 / 10.5" (27cm)

### **Gyutou**

HKR-KG-G210 / 8.2" (21cm)

HKR-KG-G240 / 9.4" (24cm)

HKR-KG-G270 / 10.5" (27cm)

### **Petty**

HKR-KG-P150 / 5.9" (15cm)

### **Togiharu G-I Molybdenum**

State-of-the-art manufacturing techniques are used to create the Togiharu G-I line as the ultimate edge for professionals. High carbon VG10 steel gives the blade its top sharpness but must be properly maintained to avoid staining or rusting. The hardness of the Togiharu G-I's steel allows the knife to hold a wider, decisive cutting edge. Bacteria-resistant POM molded handle. ▶ Left-handed knives must be specially ordered.

## Togiharu Inox

With its ultra-thin profile and special shell-shaped blade, this Inox steel knife glides through food without drag or resistance. The most advanced sub-zero manufacturing techniques are employed to make Togiharu Inox knives, with 70% of edge production done by hand. The pressed-wood handle and lightweight body has excellent balance. Incredible sharpness, a long-lasting edge and stain resistance all in one knife. Togiharu Inox knives are a chef's dream knife.

▶ Left-handed knives must be specially ordered.

*Pictured from left to right*

### Santoku

HKR-INOX-SA180 / 7.0" (18cm)

### Petty

HKR-INOX-PI150 / 5.9" (15cm)

### Yo-Deba

HKR-INOX-YD240 / 9.4" (24cm)

*(Only right handed knives are available)*



### Honesuki

HKR-INOX-H145 / 5.6" (14.5cm)

*(Only right handed knives are available)*

### Sujihiki

HKR-INOX-S270 / 10.5" (27cm)

### Gyutou

HKR-INOX-G210 / 8.2" (21cm)

HKR-INOX-G240 / 9.4" (24cm)

HKR-INOX-G270 / 10.5" (27cm)

# TOGIHARU - Western Style

*Pictured from left to right*

## Santoku

HKR-EA-SA180 / 7.0" (18cm)

## Petty

HKR-EA-PI150 / 5.9" (15cm)

## Sujihiki

HKR-EA-S270 / 10.5" (27cm)

## Gyutou

HKR-EA-G210 / 8.2" (21cm)

HKR-EA-G240 / 9.4" (24cm)

HKR-EA-G270 / 10.5" (27cm)



## Togiharu Molybdenum

Top-grade high carbon steel is the key to Togiharu Molybdenum's performance and versatility. These stain-resistant blades are easy to sharpen and affordable, making them ideal knives for culinary school students and first-year restaurant professionals. An overall lightweight body and streamlined design makes this knife a pleasure to use. Bacteria-resistant POM molded handle. ▶ Left-handed knives must be specially ordered.

## Western Style - TOGIHARU

*Pictured from left to right*

### **Gyutou**

HKR-VS-G210 / 8.2" (21cm)

HKR-VS-G240 / 9.4" (24cm)

HKR-VS-G270 / 10.5" (27cm)

### **Sujihiki**

HKR-VS-S270 / 10.5" (27cm)

### **Petty**

HKR-VS-P150 / 5.9" (15cm)



### **Togiharu Virgin Steel**

To many professional chefs, carbon steel knives are the only way to go. For these knife purists, Togiharu Virgin Steel knives are made with the same level of carbon steel as a Japanese yanagi. These knives are as sharp as traditional Japanese knives with twice the kirenaga. Togiharu Virgin Steel cuts with the same efficiency from the start to the end of the day. Bacteria-resistant POM molded handle.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.

## MISONO - Western Style

Misono is one of the most well-established knife producers of Western-style Japanese knives. Its home is in Seki, a city with a 750-year history in knife crafting. Their knives unite traditional craftsmanship with modern technology and are well designed for high-level professional use. Chefs around the world appreciate Misono knives for their quality, design, and sharpness.

### Misono UX10

The UX10 is the best of the Misono knives. The blade is top-quality Swedish stain-resistant steel, but has a hardness (HRC 59-60) comparable to carbon steel. Another feature is its unique slanted nickel silver bolster that balances the weight of the blade and handle. The UX10 is extremely sharp and comfortable to use. Its appearance and performance are spectacular. ▶ Left-handed knives must be specially ordered.



Gyutou		
HMI-711-018	Gyutou	7.0" (18cm)
HMI-712-021	Gyutou	8.2" (21cm)
HMI-713-024	Gyutou	9.4" (24cm)
HMI-714-027	Gyutou	10.5" (27cm)



Sujihiki		
HMI-721-024	Sujihiki	9.4" (24cm)
HMI-722-027	Sujihiki	10.5" (27cm)



Honesuki		
HMI-741-014	Honesuki	5.6" (14.5cm)



Petty		
HMI-732-013	Petty	5.1" (13cm)
HMI-733-015	Petty	5.9" (15cm)

## Misono 440 Molybdenum Steel

Increasing the amount of chrome from 13% to 16% has given these knives higher rust-resistance, longer lasting sharpness, and greater ease of sharpening. The curve of the handle is carefully designed to fit easily into the user's hand. The water-resistant, reinforced wood handle also creates added comfort.

▶ Left-handed knives must be specially ordered.



### Gyutou

HMI-811-018	Gyutou	7.0" (18cm)
HMI-812-021	Gyutou	8.2" (21cm)
HMI-813-024	Gyutou	9.4" (24cm)
HMI-814-027	Gyutou	10.5" (27cm)



### Sujihiki

HMI-821-024	Sujihiki	9.4" (24cm)
HMI-822-027	Sujihiki	10.5" (27cm)



### Slicer

HMI-871-018	Slicer	7.0" (18cm)
HMI-872-021	Slicer	8.2" (21cm)



### Honesuki

HMI-841-145	Honesuki	5.6" (14.5cm)
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### Petty

HMI-832-013	Petty	5.1" (13cm)
HMI-833-015	Petty	5.9" (15cm)

# MISONO - Western Style

## Misono Stain-Resistant Molybdenum Steel

These knives are made of high-carbon, stain-resistant steel with added molybdenum and vanadium, which gives them greater rust-resistance and hardness. Their blade's sharpness and durability are excellent. A smooth connection of blade and tang promotes sanitary conditions.

▶ Left-handed knives must be specially ordered.



Gyutou					
HMI-511-018	Gyutou	7.0" (18cm)	HMI-513-024	Gyutou	9.4" (24cm)
HMI-512-021	Gyutou	8.2" (21cm)	HMI-514-027	Gyutou	10.5" (27cm)



Sujihiki				
HMI-521-024	Sujihiki	9.4" (24cm)		
HMI-522-027	Sujihiki	10.5" (27cm)		



Yo-Deba				
HMI-550-016	Yo-Deba	6.4" (16.5cm)		



Honesuki				
HMI-541-014	Honesuki	5.6" (14.5cm)		



Hankotsu				
HMI-542-014	Hankotsu	5.6" (14.5cm)		



Petty					
HMI-531-012	Petty	4.7" (12cm)	HMI-533-015	Petty	5.9" (15cm)
HMI-532-013	Petty	5.1" (13cm)			



Paring Knife				
HMI-534-008		3.1" (8cm)		



Peeling Knife				
HMI-F5		2" (5cm)		

▶ Only right handed knives are available

When Norio Sawada established the Nenohi Knife Company in 1975, it was his ambition to create "a knife that would be appreciated the world over." Mr. Sawada originally specialized in the production of high quality, traditional-style knives but was deeply interested in metallurgical and technological advances. He joined forces with a specialist in Western-style knives with the aim of creating the finest Western-style Japanese knives possible. The major line to emerge from this collaboration was named Nenox. Today, Nenohi uses modern technologies and excellent quality materials to produce both Western and Japanese-style knives that are beautifully designed, stain-resistant, and extremely sharp. Many professionals – Japanese, Europeans, and Americans alike – are huge fans of Nenohi knives.

## Nenohi Nenox Corian

One of Nenohi's most popular lines, the blade is made from the highest grade Nenox high-carbon, stain-resistant steel and comes presharpener with a hand-finished edge. The handle is elegantly and ergonomically constructed of Dupont Corian. Corian is a composite of natural minerals and resin that is heat-resistant, impact-resistant, non-porous and stain proof. The knife's beautiful design is combined with excellent and enduring sharpness. This is one of the finest Western-style knives available. ▶ Left-handed knives must be specially ordered.



Gytou					
HNE-SD-G210	Gytou	8.2" (21cm)		HNE-SD-G270	Gytou 10.5" (27cm)
HNE-SD-G240	Gytou	9.4" (24cm)			



Sujihiki			
HNE-SD-S230	Sujihiki	9.0" (23cm)	
HNE-SD-S285	Sujihiki	11.2" (28.5cm)	



Yo-Deba		
HNE-SD-Y165	Yo-Deba	6.4" (16.5cm)



Honesuki		
HNE-SD-H150	Honesuki	5.9" (15cm)



Petty		
HNE-SD-P150	Petty	5.9" (15cm)

# NENOHI - Western Style

## Nenohi Nenox Red

Many chefs choose a knife handle that is made from a natural material such as wood, antler or bone. Natural materials have a warmth that is almost interactive with your hand, relieving tension during long hours of service. Nenohi ingeniously molds calf bone with Dupont Corian to create these luxurious handles that have a radiant warmth and beauty. With their trademark Nenohi Nenox high-carbon, stain-resistant blades, these knives are truly works of art and the demand for them highly outpaces the availability of the materials and craftsmen to make them. Well-worth the wait.

▶ Left-handed knives must be specially ordered. **Handle color may vary slightly from knife to knife.**



Gyutou  
HNE-SR-G210    Gyutou    8.2" (21cm)



Sujihiki  
HNE-SR-S285    Sujihiki    11.2" (28.5cm)



Yo-Deba  
HNE-SR-Y165    Yo-Deba    6.4" (16.5cm)



Honesuki  
HNE-SR-H150    Honesuki    5.9" (15cm)



Petty  
HNE-SR-P150    Petty    5.9" (15cm)

## Nenohi Nenox G-Type

With a blade made of Nenox rust-resistant steel, the G-Type is flexible and strong. It comes with a very sharp, hand-finished edge. The black handle, fashioned in the same ergonomic design as the Nenox Corian knife, is made of paper maculate, a composite of compressed paper and wood. These knives are comfortable, durable, and attractive.

▶ Left-handed knives must be specially ordered.



Gyutou					
HNE-S2G-G210	Gyutou	8.2" (21cm)	HNE-S2G-G270	Gyutou	10.5" (27cm)
HNE-S2G-G240	Gyutou	9.4" (24cm)			



Sujihiki					
HNE-S2G-S230	Sujihiki	9.0" (23cm)			
HNE-S2G-S285	Sujihiki	11.2" (28.5cm)			



Yo-Deba					
HNE-S2G-Y165	Yo-Deba	6.4" (16.5cm)			



Honesuki					
HNE-S2G-H150	Honesuki	5.9" (15cm)			



Petty					
HNE-S2G-P150	Petty	5.9" (15cm)			

# NENOHI- Western Style

## Nenohi Nenox Karin S1 Series

Wood is a highly personable knife handle material and Nenohi spares no expense to find the most beautifully patterned Quincewood knots for their high-carbon, stain-resistant Nenox blade knives.

▶ Left-handed knives must be specially ordered.



Gyutou					
HNE-S1-G210	Gyutou	8.2" (21cm)	HNE-S1-G270	Gyutou	10." (27cm)
HNE-S1-G240	Gyutou	9.4" (24cm)			



Sujihiki					
HNE-S1-S230	Sujihiki	9.0" (23cm)			
HNE-S1-S285	Sujihiki	11.2" (28.5)			



Yo-Deba					
HKR-S1-Y165	Yo-Deba	6.4" (16.5cm)			



Honesuki					
HNE-S1-H150	Honesuki	5.9" (15cm)			



Petty					
HNE-S1-P150	Petty	5.9" (15cm)			

## Ittosai Shiro-ko Honyaki Gyutou

本焼玉鋼 牛刀

The wavy line, or hamon, on this blade is beautiful and reminiscent of those found on samurai swords. Once an edge has been properly established on these blades, its sharpness will last for an extremely long time. Ebony saya cover is included.

▶ Carbon steel is NOT stain-resistant!



Gyutou - Ebony handle / Ebony Saya cover  
HOT-HGY300-EE Gyutou 11.7" (30cm)



## Ittosai Stain-Resistant Layered Steel

墨流し ニッケルダマスカス鋼

These knives are among the sharpest Western-style knives available. The blade features high-carbon stain-resistant steel with additional cobalt and vanadium. This provides the long-lasting sharpness and hardness (HRC 63) of carbon steel, and the ease of maintenance of stain-resistant steel.



Gyutou					
HOT-GY180	Gyutou	7.0" (18cm)	HOT-GY240	Gyutou	9.4" (24cm)
HOT-GY210	Gyutou	8.2" (21cm)	HOT-GY270	Gyutou	10.5" (27cm)



Sujihiki  
HOT- SU270 Sujihiki 10.5" (27cm)



Santoku  
HOT- SAI65 Santoku 6.4" (16.5cm)



Petty  
HOT- PE135 Petty 5.3" (13.5cm)  
HOT- PE150 Petty 5.9" (15cm)

# GLESTAIN - Western Style

In 1971, Mr. Akira Honma started Honma Science Limited in Niigata Prefecture in northern Japan. Honma Science Ltd. designs and produces the unique Glestain brand knives using advanced, computerized techniques. Glestain's signature Acuto steel is one of the finest stain-resistant knife steels available. The chefs at Tokyo's famous Hotel Okura use Glestain, and a growing number of American chefs are choosing Glestain knives as well.

## Glestain Indented-Blade

Glestain knives are immediately recognizable by their unique design. 'Dimples' in the blade's surface reduce surface tension between the blade and the food being cut, allowing faster, easier, and more efficient cutting. The blade is constructed of Glestain's original Acuto steel, which undergoes a sub-zero manufacturing process that ensures a very hard (HRC 58-59) and durable edge. Each Glestain knife comes with a balanced, water-resistant hardwood handle fastened with stainless steel rivets. ▶ Left-handed knives must be specially ordered.



Gyutou					
HGL-721TK	Gyutou	8.2" (21cm)	HGL-727TK	Gyutou	10.5" (27cm)
HGL-724TK	Gyutou	9.4" (24cm)			



Sujihiki				
HGL-724TSK	Sujihiki	9.4" (24cm)		
HGL-727TSK	Sujihiki	10.5" (27cm)		



Sole Knife				
HGL-021TSK	Sole Knife	8.2" (21cm)		
HGL-025TSK	Sole Knife	9.7" (25cm)		



Petty				
HGL-012TK	Petty	4.7" (12cm)		
HGL-014TK	Petty	5.5" (14cm)		



Offset Petty				
HGL-814TUK	Offset Petty	5.5" (14cm)		



Salmon Slicer				
HGL-331TAKL	Salmon Slicer	12.1" (31cm)		

MASANOBU

雅宣作



Modern technology compliments traditional craftsmanship in this exquisite Western style knife. The VG10 steel blade stays sharp for a long time but has an amazing flexibility, making it easy to sharpen and maintain. The thinness of the blade and the octagonal shape of the handle are design points found in the highest quality traditional Japanese knives, allowing for precision cutting and a secure grip.

# MASANOBU VG-10 “Formula 1” Chef Knife

## MICHAEL ROMANO

Executive Chef and Partner  
Union Square Cafe  
New York and Tokyo



I am very pleased to use and to present to you this new and advanced line of cutlery from Masanobu which, to my mind, embodies all the best elements of traditional and Western-style Japanese knives.

Let's begin with the blade, the soul of the knife. Masanobu employs state-of-the-art VG-10 steel for all their blades. This modern, super-hard steel is composed of a proprietary blend of the following elements:

**IRON** - primary element of steel  
**CARBON** - the most important element for hardening, and for strength  
**MANGANESE** - grain structure of the steel, hardening and wear resistance  
**MOLYBDENUM** - prevents brittleness and maintains the steel's strength at high temperatures  
**COBALT** - for hardness and corrosion resistance  
**CHROMIUM** - important for corrosion resistance. Steel having 11.5% to 13% chromium is considered stainless  
**VANADIUM** - essential for giving the blade its ability to harden. Also for wear resistance and toughness of the blade, as well as the ability to take a very sharp edge

What all this means is that your Masanobu blade, in addition to having tremendous eye-appeal, will have a razor-sharp edge from the first time you pick it up, and will remain stain and corrosion resistant for the life of the knife.

And the quality does not stop with the blade. A very strong aesthetic element is provided by the knives' handsome and comfortable handles. The Masanobu handles represent an intelligent and tasteful update of the handles on those first traditional Japanese knives I purchased nearly 25 years ago at a small shop in the Tsukiji fish market in Tokyo. Compressed wood bound with resin epoxy is turned into an elegant eight-sided shaft, with an amazing octagonal nickel-silver hilt and butt cap to match. Take note of the detailed beveling on the top edges of the hilt. The tool used to machine the hilt and butt cap is the same one used on the drive-shafts on Formula 1 racing cars!

Currently, the Masanobu knives are available as a Gyutou, or Chef's knife, in 24cm or 21cm lengths, a petty in 11cm, 15cm, and 18cm length, a 22.5cm slicer, and an 18cm Santoku, each one finished with that same razor-sharp edge right out of the box. And speaking of which, true to Japanese tradition, each Masanobu comes packed in a handsome wooden carrying case with a built-in tie-cord to keep your knife secure.

It often happens that when I hand a cook a Masanobu for the first time, he or she is surprised by the lightness of the knife. This is a typical reaction from people accustomed to heavier German knives. My response is – do you want to push an unwieldy 'truck' or work with an agile, balanced, responsive, and razor sharp 'Formula 1'?



▶ Left-handed knives must be specially ordered.

# Western Style - MASANOBU



Sujihiki  
HMB-MB-1006    Sujihiki    10.5" (27cm)



Gyutou  
HMB-MB-1002    Gyutou    7.0" (18cm)    HMB-MB-1004    Gyutou    9.4" (24cm)  
HMB-MB-1003    Gyutou    8.2" (21cm)    HMB-MB-1005    Gyutou    10.5" (27cm)



French Slicer  
HMB-MB-1001    French Slicer    8.8" (22.5cm)



Santoku  
HMB-MB-1000    Santoku    7.0" (18cm)



Petty  
HMB-MB-1007    Petty    4.3" (11cm)    HMB-MB-1008    Petty    5.9" (15cm)  
HMB-MB-1009    Petty    7.0" (18cm)

## SANTOKU - Western Style

### Santoku knives

Meat, fish and vegetables – the santoku knife's ability to handle all three major cutting jobs in the kitchen give the knife its name (san = three, toku = virtues, advantages) and accounts for its popularity with home chefs.

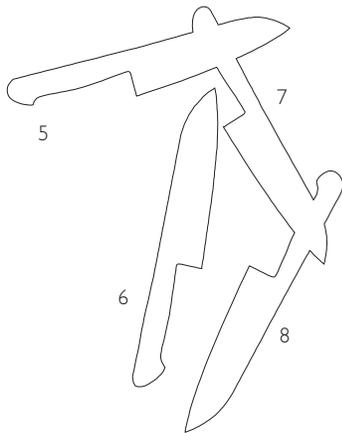
The santoku style is essentially a shortened, rounded gyutou (literally "Beef Knife"). Whereas the gyutou chef's knife is long and pointed to slice through big cuts of meat and other ingredients, its long, curving edge can be daunting for home users, especially when dicing and chopping vegetables.



1. HMI-781-018 Misono UX10 Santoku 7.0" (18cm) See collection on page 44.
2. HBR-M1114 Brieto M-11 Santoku 6.8" (17.5cm) See collection on pages 60 & 61.
3. HOT-SA165 Ittosai Stain-Resistant Layered Steel Santoku 6.4" (16.5cm) See collection on page 51.
4. HKR-HD-SA180 Togiharu Hammered Texture Damascus Santoku 7.0" (18cm)

## Western Style - SANTOKU

The santoku's shape is long enough to handle most meat cutting and the high profile of the blade keeps knuckles safely away from the cutting board. The overall size of the santoku is easy to maneuver in even the most intimate home kitchens and the wider blade needs no extra muscle to chop through thicker ingredients cleanly. The santoku style has become so popular that most European manufacturers now make their own versions of the santoku knife.



- 5. HKR-CD-SAI65 Togiharu Cobalt Santoku 6.4" (16.5cm)
- 6. HAT-DAS-SAI80 Hattori Damascus Santoku 7.0" (18cm)
- 7. HMI-581-018 Misono Stain-Resistant Molybdenum Steel Santoku 7.0" (18cm) See collection on page 46.
- 8. HMI-881-018 Misono 440 Molybdenum Steel Santoku 7.0" (18cm) See collection on page 45.

# SUISIN SPECIAL INOX - Western Style

## Suisin Special Inox

The Suisin Special Inox series was created to have all the features that professional chefs need in a knife. They are high-performance and easy to maintain and re-sharpen. The special-grade AUS10 steel used in making these blades has a much higher carbon content than other stainless steel but also contains added stain and rust-resisting elements, making this knife cut and feel like a carbon steel knife. Each blade is hand-finished on a natural stone before leaving the factory. The easy-to-clean POM molded handle is topped with a stainless steel cap for balance. The angles on this blade are sharpened close to center and can be used in both right and left hands. HRC 60.

NOTE: Although stain-resistant, care should be taken to keep this knife clean and dry to avoid staining when cutting acidic foods.



Gyutou

HSU-SI-G210 Gyutou 8.2" (21cm)

HSU-SI-G240 Gyutou 9.4" (24cm)

HSU-SI-G270 Gyutou 10.5" (27cm)



Sujihiki

HSU-SI-S270 Sujihiki 10.5" (27cm)



Yo-Deba

HSU-SI-YD210 Yo-Deba 8.2" (21cm)



Honesuki

HSU-SI-H150 Honesuki 5.9" (15cm)



Petty

HSU-SI-PI50 Petty 5.9" (15cm)

## Suisin Inox Western-Style

These knives are made of a unique combination of Inox high-carbon steel with chromium and molybdenum that gives them superior rust resistance. Hand finishing provides long lasting sharpness. Beautiful two-tone composite wood handle.

▶ Left-handed knives must be specially ordered.



Gyutou					
HSU-IG2018	Gyutou	7.0" (18cm)	HSU-IG2024	Gyutou	9.4" (24cm)
HSU-IG2021	Gyutou	8.2" (21cm)	HSU-IG2027	Gyutou	10.5" (27cm)



Sujihiki					
HSU-IS2024	Sujihiki	9.4" (24cm)			
HSU-IS2027	Sujihiki	10.5" (27cm)			



Yo-Deba					
HSU-ID2021	Yo-Deba	8.2" (21cm)			



Wa-Deba	▶ Only right-handed knives are available.				
HSU-IWD2016	Wa-Deba	6.4" (16.5cm)			



Honesuki					
HSU-IH2015	Honesuki	5.9" (15cm)			



Petty					
HSU-IP2015	Petty	5.9" (15cm)			

# BRIETO - Western Style

## Brieto M-II Pro

Futuristic and stylish, these knives are unique in their one-piece stain-resistant steel construction. Brieto knives are also comfortable, practical and sanitary. Thanks to high-carbon stain-resistant steel with molybdenum and vanadium, and a special sub-zero manufacturing process, Brieto blades are extremely hard and durable with hand sharpened precision edges. ▶ Left-handed knives must be specially ordered.



Gytou					
HBR-M1106	Gytou	7.0" (18cm)	HBR-M1104	Gytou	9.4" (24cm)
HBR-M1105	Gytou	8.2" (21cm)	HBR-M1103	Gytou	10.5" (27cm)



Sujihiki					
HBR-M1113	Sujihiki	9.4" (24cm)			
HBR-M1112	Sujihiki	10.5" (27cm)			



Nakiri					
HBR-M1116	Nakiri (Vegetable Slicer)	6.25" (16cm)			
HBR-M1165	Nakiri (Vegetable Slicer)	7.0" (18cm)			



Santoku					
HBR-M1114	Santoku	6.8" (17.5cm)			



Honesuki	▶ Only right-handed knives are available.				
HBR-M1109	Honesuki	5.9" (15cm)			



Petty					
HBR-M1108	Petty	4.7" (12cm)			
HBR-M1107	Petty	5.9" (15cm)			

## Western Style - BRIETO



Yanagi ▶ Only right-handed knives are available.

HBR-M1123	Yanagi	8.2" (21cm)
HBR-M1122	Yanagi	9.4" (24cm)
HBR-M1121	Yanagi	10.5" (27cm)



Ko-Deba ▶ Only right-handed knives are available.

HBR-M1130K	Ko-Deba	4.7" (12cm)
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Yo-Deba ▶ Only right-handed knives are available.

HBR-M1120	Yo-Deba	7.0" (18cm)
HBR-M1119	Yo-Deba	8.2" (21cm)



Fillet

HBR-M1120	Fillet	6.2" (16cm)
HBR-M1119	Fillet	7.0" (18cm)



Salmon Slicer ▶ Only right-handed knives are available.

HBR-M1115	Salmon Slicer	12.5" (32cm)
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Salmon Slicer / Indented ▶ Only right-handed knives are available.

HBR-M1116	Salmon Slicer / Indented	12.5" (32cm)
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Peeling ▶ Only right-handed knives are available.

HBR-M1136	Peeling	2.7" (7cm)
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Fluting ▶ Only right-handed knives are available.

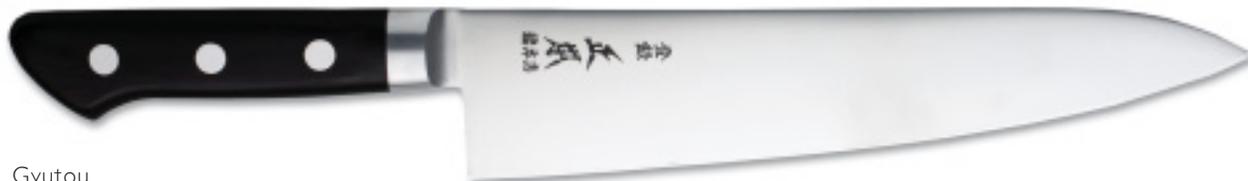
HBR-M1135	Fluting	2.7" (7cm)
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## MASAMOTO SOHONTEN - Western Style

### Masamoto VG-10 Western-Style

Masamoto's Western-style line. Made of VG-10, high-carbon steel with added cobalt, molybdenum, and vanadium, these knives are extremely hard, sharp, and stain-resistant.

▶ Left-handed knives must be specially ordered.



Gyutou

HMA-CG5018 Gyutou 7.0" (18cm)

HMA-CG5021 Gyutou 8.2" (21cm)

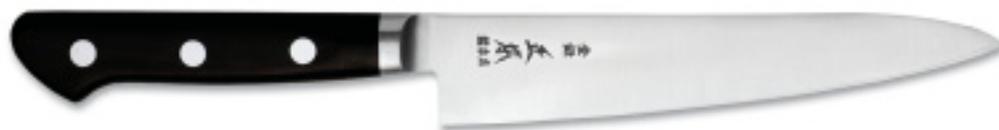
HMA-CG5024 Gyutou 9.4" (24cm)

HMA-CG5027 Gyutou 10.5" (27cm)



Sujihiki

HMA-CG5427 Sujihiki 10.5" (27cm)



Petty

HMA-CG6312 Petty 4.7" (12cm)

HMA-CG6315 Petty 5.9" (15cm)

## TOJIRO- Western Style

### Tojiro DP

Tojiro DP knives are made in the 'honwarikomi' method where a carbon steel plate is encased front, top, and back in stain-resistant steel. As a result, the cutting edge of the blade is as sharp and durable as a carbon steel knife, while the stain-resistant steel outer layer makes this knife very easy to maintain. Tojiro's honwarikomi knives use high-quality Swedish carbon steel and 13% chromium stain-resistant steel in their construction.



HFU-F809 Gyutou 9.4" (24cm)

\* A full line of Tojiro DP knives (Gyutou, Sujihiki, Santoku, Honesuki, Petty) is available on [www.korin.com](http://www.korin.com).

## Misono Swedish Carbon Steel

An attractive addition to our collection from Japan's premier manufacturer of Western-style knives. Misono's Swedish carbon steel knives are hand forged and hand sharpened to maintain optimum sharpness over a long period of time. These knives are attractive, well balanced, and easy to sharpen.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Gyutou			
HMI-112-021	Gyutou	8.2" (21cm)	*Dragon Design not available for 8.2"(21cm) size
HMI-113-024	Gyutou	9.4" (24cm)	
HMI-114-027	Gyutou	10.5" (27cm)	



Sujihiki			
HMI-121-024	Sujihiki	9.4" (24cm)	
HMI-122-027	Sujihiki	10.5" (27cm)	



Garasuki			
HMI-146-018	Garasuki	7.0" (18cm)	



Honesuki			
HMI-141-014	Honesuki	5.7" (14.5cm)	



Hankotsu			
HMI-142-014	Hankotsu	5.7" (14.5cm)	



Petty			
HMI-133-015	Petty	5.9" (15cm)	

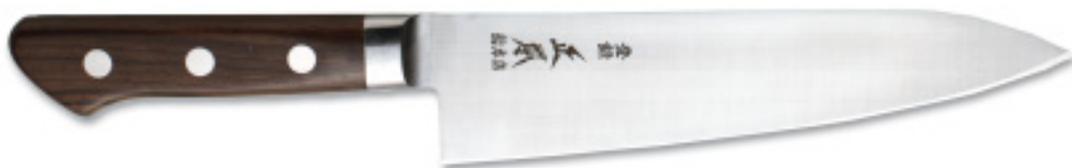
# MASAMOTO SOHONTEN - Western Style

## Masamoto Virgin Carbon Steel

最高級純鋼洋包丁 黒丹柄つば付

Masamoto's highest quality Western-style knife is hand finished. It has an extremely sharp blade made of high-carbon Japanese steel with few impurities and is fitted with a beautiful Ebony handle.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Gyutou					
HMA-HC5018	Gyutou	7.0" (18cm)	HMA-HC5024	Gyutou	9.4" (24cm)
HMA-HC5021	Gyutou	8.2" (21cm)	HMA-HC5027	Gyutou	10.5" (27cm)



Sujihiki					
HMA-HC5424	Sujihiki	9.4" (24cm)			
HMA-HC5427	Sujihiki	10.5" (27cm)			



Yo-Deba					
HMA-HC5321	Yo-Deba	8.2" (21cm)			



Garasuki					
HMA-HC5518	Garasuki	7.0" (18cm)			



Honesuki					
HMA-HC5615	Honesuki	5.9" (15cm)			



Petty					
HMA-HC6315	Petty	5.9" (15cm)			

## Suisin High-Carbon Steel

日本鋼 洋包丁

Japanese carbon steel ensures the longest lasting edge possible for a Western-style knife while making them very easy to sharpen. These knives come with an edge that has been hand honed to perfect sharpness.

▶ Carbon steel is NOT stain-resistant! Left-handed knives must be specially ordered.



Gyutou

HSU-NG2018 Gyutou 7.0" (18cm)  
HSU-NG2021 Gyutou 8.2" (21cm)

HSU-NG2024 Gyutou 9.4" (24cm)  
HSU-NG2027 Gyutou 10.5" (27cm)



Sujihiki

HSU-NS2024 Sujihiki 9.4" (24cm)  
HSU-NS2027 Sujihiki 10.5" (27cm)



Yo-Deba

HSU-NY2021 Yo-Deba 8.2" (21cm)



Honesuki

HSU-NH2015 Honesuki 5.9" (15cm)



Petty

HSU-NP2015 Petty 5.9" (15cm)

# PÂTISSIER KNIVES



Patissier François Payard  
and Hidemi Sugino  
are members of  
Relais Desserts.



## Mac Bread Knife

The line of teeth on this high-performance bread knife can be straightened and re-sharpened on a sharpening stone, a unique feature for a serrated knife.

HMC-SB105 Mac Bread Knife 10.5" (26.5cm)



## Suisin Bread Knife

Home cooks and professionals agree - the serrated knife is the best tool for cutting bread. This Inox bread knife is highly stain-resistant and as straight and as strong as they come. Note: this serrated knife cannot be re-sharpened.

HSU-IPN2025 Suisin Inox Bread Knife 9.75" (25cm)

► Only right-handed knives are available



HNE-SD-PI00 Nenohi Corian Petty 4" (10cm)

See collection on page 47.



HBR-M136 Brieto Peeling Knife 2.7" (7cm) Top

HBR-M135 Brieto Fluting Knife 2.7" (7cm) Bottom

See collection on pages 60 & 61.



**François Payard** is one of the world's most renowned pastry chefs. Originally from Nice, Payard's talent has earned him many awards, including a four-star review in the New York Times as Pastry Chef at Le Bernardin in NYC and "Pastry Chef of the Year" in 1995 by the James Beard Foundation. Payard Patisserie has branches in New York City, Tokyo, Sao Paulo and Rio.

### What made you want to be a chef?

I wanted to follow in the footsteps of my father and grandfather who were both pastry chefs. I grew up surrounded by these incredible French pastries and always had a deep admiration for the dedication and care that chefs have for their work.

### What do you like about Japanese knives?

Japanese knives tend to have thinner blades, which can be sharpened to perfection. It's an invaluable tool.

### What is your source for inspiration?

I find nothing more inspiring than being totally immersed in a new culture. I have been very fortunate to travel all over the world and everywhere I go I find something exciting – whether it is something I've tasted or seen in a beautiful building – that makes me want to create something new when I come home.

FRANÇOIS PAYARD

Payard Patisserie and Bistro, New York

## PÂTISSIER KNIVES



### Glestain Offset Petty Knife

Many chefs enjoy the comfort and versatility of an offset blade, like this super-sharp Glestain petty knife. Dimples in the blade create air pockets to keep food from sticking.



HGL-814TUK Glestain Offset Petty Knife 5.5" (14cm)  
See collection on page 52.

### Togiharu Castella Cake Knife

Designed to neatly slice the springy Japanese cake called Castella, this smooth, straight blade is a must-have for pastry chefs.



HKR-8A-CA330 Togiharu Castella Cake Knife 12.9" (33cm)  
HKR-8A-CA360 Togiharu Castella Cake Knife 14.0" (36cm)



HMI-534-008  
Misono Stain-Resistant  
Molybdenum  
Paring Knife  
3.1" (8cm)  
See collection on page 46.



HMI-F5  
Misono Stain-Resistant  
Molybdenum  
Peeling Knife  
2" (5cm)

See collection on page 46.

*Hideki Sugino* has been making a sensation in the pastry world with seasonal ingredients, the purest flavors and elegant design since winning the World Patisserie Cup in 1991. The owner of a popular self-named shop in Tokyo, Sugino is a member of Relais Desserts, the most prestigious society of pastry chefs in Europe.

### What is the most important aspect of cooking for you?

I want to always be evolving, developing in my work. I want to know I can always make better sweets. Commitment to my dream pushes me to do my best. By focusing on each task and trying to do my best every day, I discover things about myself that I never knew existed before.

### What has been your best experience so far as a patissier?

I am honored to have been chosen as the first Asian member of Relais Desserts. They are a society for the lovers of pastries and desserts, highly skilled craftsmen who are dedicated to exploring the pastry world and sharing their knowledge, skills and resources with everyone. They are committed to educating and making information and opportunities available to future generations and to be included in such esteemed company is truly an honor. I think that being a professional is about never being able to rest on your honors. I wish to continue to take advantage of each day to improve my recipes, improve myself and produce better and better work.



HIDEMI SUGINO  
Hideki Sugino, Tokyo

# SAYA COVERS for WESTERN-STYLE KNIVES

Although the knife sheath is not unique to Japan, few knife covers perform as well as the Japanese saya. The design of the saya has not changed much in hundreds of years; saya covers for kitchen knives fit the knife snugly to protect the blade when storing or traveling.

▶ Ittosai and Mac knives do not fit in these saya covers.



Gyutou  
HA-SAYA-G210 / 8.2" (21cm)  
HA-SAYA-G240 / 9.4" (24cm)  
HA-SAYA-G270 / 10.5" (27cm)

Sujihiki  
HA-SAYA-S240 / 9.4" (24cm)  
HA-SAYA-S270 / 10.5" (27cm)

Santoku  
HA-SAYA-SA180 / 7.0" (18cm)

Honesuki  
HA-SAYA-H150 / 5.9" (15cm)

Petty  
HA-SAYA-PI20 / 4.7" (12cm)  
HA-SAYA-PI50 / 5.9" (15cm)

Ho-no-ki, or Japanese Magnolia wood, is often used to make saya covers for traditional and Western-style knives. Ho wood is the perfect protection for knives; it is soft, moisture-resistant and contains no strong resins that might cause corrosion in carbon steel. The ho-no-ki of Korin's saya covers is grown in northern Japan where the cold climate encourages the growth of densely-grained wood that will not warp.

## Nenohi Saya

Traditional Japanese knives are hand-made and no two knives are exactly the same in shape, size or even weight. Western style knives made in Japan have so much hand-finishing that they, too, all end up being slightly different from each other. Saya covers are also hand-crafted and vary from piece to piece. Because of this, it is difficult to randomly fit a knife with a saya cover.

Sujihiki  
HNE-SAYA-S230 / 9.0" (23cm)  
HNE-SAYA-S285 / 11.2" (28.5cm)

Honesuki  
HNE-SAYA-H150 / 5.9" (15cm)  
HNE-SAYA-H150/G / 5.9" (15cm)

Gyutou  
HNE-SAYA-G210 / 8.2" (21cm)  
HNE-SAYA-G240 / 9.4" (24cm)  
HNE-SAYA-G270 / 10.5" (27cm)

Petty  
HNE-SAYA-PI00 / 4.0" (10cm)  
HNE-SAYA-PI50 / 5.9" (15cm)

Yo-Deba  
HNE-SAYA-Y165 / 6.4" (16.5cm)



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• **We strongly encourage our customers to purchase a saya cover together with your knife to ensure a proper fit.**

• **To purchase saya for knives you own, please bring your knives in to Korin. The staff will personally fit your knife with a saya.**

• **Korin does not accept returns, exchanges or refunds of saya covers. All sales of saya are final.**

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# SAYA COVERS for JAPANESE-STYLE KNIVES

Some hand-crafted yanagi feature ebony wood handles with custom-made matching saya. Although beautiful enough to belong in a museum, ebony wood does not have the benefits of the ho wood saya and it is not uncommon for a “working” ebony handle yanagi to be paired with ho-no-ki saya. Expensive ebony saya are also often made to fit the yanagi extremely tightly without a locking pin and the knife may get stuck in the saya if stored for a long period. Korin recommends storing your yanagi outside of its ebony saya or in a ho wood saya. ▶ Only right-handed saya covers are available.



On the Left  
HA-SAYA-LC-Y270 / 10.5" (27cm)  
HA-SAYA-LC-Y300 / 11.7" (30cm)

On the Right  
HA-SAYA-PF-Y270 / 10.5" (27cm)  
HA-SAYA-PF-Y300 / 11.7" (30cm)

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*These exotic ho-wood saya covers are coated on the outside in two beautiful lacquer-style finishes; a high-polish shine and a subtle pebbled texture. Supplies are limited and knives must be individually fitted to these saya. Please allow several weeks for delivery.*

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With sharpening and use, your knife will fit more loosely in its saya. Many saya covers are equipped with a locking pin for protection against slipping. The ho-no-ki wood of most saya covers is naturally seasoned, unfinished and untreated. The raw wood will pick up patina with use. Ho wood is soft and users can lightly sand the inside of the saya with a wood rasp to adjust the fit.

Yanagi  
HA-SAYA-Y240 / 9.4" (24cm)  
HA-SAYA-Y270 / 10.5" (27cm)  
HA-SAYA-Y300 / 11.7" (30cm)  
HA-SAYA-Y330 / 12.9" (33cm)

Deba  
HA-SAYA-D135 / 5.3" (13.5cm)  
HA-SAYA-D150 / 5.9" (15cm)  
HA-SAYA-D165 / 6.4" (16.5cm)  
HA-SAYA-D180 / 7.0" (18cm)  
HA-SAYA-D195 / 7.6" (19.5cm)  
HA-SAYA-D210 / 8.2" (21cm)

Usuba  
HA-SAYA-UI65 / 6.4" (16.5cm)  
HA-SAYA-UI80 / 7.0" (18cm)  
HA-SAYA-UI95 / 7.6" (19.5cm)  
HA-SAYA-U210 / 8.2" (21cm)

Kamagata Usuba  
HA-SAYA-KUI65 / 6.4" (16.5cm)  
HA-SAYA-KUI80 / 7.0" (18cm)  
HA-SAYA-KUI95 / 7.6" (19.5cm)  
HA-SAYA-KU210 / 8.2" (21cm)



Yanagi

Deba

Usuba

Kamagata Usuba

# GIFT SETS

## The Misono Gift Set

The Misono Gift Set makes an excellent personalized gift for those professional or weekend chefs among your friends and loved ones. ▶ Only right-handed knives are available.



**Misono UX10 Two-Piece Set**  
HMI-UX10-2A  
Santoku 7.0" (18cm) / Petty 4.7" (12cm)



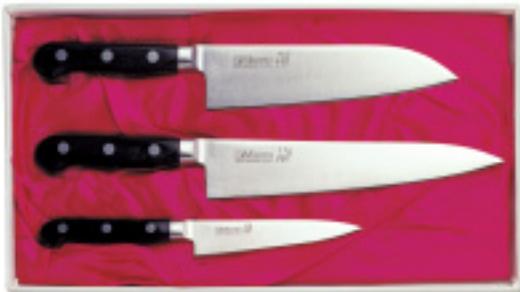
**Misono 440 Two-Piece Set**  
HMI-440-2D  
Gyutou 8.2" (21cm) / Petty 4.7" (12cm)



**Misono Molybdenum Two-Piece Set**  
HMI-M-2E  
Gyutou 8.2" (21cm) / Honesuki 5.6" (14.5cm)



**Misono Molybdenum Two-Piece Set**  
HMI-M-2C  
Santoku 7.0" (18cm) / Honesuki 5.6" (14.5cm)



**Misono 440 Three-Piece Set**  
HMI-440-3B  
Santoku 7.0" (18cm) / Gyutou 8.2" (21cm) / Petty 4.7" (12cm)



**Misono Molybdenum Three-Piece Set**  
HMI-M-3A  
Santoku 7.0" (18cm) / Honesuki 5.6" (14.5cm) / Petty 4.7" (12cm)

## The Suisin Gift Set

The Suisin Gift Set of assorted knives is an excellent idea for a personalized gift. Choose the best package for your weekend chef friends or for your loved ones. ▶ Only right-handed knives are available.



**Suisin Inox Two-Piece Set**  
HSU-IB-2  
Gyutou 8.2" (18cm) Petty 5.9" (15cm)



**Suisin Inox Three-Piece Set**  
HSU-IA-4  
Gyutou 8.2" (21cm) Deba 6.4" (16.5cm)  
Petty 5.9" (15cm)



▶ Carbon steel is NOT stain-resistant!

**Suisin Yasukiko Three-Piece Set**  
HSU-WY-3  
Yanagi 8.2" (21cm) Usuba 6.4" (16.5cm)  
Deba 5.9" (15cm)

# SPECIAL GIFTS

## Child's Mini-Knife - Misono



Most top chefs develop an interest in cooking at an early age. Cooking is an activity that stimulates both development and creativity in children. This knife is designed with a rounded safety tip and a child-sized grip.

Misono Child's Mini-Knife  
HMI-685-120 4.7" (12cm)

## Fish-Shaped Knives

Very specially designed and crafted, these knives carry the symbol of a famous knife maker in Japan. While they make great gifts and are collector's items, the blades are very sharp and quite functional. These fish-shaped knives are rare and collectible.

► Carbon steel is NOT stain-resistant!



HSP-MUTSUGOROU



HSP-KAWAHAGI



HSP-FUGU



HSP-MANBOU



HSP-KINGYO

## Sharpening Techniques DVD



The Chef's Edge makes for a special gift to give anyone you know who wants to keep his or her knives sharp and well maintained. This DVD serves as a reference tool that the viewer will use again and again and is recommended by famous restaurant chef/owners including Eric Ripert of *Le Bernardin* and Nobu Matsuhisa of *Nobu*.

DVD

## Korin Gift Certificate

Not sure what to get for someone special? Let us make it easy for you! We'll send them a KORIN gift certificate in your name - along with a copy of our catalog. When your special someone sees the beautiful knives contained within, they'll understand why you couldn't choose!

Available starting at \$30  
Package \$1.50

GIFTCERT



## Gift Wrapping



Korin offers two types of gift wrapping to dress your purchase for that special occasion. The first type is our free, standard wrapping. The second type consists of skilled wrapping using high quality paper. This type costs \$4.50 per wrapped item. Paper used may vary from shown.

GFW-104

# SHARPENING STONES

## Water Sharpening Stones

To obtain a truly sharp edge, you must hand sharpen your Japanese knives with Japanese water stones. The process of sharpening on a stone is not unlike sanding wood; the whetstone scratches away material from the blade in stages to shape and polish the metal to an acute edge. Water stones come in a broad range of grits, from very rough to fine, for this purpose. They are referred to as water stones as water is the lubricant aiding the sharpening process.

A minimum of two stones, a medium grit and a fine grit, is needed to sharpen both traditional and Western-style Japanese knives. A broader range of stone grits, however, will customize the sharpness of your blade, making it easier to perfect your sharpening skill and bring your knife's edge to the sharpness it was intended to be.

## Choosing Sharpening Stones

Before the availability of synthetic materials, knives in Japan were sharpened on natural sharpening stones that were hand quarried, hand cut and hand polished. Although some high level craftsmen and woodworkers still insist on these extremely expensive natural stones, modern technology affords today's knife sharpeners a wide variety of highly effective synthetic, ceramic and diamond surface stones.

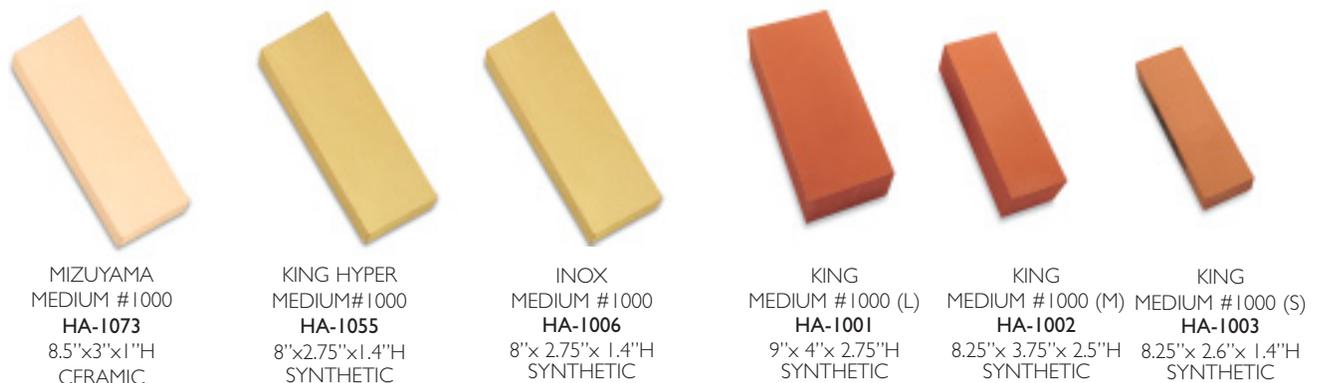
Along with determining which grit stones you will need to match your knife and your sharpening skill level, you should also compare stone characteristics to make the right stone choice for you.

For many users, sharpening will begin on a medium grit stone and progress to a fine grit stone to finish the edge.

**Fine / Shiage** Fine and super fine (#3000-8000) stones will remove surface scratches created by the abrasive action of the medium stone and will polish the edge to a precision mirror-finish. A fine stone is absolutely essential to hone traditional Japanese blades.



**Medium / Nakato** A Medium (#800-2000) stone is essential for establishing an edge and for bringing up the even burr necessary for sharpening. Larger stones provide wider sharpening area.



# SHARPENING STONES

**Rough / Arato** Rough (#80-220) stones are intended for experienced sharpeners; their abrasiveness makes them ideal for repairing damaged knives but can easily ruin a knife edge if used improperly.

**Medium-rough** (#400) stones are coarse enough to take a larger amount of dulled metal from the blade more quickly than medium stones, making the medium-rough grit stone a good starting point in the sharpening routine for users with a solid basic level of sharpening skill.

**Two-sided** Our two-sided sharpening stones are convenient for sharpening beginners, home users and professionals. They feature a medium grit sharpening surface on one side and a fine grit finishing surface on the other. Great for travel!



ATOMA  
MEDIUM ROUGH #400  
HA-1062  
8.25" x 3" x 0.5" H  
DIAMOND



SUN TIGER  
ROUGH #220  
HA-1071  
8" x 2.5" x 2.4" H  
SYNTHETIC



SUISIN  
ROUGH #220  
HA-1058  
8.25" x 3.15" x 2.25" H  
SYNTHETIC



KING  
TWO-SIDED  
#1000/#6000  
HA-1054  
7.25" x 2.5" x 1" H  
SYNTHETIC



KING  
TWO-SIDED  
#800/#4000  
HA-1069  
7.25" x 2.5" x 1" H  
SYNTHETIC

**Stone Fixer** Synthetic and ceramic water stones become concave with frequent use. A flat water stone is essential for sharpening. Use a stone fixer to flatten the stone before sharpening.

**Stone Base** This vise-like clamp fits most medium and small sharpening stones and creates a firm base to hold water stones while sharpening.



STONE FIXER  
HA-1072  
6" x 2" x 1" H



STONE FIXER  
HA-1070  
8" x 2" x 1" H



Soak the fixer and the stone for 10 minutes in water. Use the stone fixer on the stone's edges first to bevel the corners of the stone. (Your more delicate knives could chip if accidentally struck on the sharp corner edge of the stone.) Then start to 'sand off' the top of the stone with a back-and-forth motion, removing enough material to flatten the surface of the stone. If the stone fixer is used regularly after sharpening, it will take a shorter time to level the stone each time.



SHARPENING STONE BASE  
HA-1037  
11.25" x 2.8" x 1.2" H

**Wooden Stone Stand** This wooden sharpening stone base provides a clean, level surface for your sharpening stones.



WOODEN STONE STAND  
HA-1075  
9.5" x 3" x 1" H

## Synthetic Stones

Our standard synthetic sharpening stones, made from materials such as Aluminum and Silicon Carbide, are versatile and easy to use. They are suitable for a wide variety of knife steels. With use, a synthetic stone will become slightly concave in the middle and, as a flat surface is necessary for sharpening, they need to be leveled out routinely with a stone fixer. Synthetic stones must be soaked in water for 10 minutes before use.

## Ceramic Stones

Ceramic stones are generally more abrasive and less forgiving than synthetic sharpening stones. They do not wear down as readily as standard synthetic stones and require only a small amount of water sprayed on the surface for sharpening, making them convenient for professionals in a busy kitchen.

## Diamond Stones

Heat-binding is used to adhere a super-hard diamond surface to diamond stones, allowing for very quick sharpening. They are highly durable, do not need to be pre-soaked and require only occasional removal of built up metal shavings with a dressing stone. Highly abrasive, they are not recommended for inexperienced users.

# KNIFE SHARPENING BASICS

## Sharpening Japanese Knives

The knives in the Korin collection have been chosen for their exceptional quality, outstanding sharpness and long-lasting edges. Both traditional-style and Western-style Japanese knives must be hand-sharpened on water stones to become the knives they were intended to be. As you train your knife against the stone, you begin to personalize the edge to your specific needs and sharpening style. With practice and good technique your knife should become sharper than it was in its original condition.

Japanese chefs consider sharpening a crucial step in preparing fine cuisine. Many sushi chefs sharpen their precious knives at the end of each workday. Ideally, you should sharpen while your knife is still relatively sharp. If you do this, the knife will only need five or ten minutes against the stone to sharpen. If you put off sharpening until the knife is truly dull, then you will need to spend significantly more time to sharpen. You should be prepared to sharpen Western-style knives every two to three days during average professional use. If you are inexperienced with Japanese knives and water stones, try to choose a knife that is easier for you to sharpen.

## Basic Knife Sharpening Steps

The basics of sharpening on a water stone are the same for traditional Japanese knives and Western-style knives. See pages 76 and 77 for style-specific instruction and tips. Illustrations and instruction represent right-handed knife sharpening.

### Step One – Prepare the stones

A level stone surface is necessary to obtain an edge and to avoid damaging your blade edge. Synthetic stones and stone fixers should be soaked in water for ten minutes before sharpening, or until bubbles stop. Use the stone fixer on the stone's edges first to bevel the corners of the stone. Then start to 'sand off' the top of the stone with a back-and-forth motion, removing enough material to flatten the surface of the stone. Ceramic stones and diamond stones do not get soaked prior to sharpening. Dip ceramic and diamond stones briefly in water before sharpening.

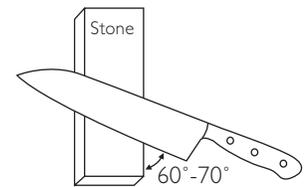
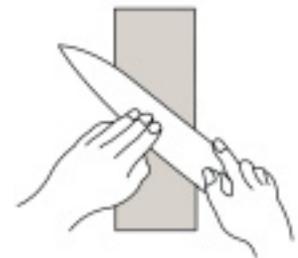
Place the stone on a damp towel or base to stabilize while sharpening.

### Step Two – Establish position of knife to stone and determine edge sharpening angle

Hold the knife as pictured, with your index finger resting on the spine of the knife, your thumb on the flat part of the blade, and your three remaining fingers grasping the handle. Do not try to sharpen by gripping the handle only in a cutting grip. Use a more stable grip.

Keep a firm grip on the knife, with shoulders square to the stone and upper body relaxed. With your arm and elbow in a comfortable position, place the face of the knife on the stone and note the angle of knife to stone for sharpening. A 60-70° angle of knife to stone is common. A wider or narrower angle is acceptable, but keeping this angle of knife to stone consistent every time you sharpen is critical to sharpening success.

Find the angle of the blade edge at which you will sharpen. The angle at which you hold the edge to the stone will determine the edge shape and is the key to good sharpening technique. The specific area you will sharpen on traditional Japanese knives and Western-style knives is explained on pages 76 and 77. When you have determined the sharpening angle you will be ready to start sharpening!

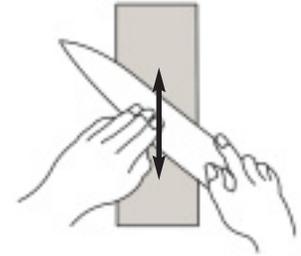


# KNIFE SHARPENING BASICS

## Step Three – Sharpen

Place two or three fingers of your left hand on the blade close to the cutting edge and press the edge of the blade to the stone. You will be sharpening the area directly under your fingers, and stable pressure is needed to achieve even sharpening.

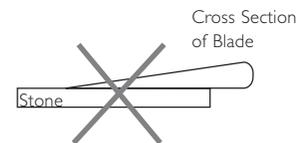
Pressing the edge to the stone with your fingers, push the knife forward and back along the stone. For controlled sharpening, exert pressure as you move forward and release pressure on the down stroke. Move the knife to position the next section of blade under your fingers and repeat this procedure to sharpen a bit of the edge at a time. Remember not to change the angle of the blade edge to the stone and keep a consistent angle of knife to stone with a straight back and forth motion. As you sharpen you will feel a slight, even burr form along the entire edge.



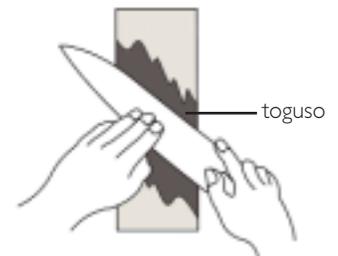
Once you have a burr, reverse the blade. Exert more pressure on the upward stroke to remove the burr (for traditional-style knives) or establish a double-sided edge. See pages 76 and 77 for specifics on this important step.

## Basic Sharpening Tips

Never sharpen the blade flat against the stone. This will scratch the surface of the knife and will result in a very weak edge. This is a common cause of chipping and breakage with Japanese knives.



Be sure to keep the stone wet with water during sharpening. To wet the stone during sharpening, sprinkle a few drops of water from your hand onto the stone, but do not wash away the slurry or grainy water ( toguso) that forms on the stone while sharpening! This grainy mixture is an important aid in the sharpening process.



As you sharpen, you are making small scratches on the surface of the metal with the medium stones and then smoothing out those scratches with the finer grit finishing stones to create a polished, sharp edge. It is critical to keep a consistent angle of the knife to the stone the entire time you are sharpening. This will ensure that you are always working the knife along the stone following the same lines and in the same direction, and when you switch stone grits, you will be polishing out the scratches you made with the more abrasive sharpening stones in the previous stage.

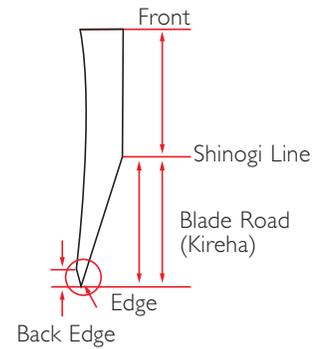
# SHARPENING TRADITIONAL JAPANESE KNIVES

Traditional Japanese knives owe their precision effectiveness to an ingenious single-edged design. The diagram below shows the tapered edge on the front of the knife called the Blade Road or kireha, bordered by the shinogi line. The shinogi line is where the cutting area starts to taper down to the edge and it plays an important role in the way the blade of the knife moves through food. Do not erase or alter the shinogi line when sharpening! On the back of yanagi, deba, and usuba knives there is a gentle curve called urasuki. The urasuki feature allows food to cleanly separate after it is cut and also acts as a suspension for the knife, absorbing pressure and protecting against chipping.

## Sharpening Traditional Knives

When sharpening a traditional Japanese knife it is important to follow the shinogi line, but note that you are only sharpening the very edge, not the entire blade road. This is very important!

Place your fingers very close to the blade edge and press firmly to ensure even contact with the stone. Although Western-style knives can be sharpened for several strokes in one place at a time on the edge, traditional Japanese knives should be sharpened for one or two strokes and then the next section of edge should be positioned under your fingers for sharpening. In this way, you must move continually down the edge when sharpening traditional Japanese knives, especially the yanagi. The yanagi's thin, delicate edge will become weak if you sharpen for too many strokes in one spot.



Follow good basic sharpening techniques to sharpen the entire edge until there is a slight and even burr on the reverse side.

**Uraoshi** – Removing the ridge or burr that forms on the edge when sharpening Japanese knives is called uraoshi. Turn the knife over to the back and apply pressure to the edge only on the upstroke. This is not sharpening! Keep the blade angle flat to the stone and keep fingers between the edge and the shinogi. Be careful! The burr on Japanese knives is also sharp!

**Sharpen the kissaki** – The kissaki is the tip of the blade edge, curving to the point. Sharpen this area carefully to preserve the original curve of the edge. Sharpen the point more than the rest of the blade edge, adjusting the angle to allow the entire tip to touch the stone. Press the tip with your fingers and slightly lift your right elbow to apply more pressure to the tip.

The traditional Japanese knives in the Korin collection can be maintained with a medium grit (#1000) sharpening stone (naka toishi) and a fine grit (#8000) finishing stone (shiage toishi); however, for the best possible sharpening results, a more gradual sharpening with multiple grit stones is highly recommended. Experienced sharpeners are encouraged to try the following sharpening stone series:

- For all traditional Japanese Knives: #400 - #1000 - #3000 -(#6000\*) - #8000  
(\*#6000 is recommended for stain-resistant Japanese knives)
- For deba knives: #220 - #400 - #1000 - #3000 - #8000

## Advanced Sharpening Tip

Japanese knives should be sharpened at the shinogi for optimum performance. It is vital to preserve the original shinogi line without breaking it! **This is an advanced technique. Sharpening instruction is advised.** Inexperienced sharpeners can send their knives to Korin's knife master for this sharpening service.

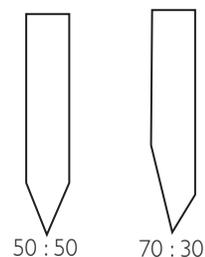
**Sharpen the shinogi** – Flip the blade over to the front and sharpen the shinogi line by moving your fingers away from the edge and pressing just below the middle of the blade. You will be sharpening the area of the shinogi just inside the blade road, creating a small rise in the middle of the blade road. This hill between the shinogi and the edge resembles a clam shell and when shinogi sharpening is successfully performed, this 'hamaguriba' (clam-shaped blade) makes possible the clean cutting of sashimi and other ingredients that traditional Japanese knives require.

# SHARPENING WESTERN-STYLE KNIVES

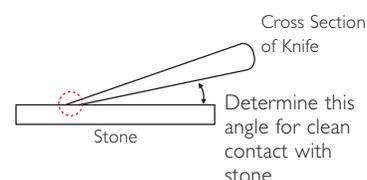
Japanese Western-style knives are sharp, task-specific precision tools that can be used in all kitchens. Most of the Western-style knives in the Korin collection come to us from the manufacturers in Japan in 'honbazuke' condition, meaning 'with a true edge'. The honbazuke label means that the edges on these knives were individually finished by craftsmen in the final factory production stage. The edge on a honbazuke knife has already been established by an expert and it is recommended to re-sharpen these knives to their original edge shape.

## Sharpening Western-Style Knives

When sharpening Western-style knives like the gyutou, first determine the angles of the blade edge of your knife. Look at the blade road on the front and back of your knife. The area you are sharpening is the entire blade road from the shinogi to the edge. Although the 50:50, or even V-shaped blade is common in Western-style knives, many Japanese Western-style knives have a broader, more substantial edge on the face than on the back, often in a 70:30 ratio of angles.



To determine the angles of your blade: Place the face of the knife flat against the stone and your fingers lightly half on the stone and half on the blade edge. Raise the spine of the knife slowly until you feel the spot where the bevel makes clean contact with the stone. Beginners can judge the sharpening angles on most Western-style knives by placing two pennies under the blade when sharpening the front of the knife and three pennies under the blade for the backside.



Follow good basic sharpening technique to sharpen the entire edge until you feel a slight ridge form along the edge. Turn the knife over, establish the angle of the back edge and sharpen the entire edge with proportionately less strokes on the back. This is important! If you sharpened for seven strokes along the front edge of the knife, only sharpen with three strokes on the back.

*Except for symmetrical 50:50 blades, remember to sharpen the back edge less than the front edge on your Western-style knife. Some styles, such as the slicer, honesuki and the Wa-type knives have minimal edges on the back, with ratios of up to 90:10.*

**Sharpen the kissaki** – The kissaki is the tip of the blade edge, curving to the point. It is important to follow the curve of the kissaki when sharpening. Adjust the angle of the blade edge to the stone by lifting your right elbow so that only the kissaki makes contact with the stone. Make sure that the rest of the edge between the kissaki and the heel does not touch the stone. Sharpen in a slight upward arc with firm pressure against the stone.

The Western-style knives in the Korin collection can be maintained with a medium grit (#1000) sharpening stone (naka toishi) and a fine grit (#6000) finishing stone (shiage toishi); however, for the best possible sharpening results, a more gradual sharpening with multiple grit stones is highly recommended. Experienced sharpeners are encouraged to try the following sharpening stone series for Western-style knives:

#400\* - #1000 - #3000 – #6000  
(\*#220 can be used in place of #400 for skilled sharpeners)

## Sharpening Tips

**Using the stone** – Beginners are encouraged to use the entire stone when sharpening, making long strokes. Experienced sharpeners can visually divide the stone into quadrants and concentrate sharpening in one quadrant per sharpening session. By turning the stone 180° and switching the quadrant for successive sharpenings, your stone will wear more evenly and require less leveling with the fixer.

It is important not to break the shinogi line when sharpening. A good tip for beginners is to pick up the blade every two or three strokes to check the blade road and see your sharpening progress.

*For more details on sharpening traditional Japanese knives and Western-style Japanese knives:*

- Order 'The Chef's Edge' knife sharpening instruction DVD. See page 78.
- Arrange a sharpening lesson with Knife Master Chiharu Sugai. See page 79.
- Email your questions to [custserv@korin.com](mailto:custserv@korin.com). Please allow time for Korin staff to personally respond to your inquiry!

## Traditional Art of Japanese Knife Sharpening

# THE CHEF'S EDGE



*"I was happy enough just to discover KORIN and learn about the beauty and precision of Japanese knives. Now that they have prepared this instructional DVD on how to sharpen and maintain them, I have no choice but start my own collection. My cooking may never be the same."*  
- Mitchell Davis, Director of Publications, The James Beard Foundation

*"When I have a beautiful knife, I feel so happy to be a chef!"*  
- Nobu Matsuhisa, Executive Chef / Owner, Nobu Restaurant

*"A must-see program for every passionate cook who knows that finely crafted and sharp knives will make a huge difference in their cooking."*

- Eric Ripert, Executive Chef / Owner, Le Bernardin

*"I think the DVD is a must see for successful chefs. I learned so much from it."*

- Mario Lohninger, formerly Executive Chef, Danube Restaurant

CHI HARU SUGAI learned traditional knife sharpening techniques in Sakai, Japan. As co-founders of KORIN Japanese Trading Corp., a New York-based restaurant supply company, he has sharpened the knives of chefs from renowned restaurants such as Nobu, Bouley, Danube and many others.



Mr. Sugai teaches knife sharpening workshops at New York's leading cooking schools including the Culinary Institute of America and the French Culinary Institute. He has also taught the kitchens of NYC's finest restaurants including L. Impero, Daniel, Jean-Georges and many others.

How Japanese knives are produced by Japan's premier knife craftsmen.

Traditional hand-sharpening techniques for Western-style knives.

How to use the correct sharpening stone.

Basic hand-sharpening techniques for yanagi knives.

Proper knife care and storage.

**Traditional Hand-sharpening Techniques for Japanese Western-Style and Yanagi Knives**



# KORIN KNIFE SERVICES

Korin offers a number of unique knife-related services. Our in-house sharpening master, Chiharu Sugai, regularly travels to Japan to select knives for the Korin Collection. He also receives specialized training in sharpening and repairing both traditional and Western-style Japanese knives.

## Sharpening and Repair Service

Korin is proud to offer full knife service to our customers. If you are having trouble sharpening your knife or you need an extra-sharp edge for a special event, send your knives to Korin for a professional sharpening. Knife Master Sugai will hand-sharpen your Korin-bought knives on water stones for a minimal fee. Sharpening fees will depend on the type of knife and the amount of work required.

If you crack or chip your blade, send it to Korin for repair. The Knife Master uses grinding wheels and sharpening equipment imported from Japan and finishes all knives on water stones. Repair fees vary according to type of knife and amount of repair work necessary.

**Note – Knife sharpening and repair is done by hand!**  
Please refer to the catalog price list or [www.korin.com](http://www.korin.com) for availability of these services and repair fees.

Place your knife in its original box or wrap securely in newspaper and bubble wrap to send. Send to Korin Japanese Trading Corporation, Attn: Showroom, 57 Warren St., New York, NY 10007, by a trackable parcel or mail service. Korin will not be responsible for knives sent by regular mail. Remember to include a note with your name, address and contact information in the box with your knife! Tell us the style and brand of knife you are sending. Indicate 'sharpening' or 'repair' and whether the knife is to be sharpened for the right or left-hand. Korin staff will contact you when your knife is ready.

## Left-Handed Knife Conversion

Many of the Western-style knives in the Korin Collection were designed for use in the right hand and the blade angles must be reversed for the knife to function properly in the left hand. Many of these models can be re-ground for left-handed use by Korin's Knife Master for a minimal charge. Please see 'Left-handed knife' section in the price list for more details.

## Sharpening Demonstrations and Instruction

The advantage of seeing knife sharpening up close and with your own eyes is priceless. Master Sharpener Chiharu Sugai conducts on-site knife sharpening demonstrations at restaurant kitchens, schools and events. Students learn how to sharpen the tools of the trade using water stones. In-house sharpening demonstrations and instruction are available in the Korin Showroom in New York City. Knife sharpening lessons are fun and educational. Please contact Korin for details!

## Custom Engraving

Korin can engrave two initials on the metal collar or bolster of selected Western-style knives. On many Japanese-style knives we can stamp-cut two initials on the blade's neck. This is the perfect way to personalize a gift knife or protect your valuable tools! Please see the Korin Services page at [www.korin.com](http://www.korin.com) for a list of knife models that can be engraved.

## Handle Replacement

Korin can replace old and worn handles on many traditional knives. Please contact Korin for details. Indicate the brand, style and size of your knife, and preferred replacement handle material for prompt service.



# KNIFE CARE AND MAINTENANCE

Japanese knives are made of strong, hard steel and have thin, sharp blades. The very design elements at work in Japanese knives to make them sharp also make these blades more delicate than many other knives. Used with respect and properly maintained, your Japanese knife will last you many, many years.

## Using your Japanese knife

- Use your Japanese knife for the cutting task it was designed to do. Many Japanese knife styles are not designed to cut through bones. Consult knife style charts on pages 7 and 37 to choose the right tool for the job.
- Do not use the knife in any rough manner that may damage the blade.
- Do not twist or force the knife when cutting. If the knife gets stuck, gently push the spine of the knife with the palm of your hand.
- Do not cut frozen food.
- Be careful using your knife. Use common safety precautions to guard against accidents. Make sure your grip is clean to avoid dropping the knife and be sure to place the knife on a stable, level counter or cutting surface when it is not in use.
- Use a wood or professional-grade synthetic cutting board. A hard cutting board can dull the edge and damage the knife.
- Never use a Japanese knife as a cleaver.
- Keep your knife sharp. A dull knife is more dangerous than a sharp one.

## Preventing rust

- All kitchen knives, both carbon and stain-resistant, contain some carbon which allows them to take and keep an edge. More carbon generally means a harder, sharper and longer lasting edge, **but carbon steel is not stain-resistant.**
- Carbon steel will rust and it must be washed and dried immediately after use! Carbon steel knives require diligent maintenance to keep them clean and dry. Extra care must be taken to clean and dry the knife when cutting acidic foods. Rust is to be avoided at all cost; it will weaken the knife steel over time and compromise the integrity of the blade.
- High-grade stain resistant Japanese knives also have a high carbon content and they, too, can stain or even rust. Make sure to clean and dry your high carbon knives thoroughly before storing and when cutting highly acidic foods.
- Removing rust – Use a little cleanser on the end of a wine cork to gently rub and remove any stains or rust from your knife. Be gentle when using a rust eraser to remove rust from knives.

## Cleaning your knife

- Do not put your knife in the dishwasher!
- Clean your knife with water or soapy water carefully after use. It is particularly important to remove salt and acid from the surface, as it can be the cause of staining.
- Do not wash the knife with other articles in the sink. Hitting the blade edge on cups or dishes can cause the blade to nick or chip.
- Do not use bleach, harsh chemicals, steel wool or abrasive sponges to clean the knife.
- Stain-resistant knives can be polished to a shine with a polishing cloth.



RUST ERASER  
**HA-1007** 2.5" X 1.5"  
Use this eraser with water to remove rust and discoloration from carbon steel.



POLISHING CLOTH  
**HA-1053** 4.95" X 7.5"  
Use this cotton cloth to clean and polish your stain-resistant knives and other kitchen utensils. Cloth can also clean jewelry.

# KNIFE CARE & MAINTENANCE

## Storing your knife

- Clean and dry your knife well before storing.
- Make sure the knife is completely dry before inserting into a saya or other knife cover.
- Store your knife in a cool, dry place. Korin recommends storing your knife:
  - In its original box in a drawer.
  - Wrapped in newspaper or a clean, dry towel.
  - In a knife bag or case. See page 82.
  - On a Japanese knife stand. See item below.
- Apply a thin coating of tsubaki oil to the blades of lesser-used carbon steel knives to prevent corrosion and discoloration during storage.



TSUBAKI OIL  
**HA-1008**  
3.8 oz

## Wooden Knife Stand

These traditional wooden knife stands are convenient places to keep your knives.



Wooden Knife Stand for 6 Pieces  
**HA-1046**  
11.2" x 10.2" x 19.6"H  
(27cm x 25cm x 48cm)



Wooden Knife Stand for 3 Pieces  
**HA-1045**  
9.8" x 7.15" x 9.80"H  
(24cm x 17.5cm x 24cm)

## Using a sharpening steel

We do not recommend using a sharpening steel to sharpen any Japanese knife. A proper edge cannot be achieved with a honing steel; we recommend using only water stones to sharpen your knife.

A sharpening steel can be useful, however, for a quick touch-up during service, especially to touch-up blades that have been dulled from animal fat, but be careful! Incorrect use of a sharpening steel can change the blade edge and the overall shape of the knife.



TOJIRO SHARPENING STEEL

**HFU-F820** 11.7" (30cm)

A quality steel from the popular Japanese knife maker.



DIAMOND SHARPENING STEEL

**HRU-DDS12** 11.7" (30cm)

Very hard and abrasive. Use with care!



MASAHIRO CERAMIC STEEL

**HMH-L7** 11.7" (30cm)

Recommended for high quality Western-style knives.

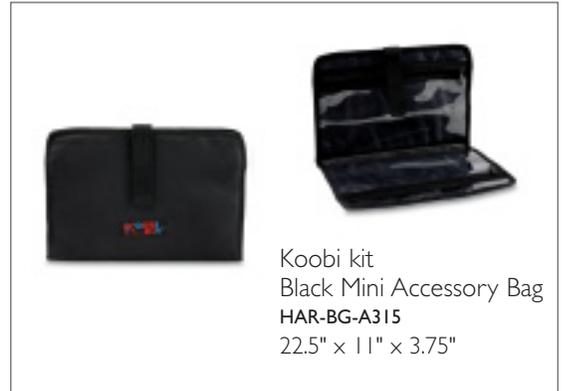
# KNIFE BAGS

Green Leather Knife Attache Case  
**HAR-BG-YO-02A** - For Japanese-style Knife  
**HAR-BG-YO-02B** - For Western-style Knife  
 22.5" x 11" x 3.75"

As elegant as designer luggage, this roomy bag is the first attaché style knife case to be produced in luxurious leather. This case is a stylish forest green leather with tan leather trim and black-on-black paisley print lining inside. Holds up to 7 to 10 pieces as large as 14.5" (36cm) in notched slots inside. This bag is lockable and comes with two keys.



Koobi Kit  
 18-piece Knife Bag  
**HA-BG-D300/BK** Black  
**HA-BG-D300/G** Gray  
**HA-BG-D300/B** Blue  
 19.5" x 9.5" / 11.7" (30cm) Max. blade



Koobi kit  
 Black Mini Accessory Bag  
**HAR-BG-A315**  
 22.5" x 11" x 3.75"

Glestain Compact Knife Carrier  
**HA-BG-AHU20** 22.5" x 4.8" x 3.75"  
 A handsome case that conveniently holds your knives and kitchen utensils.



Synthetic Leather Knife Bag  
**HAR-BG004** 14" (36cm) Max. blade  
 Knives can be secured by straps on the inside. Convenient pockets inside for knife steel and wallet.



8-Piece Nylon Knife Bag  
**HA-BG101** 11.7" (30cm) Max. blade

A popular choice among professionals. Securely holds knives and tools.



## Hiroaki Carving Sets

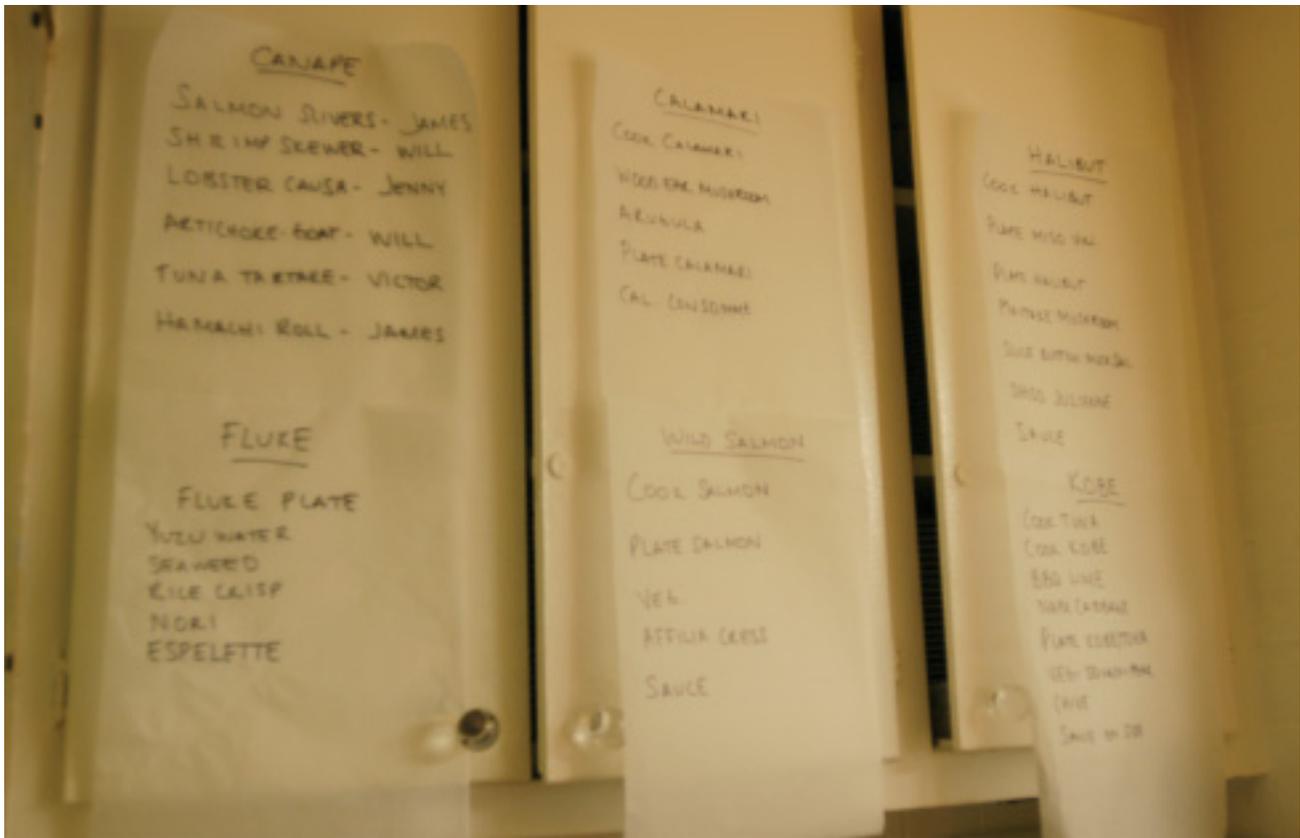
These Hiroaki carving sets provide all the necessary tools for highly artistic ice carving projects.



Ice Carving Set **HCV-IC5/M** 12"  
 ▶ Carbon steel is NOT stain-resistant!

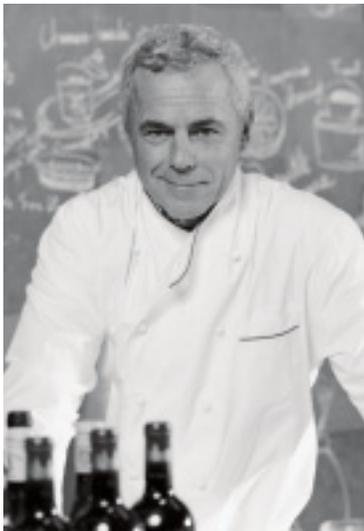


Mukimono Carving Set **HCV-MU9/M** 6.5"  
 ▶ Carbon steel is NOT stain-resistant!



## CHEFS on KNIVES and THE PASSION of COOKING

DAVID BOULEY Bouley, New York	
DANIEL BOULUD Daniel, New York	DAVID MYERS Sona, Los Angeles
KENICHIRO OOE Kozue, Park Hyatt, Tokyo	CARL REDDING Amy Ruth's, New York
MICHAEL ROMANO Union Square Cafe, New York	LIONEL GIRAUD La Table Saint Crescent, Narbonne, France
ALEXANDRE COUILLON La Marine, Noirmoutier Island, France	CHRIS COSENTINO Incanto, San Francisco
CAT CORA Iron Chef America, The Food Network	MICHEL NISCHAN The Dressing Room, Westport, Connecticut
IAN CHALERMKITTICHAJ Kittichai, New York	MICHEL DUSSAU La Table d'Armandie, Agen, France
CHRISTOPHER LEE Gilt, New York	PHILIPPE PUEL Le Cantou, Toulouse, France
NORI SUGIE Asiate at the Mandarin Oriental, New York	JAMES BOYCE Studio at Montage Resort & Spa, Laguna Beach
SHINICHIRO TAKAGI Zeniya, Kanazawa, Japan	CHRISTOPHE FASAN Emile, Toulouse, France
JULIAN ALONZO Brasserie 8½, New York	LEE ANNE WONG French Culinary Institute, New York



## DAVID BOULEY

Bouley, New York

*David Bouley worked in restaurants around the world before opening his own in 1987. Located in TriBeCa, Bouley earned a myriad of awards and recognition and is the only restaurant to achieve a 29 out of 30 food rating in Zagat Survey. After 9/11, he opened “Green Tarp” at Ground Zero to feed relief workers 24 hours a day for four weeks. He has combined his love of French and American cuisines with that of Japan to open both a sushi section of Bouley Bakery and to work with the famed Tsuji Cooking School in his cutting-edge test kitchen.*

***You have been very involved with Japanese cuisine and the Tsuji Cooking School in your test kitchen. What are the most important things you’ve learned from the collaboration?***

Eight years ago I had an opportunity to go abroad and cook for the royal family of Thailand. I spent 2-3 weeks beforehand with Mr. Shizuo Tsuji. We started with the basics: salt, types of fish, dashi, miso. I was fortunate to get this preliminary understanding – it was Japan’s Culinary Culture 101! Over the years I was able to build on that knowledge, learn more and go deeper into topics like the preparation for Kaiseki, regional cooking (we even studied Okinawa), miso...we made 70-100 dishes in a week with Mr. Tsuji in the test kitchen because understanding the basic elements of anything is key.

***What is the most important aspect of cooking to you?***

To be a chef you must start out by gaining an intimate relationship with the products you are using and building solid technique to use them. Once you have these two things, you can go off and be creative.

***What do you think of the recent popularity of Japanese food and Japanese knives?***

Increased interest in Japanese food is a great thing in the fact that it makes it easier for us to get fine quality artisanal product from Japan now, but you still need the proper knowledge to use those ingredients, in the same way that you need to know how to use a tool like a traditional Japanese knife. I had four days of intensive training in Japan when I started using Japanese knives and was lucky enough to visit knife makers and see how the knives are made. This type of comprehensive knowledge is important.

***Which is your most often used knife?***

I use carbon steel – they remind me of the old style. The single-edged traditional Japanese knives are perfect for what they are designed to do. Take the Yanagi, for example. The one-sided blade pulls the meat up onto the long, flat edge as you slice and you can make a cleaner cut with less crushing of the cells of the food.

***Do you have any advice for chefs who are thinking about buying their first traditional style Japanese knife?***

The Usuba, Yanagi, Deba – if you are going to use a tool, you should learn how to use it. Read about the tool, learn how it works, what it’s made for. You have to learn to use a tool - a knife, a motorcycle, a product – to its full potential as it was originally designed. The well designed knife already knows what to do. You must learn to let the knife do its own thing. Then you will appreciate that knife. When buying knives you must understand yourself and your interests. You should know what your job is and understand what your knife has to do. You don’t need the most expensive knife; you need to learn how to use the engineering for what it was made for – and enjoy the ride!



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## DANIEL BOULUD

Daniel, New York

*Daniel Boulud is a chef needing little introduction. As Chef-Owner of some of the country's finest restaurants, author of numerous cookbooks and creator of kitchen-ware and gourmet products, Chef Boulud is an inspiration to many. One of America's leading culinary authorities, Chef Boulud makes numerous television and radio appearances, lectures at culinary institutions and works tirelessly for countless charity organizations. His restaurants include Daniel, Café Boulud, DB Bistro Moderne, BAR BOULUD and Daniel Boulud Brasserie in the Wynn Resort and Country Club in Las Vegas.*

**You were recently voted the "Best Chef to Work for" in one of the New York magazines...how does this make you feel?**

When I was a young chef working for great mentors such as Roger Vergé, Georges Blanc or Michel Guérard, I did not realize I would be training young cooks someday myself. Now I am inspired by their energy and talent, and the creative collaboration we share is wonderful. To see them succeed is incredibly rewarding, whether they become chefs in my restaurants or go off to pursue other dreams. Nurturing young talent is a must for the future and is also a privilege.

**Are you ever homesick for France?**

I will always be French in my soul, but I feel New York has really adopted me and become my home. It is where I have raised my family and created my restaurants.

I stay in touch regularly with the community of chefs in France, when I travel there or when French chefs come to New York. This year I am bringing Gilles Verot, an incredible Parisian charcutier to New York so we can work together on the menu for my new BAR BOULUD. The lines of communication between the food scenes in France and New York are very open.

**What do your knives mean to you?**

Knives are essential tools to be respected and cared for. You choose a knife like you choose fine ingredients, only the best. Korin stands for that.

**What is the most important aspect of cooking to you?**

Cooking is creating in a way that brings pleasure and makes people happy. Whether it's a sophisticated four star meal or a humble dish, we cook to bring people together.

*David Myers began his life-long infatuation with food as a child helping out in the gardens on his grandparents' farm. Working for Chefs Charlie Trotter, Gerard Boyer, and a protégé of Daniel Boulud, Myers prospered as a chef. His career as Owner-Chef of Los Angeles' Sona has earned him numerous accolades, television appearances and appreciative fans.*

**What is your advice for young chefs and young people considering the career?**

You should focus on work, not money. Spend money on things that will make you a better chef such as great knives, traveling, dining in great restaurants, and books.

**What is your favorite thing about shopping at Korin?**

Korin is an absolute wonderland and candy shop for people who love knives. Korin and the entire team put a special spark in the whole place.

**Have you used Japanese cooking and kitchen tools aside from the knives?**

I have used Japanese mandolins, Japanese graters, and Japanese rice cookers. The Japanese mandolins are the best, they work brilliantly. It has a simple design, a clear function, is light weight, and easy to travel with. The Japanese graters are perfect for ginger and wasabi. The craftsmanship is great.



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## DAVID MYERS

Sona, Los Angeles



*Kenichiro Ooe is the man behind the elegant meals served at Kozue Restaurant in the Park Hyatt Tokyo. As Kozue's Chef de Cuisine, Ooe has created a menu that includes his own interpretation of Kaiseki, the refined cuisine that traditionally accompanies the Japanese tea ceremony, and Fugu (blowfish), which he holds a government-issued license to prepare.*

**What does your knife mean to you?**

The knife is your partner. It knows your successes, your tough times. The things you've learned it has also learned. You can give a new knife to someone but you can never give away your knife, your partner, to anyone. In Japanese cuisine, slicing and cutting is often the finishing stage, the action that takes the food from ingredient to cuisine. You can't put it back together after you've cut it. So it is very important to concentrate and not let your mind wander when you cut. Talent comes from an understanding of your craft and reasoning. Only when you understand and concentrate on your work will you benefit from practice and experience. On the last day of the year, I like to clean a wooden cutting board, lay out a clean cloth and clean & sharpen my knives. Then I lay them out on the board and say a prayer of thanks to the knives with a small offering of sake or rice.

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**KENICHIRO OOE**

Kozue, Park Hyatt, Tokyo

**What is the most important aspect of cooking to you?**

Pleasing the guests is the biggest motivation for what I do. A major goal of mine is to create an experience that will make customers think, "I want to come back and try that again".

I am preserving the tradition of Japanese kaiseki (formal full-course dining) but always adding something new. Freshness, originality and the element of surprise come together to create a lasting impression with guests. You should have the desire to please the customers in your heart and mind the entire time you cook. It is important to remember that you are a businessperson as well, and that your professional obligation is to please the customers with their dining experience.

*Carl Redding's love of cooking began when he was eight years old. He learned at Harlem's renowned Wilson's and continued to cook when he served in the Marine Corps, bringing the taste of American soul food to Japan. As the Owner/Chef of Harlem-based Amy Ruth's, Redding provides a variety of home-style Southern cuisine.*



**What does your knife mean to you?**

The knife is an essential tool in any kitchen. Korin sells great knives, very sharp knives. I choose my knives for functionality and so I really like the purpose-specific knives at Korin, like the Menkiri noodle cutting knife and the deboning knives. I have a collection of knives and I enjoy owning one-of-a-kind pieces but I use all the knives I buy.

**What do you like about Japanese knives?**

Korin's knives have a long lasting edge and the knives themselves are made to last forever. The moment you handle a Japanese knife you know you are using a superior tool. The fact that Korin teaches us how to sharpen the knives makes a big difference. Young people can learn the care of their knives early on at Korin.

**What is the most important aspect of cooking to you?**

Preparation. I teach my chefs 'the 5 P's' – Proper Prep Prevents Poor Performance.

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**CARL REDDING**

Amy Ruth's, New York



*Michael Romano studied and flourished as a cook at the New York City Technical College, then became one of the first Americans in some of France's most important restaurants. As the Executive Chef of Union Square Café, which he presently runs with partner Danny Meyer, Romano has helped the restaurant earn a glowing reputation; for the past seven years the New York City Zagat Survey has ranked it 'Most Popular'.*

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## MICHAEL ROMANO

Union Square Cafe, New York

### **What are the superior qualities of your Japanese knives?**

Japanese knives are sharp, reliable and beautiful. With different shapes and characteristics for different tasks, Japanese knives are very clearly built for specific work. You can tell they are made for people who are deeply involved in their craft. They also demand more of the user. I bought my first traditional Japanese knives, an Aritsugu Kamagata Usuba, a Deba and a Yanagi at the Tsukiji Fish Market in Tokyo in 1982 and I quickly realized these were very different! The Usuba got stuck in cutting board a lot and I had to learn what the knife would and wouldn't let me do.

I bought my first Misono in the late 1970's when Japanese knives were still relatively unknown to most in the US. Now when I go into my kitchen it seems everyone has a Japanese knife! It's amazing! You know the popularity of Japanese knives is a reality and not a fad when German makers start making a 'Santoku' knife. I noticed the lightness and quickness of the Misono blade right away; it started out sharper and took an edge faster than my other knives. I started with using Japanese knives there and never went back.

*Lionel Giraud is the son of onetime 2-star Michelin chef Claude Giraud. As a kid his favourite playground was his dad's kitchen. After a diligent training at the Crillon, the Ritz and some time spent with Michel Guerard, he took off for Bucharest where he opened his restaurant La Villa Bucarest. In 2003, back in Narbonne, Lionel took over from his father at La Table Saint Crescent. The Gault Millau guide 2006 named him one of six "Tomorrow's Great Chefs", a well-deserved reward for this very talented young chef.*

### **What does your knife mean to you?**

It's much more than just a tool. It's like a link between the food ingredients and myself. It has something to do with the respect I have for the product. A good product can only be cut with a proper knife.

### **What are the superior qualities of your Japanese knives?**

Their quality is exceptional. Only my Japanese knives can be both artistic and functional. I work better with Japanese knives. They are very efficient. From Korin, I already own a Masamoto Yanagi, a Glestain Gyutou, some Misono and Brieto. My latest acquisition is also my favourite: a Masanobu VG10 Santoku; so comfortable to hold and so sharp!



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## LIONEL GIRAUD

La Table Saint Crescent  
Narbonne, France



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## ALEXANDRE COUILLON

La Marine  
Noirmoutier Island, France

*Alexandre Couillon is the Chef and owner of La Marine, located just across the harbour in the fisherman's town of L'Herbaudiere on Noirmoutier Island. Alexandre, a former student of Guerard and Thierry Marx, has been recently awarded the "Hope Trophee", a distinction among young chefs who should best serve French gastronomy's future in the world.*

### **What does your knife mean to you?**

Time saving! A good, sharp knife means greater efficiency, a clean and easier job. My knives are also beautiful objects. My Deba from Masamoto and all my Glestain knives are very attractive to me. Efficient, time-saving and beautiful objects, that's what they are.

### **What made you want to be a chef?**

Like any kid, I loved putting my hands in dough. My mother was also a wonderful cook. I've always tried to do my best in everything I did. I love beautiful things and I love good food products. Cooking is an art that enables me to strive for perfection. Japanese knives are the best tools to help me reach this goal. Then, I believe in lucky meetings. Important encounters with those special persons who will help you go on with that path that you chose for yourself. The Japanese trainees I met during my career are very important to my work philosophy today. The job cannot be well done without rigor and discipline.

### **What is your advice for young chefs?**

Be respectful of your position, of your jobs, of your colleagues, be honest and transparent, it makes things easier and time-saving. It will make other people want to help you. Well educated young persons will find it easy to work in a kitchen.

*Chris Cosentino developed a passion for Italian food during his childhood in an Italian-American community in Rhode Island. He brought his talents, honed at several distinguished restaurants, to San Francisco's Incanto in 2003, and as Executive Chef, instantly earned a three-star review from San Francisco Chronicle's Michael Bauer.*

### **What are the superior qualities of your Japanese knives?**

Japanese knives allow you to be more of a craftsman, rather than a laborer. You can get the perfect, perfect cut with a Japanese knife. I like the fact that each one has its specific use. For instance, the Suisin hankotsu allows me to feel the bones on smaller birds better and the Tojiro DP allows me to feel the bone rather than cut through it. I use the Misono hankotsu to break down whole hogs. It's good because it's not super flexible and it gives me better control. For my work with offal, I use a Tojiro DP slicing knife. I also use a Mac as my travel and utility knife. When you are using the Japanese knives, you are getting a better result every time.

### **What is the most important aspect of cooking to you?**

The most important aspects of cooking are quality of product, technique, and love for it. You can have the best technique in the world and the best product, but if you don't put love into it, you don't get good food. If you have a bitter and angry kitchen, your food is going to taste bitter and angry. I think that's really important, and I think a lot of people don't realize that anymore.



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## CHRIS COSENTINO

Incanto, San Francisco



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## CAT CORA

Iron Chef America, The Food Network

*Cat Cora, the only female Iron Chef on the Food Network's Iron Chef America, is more than just a talented chef. Educated at The Culinary Institute of America in New York, and trained in France with some of their best known chefs, Cora has written cookbooks, appeared on television shows, and currently uses her culinary skills to help others through humanitarian activism.*

### **What is the most important aspect of cooking to you?**

Enjoying it! It's about enjoying the cooking, the eating, the gathering of family and friends! When you're starting out, food is what you do... but now it's really about enjoying it, having fun with it and making people happy!

### **What do you think of the importance of having cooking experience in foreign countries?**

Foreign experience is the way to learn so much. Anyone who goes to another country will be a better cook because it's the way to get out of the comfort zone. When you gain foreign experience, you meet new people and broaden your horizons about food culture. The stereotypes you've had are thrown out the window. And for me it was particularly interesting because I was generally the only woman in the kitchen when I worked in Europe. The Japanese people I worked with in France really took care of me, and showed me the hospitality and nurturing of the Japanese—they knew what I was going through because no matter what the language, they are fellow chefs and we all go through it! When you come back from foreign experience, you come back a much better cook for having taken the chance.

*Michel Nischan is a distinguished chef who strongly supports sustainable farming, local and regional food systems, and heritage recipes. The menu at The Dressing Room, which he opened in Westport, CT with Paul Newman, reflects Nischan's love of the outdoors and his concern for the environment.*

### **What is the most important aspect of cooking to you?**

Realizing that the ingredients we choose are not subordinate to ourselves. I, as a chef, am in the middle of a process that brings life from Earth in order to sustain life for humans. Cooking should be an act of respect that reaches from the middle to both ends of the process. My purchasing choices should benefit those who produce the most thoughtful food, my preparation practice should see the food is delivered with the creator's amount of original integrity.

### **What do you like about Japanese knives?**

Japanese knives are so well made and crafted, it I as though you can feel the spirit of the maker. From choice of material to thoughtful design, Japanese knives perform in superior fashion. Holding such a knife changes the demeanor of the holder, causing more thoughtfulness during the act of cutting.

### **What is your advice for young chefs and young people considering the career?**

Be prepared to work exceptionally hard and to sacrifice the trappings of a "normal" life.



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## MICHEL NISCHAN

The Dressing Room  
Westport, Connecticut



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**IAN  
CHALERMKITTICHAI**  
Kittichai, New York

***Ian Chalermkittichai** brought his brilliance to a new venue when he became the first Thai executive chef of Shintaro, the sushi bar and restaurant at the Four Seasons Hotel Bangkok. Nicknamed “The Golden Boy” in 2001 by the Bangkok Post, he created a modern Thai cuisine subtly enhanced by Japanese influences. He is now the Executive Chef of Kittichai, the authentic modern Thai restaurant in New York City.*

**What does your knife mean to you?**

I do a lot of chopping and a lot of slicing, so a sharp knife gives me confidence. I want to keep selecting more Japanese knives for my kitchen.

**What do you like about Japanese knives?**

I have a Yanagi that handles well and I use it every day. We do 300 covers a night here sometimes and we have only one person doing meat. Hangar steak, duck, filet mignon, pork, chicken...my Korin knife slices it all.

**Have you used Japanese cooking and kitchen tools aside from the knives?**

We use a lot of unique Japanese cooking tools but we adapt everything to our own situation. We use the Ishiyaki Stone for tabletop grilling, the Konro grills with Kamisuki Nabe (paper pot) for soups and a lot of ramekins for small dishes. These techniques may be new to Westerners but they derive from old cooking methods that still work.

**What made you want to be a chef?**

When I was 13 years old, I used to drive my mother to the green market in the mornings. I'd join her on her pushcart after school, selling curries around town. At 16 I went to London to study and got a dishwashing job part time. One night a chef didn't show up and I offered to help in the kitchen. The manager came in and asked me if I wanted to be a chef. I always knew I could make a successful restaurant, even before I finished school.

***Michel Dussau** a former student of Alain Ducasse, is now the Chef and owner of newly opened La Table d'Armandie in Southwest Agen, the French capital of prunes!*

**What does your knife mean to you?**

It's an indispensable tool. It's the faithful companion of a chef's lifetime. I still have a knife that was given to me by my grandfather when I was 15. Knives are so important that they cannot be lent. They are like a 6th finger, or a 3rd hand.

**What are the superior qualities of your Japanese knives?**

Perfection and stability. Thanks to these qualities, Japanese knives allow me to do a very precise job.

**What made you want to be a chef?**

My mother was a wonderful cook. Every Sunday morning, I used to wake up with the delicious smell of her cooking. We used to have Sunday lunches that lasted all day. Many tasty dishes followed each other from noon to evening! I was raised in the country, with so many tasty products, the best school for a chef-to-be!



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**MICHEL DUSSAU**

La Table d'Armandie  
Agen, France



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## CHRISTOPHER LEE

Gilt, New York

*Christopher Lee's resumé is impressive; he has worked at Daniel, Jean-Georges, Oceana, Striped Bass, and was recognized as an emerging talent by the James Beard Foundation in '95 and Food & Wine Magazine in '96. Lee is currently wowing diners as Executive Chef of Gilt in NYC.*

### **Knives... what do they mean to you and what do you like about Japanese knives?**

The steel in a Japanese knife is so delicate, so strong and so sharp—there is nothing better. My knives are important to me so I throw them on the stone every night to take care of them. And though many chefs will say that the knife is an extension of my hand, I feel a little bit different. The spoon is an extension of our hand, but the knife is the tool that lets us create. A sharp knife is very important... it will enhance the food, while a dull knife will ruin it. I love the Masanobu line... I just bought my first knife from this exquisite collection. I hope to add to it!

### **What are most important aspects of cooking to you?**

The honors are wonderful and I'm grateful for them, but to me the most important aspect of cooking and working in the restaurant business is that I like making people smile. I like making them happy. You touch someone you don't know with what you do in this profession. It's terrific. As is the ability to learn and experience and then pass it on. I enjoy being able to educate and help people think about what they're doing.

*Philippe Puel is the Chef and owner of Le Cantou, a peaceful restaurant set in the middle of a beautiful, well-tended garden, only ten minutes from Toulouse's busy center. Philippe was one of our attending chefs on the 2004 Korin France Chefs Tour of Japan.*

### **What does your knife mean to you?**

It's a passion! I love the object, I'm a knife collector. If I buy a new knife, I have to acquire the full line, little by little. Knives are our profession's emblem.

### **What are the superior qualities of your Japanese knives?**

They are beautiful and so sharp! They are also very easy to use. My favourite is the Suisin Wa-Gyutou line. I have the Wa-gyutou, the Wa-sujihiki, and the Wa-petty. But I don't use them at the restaurant everyday! For everyday use, I have my Brieto collection.

### **What made you want to be a chef?**

I grew up in a kitchen: my mother was a cook. I loved the speedy atmosphere there; I'm a fast person, always on the move, always trying new things. I like challenges. I'm afraid of boredom. Being a Chef is the best choice for me.



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## PHILIPPE PUEL

Le Cantou  
Toulouse, France



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## NORI SUGIE

Asiate at the Mandarin Oriental  
New York

*Nori Sugie's passion for cooking began at age fifteen, when he worked at a restaurant in Tokyo to support his dreams of becoming a guitar player. Discovering that cooking was just as creative and satisfying as music, Sugie traveled the globe and worked at the two Michelin-starred L'Aubergade in France, Charlie Trotter's in Chicago as well as Tetsuya's and Restaurant VII in Sydney. Sugie is now the Chef de Cuisine for the Mandarin Oriental Hotel's Asiate in NYC, where French and Japanese cuisines are beautifully combined.*

### **What do your knives mean to you?**

My knife holds many memories for me; memories of different kitchens I've worked in, different cities, memories of the people I've worked with and the meals I've prepared. It's as if the knife remembers and these fond memories come back to me when I'm using it.

### **What is your advice for young chefs?**

Try to find your own direction and then develop your own technique gradually. Always be open to new things, new ingredients. Taste everything for yourself. To be successful as a chef you need not only cooking skills, you need to have management skills and a good business sense to run a kitchen budget. You need to be an all-around leader. Find a chef that you respect and admire and then learn from him or her; even better if you can work under that chef! It is important to keep an eye on what's going on in the world – not just in the culinary world – to stay ahead of trends and develop your ability to anticipate what people want.

*James Boyce, Executive Chef of Studio Restaurant in Laguna Beach's Montage Resort and Spa, brings his classically trained culinary skills and his appreciation for fresh food to every dish. Masterpieces of pure delicate flavors, rich colors and textures distinguish Boyce as one of Southern California's stellar chefs.*

### **What do your knives mean to you?**

Knives are the foundation of what we do. It is the tool we start with that demonstrates our craft and/or art. Japanese knives are made with passion and craftsmanship that is rarely found in other brands.

### **What is your favorite thing about shopping at Korin?**

The great selection and unusual products. Korin is all about quality. I just started to use Japanese cooking tools; I have used the metal storage containers (yakumi pans) at the restaurant and I would love to have a yakitori grill in my house!

### **What made you want to be a chef?**

The automatic response we receive from our guests on a nightly basis. As artists, we do not need to wait decades to receive a review.

### **What is the most important aspect of cooking to you?**

Quality in products and cleanliness to the facility.



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## JAMES BOYCE

Studio at Montage Resort & Spa  
Laguna Beach



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## SHINICHIRO TAKAGI

Zeniya  
Kanazawa, Japan

*Shinichiro Takagi is owner and head chef at Zeniya, located in Kanazawa on the Western Coast of Japan, an area famous for its sake breweries. Takagi uses fresh, local ingredients to prepare mouthwatering meals based on Japanese Kaiseki cuisine and pairs his dishes with the finest local sake.*

### **What is your advice for young chefs?**

Never lose sight of your goal. Work as much as you can and have as much fun doing it as you can. Take advantage of every moment to be aware and enjoy what you are doing and you will have a full life with no regrets about wasted time. To be a chef you must develop some essential skills. You must build a sensitive palate, good aesthetics with color and shape...but I think the most important thing is to have the perseverance to stick it out. A successful chef will endure the little failures, the long hours, difficult situations, to keep working, keep pouring your passion into the food. This dedication will pay off in the end.

### **What is your goal for the restaurant now?**

I want people who love food to visit our restaurant and enjoy my cooking and I want to make dishes for my customers that they can't get anywhere else in the world. I want to keep changing and improving the menu and keep producing food the customers can appreciate with all five senses.

### **What is the most important aspect of cooking to you?**

Chefs are professionals who put food they have touched into people's bodies. In that way, we have a lot of responsibility to customers who trust us, kind of like doctors! Safety is certainly first and foremost in importance, as well as serving a nutritious, balanced meal, but the most important thing we're trying to do here is to serve dishes that make people happy, make them smile.

*Christophe Fasan is the chef of Emile, a famous address in Toulouse for many generations. In January 2005, Fasan had the privilege to cook for Jacques Chirac, Tony Blair, Spain's Jose Luis Rodriguez Zapatero and German Chancellor Gerhard Schroeder for the ceremony surrounding the maiden flight of Airbus 380.*

### **What does your knife mean to you?**

"To the good worker, the good tool!" There is no good job without a good knife. The sharpness of Japanese knives is a good example of such a philosophy. Knives are also beautiful objects that reflect history, as a part of cultural heritage. I can feel in a good knife all the time that has been spent by the craftsman in forging and assembling it.

### **What are the superior qualities of your Japanese knives?**

They are very sharp; my favourite is the Suisin Wa-sujihiki which is also very light. The handle is comfortable and securely fitted to the blade. This knife is so easy to use that everyone in our kitchen is competing with each other to have the right to use it. But they all know they have to take good care of it, and they do, even the young cooks!



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## CHRISTOPHE FASAN

Emile  
Toulouse, France



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## JULIAN ALONZO

Brasserie 8½, New York

*Julian Alonzo had the rare experience of working full-time for Chef David Bouley at Montrachet in NYC when he was sixteen. After high school, he spent his days studying at the French Culinary Institute and his nights working for Chef Ruggerio at New York's famed La Caravelle. After cooking around the world, Alonzo returned to NYC where he continues to shine as the Executive Chef of Brasserie 8½.*

### **What do your knives mean to you?**

I think you definitely have to be very disciplined as a chef to sharpen all your knives. A lot of my chefs come here with sharp knives, and then by week two they are dull. That's why I get Mr. Sugai to come over and show them how to sharpen the knives, show them how easy it is. For me, I think that's the most important thing as a chef: to have a very sharp knife.

### **What do you like about Japanese knives?**

Japanese knives are so unbelievably sharp. If you maintain them, you could use them for 30 years. The knife that I use the most is the Korin Nenox slicer. I use it every day; it's a knife I can't work without.....and it's absolutely beautiful! Another one of my favorite knives that I got at Korin is a Glestain petty. That knife rocks; it's unbelievable. Another one that I use a lot is the Suisin Inox Wa-Gyutou. It's a very easy knife to use, very sharp.

*Lee Anne Wong was one of the final four contestants on the very first season of Bravo's Top Chef, for which she is now the Food Consultant. When she is not "top chefing" it, she is the Executive Chef of Event Operations at the French Culinary Institute. Wong has worked with esteemed chef Jean-Georges Vongerichten as Chef de Partie at 66, and is well on her way to her own television career.*

### **What is the most important aspect of cooking to you?**

I think passion is the most important thing in cooking. Cooking embodies all five senses and when you can smell it, hear a pan sizzle, see a beautiful dish, experience the texture of the food and best of all, taste the food, it's an all-consuming, worthwhile thing.

### **What do you like about Japanese knives?**

I have three favorite knives: my Minomoto 7" petty, my Glestain fish slicer and my Kasumi 10" slicer. I am particularly fond of the Damascus steel; it keeps its edge longer. Plus with Japanese knives the blade tends to be thinner, which is great!

### **What made you want to be a chef?**

My friends suggested that I go to cooking school, probably because they wanted to improve the quality of the food I was cooking for them! (Laughs.) My mom, who happens to be an amazing self-taught cook, thought I was crazy.



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**LEE ANNE WONG**  
French Culinary Institute, New York

- Ao-ko, Ao-niko** – ‘blue steel’, ‘No. 2 blue steel’. Highest quality Japanese carbon steel, created by adding chromium and tungsten to shiro-ko white steel.
- Deba** – traditional Japanese fillet knife and butcher knife. See chart page 7.
- Garasuki** – Western-style poultry butchering knife. See chart page 37.
- Ginsan-ko** – new type of blade steel in which a stain-resistant steel core is encased in a soft iron jacket with 13% added chromium.
- Gyutou** – Western-style chef’s knife. See chart page 37.
- Hagane** – carbon steel used in Japanese knife forging, primarily to make up blade edge. Particularly refers to block of carbon steel that is joined with soft iron in kasumi forging.
- Hamaguriba** – ‘shell-shaped blade’. Shell shape formed on traditional knives when shinogi and edge are both sharpened.
- Hamon** – pattern on the blades of forged knives created when spine of blade is coated with clay, then reheated and slowly cooled.
- Hankotsu** – Western-style boning knife. See chart page 37.
- Hasaki** – blade edge. See diagram pg 24.
- Honbazuke** – ‘with a true edge’. In traditional knives, describes knives hand-sharpened on natural water stones by elite level edge craftsmen. In Western-style knives, refers to knives with edges individually hand finished in final factory production stage.
- Honesuki** – Western-style boning knife. See chart page 37.
- Hongasumi** – high-grade kasumi forged knives. Made with high quality of materials and craftsmanship.
- Ho-no-ki, Ho wood** – Japanese Magnolia, widely used in making Japanese knife handles and saya covers. As handle material, ho-no-ki is soft enough to conform to the chef’s hand over time and can be easily changed when handle is worn out.
- Honyaki** – ‘true-forged’. Hand-forged from one material then hammered and tempered in traditional style. Forging is difficult; honyaki knives are valuable.
- Inox** – new type of high-carbon, stain resistant knife steel.
- Jigane** – soft iron used in Japanese knife forging. Particularly describes slab of soft iron that is joined with block of carbon steel in kasumi forging.
- Kakumaki** – collar of traditional Japanese knife. Secures and protects handle. Commonly made of water buffalo horn, a natural material. Colors and patterns vary. See diagram page 24.
- Kamagata Usuba** – Kansai-style traditional vegetable knife. See chart page 7.
- Kasumi** – Japanese hand-forging method where a piece of soft iron is joined with a block of carbon steel, then heated and hammered into a traditional knife with a carbon steel blade edge.
- Katana** – Japanese sword.
- Kensaki (yanagi)** – ‘sword-tipped’ (yanagi). Sashimi knife with sword-like tip; created by a talented sharpening master when a chef came to him with a priceless yanagi that had been broken.
- Kireha** – cutting edge or blade road. Area from shinogi to blade edge. See diagram page 24.
- Kirenaga** – duration of sharpness; edge life.
- Kiritsuke** – single-edged knife created for top chefs in Japan to use as multi-purpose chef’s knife.
- Kissaki** – tip of knife edge including point. See diagram page 24.
- Machi** – small, exposed portion of the tang near the collar of traditional Japanese knives. See diagram page 24.
- Mizuhonyaki** – ‘water tempering’ method used in Japanese sword and knife making.
- Nakiri** – Western-style vegetable knife. See chart page 37.
- Sakimaru takobiki** – ‘rounded tip’ takobiki. Takobiki-style sashimi knife with a rounded tip (in place of typical square tip). Created as a direct request from sushi chefs 20 years ago to blacksmiths, to make a knife that is easier to handle in front of guests.
- Santoku** – Western-style multi-purpose or chef’s knife. See chart page 37.
- Saya** – Japanese-style knife sheath or cover; commonly made of unfinished Japanese Magnolia wood for its many beneficial properties in protecting knife steel.
- Shinogi** – border of cutting edge. Separates the flat body of the blade and the cutting edge. See diagram page 24.
- Shiro-ko, Shiro-niko** – ‘white steel’, ‘No. 2 white steel’. Highly refined Japanese carbon steel.
- Sujihiki** – Western-style slicing knife. See chart page 37.
- Takobiki** – traditional Japanese sashimi knife. See chart page 7.
- Tamahagane** – high-grade form of steel used in Japanese sword crafting, produced in western Japan in a high heat smelter; or tatara.
- Uraoshi** – removing the burr that forms on the back of single-edged knives when sharpening.
- Urasuki** – traditional Japanese knife feature of a gentle concave curve to the back side of the blade.
- Usuba** – traditional Japanese vegetable knife. See chart page 7.
- Yanagi** – traditional Japanese sashimi knife. See chart page 7.
- Yo-deba** – Western-style heavy duty knife for filleting whole fish, chopping hard vegetables and meat. See chart page 37.

# TERMS & CONDITIONS

## Four Easy Ways to Order!

### 1. In Our Store

Visit our Manhattan store and experience our products close-up! Our friendly sales specialists can answer any of your questions and personally help you with your product choices.

Monday through Saturday, 10:00 a.m.- 6:00 p.m. EST.

### 2. By Phone: 1-800-626-2172

Our friendly sales specialists will help you place your order and answer any questions.

Please call Monday through Friday, 9:00 a.m. - 6:00 p.m. EST

### 3. By Fax: (212) 587-7027

24 hours a day, 7 days a week.

### 4. Internet: [www.korin.com](http://www.korin.com) • [www.japanese-knife.com](http://www.japanese-knife.com)

Place online orders through our secure server anytime.

## PAYMENT

We accept Visa, MasterCard, American Express, Discover, money orders, Paypal and wire-transfer.

## SALES TAX

Sales tax will apply to shipments to New York and New Jersey.

## DELIVERY

Most in-stock merchandise is shipped out from our New York and New Jersey warehouses in 1-2 business days.

Rush service available by next business day, second business day or third business day delivery. Not all items in catalogue are available at all times – back ordering may sometimes be necessary. All shipments carefully inspected prior to shipping.

## KORIN GIFT CERTIFICATE

Not sure what to get for someone special? We can send them a KORIN gift certificate in your name – along with a copy of our catalog. When someone sees the beautiful products contained within, they'll understand why you couldn't choose for them!

## BREAKAGE or DISCREPANCIES

If there are any problems with your order, please notify us within 48 hours of receipt of shipment. KORIN cannot be responsible for claims made after 48 hours. For breakage resulting from carrier transit, please keep entirety of original item(s), as well as all packaging and packing materials for future inspection by carrier.

## RETURNS

Please contact our Customer Service at 1-800-626-2172 before returning any items, so that they may assist you. No exchanges or returns will be accepted without receipt,

or after 14 days from original date of purchase. Merchandise can only be returned if it is in its original packaging and condition.

If, upon return, items are found to be damaged, they will not be accepted or credited. Please send all items for return via either Insured USPS Mail with Return Receipt, or by Insured UPS or Federal Express shipping. All items are non-refundable. Store Credit or Exchange only.

## CUSTOMER SERVICE

If you have any questions, comments, or problems with your order, please call Customer Service at 1-800-626-2172.

## SATISFACTION GUARANTEED

We at KORIN have offered top-quality, professional-grade Japanese kitchenware, tableware and knives to the public for over 20 years. It has always been our goal that our customers are completely satisfied with every purchase they make with us. Therefore, all of our products are always carefully inspected prior to shipping. However, if you find you have any problems with your order upon receipt, please contact Customer Service at 1-800-626-2172.

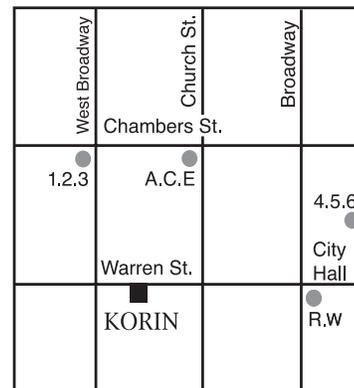
## GIFT WRAPPING

Korin offers two types of gift wrapping to dress your purchase for that special occasion. The first type is our free, standard wrapping. The second type consists of skilled wrapping using high quality paper for \$4.50.

## INTERNATIONAL CUSTOMERS

Prepayment is required by money order, Paypal or wire transfer in U.S. currency.

KORIN is located at 57 Warren Street, in the heart of downtown New York, accessible by public transportation. 800.626.2172 • 212.587.7021



● Indicates Subway

10am-6pm Monday through Saturday, Closed Sundays and major holidays.