

*Kikuichi Cutlery*

1267



A 750 Year Family Tradition of Fine Craftsmanship



## Western Style Knives



### Paring

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



### Petty

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



### Gyuto

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



### Sujihiki

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

## Western Style Knives



### Santoku

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



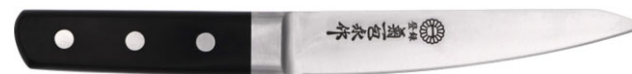
### Nakiri

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



### Honesuki Kaku

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



### Hankotsu Maru

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

## GC Series • Carbon Steel



Carbon steel is the workhorse of the knife industry. In use for nearly a millennia, it holds a super sharp edge and is easy to sharpen. These single steel blades are tough and sharp, with an edge geometry that is like a faster, thinner version of its European counterparts.

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

### PETTY

ACI2	12cm/5.0"
ACI5	15cm/6.0"

### SANTOKU

SC18	18cm/7.0"
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### HANKOTSU\* Maru

HC15	15cm/6.0"
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### SUJIHIKI

SC24	24cm/9.5"
SC27	27cm/10.5"

### HONESUKI\* Kaku

HKCI5	15cm/6.0"
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### GYUTO

GC18	18cm/7.0"
GC21	21cm/8.0"
GC24	24cm/9.5"
GC27	27cm/10.5"
GC30	30cm/12.0"

\*AUS8 Steel

## GM Series • Molybdenum Stainless



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

<b>Blade</b>	AUS10 Molybdenum High Carbon Stainless	<b>Angle Ratio</b>	50:50
<b>HRC</b>	59	<b>Handle</b>	Resin
<b>Bevel</b>	Double	CAUTION: Due to high carbon content, the blade may patina.	

### PETTY

GM12	12cm/5.0"
GM15	15cm/6.0"
GM18P	18cm/7.0"

### SANTOKU

SM18	18cm/7.0"
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### SUJIHIKI

SM24	24cm/9.5"
SM27	27cm/10.5"

### HONESUKI Kaku

HMI5	15cm/6.0"
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### GYUTO

GM18	18cm/7.0"
GM21	21cm/8.0"
GM27	27cm/10.5"
GM30	30cm/12.0"

### BREAD KNIFE\*

PM25	25cm/10.0"
PM30	30cm/12.0"

\*AUS8 Steel

## SEM Series • Semi-Stainless



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

<b>Blade</b>	Single Steel. Proprietary Semi-Stainless High Carbon Steel	<b>Angle Ratio</b>	50:50
<b>HRC Bevel</b>	61 Double	<b>Handle</b>	Stabilized Wood
		CAUTION: Due to high carbon content, the blade may patina	

### PETTY

SEM120	12cm/5.0"
SEM150	15cm/6.0"

### SANTOKU

SEM180	18cm/7.0"
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### NAKIRI

SEM185	18.5cm/7.25"
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### GYUTO

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

## WG Series • Elite Warikomi Gold



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

*Hand engraved with the Kikuichi chrysanthemum logo*

<b>Blade</b>	3 Layers	<b>Bevel</b>	Double
<b>Edge</b>	VG1	<b>Angle Ratio</b>	50:50
<b>HRC</b>	60	<b>Handle</b>	Mahogany

### PETTY

WGA13	13cm/5.0"
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### Bunka

WGA17	17cm/6.5"
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### NAKIRI

WGU17	17cm/6.5"
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### GYUTO

WGA21	21cm/8.0"
WGA24	24cm/9.5"

### SUJIHIKI

WGS21	21cm/8.0"
WGS24	24cm/9.5"
WGS27	27cm/10.5"

CAUTION:  
Due to high carbon content, the blade may patina

## WDT Series • Warikomi Damascus Tsuchime



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

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<b>Blade</b>	17 Layers Damascus	<b>Bevel</b>	Double
<b>Edge</b>	VG10	<b>Angle Ratio</b>	50:50
<b>HRC</b>	60	<b>Handle</b>	Mahogany

### PARING

WDT08 8cm/3.2"

### PETTY

WDT13 13cm/5.0"

### NAKIRI

WDT17 17cm/6.5"

### SANTOKU

WDT18 18cm/7.0"

### GYUTO

WDT21 21cm/8.0"  
WDT24 24cm/9.5"

### SUJHIKI

WDT24S 24cm/9.5"

## MDT67 Series • Mirror Damascus Tsuchime



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

Hand engraved with the Kikuichi chrysanthemum logo

<b>Blade</b>	67 Layers Damascus	<b>Bevel</b>	Double
<b>Edge</b>	AUS10	<b>Angle Ratio</b>	50:50
<b>HRC</b>	60	<b>Handle</b>	Octagonal Wa handle

### PETTY

MDT67-135 13.5cm/5.3"

### NAKIRI

MDT67-165N 16.5cm/6.5"

### GYUTO

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

### SANTOKU

MDT67-165 16.5cm/6.5"

## NWD Series • Nickel Warikomi Damascus



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

*Hand engraved with the Kikuichi chrysanthemum logo*

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

### PETTY

NWD150 15cm/6.0"

### SANTOKU

NWD180 18cm/7.0"

### NAKIRI

NWD175 17cm/6.5"

### GYUTO

NWD210 21cm/8.0"  
NWD240 24cm/9.5"

### SUJHIKI

NWD245 24cm/9.5"

## GN Series • Ginsan Nashiji



The GN Series is a perfect example of the Japanese design philosophy shibui, a balance of simplicity and complexity. Adorned with a Nashiji (pear skin) finish the 3-layer blade with a Ginsan (silver-3) core is thin, strong, and precise; and the octagonal Oak handle provides a comfortable grip.

*Hand engraved with the Kikuichi chrysanthemum logo*

<b>Blade</b>	3 Layers	<b>Angle Ratio</b>	50:50
<b>Edge</b>	Silver 3 Stainless (Ginsan)	<b>Handle</b>	Octagonal Wa Handle Lacquered Oak
<b>HRC</b>	61		
<b>Bevel</b>	Double		

### PETTY

GN135 13.5cm/5.3"

### SANTOKU

GN165 16.5cm / 6.5"

### NAKIRI

GN165N 16.5cm/6.5"

### GYUTO

GN210 21cm/8.0"  
GN240 24cm/9.5"

### SUJHIKI

GN240S 24cm/9.5"  
GN270S 27cm/10.5"

## STEAK Series



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

<b>Blade</b>	WR2	<b>Angle Ratio</b>	50:50
<b>HRC</b>	60	<b>Handle</b>	Oval Ho-Wood Water buffalo horn ferrule
<b>Bevel</b>	Double		

### Individual

Steak-1 11cm/4.3"

### Bunka

Steak-Bunka 15cm/6.0"

### Set

Steak-4 11cm/4.3"

## SW Series



White carbon #1 takes an exceptionally fine edge and this knife may well be the sharpest knife you will ever own. The layered steel gives it strength, as well as beauty and the traditional octagonal Ho-wood and Water buffalo horn handle matches the blade quality.

<b>Blade</b>	17 Layers	<b>Bevel</b>	Double
<b>Edge</b>	White Carbon #1	<b>Angle Ratio</b>	50:50
<b>HRC</b>	62-63	<b>Handle</b>	Octagonal Ho-Wood

### Santoku

SW17 17cm/6.7"

## SUMI Series



This set of knives is made from one of our favorite steels, 17-layer VG10 core Damascus in a matte finish with a graceful dappled pattern. With a fine grind and a perfect feel, the SUMI line is like a laser in the kitchen. As pretty as it is sharp, this will be your go to knife in no time.

<b>Blade</b>	17 Layers	<b>Bevel</b>	Double
<b>Edge</b>	VG10	<b>Angle Ratio</b>	50:50
<b>HRC</b>	60	<b>Handle</b>	Stabilized wood

### Santoku

SUMID17 17cm/6.7"

### Nakiri

SUMID17N 17cm/6.7"

## YSP Series



Similar in weight to many German knives, this YSP series with a mirror finish is popular among people who want a western handle and a Japanese blade. With its fine grain structure and great durability, VG10 is one of the best modern stainless blade steels. The hammered tsuchime finish helps release food from the blade and makes each knife unique. Offered as a 2-piece set of Petty and Santoku.

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

### 2 Piece Set

SET YSP 13cm/5.0" & 18cm/7"

## KURO Series • Kurouchi Carbon Steel



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

*Hand engraved with the Kikuichi chrysanthemum logo*

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

### PETTY

KURO15 15cm/6.0"

### NAKIRI

KURO16 16cm/6.3"

### SANTOKU

KURO18 18cm/7.0"

### GYUTO

KURO24 24cm/9.5"

### SUJIHIKI

KURO27 27cm/10.5"

### SANTOKU #2 BLUE

KURO18-AI 18cm/7.0"

## KKT Series • Kurouchi Kasumi Tsuchime



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

*Hand engraved with the Kikuichi chrysanthemum logo*

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

### DEBA (Mioroshi)

KKTD22 22cm/8.7"

### YANAGI

KKTY25 25cm/9.8"

KKTY29 29cm/11.4"

## GKAD Series • Gold Kokaji Damascus



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

Hand engraved with the Kikuichi chrysanthemum logo

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

### PETTY

GKAD15P 15cm/6.0"

### NAKIRI

GKAD16 16cm/6.3"

### GYUTO

GKAD21 21cm/8.0"  
GKAD24 24cm/9.5"

### BUNKA (K-tip)

GKAD15 15cm/6.0"

### GYUTO (K-tip)

GKAD21K 21cm/8.0"  
GKAD24K 24cm/9.5"

## Kokaji White Carbon Kiritsuke



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

### Bunka and Gyuto

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

### Yanagi

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

### BUNKA

KOKAJI-Bunka 15cm/6.0"

### GYUTO

KOKAJI-Gyuto 21cm/8.0"

### YANAGI

KOKAJI-Yanagi 24cm/9.5"

## Western Style Knife Comparison

## Western Style Knife Comparison

Series	Blade	Edge	HRC	Bevel	Angle Ratio	Handle
GC	Single Steel	SK-4 Carbon	60-61	Double	50:50	Western handle—Eco Wood
GM	Single Steel	AUS10 Molybdenum	59	Double	50:50	Western handle—Resin
SEM	Single Steel	SS61	61	Double	50:50	Western handle—Stabilized Wood
WG	3 Layers	VG1	60	Double	50:50	Western handle—Mahogany
WDT	17 Layers	VG10	60	Double	50:50	Western handle—Mahogany
MDT67	67 Layers	AUS10	60	Double	50:50	Octagonal Wa handle—Japanese Magnolia
NWD	45 Layers	AUS10	60	Double	50:50	Octagonal Wa handle—Rosewood
GN	3 Layers	Ginsan (Silver 3)	61	Double	50:50	Octagonal Wa handle—Lacquered Oak
STEAK	Single	WR2	60	Double	50:50	Oval Wa handle—Japanese Magnolia
SW	17 Layers	White #1 Carbon	62-63	Double	50:50	Octagonal Wa handle—Japanese Magnolia
SUMI	17 Layers	VG10	60	Double	50:50	Western handle—Dyed, Stabilized Wood
YSP	17 Layers	VG10	60	Double	50:50	Western handle—Stabilized Wood
KURO	3 Layers Hand Forged	White #2 Carbon	62	Double	50:50	Octagonal Wa handle—Walnut
KKT	2 Layers Hand Forged	White #2 Carbon	62	Single	17 deg.	Octagonal Wa handle—Walnut
STEAK	Single	WR2	60	Double	50:50	Oval Wa handle—Japanese Magnolia
GKAD	9 Layers Hand Forged	Blue #2 Carbon	62-63	Double	50:50	Octagonal Wa handle—Japanese Magnolia
KOKAJI	3 Layers Hand Forged	White #2 Carbon	61-62	Single/Double	17 deg/ 50:50	Oval or 'D' Wa handle—Japanese Magnolia

## Traditional Japanese Knives



### Yanagi

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



### Deba

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



### Usuba

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



### Takohiki

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



### Fuguhiki

Used to achieve ultra-thin slices of fugu, a *Fuguhiki* has a much thinner blade than a yanagi. It is preferred by some chefs.

## Traditional Japanese Knives



### Funayuki

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



### Kaisaki

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



### Kawamuki

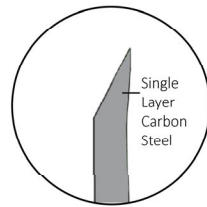
With its short blade, the *Kawamuki* was designed for in-hand tasks such as peeling and garnish preparation. It has a short double beveled edge like a Western paring knife.



### Ajikiri

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

# Honyaki • 水本焼



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

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

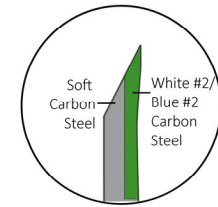
## YANAGI

YH24-09-5	24cm/9.5"
YH27-10-5	27cm/10.5"
YH30-12-0	30cm/12.0"
YH33-13-0	33cm/13.0"
YH36-14-5	36cm/14.5"

## FUGUHIKI

FH24-09-5	24cm/9.5"
FH27-10-5	27cm/10.5"
FH30-12-0	30cm/12.0"
FH33-13-0	33cm/13.0"
FH36-14-5	36cm/14.5"

# Kasumi • 霞



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

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

## DEBA

DK10	10cm/4.0"
DK12	12cm/4.7"
DK13	13cm/5.0"
DK15	15cm/6.0"
DK18	18cm/7.0"
DK19	19cm/7.5"
DK21	21cm/8.0"
DK24	24cm/9.5"

## YANAGI

YK21	21cm/8.0"
YK24	24cm/9.5"
YK27	27cm/10.5"
YK30	30cm/12.0"
YK33	33cm/13.0"

## HISHIGATA USUBA

UPK21	21cm/8.0"
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## KAMAGATA USUBA

USK18	18cm/7.0"
USK21	21cm/8.0"

## USUBA

UK15	15cm/6.0"
UK18	18cm/7.0"
UK19	19cm/7.5"
UK21	21cm/8.0"

## TAKOHIKI KENGATA

TKKA27	27cm/10.5"
TKKA30	30cm/12.0"

## FUGUHIKI

FK24	24cm/9.5"
FK27	27cm/10.5"
FK30	30cm/12.0"
FK33	33cm/13.0"
FK36	36cm/14.5"

## TAKOHIKI

TK27	27cm/10.5"
TK33	33cm/13.0"

## Ginsan • 銀三



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

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

DEBA		TAKOHIKI		USUBA		HISHIGATA USUBA	
DG18	8cm/7.0"	TG24	24cm/9.5"	UG18	18cm/7.0"	UPG21	21cm/8.0"
DG19	9cm/7.5"	TG27	27cm/10.5"	UG21	21cm/8.0"		
DG21	21cm/8.0"	TG30	30cm/12.0"				
YANAGI							
YG21	21cm/8.0"						
YG24	24cm/9.5"						
YG27	27cm/10.5"						
YG30	30cm/12.0"						
YG33	33cm/13.0"						

## Kasumitogi • 霞研ぎ



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

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

DEBA		YANAGI		USUBA		KAMAGATA USUBA	
DKT10	10cm/4.0"	YKT21	21cm/8.0"	UKT15	15cm/6.0"	USKT18	18cm/7.0"
DKT12	12cm/4.7"	YKT24	24cm/9.5"	UKT18	18cm/7.0"	USKT19	19cm/7.5"
DKT13	13cm/5.0"	YKT27	27cm/10.5"	UKT19	19cm/7.5"	USKT21	21cm/8.0"
DKT15	15cm/6.0"	YKT30	30cm/12.0"	UKT21	21cm/8.0"		
DKT18	18cm/7.0"	YKT33	33cm/13.0"	UKT24	24cm/9.5"		
DKT19	19cm/7.5"	YKT36	36cm/14.5"				
DKT21	21cm/8.0"						
DKT24	24cm/9.5"						
TAKOHIKI							
		TKT30	30cm/12.0"				



Tatsutogi contains many hard to find specialty shapes that are rarely seen in the US.

<b>Lifespan</b>	5+Years	<b>Bevel</b>	Single (inquire for left-handed pricing)
<b>Blade</b>	2 Layers	<b>Handle</b>	Wa Handle Japanese Magnolia Water Buffalo Horn or Resin Ferrule
<b>Edge</b>	White #3 Carbon Steel		
<b>HRC</b>	57-60		

**FUNAYUKI**

FT15 15cm/6.0"

**KAWAMUKI\***

PT10 10cm/4.0"

**KAISAKI**

PST10 10cm/4.0"

**AJIKIRI**

AT10 10cm/4.0"

\*Double Bevel



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

**Nakiri and Santoku**

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

**Deba and Yanagi**

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

**NAKIRI**

WHU17 17cm/6.7"

**SANTOKU**

WHA17 17cm/6.7"

**YANAGI**

WHY21 21cm/8.0"

WHY24 24cm/9.5"

WHY27 27cm/10.5"

WHY30 30cm/12"

**DEBA**

WHD15 15cm/6"

WHD18 18cm/7"

## Traditional Japanese Knife Comparison

## Traditional Japanese Knife Comparison

Series	Edge	HRC	Handle	Estimate Lifetime
Honyaki	White or Blue Carbon	64-65	- Japanese Magnolia or Ebony - Water Buffalo Horn Ferrule	15+ Years
Kasumi	White #2 or Blue #2 Carbon	61-64	- Japanese Magnolia - Water Buffalo Horn Ferrule	7+ Years
Kasumitogi	White #3 Carbon	57-60	- Japanese Magnolia - Water Buffalo Horn Ferrule	5+ Years
Tatsutogi	White #3 Carbon	57-60	- Japanese Magnolia - Water Buffalo Horn or Resin ferrule	5+ Years
Ginsan	Ginsan Steel (Silver 3)	60-62	- Japanese Magnolia or Ebony - Water Buffalo Horn Ferrule	7+ Years
WH	AUS8	56-58	- Japanese Magnolia - Water Buffalo Horn Ferrule	3+ Years

## Accessories



### NAIL CLIPPER

A1000-16 8cm/3.0"



### NAIL CLIPPER

(5cm/2" with Gift Box)  
 A1000-19B Black  
 A1000-19G Gold  
 A1000-19S Silver



### HIGONOKAMI

(Carpenter's Knife)  
 CP6 6cm/2.3"



### SENTEI BASAMI PRUNING SHEARS

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



### NIGIRI HASAMI SEWING SCISSORS

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



### BONSAI SHEARS

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

## Accessories



### UROKOTORI

(Fish Scaler)  
 SS-L Large  
 SS-S Small



### Kitchen Scissors

A1000-02 8"



### HONENUKI

TWK10 Kaku  
 TWM10 Maru



### MORIHASHI

Forged chopsticks with Ebony handle

FCE15 15cm/6.0"  
 FCE16 16cm/6.5"  
 FCE18 18cm/7.0"  
 FCE21 21cm/8.0"  
 FCE24 24cm/9.5"

Forged chopsticks Ho-Wood

FCHI5 15cm/6.0"  
 FCHI6 16cm/6.5"  
 FCHI8 18cm/7.0"  
 FCH21 21cm/8.0"  
 FCH24 24cm/9.5"



### OROSHI

(Copper Grater)

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

## TRADITIONAL WATER STONES



Pride1000-6000 1000-6000 Grit  
230mm x 71mm x 22mm



WS0400-1 400 Grit  
220mm x 78mm x 68mm



WS220 220 Grit  
209mm x 78mm x 51mm

## TSUBAKI ABURA OIL

OIL100-1 100ml.



## SABITORI RUST ERASER

SABI100-1 Fine  
SABI100-2 Regular

## Frequently Asked Questions



### Q Does Kikuichi offer a warranty?

A For Kikuichi warranty claims, please email [info@kikuichi.net](mailto:info@kikuichi.net) with a picture of the defective product and a brief description of the problem.

#### Free Sharpening

If you want to have your Kikuichi knife sharpened, it can be arranged via our website. The sharpening service is free of charge, but we ask you pay for the return postage—\$15 for one knife or \$20 for multiple knives within the Continental US. Upon receipt of your knife, you can expect a 14-day turnaround.

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

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

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

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

A Kikuichi offers over three hundred knives, scissors, and accessories including specialty knives such as tuna knives and soba knives. Please email us and we would be happy to help you find exactly what you're looking for.

### Q Can I customize my purchase?

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

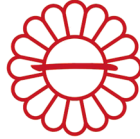
- Mirror finish
- Damascus finish
- Ebony handle
- Length and shape
- Japanese Character Engraving

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

## Blade forging process



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



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