



The Japanese Chef Knife
Collections

KORIN
Since 1982



Cover: **Sakai Suishin** Yanagi-shiro-ko Honyaki Fuji
The exquisite knife featured on our cover rests on a gold-lacquered board from a *kazaridana* display cabinet fashioned in the 18th century. The raised designs are made by sprinkling powdered gold onto lacquer, a method known as *maki-e*. Judging from the flowers depicted—pinks, peonies, and orchids, all favorites of the samurai—this piece most likely belonged to a high-ranking warrior.

Table of Contents

Traditional Japanese Knives

- 6 About traditional Japanese knives
- 7 Honyaki knives and Kasumi knives
- 8 Japanese steels
- 10 Styles and uses of traditional Japanese knives
- 14 Benefits of Japanese Knives
- 15 Parts of a Traditional Japanese Knives

- 16 Seeking the ultimate in knives — A visit to Sakai
- 18 Forging
- 22 Edge crafting
- 25 Hafting

- 26 Knives that enhance the flavor of what they cut
- 30 Kizuna
- 32 Hayate
- 34 Ōdeba

- 35 Korin
- 40 Masamoto Sohonten
- 49 Suisin
- 54 Nenohi

Wa Series—Japanese Western Style

- 60 Togiharu
- 61 Masamoto
- 62 Suisin Inox Honyaki
- 63 Masanobu

Western-Style Knives

- 68 About Western-style knives
- 68 Styles and uses of Western Japanese knives
- 72 Western edge and steels

- 73 Togiharu
- 83 Korin
- 86 Suisin
- 89 Nenox
- 99 Misono
- 107 Masamoto Sohonten
- 112 Glestain
- 115 Bread Knives / Pastry Knife
- 116 Chinese Cleavers
- 117 Menkiri
- 118 Gift Sets

Accessories and Services

- 124 Knife Covers
- 126 Sharpening Stones
- 129 Stone Fixers
- 130 Sharpening Basics
- 136 The Chef's Edge DVD
- 137 Korin Knife Sharpening Demonstration /
Korin Knife Services
- 138 Knife Care & Maintenance
- 140 Knife Bags
- 142 Cutting Boards
- 144 Kitchen Utensils
- 146 Chefs on knives and the passion of cooking
- 157 Glossary
- 158 Showroom
- 159 Membership
- 160 Terms & Conditions

Dear Valued Customer,

After the Gulf War ended in 1991, I began contemplating my purpose of being in the United States. I had already begun Korin as a Japanese tableware company, but I wanted to delve deeper into the American hospitality industry. I needed to find what I can offer as a Japanese person to a foreign culinary community. During these times of post-war international tension, how can I find common ground to bridge two cultures? What is something that everyone uses and all kitchens around the world have? The answer I found was knives. This simple answer quickly turned into a flood of returns and complaints from my customers.

Japanese knives are made for Japanese cuisine, which focuses on the natural flavors of the ingredients. The blades are very delicate and thin to preserve the essence of the ingredients and to execute intricate tasks. In the early 90's, Western chefs primarily used thicker and durable French and German knives that were readily available and popular in the market. Japanese knives were completely unknown, and everything from maintenance to use was different. I received a mass of complaints that the knives would chip, rust, and break too easily. Eventually customers began deeming Japanese knives as defective products that are not for professional use. I was disheartened and almost gave up several times. I had brought in products that required an introduction and I did not have enough knowledge to represent these knives adequately.

There was so much to learn and so many questions that I didn't even know I needed to ask. However I was presented with the opportunity to work with amazingly talented craftsmen and

develop my knowledge through research with them. I continued to persevere as I learned and watched knife craftsmen pour their souls into their chosen art. The volumes of Korin's knife catalogs are a reflection and repertory of everything I have learned through decades of trial and error. They are the consolidation of scattered notes and years worth of conversations with craftsmen. My mission is for these catalogs to serve my customers as an education tool to understand the history and complexity of this fading traditional Japanese art. I hope that through these explanations chefs all over will find a greater appreciation for these knives beyond functionality and connect spiritually with the craftsmen across the oceans.

Since I founded Korin in 1982, my life work has been to share knowledge and introduce a part of my culture with the American community. I am constantly filled with gratitude for our customers and craftsmen for their long support to make my dreams come to fruition. Having celebrated 35 years of business in 2017, we persist in our commitment to improve Korin to provide more information and widen our services. Lastly, special thanks to the wonderful chefs that have graciously contributed their time for our interview section. Their comments and stories found throughout the catalog are truly inspiring and sure to enlighten aspiring culinary professionals.



Warmest regards,

A handwritten signature in black ink that reads "Saori Kawano".

Saori Kawano,
Founder & President

Dear Valued Customer,

We are happy to present our sixth knife catalog. At Korin, we are very proud to see that in the past few years more chefs worldwide are recognizing Japanese knives for their unparalleled quality, precision, and sharpness.

We hope that this catalog will provide our customers with valuable information about our knives and knife services. As Japanese knives grow increasingly popular, we recognize the importance of providing high quality information that will allow customers to make educated decisions when selecting knives and help them maintain optimum sharpness.

With guidance from my Grand Master Shouzou Mizuyama, we are able to provide our customers with cutting edge information about natural and synthetic whetstones, traditional Japanese knives, Western style knives, and sharpening techniques. Never before has there been a

resource that has provided such detailed sharpening instructions or so thoroughly explored the difference between knives. By fully understanding the value and long standing traditions behind Japanese knives, our customers will be able to make more informed decisions and better care for their products. Although we are limited by the number of pages in this catalog, I would like to present knife lovers with the truth about Japanese knives through our website and other forms of media.

Our newest catalog would not be possible without the support of Masamoto Sohonten, Misono, Suisin, and Nenohi.

I hope that by providing this valuable resource to our customers, we will be able to promote cultural exchange and allow chefs worldwide to come to appreciate the unprecedented quality and sharpness of Japanese knives.



With gratitude,

Chiharu Sugai
Korin Knife Master



Sakai Suisin Yanagi-White Steel #1
Mizu Honyaki
The Edo-period (1603-1867)
fabric displayed here is that of a
formal robe that was worn over a
kimono. The densely embroidered
cloth is sometimes called *jinashi*,
or "no ground," since hardly any
shows. This garment is thought
to have been worn by an upper-
class woman, perhaps the wife of
a daimyo.

長崎 西郷 氏 御 用 金 物

TRADITIONAL JAPANESE KNIVES

About traditional Japanese knives



Kasumi

Honyaki

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 dying 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 focused on producing the exceptionally fine traditional Japanese knives required by master chefs in Japan to achieve their culinary goals. Today, the razor-sharp, single-edged blades of traditional Japanese knives are prized by Japanese and non-Japanese chefs alike.

Honyaki knives and Kasumi knives

All the traditional Japanese knives sold at Korin are handcrafted and inspected by our resident knife master to ensure the highest quality. There are two classifications of Japanese knives based on the materials and methods used in the forging process. Each classification has its own advantages.

Honyaki Knives

Honyaki (“true-forged” in Japanese) knives are constructed out of one solid piece of carbon steel. Honiyaki forged knives have the greatest edge retention of all traditional Japanese styles. However, because of the hardness of the material, honiyaki knives are difficult to sharpen and are prone to chipping, cracking, or even breaking if used improperly. Honiyaki knives require a higher level skill to make and users must be highly experienced to use and care for them.

Kasumi Knives

Kasumi means mist in Japanese referring to the hazy appearance of the soft iron of the blade in contrast to the glossy carbon steel cutting edge. Carbon was a rare commodity when knives began to be produced in Japan, but iron steel was readily available and relatively inexpensive. Forgers reduced the amount of carbon steel needed to produce knives by forging two steels together. The repeated heating and pounding process helps drive out impurities from the metal while merging the two materials.

Hongasumi Knives

Hongasumi knives are high-grade kasumi knives. They are forged, tempered, and finished with great care and precision. To create these blades, high carbon steel is layered with soft iron then forged and hammered in a process similar to kasumi knives but with more detailed steps involved.

The annealing, quenching, and cooling process gives the knives their edge retention, but if not forged properly the two steels will be prone to cracking and splitting. After forging, hammering, and shaping, the carbon steel becomes the blade’s edge, and the soft iron portion becomes the body and spine of the blade. Although the addition of soft iron makes kasumi knives less brittle and easier to sharpen, their kirenaga (edge retention) is shorter than honiyaki knives.



Comparison Between Honiyaki and Kasumi Knives

[Chart from Suisin Knife System Company]

| | HONYAKI | KASUMI / HONGASUMI |
|-----------------|----------------------------------|----------------------------|
| 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 |

Japanese steels

Japanese knife forgers have always chosen their material and corresponding techniques carefully. Japanese steel can be divided into two main categories, white steel and blue steel. Within those two categories, there are different grades that users should consider when looking for a new traditional Japanese knife.

White Carbon Steel #1 (Shiroichi-ko, Shirogami #1)

White steel #1 is the purest form of carbon, making it the closest material to tamahagane steel, which was originally used to craft Japanese swords. Forging a knife out of white steel #1 is extremely difficult and very few highly skilled craftsmen are still able to forge kitchen knives with this material, making knives made out of white steel #1 exceedingly rare. Using a knife forged out of white steel #1 also requires great skill, as these knives are brittle and difficult to maintain. However knives forged out of this material will have the sharpest edge achievable.

White Carbon Steel #2 (Shironi-ko, Shirogami #2)

White steel #2 is the most commonly used type of white steel. This steel achieves a harmonious balance between sharpness and brittleness, making it easier to use than white steel #1.

White Carbon Steel #3 (Shirosan-ko, Yasuki-ko)

White steel #3 has a slightly lower carbon content than white steel #2. The material is therefore not as hard or pure as other white steels, but if sharpened properly it can attain a similar edge. This grade of steel was developed and manufactured in Shimane prefecture in the Western region of Japan.

Blue Carbon Steel #2 (Aoni-ko, Aogami #2)

Blue steel #2 is a mixture of chromium, tungsten, and white steel #2. The addition of chromium and tungsten to white steel gives it added hardness, making it a good compromise for those who want a carbon knife with a longer edge retention.

Ginsan-ko

Ginsan-ko is a stain resistant steel that is created by adding 13% additional chromium to white steel. By using high quality white steel to produce a stain resistant blade, this makes a great alternative to carbon steel traditional Japanese knives. High carbon stain resistant steels such as Ginsan-ko, Inox, VG-10, and 8A are becoming increasingly popular among professionals for their easy maintenance.

Tamahagane

Tamahagane is a rare and precious steel that is used to forge katanas, the traditional Japanese swords. Tamahagane steel is only produced two to four times a year due to the tremendous amount of the labor and material need, as well as the excess of unusable by-products. Thirteen tons of iron sand and thirteen tons of coal must be smelted, and then constantly hammered for three days and three nights to produce a mere 2.8 tons of raw steel. Once the steel bloom is produced, less than one ton of the steel bloom is considered high enough quality to be tamahagane steel. This one ton of tamahagane steel is controlled by the Society for Preservation of Japanese Art Swords, which is sponsored and established by the Japanese government. The tamahagane steel is sold exclusively to katana craftsmen a few times a year. However, even within the one ton of tamahagane steel only 200 kg is considered high quality A1 steel, and katana craftsmen are limited to 10 kg of this A1 steel per year.



The names engraved in the blades each indicate their metal composition. On the right is blue steel, and on the left white steel.



Dentoukougeishi Craftsmen

Dentoukougeishi are traditional craftsmen acknowledged by Japanese local governments. These craftsmen are recognized for their commitment to protecting traditional

Japanese art and crafting techniques. Dentoukougeishi are required to be highly skilled in their chosen craft and have generations of historical family background.

Two Japanese kitchen knives are displayed diagonally against a background of draped, shimmering gold fabric. The knife on the left has a dark, textured handle and a blade with a blue carbon steel finish. The knife on the right has a lighter handle and a blade with a white carbon steel finish. Both blades feature Japanese calligraphy. The lighting creates highlights on the blades and the folds of the fabric.

Blue Carbon Steel #2
(Aoni-ko, Aogami #2)

White Carbon Steel #1
(Shiroichi-ko, Shirogami #1)

Styles and uses of traditional Japanese knives

Yanagi

The yanagi is used to slice boneless fish fillets into sashimi and toppings for sushi. The graceful, long and thin blade is designed to cut slices in one drawing stroke, which applies minimal pressure on the flesh of the fish to avoid stress and cell destruction. Different cutting techniques are used with the yanagi to enhance the aesthetics and the flavors of the fish. There are several variations of fish slicers that are all used in different situations and regions, however the yanagi style is the most widely used. The kensaki yanagi, sakimaru takobiki and maguro yanagi serve similar functions, but are more elegant styles. If space allows, longer blades will produce better results. Korin recommends the 30cm length for this style, because it has the most optimal weight and length for slicing through the fish without damaging the flesh. Originated in Kansai (Osaka) region.



Kamagata Usuba

The kamagata usuba is a traditional Japanese knife designed to work with vegetables. Unlike the Kanto version of the usuba, the kamagata usuba has a pointed tip, which allows for more delicate work and decorative carving. Originated in Kansai (Osaka) region.



Maguro Knife

Maguro knives are highly specialized knives used to cut and fillet large whole tuna fish. These knives have an extremely long blade and handle. 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. The maguro knife is commonly found in Japanese fish markets such as Tsukiji Market, where they hold tuna auctions every morning.





Usuba

The usuba is a traditional Japanese style knife designed to cut vegetables. Japanese cuisine stresses the importance and beauty of seasonal ingredients, referred to as 'shun.' The literal translation of usuba is 'thin blade.' Without this incredibly sharp and thin blade, the knife would break down the cell walls of vegetables, causing ingredients to discolor and decrease in flavor. Originated in Kanto (Tokyo) region.

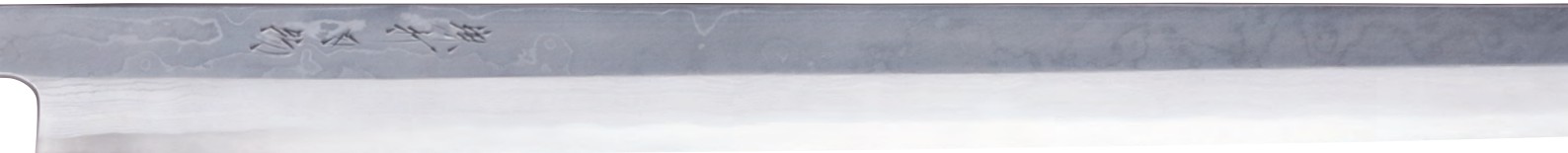


Sushikiri

Sushikiri means sushi slicer in Japanese. The long symmetrically curved blade is designed to slice sushi rolls and battera sushi in one rolling slice without crushing them. These knives are popularly used in the Kansai (Osaka) regions.

Funayuki

The funayuki is a multi-purpose traditional Japanese knife. The name funayuki, "going on a boat," comes from a tradition of fishermen, who used these knives to clean and prepare fish on the boat. The blade is extremely thin in order to slice fish and vegetables and requires great skill to successfully utilize without chipping. Traditionally only executive chefs are deemed skilled enough to handle these incredibly sharp but brittle knives.



Mioroshi Deba

The mioroshi deba is a specialized knife that can be used both as a deba and as a yanagi knife. This style of knife is much thinner and more brittle than the standard deba, and therefore requires more experience and skill to fully utilize.

Kiritsuke

The kiritsuke is one of the few multi-purpose traditional Japanese knives, and it may be used as a yanagi or usuba knife. This style of knife is traditionally only used by the executive chef in the Japanese kitchen.

Fugubiki

The fugubiki is a traditional Japanese style blowfish slicer. 'Fugu' or blowfish is traditionally served on a painted plate, and cut so thin so that the design on the plate can be seen through the sliced pieces. A common misconception about the fugibiki is that the knife slices through fish better than the yanagi because of the extremely thin construction. However, the fugubiki is a specialized knife for preparing blowfish and is not recommended to be used interchangeably with the yanagi.





Deba

The deba is used in Japanese fish markets and restaurants to butcher and fillet whole fish without damaging the flesh. Although many use this knife on meat as well, the deba is not intended for chopping large diameter bones nor should it be used by slamming down the knife like a cleaver. For the best results, please apply pressure on the spine of the knife to make clean and precise cuts. Originated in Kansai (Osaka) region.



Takobiki

The takobiki was originally designed and crafted by the founder of Masamoto Sohonten, Minosuke Matsuzawa. It serves as the Kanto region (Tokyo) variation of the yanagi knife, and is used to slice boneless fish fillets into sashimi. There are rumors that centuries ago when chefs prepared sashimi in front of their guests, it was considered disrespectful to point the sword-like yanagi at their customers, especially nobility. For this reason older restaurants in Tokyo continue to use the takobiki instead of yanagi knives to this day. Its thin body makes cutting thin slices of fish easier than the yanagi. Takobiki means 'octopus cutter,' which refers to how the blunt tip and balanced weight works well on difficult ingredients such as octopus. Originated in Kanto (Tokyo) region.



Menkiri

Menkiri means 'noodle cutter' in Japanese. The features of the menkiri make it essential when working with noodles. In order to get perfect even thin strips, the knife must be extremely sharp, the blade must extend to the end of the handle to cover the width of the dough, and the blade must sit completely flat against the cutting board. If there is any space between the blade and the cutting board, it will not cut the dough completely and will thus ruin the structure of the noodle.



Benefits of Japanese Knives

The single-edged *kataba* blade is a distinguishing feature of Japanese knives, setting them apart from their Western-style counterparts, which are typically ground to a bevel on both sides. The practical difference between the two styles shows up most clearly when slicing sashimi.

Structurally speaking, the beveled edge of a *kataba* knife is more acute than that of a double-ground blade, and cuts only to one side (to the right if the knife is made for right-handed use). Its backside (to the left of the handle of a right-handed blade) is fashioned to have an ever so slightly concave curve, known as *urasaki*. This minimizes contact, and thus friction, with the surface that is to be cut—thereby resulting in less bruising, crushing, and moisture loss from the tissue. These features are why Japan's single-edged *kataba* knives offer far more performance value than just cutting food.

Single-edged knives slice cleanly, rendering cuts with a smooth, glossy surface and sharp, well-defined edges. That beauty is an important visual aspect of Japanese cuisine.

The smooth surface of each slice is proof that the delicate tissue structure of the flesh remains intact. This translates directly to a more appealing mouthfeel and texture, and to flavors that remain unsullied.

With the exception of *honyaki* knives forged from a single material (typically high-carbon steel), most blades in Japan are shaped by hammering *hagane* hard steel for the cutting edge together with softer *jigane* iron. Hard steel enables a razor-sharp blade, but tends to chip and break easily. This is why knife makers developed the *awase mono* style, combining a sharp steel blade together with more resilient, softer iron that better withstands impacts. This dual structure makes the knives keen, durable, and easy to sharpen.

Japanese knives are handcrafted one at a time by master artisans wielding the elemental forces of fire and water. The process entails more than 20 labor-intensive steps, from forging to edge crafting, handle making, and assembly. To make a Japanese knife worthy of the name means not even the slightest mistake can be allowed at any step along the way.

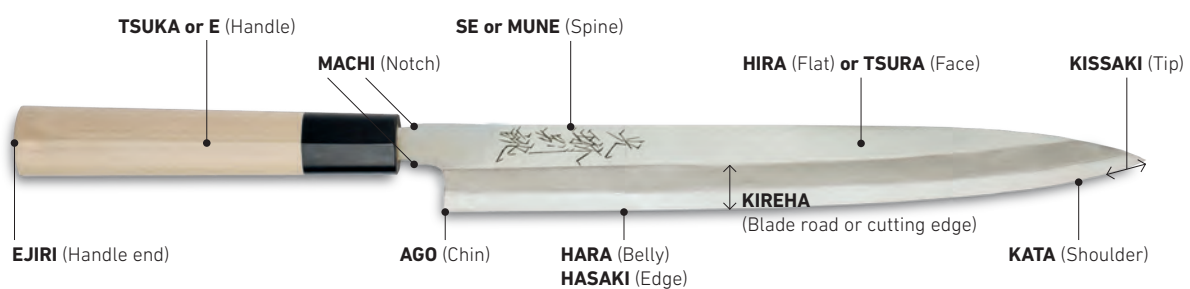
What's even more alluring is that these techniques and know-how have been passed on and further honed by craftsmen across the generations, in their ongoing quest to create the ultimate precision cutting tool.

Deftly transforming lumps of steel and iron into exquisite objects of beauty, these artisans have given us knives that are now sought the world over.



Many careful steps are entailed in the process of hand-shaping layers of hard steel and softer iron (far left) into a finished knife (above).

Parts of a traditional Japanese knife



Seeking the ultimate in knives—A visit to Sakai

In the 16th century, Sakai in Osaka prefecture prospered as one of Japan's greatest commercial centers, trading with Ming-dynasty Chinese merchants as well as with Portuguese and Spanish seafarers. Today this port city on Osaka Bay is known especially for two things: *kofun* tumuli, and the manufacture of Japanese knives.

Many of the burial mounds were constructed from the latter half of the fourth century to the first half of the sixth. The Mozu group is home to some of the largest keyhole-shaped *kofun* ever built; of the more than 100 believed to have been constructed, 44 remain today.

Largest among them is the Daisenryo tumulus, constructed in the early half of the fifth century. Covering 10 hectares, it is also the largest in the world. Sakai considers it one of the world's three great tombs, alongside the Great Pyramid of Khufu in Giza, Egypt, and the tomb of Emperor Qin Shihuang in China.

The fifth century was also a time when Japan came in greater contact with continental Asia, adopting the use of gilt bronze ornaments and iron implements as a result. It is thought that blacksmiths from around Japan gathered in Sakai at this time to build the Daisenryo *kofun*, and thus metalware production spread throughout the area. Helmets, armor, swords, and gilt

Sakai, Osaka
Japanese-Style Knives

Tokyo

Seki, Gifu
Western-Style Knives



Tobacco cutters like this large one were once widely produced in Sakai. Such metalworking skill lives on in knife-making today. Photograph courtesy of Sakai City Industrial Promotion Center

bronze articles have been found at the Daisenryo tumulus. Sakai's present-day strengths in metalworking have their roots in this period.

Another renowned production center of knives in Japan is Seki, a town in Gifu prefecture that was once home to many swordsmiths. Its reputation today rivals that of Solingen in Germany and Sheffield in the UK. Seki produces high-quality knives manufactured by press machinery, and boasts the highest market share in Japan.

By comparison Sakai holds just 7 percent of the market in Japan for knives overall, but with regard to top-of-the-line products for professional use, its share is a whopping 90 percent. It takes a well-trained chef to appreciate the real value of a Sakai knife, and for those who do, loyalty runs deep.

Made painstakingly by hand one at a time, Sakai knives are a Traditional Craft Product recognized by the Ministry of Economy,



A Sakai shop for hand-forged, wrought-iron knives of various designs is shown sometime around the latter half of the 19th century in this woodblock print.

Photograph courtesy of Sakai City Museum

Trade and Industry. It is a group effort to make a Sakai knife. Small shops, each variously handing the steps of forging, edge crafting, or hafting, are clustered in one section of the city. And like the metalworking practices that spread from the Asian continent, the history behind the development of those skills traces back to another migration event: Portuguese expansion in the Pacific.

In the middle of the 16th century, the Portuguese introduced matchlock muskets to the island of Tanegashima off the southern coast of Kyushu. Sakai merchants carried those manufacturing techniques to their home city, and large-scale musket production soon ensued. Already well versed in techniques of foundry and smithing, Sakai's artisans were able to replicate the barrel and firing mechanisms readily.

It was the height of the Warring States period. As daimyo continued to wage battles to expand their power and fiefdoms,

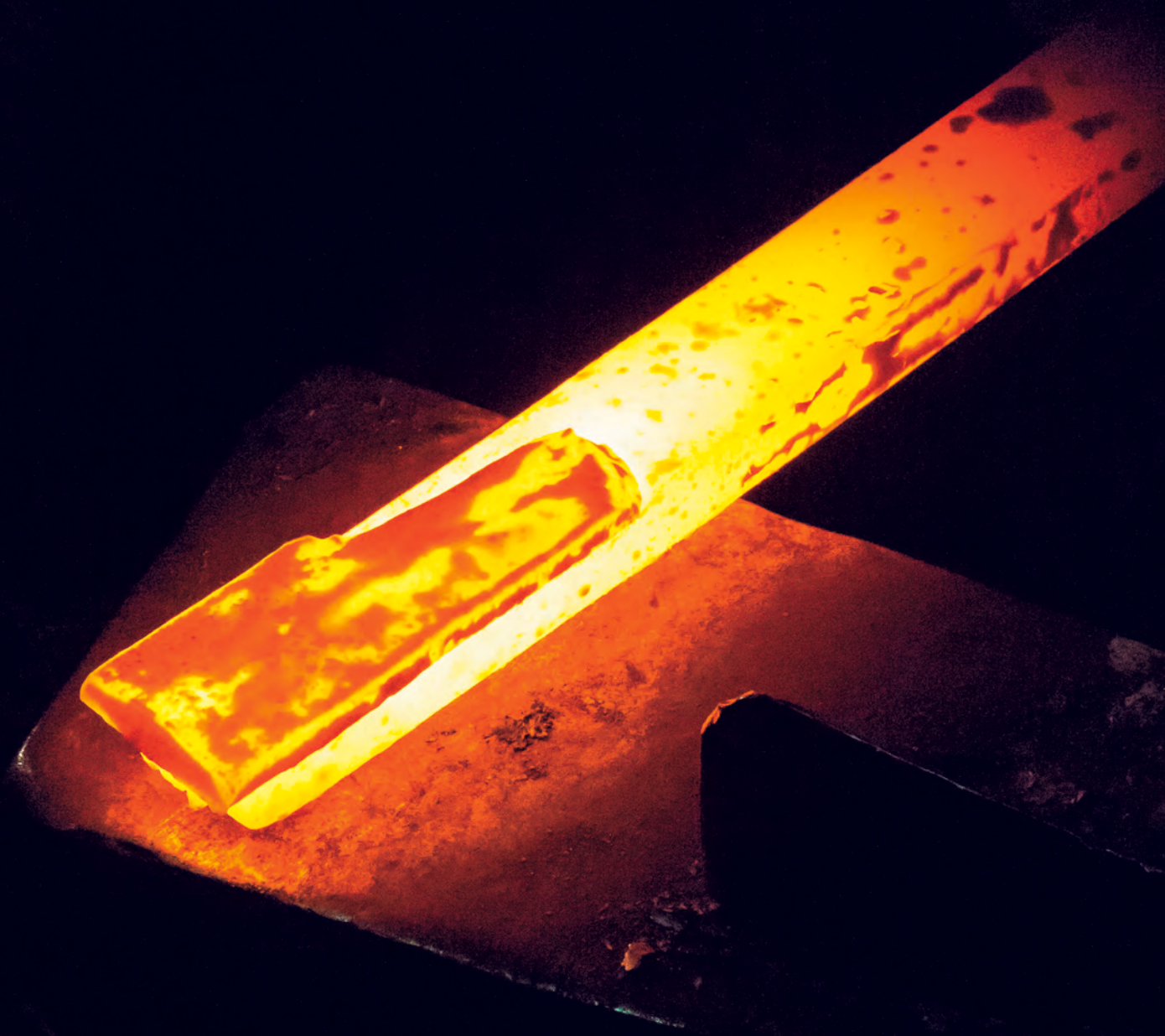
Sakai emerged as the largest manufacturing base for muskets not only in Japan but in the world, producing some 100,000 of them until peace was established in the Edo period (1603–1867).

In the latter part of the 16th century, Sakai artisans began to make cutters for tobacco leaves that were superior in quality to imported ones. The government issued them exclusive rights to trade these in the 17th century, after which Sakai tobacco cutters spread rapidly to other parts of Japan.

Some decades later, manufacture of the *deba* knife launched the production of many different types of kitchen knives in Sakai. There's a lot of history in a Sakai blade today—a culmination of know-how that can be traced back to metalworking customs carried over from mainland China and skills subsequently honed through the study and manufacture of products from both home and abroad.

Forging

Unworked iron and steel, and a forge burning brightly.
These are the beginnings of a Sakai knife.



A knife renowned for its beauty and high quality starts its life as unremarkable bars of steel and iron (1). The blacksmith's job is to hammer these two metals together. The harder *hagane* steel forms the cutting edge, while the softer *jigane* iron overlaps and supports it, enhancing durability.

A certified traditional craftsman and Sakai's foremost smith, Yoshikazu Ikeda stands alone in front of an open furnace, using a belt hammer to beat red-hot bars of *hagane* and *jigane* into what will become a blade (2). He works on a few sets in succession, amid the din of the rhythmically beating machine.

From the steel bar he cuts off the part he has hammered into a rough shape (3). He then picks up a soft-iron bar, applies flux powder to its end, and places the cut steel on top. Next, he heats the two layers in the furnace (4) before beating them with a hammer (5).

"I make the flux powder by mixing boric acid, borax, and iron oxide," Ikeda explains. "It's not an adhesive, by the way—when the two metals are heated to about 1,000 degrees Celsius, the powder combines with oxides and other impurities on the welding surface before flowing out of the joint. That way, it helps to make a stronger weld." Known as forge welding, this method utilizes the dual forces of heat and pressure.

As Ikeda repeatedly heats and hammers the metals together, sparks of iron oxide fly in all directions. All the while as he hammers he is shaping the desired form (6). When the two metals are completely joined, he covers the welded piece with straw, which immediately flares into flames (7). In so doing, he is helping the blade to cool at a desired rate.

"The burning straw slows down the cooling process, and so prevents the blade from hardening too fast. Otherwise, it might crack. Tempering is done later, at the next step of heating and quenching."



The higher the carbon content of the steel, the longer Ikeda allows for it to cool. Of the different types of steel shown on page 8, white carbon steel #1 requires more time to cool than #2, and #2 more than #3. The delicate blue carbon steel #2 is given still more time to cool than white carbon #1.

"With its high chromium and tungsten content, blue steel does not wear out easily. Many chefs will swear that blue steel is 'hard,' but actually white steel #2 and blue steel #2 are not so very different in hardness. It's more accurate to say that blue steel's makeup is such that it slides more readily."

While blue-steel knives cut smoothly through ingredients without catching, they are very difficult to sharpen. Nevertheless, once properly sharpened that edge lasts long, as it has high resistance to wear.

These considerations and more go into the welding process. If not allowed to cool slowly enough, the two metals will not join properly. The imperfect weld then shows up on the blade, such as in a discoloration, when its edge is being formed. The flaw may be so slight as to be indiscernible to any but the most experienced eye of a polisher, but still the knife will not be fit for sale. All of this is why the cooling step demands the utmost concentration.

Once the cooled blade is shaped into a desired form by further grinding, hammering, and trimming of burrs from its edges (8, 9), it begins to look like a proper knife (10). Now the forging process moves to its red-hot quenching climax.



In the quenching process, the knife is reheated to 780 to 800 degrees Celsius and then plunged in water to cool rapidly. This step effectively gives the steel its cutting edge.

Before heating, Ikeda first coats the blade with clay and lets it dry (11).

"The coat of clay is applied to suppress water vaporization on the knife surface, and thus quicken the speed of cooling. Without the clay coating, the surface would form iron-oxide layers, impeding the progress of hardening. Artisans of olden days must have discovered the use of clay by trial and error. Swordsmiths in the 12th century probably used the same method," Ikeda explains.

When placed in the center of the furnace, the knife gradually takes on reddish tints. Ikeda keeps the room dark so he can clearly see subtle changes in the knife's color. When it gets to just the right hue, he removes it from the fire. He uses no thermometer.

"When the knife becomes the color of sunset, it's time to take it out," he says matter-of-factly. "More precisely, a sunset at the moment just before the sun sinks beneath the horizon. People used to call this the color of ripe persimmon."

As its color begins to approximate that of the setting sun, the red-hot knife looks more and more majestic—like a torch silhouetted against a darkened sky (12). The transformation happening in the deep recess of the furnace seems like sacred ritual, some mystical and very ancient rite of passage.

Ikeda pulls out the knife and plunges it into a water bath. A mist of vapor rises with a hiss.

What alchemic change occurs in the steel when it is cooled so rapidly? Austenite, a nonmagnetic allotrope of carbon and iron found in steel heated to high temperature, transforms into martensite, a steel crystalline structure. This, in chemical terms, is what hardens the material.

As it is still too brittle at this stage, the knife must undergo further tempering by means of another heat treatment. It depends on the item, but Ikeda typically reheats knives to 170 to 180 degrees Celsius in an electric oven for 30 minutes to an hour.

Taking out the tempered knife, he lightly hammers out slight warps caused by the heat. With these adjustments done, the knife is now ready to leave Ikeda's hands and undergo the next process.





Edge crafting

There's more to the polisher's craft than honing a razor-sharp edge.
A Sakai artisan endows his knives with beauty.

"You can tell a lot about a chef just by the knives he'll send in for repair. You can even tell how good his cooking is," asserts Shinpei Ino, a certified traditional craftsman and a Sakai polisher with a loyal following of patrons and fellow artisans.

When a nascent knife arrives at Ino's workshop from the smithy, his work begins with rough grinding to craft an edge (1). This involves grinding the *jigane* soft iron on the front side of the knife to expose the steel underneath, which is welded to the back.

"At this stage I pay special attention to the *shinogi* [the ridge between the flat and cutting edge], to thickness, and to the angle of the blade," he says.

The grinding wheel sings fiercely as Ino sets the knife to it. In almost no time at all, a cutting edge emerges (2). To Ino's knowing eyes, the smith's workmanship and idiosyncrasies are revealed, too.

"If a smith were to turn in poor work, no amount of skilled polishing could remedy it," Ito explains. But as a matter of course he does make a certain degree of adjustments in the act of polishing.

With the knife roughly shaped, Ino holds it up to the light to spot small pits or other distortions, then hammers them out. Years of experience lie behind the keen eyes and



seasoned hands that tell him exactly where to beat and how much force to apply. Using a tool called *kojibo* to correct the largest warps (3), he gradually brings the knife closer to its ideal form. As he polishes the backside, making the blade thinner and sharper, a rough-looking knife appears (4).

Ino next polishes the tool on a buff wheel (5), a rotary sharpener coated with an abrasive emery powder. "Its surface is like sandpaper," he says. He crafts more nuanced looks and hones a still sharper edge. As sparks fly around the knife takes on the fine luster of a razor-sharp blade (6), but Ino's work is not completed yet.

He next works the blade on a wooden wheel to give its spine, face, and backside an elegant matte finish (7). "It's a final touch, toning down the glossiness and honing the blade one last time," he says.





As one of his last tasks, Ino uses a smaller, hand-held wooden sharpener to produce a *kasumi* haze finish (8, 9). Finally, he uses a natural whetstone to fashion a micro bevel along the extreme edge of the blade, for razor sharpness (10).



Hafting

Hafting is the last process the blade must undergo to function as a cutting tool. A skilled artisan makes minute adjustments to determine the best angle at which to insert the blade into its handle.

Junro Aoki sells Japanese knives in Sakai, and hafts the sharpened knives himself. "There is no such profession as hafting. It has always been done by knife wholesalers like us," he explains.

One of the characteristics of Japanese knives is the way the blade is affixed to the handle. A Western knife is secured to its handle by the use of rivets, while a Japanese one is fitted via the *nakago*, the stick-like shank that extends from the blade. It is also known as a tang.

"If you force the tang into the handle, the handle will crack. First, you heat the tang of another knife and insert it into the handle to enlarge the hollow," explains Aoki.

He takes the knife to be hafted and drives its tang firmly into the heated handle. When the handle cools, there is no way of pulling the knife out again. Despite the ultimate simplicity of the structure, once fitted securely in place the knife will never budge.

Choosing a handle for your knife adds pleasure to your purchase. Pictured at right are a highest-grade ebony handle, a *hakkaku* octagonal handle made of hard Japanese yew wood, and a magnolia handle that is light and strong.



Message from Korin's own knife master, Chiharu Sugai:

Chiharu Sugai learned knife-sharpening skills from the best blade makers in Sakai. "Every now and then I hear about knives that have a high HRC [a measurement of hardness] but are still easy to sharpen. This defies logic, but is testimony to the amazing techniques that stretch all the way back to Japan's traditional sword-crafting. My goal for Korin is to offer customers high-performance knives made by eminently skilled, trustworthy craftsmen."

Knives that enhance the flavor of what they cut

Shinichiro Takagi, owner-chef of the upscale Zeniya restaurant in Ishikawa prefecture, shares tips on how to get the best performance from a Japanese knife.



Expert knife skills enable minute, densely made incisions.

Lightly scoring squid with the *kakushi-bocho* technique

“Cutting is basic to cooking. But a well-made knife can also enhance the flavor of the ingredients. A Japanese knife is more than a tool for cutting and slicing,” says the Kanazawa-based chef Shinichiro Takagi.

With the *kakushi-bocho* (literally, “hidden knifing”) technique, a fillet of squid is scored very slightly so that it will be easier to eat when prepared as sashimi. You remove the outer layer of skin and make minute incisions at regular intervals with a *yanagi* knife in a steady rhythmic motion. The super-shallow incisions are almost invisible.

“I am cutting the fibers of the inner skin. These incisions make all the difference in texture—sashimi will melt in your mouth.”



Shearing the fine bones of *hamo* pike conger

Hamo pike conger, an indispensable ingredient to summer and fall Kyoto-style cuisine, has innumerable hard fine bones that must be sheared as a first step in preparation. The *hamo bonekiri* knife with a relatively thick blade is made especially for this purpose.

“You don’t press the blade down but rather push it forward, using its sharp edge and weight to cut through the bones,” Takagi explains.

Takagi emphasizes that the point is to leave the flesh beneath the skin intact. With the blade held firmly between your thumb and

A crunching sound indicates the knife is cutting the small bones. The skin beneath is left intact.



index finger, you guide the knife forward, cutting in thrusts at regular intervals.

“And to avoid leaving jagged edges in the small bones, you need to change the angles at which the knife enters the flesh, depending on the section you are cutting,” he adds.

With the pike conger’s fine bones properly sheared using a premium knife expressly fashioned for that purpose, diners will never notice anything but its delicate taste, assures Takagi.

Preparing truly delicious tuna and *hirame* flounder sashimi

Slicing sashimi is much more involved than simply cutting a filleted fish. How the flesh is sliced makes all the difference in mouthfeel and, subsequently, flavor.

“Western-style knives are sharp and cut well, but a Japanese knife just glides through the fish with less resistance. Using less force means less pressure is exerted. In other words you’re cutting without crushing the cellular structure. And so the pieces taste better.”

The *yanagi* knife designed for sashimi has a long blade that enables the chef to cut in a single pulling motion. Sashimi slices prepared with a *yanagi* knife have a well-defined shape and no moisture oozing from the surface.



Summer flounder prepared in *usu-zukuri* style, a cutting method for ultra-thin slices with the flavor firmly sealed in.



Above, left: *Hira-zukuri* for cutting soft-fleshed fish such as tuna.
Left: *Hegi-zukuri* for cutting thin, firm, white-fleshed fish.



Cleanly scaling *hirame* flounder

“Only a *yanagi* knife, with its thin edge at the tip, is capable of the *suki-biki* technique,” says Takagi.

Suki-biki is the method used to remove the thin layer of scales from such fish as *hirame* flounder, *karei* right-eye flounder, and *buri* yellowtail. When inserted between the outer-layer scales and the inner membrane that covers the flesh, the blade separates the two, sliding through the narrow space between them without bruising the flesh at all. “The idea is to slide the blade back and forth without pressure. This ensures the complete and clean removal of all scales.”

With only the slightest force applied, the scales peel off the flesh.



The rice grains are cut cleanly and neatly.

Cutting sushi without crushing the rice grains

Cooked rice grains are soft and crush easily. “If you press down on the blade, they absolutely will crush,” says Takagi. Cutting soft foods like rolled sushi is a real test of a knife’s power. If the knife crushes the rice, the slices will not only look unappetizing but will also taste bad. That is why you need a sharp-edged knife that cuts without applying any pressure. The *yanagi* knife does a great job, but the *sushikiri* made especially for this purpose can slice through still thicker sushi rolls attractively.





Retaining juiciness of Wagyu beef cuts

Japanese knives also demonstrate their capabilities in cutting meat. Just like fish, meat tastes far better when its cell structure remains uncrushed. To slice Wagyu, Takagi uses a long *yanagi* knife.

“Meats cut with Japanese knives have a clean surface—proof that the item has undergone minimal damage. With its cellular structure intact, next to no juice is released. This minimizes flavor loss and improves the texture.”

With a proper knife, you can up your game from slicing to sealing in succulent texture and flavor.

Almost no juice is released from the surface.



Thinly peeled vegetables are cut into narrow strips and rolled around a stick for curling.



Decorative cutting of vegetables

The *nakiri* knife is made especially for cutting vegetables. Its thin, absolutely flat blade with no curvature can handle many kinds of elaborate tasks besides cutting. The *nakiri* is particularly suitable for *katsura-muki* rotary peeling.

“Today I am making *yori* ribbons of cucumber, carrot, and daikon to garnish sashimi. This style doesn’t cut as thinly as one does with rotary peeling. But still I use my thumb in the same way, to control the thickness of the peel. This fine-tuning is especially easy to achieve with a Japanese knife,” says Takagi.



Shinichiro Takagi

Takagi is owner-chef of the Japanese restaurant Zeniya in Kanazawa, Ishikawa. He gives frequent talks and demonstrations around the world.



Kizuna

Each blade is forged from white steel #1, the purest form of carbon and one of the most difficult types of steel to work with. The white steel #1 is very close to tamahagane steel, which is a precious metal used for forging the traditional samurai sword.

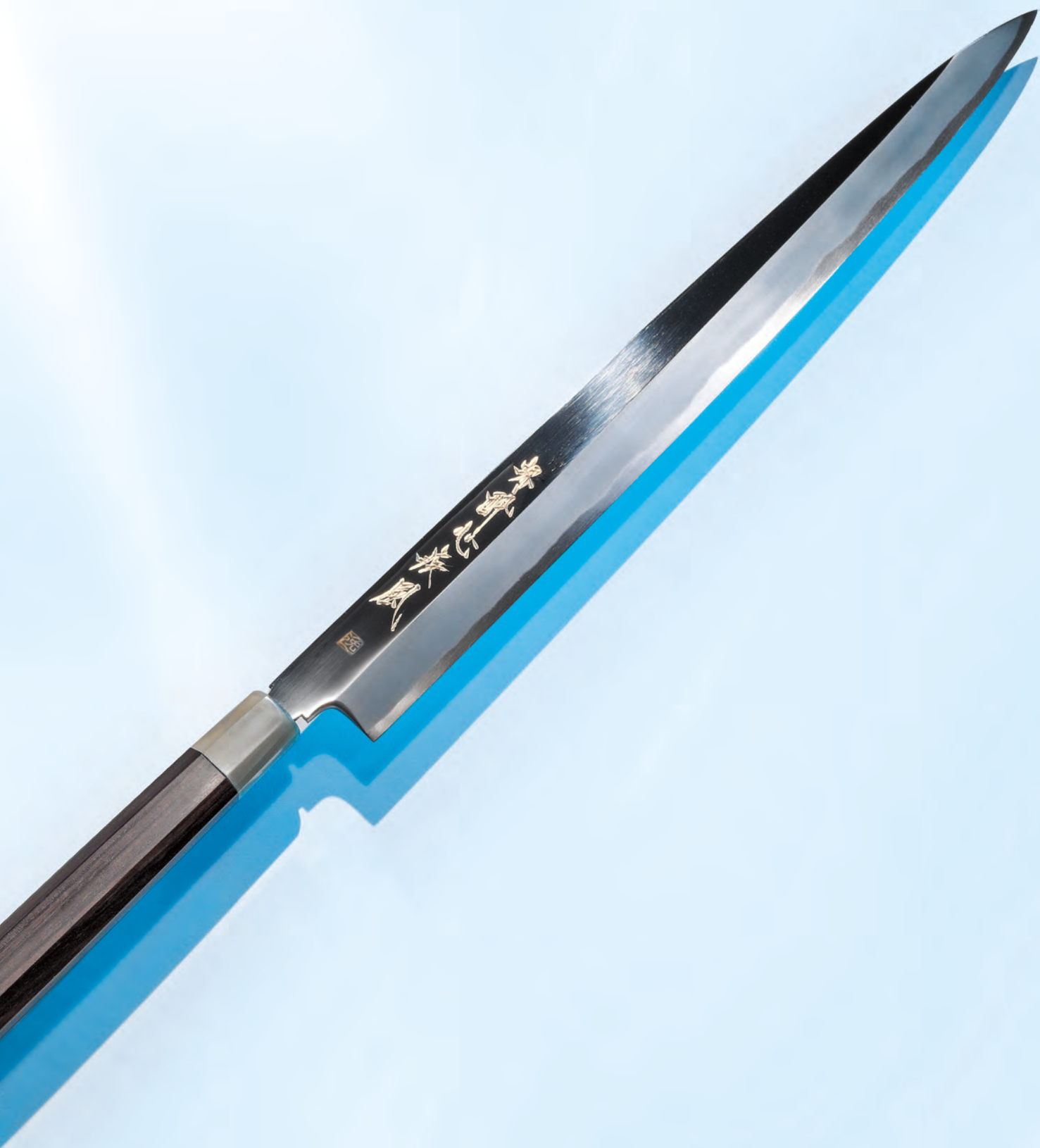




Hayate

The Hayate is a special knife created exclusively by Master Blacksmith Keiji Doi for the Knife System Company. Master Doi has officially retired as of 2013 at age 85, and has passed on this line to his son, Itsuo Doi. The original Hayate line forged by Master Doi have serial numbers on the back of the blade to signify the order the blades were crafted.

Hayate Mukimono HSU-HAMU-180 (Left)
Hayate Yanagi HSU-HAYA-360 (Right)



Ōdeba

This large deba knife is a collector's piece that is engraved with the name of sixty different species of fish. It requires a tremendous amount of skill and concentration to accurately engrave every kanji character's stroke without making mistakes.



[Not for Sale]



KORIN

Korin Ginsan-ko Sushikiri

The *yutan* cloth photographed here was used in earlier times to cover furniture and protect it from soot and dust. Many such cloths bear the family crest of their owner. This one, dyed with indigo, is from the Meiji era (1868–1912).

Korin Shiro-ko Hongasumi

The Korin Shiro-ko Hongasumi knives are forged from a combination of white carbon steel #2 and soft iron steel, then handled with magnolia wood and a water buffalo bolster. White steel's pure carbon content allows for the sharpest cutting edge. The main

difference between the kasumi and hongasumi line is found in the crafting process. More steps, higher level craftsmen, and greater attention to detail are involved when crafting hongasumi knives, therefore are more refined than kasumi knives.

HRC : 61 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HKR-SHYA-240 Yanagi 9.4" (24cm)
HKR-SHYA-270 Yanagi 10.5" (27cm)

HKR-SHYA-300 Yanagi 11.7" (30cm)



Deba

HKR-SHDE-165 Deba 6.4" (16.5cm)
HKR-SHDE-180 Deba 7.0" (18cm)

HKR-SHDE-195 Deba 7.6" (19.5cm)
HKR-SHDE-210 Deba 8.2" (21cm)



Usuba

HKR-SHUS-180 Usuba 7.0" (18cm)
HKR-SHUS-195 Usuba 7.6" (19.5cm)

HKR-SHUS-210 Usuba 8.2" (21cm)



Kamagata Usuba

HKR-SHKU-180 Kamagata Usuba 7.0" (18cm)
HKR-SHKU-195 Kamagata Usuba 7.6" (19.5cm)

HKR-SHKU-210 Kamagata Usuba 8.2" (21cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Korin Shiro-ko Kasumi

Korin Shiro-ko Kasumi knives are handcrafted from a combination of white #3 carbon steel and soft iron steel. The knives have a magnolia wood handle with a water buffalo horn bolster. This professional grade line is highly recommended for beginners.

HRC : 61 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HKR-SKYA-240 Yanagi 9.4" (24cm)
HKR-SKYA-270 Yanagi 10.5" (27cm)

HKR-SKYA-300 Yanagi 11.7" (30cm)



Deba

HKR-SKDE-165 Deba 6.4" (16.5cm)
HKR-SKDE-180 Deba 7.0" (18cm)

HKR-SKDE-195 Deba 7.6" (19.5cm)
HKR-SKDE-210 Deba 8.2" (21cm)



Kamagata Usuba

HKR-SKKU-180 Kamagata Usuba 7.0" (18cm)
HKR-SKKU-195 Kamagata Usuba 7.6" (19.5cm)

HKR-SKKU-210 Kamagata Usuba 8.2" (21cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Korin Ginsan-ko

Korin's Ginsan-ko traditional Japanese knives are forged out of ginsan-ko steel and have an octagonal yew wood handle. The use of ginsan-ko steel embodies a new concept in Japanese knife making. Traditional methods of craftsmanship are combined with modern metallurgical advances to produce a traditional Japanese

knife with enhanced user friendliness. The carbon steel core is forged from soft iron steel and 13% chromium blended steel to create this stain resistant blade. Despite its stain resistant quality, the ginsan-ko steel still has a high carbon content which makes it a great alternative to a pure carbon blade.

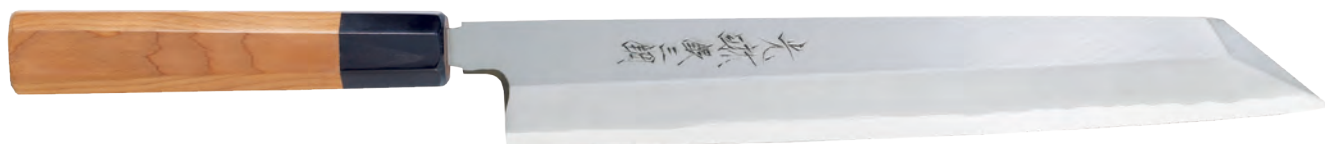
HRC : 60 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Yanagi

HKR-G3YA-240 Yanagi 9.4" (24cm)
HKR-G3YA-270 Yanagi 10.5" (27cm)

HKR-G3YA-300 Yanagi 11.7" (30cm)



Kiritsuke

HKR-G3KI-270 Kiritsuke 10.5" (27cm)



Deba

HKR-G3DE-165 Deba 6.4" (16.5cm)
HKR-G3DE-180 Deba 7.0" (18cm)

HKR-G3DE-195 Deba 7.6" (19.5cm)
HKR-G3DE-210 Deba 8.2" (21cm)



Kamagata Usuba

HKR-G3KU-180 Kamagata Usuba 7.0" (18cm)
HKR-G3KU-195 Kamagata Usuba 7.6" (19.5cm)

HKR-G3KU-210 Kamagata Usuba 8.2" (21cm)



Sushikiri

HKR-G3SK-225 Sushikiri 8.8" (22.5cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Korin 8A Stain Resistant

Korin's traditional Japanese 8A knives are made of 8A Austrian stain resistant steel and a magnolia wood handle with a water buffalo horn bolster. The 8A steel is a high quality steel with rust-resistant properties, making it ideal for busy chefs. They are easier

to maintain than carbon steel knives and have a longer edge retention. This line is recommended for those looking for a more affordable and lower maintenance traditional Japanese knife. Wooden covers are not included, but may be purchased seperately.

HRc : 59-60 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Yanagi

HKR-8AYA-240 Yanagi 9.4" (24cm)
HKR-8AYA-270 Yanagi 10.5" (27cm)

HKR-8AYA-300 Yanagi 11.7" (30cm)



Deba

HKR-8ADE-150 Deba 5.9" (15cm)
HKR-8ADE-165 Deba 6.4" (16.5cm)

HKR-8ADE-180 Deba 7.0" (18cm)

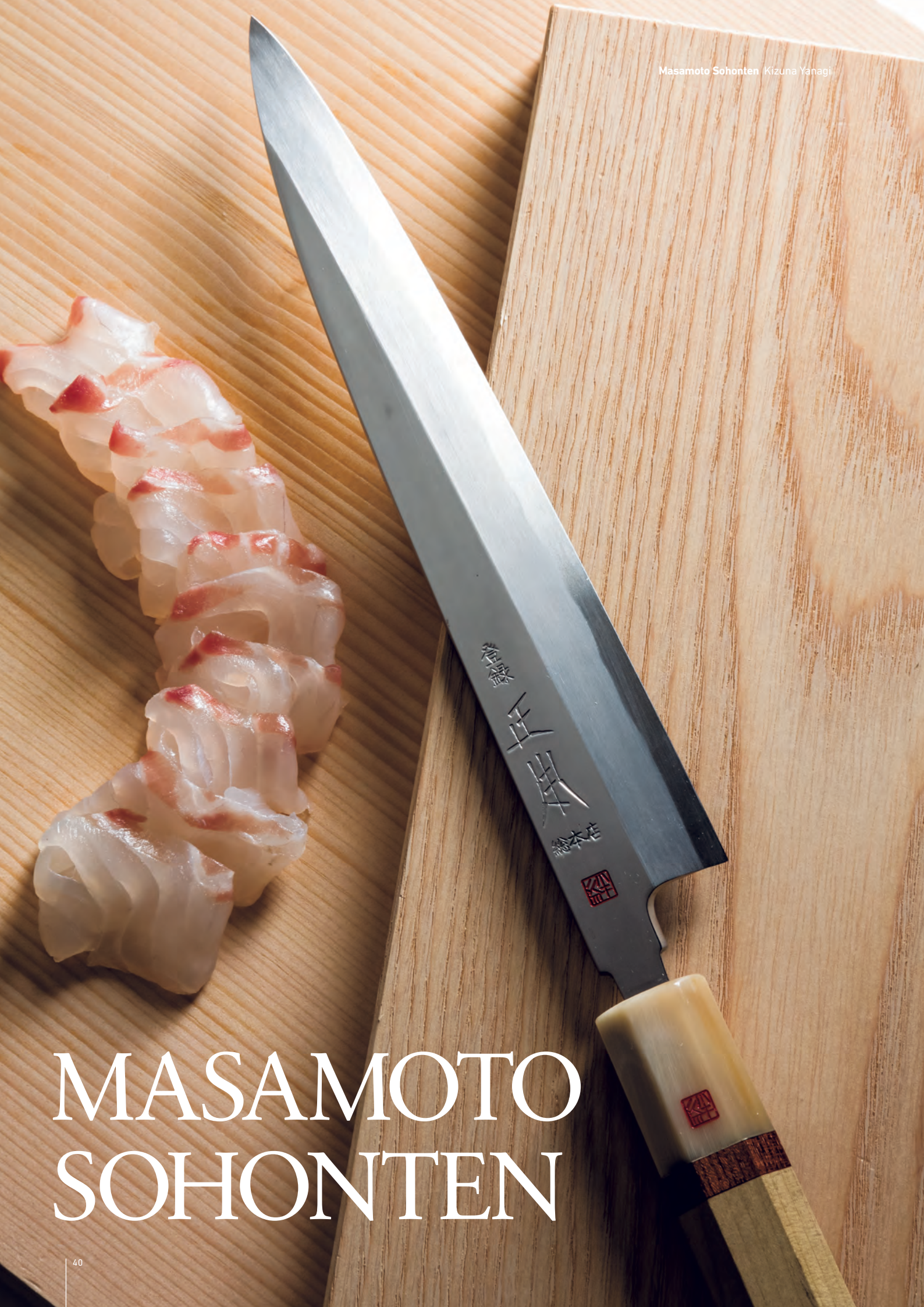


Usuba

HKR-8AUS-165 Usuba 6.4" (16.5cm)
HKR-8AUS-180 Usuba 7.0" (18cm)

HKR-8AUS-210 Usuba 8.2" (21cm)

•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

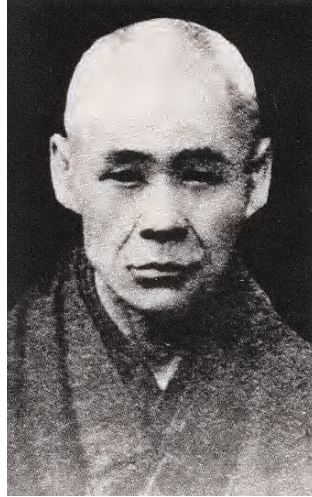


MASAMOTO
SOHONTEN

Minosuke Matsuzawa, the founder of the Masamoto Sohonten Company started making knives in 1866. 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 widely regarded as the finest knives made for professional use.



Minosuke Matsuzawa,
Founder of Masamoto Sohonten
Company



Yoshizo Hirano,
The Second President of Masamoto
Sohonten

“A knife produced by a skillful craftsman will develop a greater and greater sharpness with each resharpener. 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 Masamoto Sohonten Company



The third President of Masamoto Sohonten,
Sakichi and his wife

Historic Background

At the tender age of 16, Minosuke Matsuzawa left his hometown of Tokyo for Sakai to study knife crafting. Sakai was then considered the natural place for a young knife craftsman to go to study his art. During his apprenticeship, Matsuzawa identified the features in Inari clay, found only in Kansai, that made it the ideal material for use during the tempering process in knife forging.

To his surprise, he found that a similar type of clay could also be found in Kanto (Tokyo). He was so excited by this discovery and so anxious to prove that superior knives could also be created in his own region that he deserted his craft master in the middle of training and rushed back to Tokyo, surviving the entire way on okara. Okara, the soy by-product of tofu production, was the only food he could get the tofu-makers to give him for free. Company rumor has it that every president of the Masamoto Sohonten since has been strangely fond of okara.





His new tempering process a success, Matsuzawa turned his creative powers toward the design of the knife itself. Matsuzawa's most prized knife design was the takobiki, his original kanto-style sashimi knife. At first, many sushi chefs in the Kanto region used these knives, but nowadays most chefs use the kanto-style yanagi. Masamoto has a long standing reputation as a premier knife manufacturer that the sixth and current president, Masahiro Hirano, maintains to this day.

A Message from Masamoto Sohonten's President:

"Each one of our knives is inspected by Japan's #1 sharpener, Master Mizuyama (Chiharu Sugai's grand master), to ensure top quality. After they are inspected, we hand pick the best of the best to ship out to Korin. It would not be an exaggeration to say that Korin is the most trusted company in the world. We recognize Mr. Sugai as an accomplished sharpener, whom we give official authorization to honbazuke and service our products. Korin has a superb eye to look at knives and have a deep understanding of the differences in quality even with brand new products."

- Masahiro Hirano, Masamoto Sohonten's Sixth Generation Owner.

The knives shown on the right are from the 1930's. Long ago, after a knife was sharpened until it was completely unusable, chefs would inscribe the handles with messages expressing their gratefulness before disposing.



MASAMOTO SOHONTEN

Kizuna

"We could not have crafted this knife without the instructions of Master Mizuyama and Mr. Sugai." - Masamoto Sohonten

Forging the Bond

We are honored and excited to announce Masamoto Sohonten's first knife collaboration with another company. These knives are expertly forged and crafted by the very best blacksmiths and edge crafters in Japan and are 100% hand made. The red kanji stamp on the blade of the knife reads "kizuna," translating to 'bond' or 'connection'. The Kizuna represents the bond between the knife craftsmen and the chefs who use the knives, as well as Masamoto Sohonten and Korin. We hope that you feel this bond when you use these truly special knives.

The Blade

Despite Masamoto's 150 years of history, they could not have achieved this level of craftsmanship without the instructions and supervision of Japan's number one grand master sharpener, Shouzou Mizuyama. Each blade is forged from white carbon steel

#1, the purest form of carbon and one of the most difficult types of steel to work with. The white carbon steel #1 is very close to tamahagane steel, which is a precious metal used for forging the traditional samurai sword. The resulting blade has superior edge for a fluid cutting motion. The Japanese characters on the knife cover, "rensei kouha mikakusho," allude to the knife having not only a superior edge to create beautiful cuisine, but also a blade that will enhance the flavor of the food on the plate. To ensure perfection, each blade is hand finished and sharpened by Master Mizuyama himself.

The Handle

The octagonal magnolia wooden handle with red wood rings is fitted with a water buffalo horn bolster and end cap to ensure a comfort. Everything including the blade, knife cover, and handle was crafted under Grand Master Mizuyama and Korin's knife master's instructions for Masamoto Sohonten's first special collaboration line.

HRc : 63-64 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HMA-KZYA-195 Yanagi 7.6" (19.5cm)

HMA-KZYA-210 Yanagi 8.2" (21cm)

HMA-KZYA-270 Yanagi 10.5" (27cm)

HMA-KZYA-300 Yanagi 11.7" (30cm)

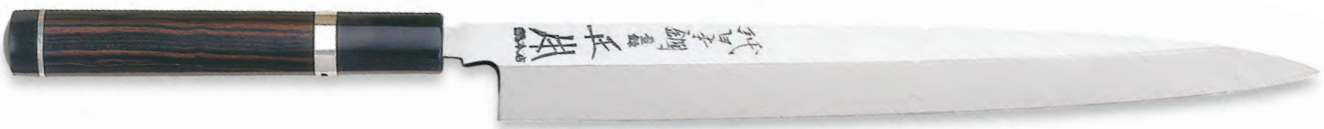


Masamoto Ao-ko Honyaki Mirror-Finished Yanagi

Loved and admired by collectors, Masamoto's highest quality yanagi knife is entirely handcrafted from a single piece of blue carbon steel #2 and hand polished for a stunning mirror finish.

Each piece is embellished with an ebony handle, a water buffalo horn bolster, and a silver ring. Honyaki knives made of blue steel are less brittle and have a longer edge retention.

HRc : 64-65 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi - Ebony handle / Ebony cover

HMA-AHYMYA-EE-300 Yanagi 11.7" (30cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

MASAMOTO SOHONTEN

Masamoto Shiro-ko Honyaki

Masamoto Shiro-ko Honyaki knives are forged from a single piece of white carbon steel #2, adorned with a magnolia or ebony wood handle and a water buffalo horn bolster. Masamoto Sohonten's honyaki knives represent the company's long standing history and prestige in Japan. White carbon steel honyaki style knives

can achieve the sharpest edge possible out of all traditional Japanese knives, but are incredibly difficult to forge and use. Korin only recommends honyaki knives to those very experienced with traditional Japanese knives.

HRC : 64-65 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi - Ebony handle / Ebony cover

HMA-SHYA-EE-270 Yanagi 10.5" (27cm)

HMA-SHYA-EE-300 Yanagi 10.7" (30cm)

HMA-SHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi

HMA-SHYA-270 Yanagi 10.5" (27cm)

HMA-SHYA-300 Yanagi 11.7" (30cm)

HMA-SHYA-330 Yanagi 12.9" (33cm)



Masamoto Ao-ko Layered Steel Hongasumi Yanagi

The Masamoto Ao-ko Layered Hongasumi knives are crafted by uniting four layers of blue carbon steel #2 and soft iron steel. The beautiful pattern on the blades is crafted by a combination of

special forge welding and hammering processes. The layers of blue steel create a longer edge retention and more chip-resistant blade than white carbon steel hongasumi knives.

HRC : 62-63 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi - Ebony handle / Ebony cover

HMA-ALHYA-EE-270 Yanagi 10.5" (27cm)

HMA-ALHYA-EE-300 Yanagi 11.7" (30cm)

HMA-ALHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi

HMA-ALHYA-270 Yanagi 10.5" (27cm)

HMA-ALHYA-300 Yanagi 11.7" (30cm)

HMA-ALHYA-330 Yanagi 12.9" (33cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Masamoto Ao-ko Hongasumi

The Masamoto Ao-ko Hongasumi blades are crafted from a combination of blue carbon steel #2 and soft iron steel. Blue steel #2 is created by mixing chromium and tungsten with white carbon steel in order to produce a blade with longer edge retention than

white carbon steel blades. The forging process includes several extra steps and requires a higher level of craftsmanship than kasumi style knives, which gives hongasumi knives a more refined finish.

HRc : 62-63 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi - Ebony handle / Ebony cover
HMA-AHYA-EE-270 Yanagi 10.5" (27cm)
HMA-AHYA-EE-300 Yanagi 11.7" (30cm)

HMA-AHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi
HMA-AHYA-270 Yanagi 10.5" (27cm)
HMA-AHYA-300 Yanagi 11.7" (30cm)

HMA-AHYA-330 Yanagi 12.9" (33cm)



Masamoto VG-10

Masamoto's line of stain resistant traditional Japanese style knives are forged to have an extremely hard and corrosion resistant blade so that it can retain an edge for longer than carbon knives. Stain

resistant traditional Japanese knives are popular for shikomi (prep work) in Japanese kitchens. Each knife has a magnolia wood handle and a water buffalo horn bolster.

HRc : 61-62 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Yanagi
HMA-VGYA-240 Yanagi 9.4" (24cm)
HMA-VGYA-270 Yanagi 10.5" (27cm)

HMA-VGYA-300 Yanagi 11.7" (30cm)
HMA-VGYA-330 Yanagi 12.9" (33cm)



Kengata Yanagi
HMA-VGKY-270 Kengata Yanagi 10.5" (27cm)
HMA-VGKY-300 Kengata Yanagi 11.7" (30cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

MASAMOTO SOHONTEN

Masamoto Shiro-ko Hongasumi

The Masamoto Shiro-ko Hongasumi knives are forged from a combination of white carbon steel #2 and soft iron steel, and handled with magnolia wood and a water buffalo bolster. White steel's pure carbon content allows for the sharpest cutting edge. The main

difference between the kasumi and hongasumi line is found in the crafting process. More steps, higher level craftsman, and greater attention to detail are involved when crafting hongasumi knives, and they therefore are more refined than kasumi knives.

HRC : 62-63 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HMA-SHYA-240 Yanagi 9.4" (24cm)
HMA-SHYA-270 Yanagi 10.5" (27cm)

HMA-SHYA-300 Yanagi 11.7" (30cm)
HMA-SHYA-330 Yanagi 12.9" (33cm)



Takobiki

HMA-SHTA-240 Takobiki 9.4" (24cm)
HMA-SHTA-270 Takobiki 10.5" (27cm)

HMA-SHTA-300 Takobiki 11.7" (30cm)



Deba

HMA-SHDE-165 Deba 6.4" (16.5cm)
HMA-SHDE-180 Deba 7.0" (18cm)

HMA-SHDE-195 Deba 7.6" (19.5cm)
HMA-SHDE-210 Deba 8.2" (21cm)



Kamagata Usuba

HMA-SHKU-180 Kamagata Usuba 7.0" (18cm)
HMA-SHKU-195 Kamagata Usuba 7.6" (19.5cm)

HMA-SHKU-210 Kamagata Usuba 8.2" (21cm)



Usuba

HMA-SHUS-180 Usuba 7.0" (18cm)
HMA-SHUS-195 Usuba 7.6" (19.5cm)

HMA-SHUS-210 Usuba 8.2" (21cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Masamoto Shiro-ko Kasumi

The Masamoto Shiro-ko Kasumi grade knives are handcrafted using a combination of white carbon steel #2 and soft iron. White steel is a form of pure carbon steel that provides the user with the sharpest cutting edge. Kasumi knives are more affordable than hongasumi, making them ideal for traditional knife beginners.

HRc : 62-63 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HMA-SKYA-240 Yanagi 9.4" (24cm)
HMA-SKYA-270 Yanagi 10.5" (27cm)

HMA-SKYA-300 Yanagi 11.7" (30cm)
HMA-SKYA-330 Yanagi 12.9" (33cm)



Takobiki

HMA-SKTA-240 Takobiki 9.4" (24cm)
HMA-SKTA-270 Takobiki 10.5" (27cm)

HMA-SKTA-300 Takobiki 11.7" (30cm)



Deba

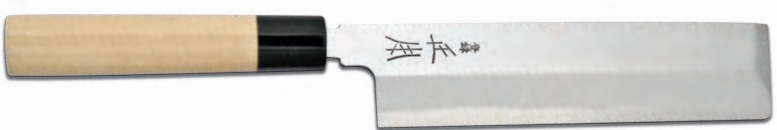
HMA-SKDE-135 Deba 5.3" (13.5cm)
HMA-SKDE-150 Deba 5.9" (15cm)
HMA-SKDE-165 Deba 6.4" (16.5cm)

HMA-SKDE-180 Deba 7.0" (18cm)
HMA-SKDE-195 Deba 7.6" (19.5cm)
HMA-SKDE-210 Deba 8.2" (21cm)



Kamagata Usuba

HMA-SKKU-180 Kamagata Usuba 7.0" (18cm) **HMA-SKKU-210** Kamagata Usuba 8.2" (21cm)
HMA-SKKU-195 Kamagata Usuba 7.6" (19.5cm)



Usuba

HMA-SKUS-180 Usuba 7.0" (18cm)
HMA-SKUS-195 Usuba 7.6" (19.5cm)

HMA-SKUS-210 Usuba 8.2" (21cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

MASAMOTO SOHONTEN

Eel Knives

Unagisaki knives are special traditional Japanese knives used for cutting and filleting eel. What makes the unagisaki knives especially interesting in comparison to other traditional Japanese knives is the number of styles that exist.

If you were to divide unagisaki knives into two categories, they would be Kansai and Kanto style unagi knives. If one were to be more specific it would be Edo-style, Kyoto-style, Nagoya-style, Osaka-style and Kyushuu-style. The reason for the number of styles is not because there are different needs or types of eel depending on region. It is due to the variations in preparing the eel.

Chefs in the Kanto region slice and open eel from the spine, because of the region's samurai background. Although slicing eel from the stomach would make filleting such a long and slippery fish easier, the idea is strongly associated with seppuku, which is a form of suicide by disembowelment used voluntarily by samurai to die with honor. Therefore the image of cutting the stomach is thought to be taboo and brings bad fortune.

However, in the Kansai region where nobility and merchants heavily influenced the culture, there was no disapproval or hesitation to cutting from the stomach.

HRC : 62-63 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Masamoto Shiro-ko Hongasumi Kyo-saki
HMA-SHKS-110 4.25" (11cm)

Kyo-saki was originally intended to be able to cut eel from the stomach or the spine. However, because the Kansai region does not steam the eel before grilling, the Kyosaki knife does not have a pointed tip like the Kanto-style knives. The meuchi spike that is typically used with this style of knife has a large end used to help grip the eel while cutting into it.



Masamoto Shiro-ko Hongasumi Nagoya-saki
HMA-SHNG-120 4.7" (12cm)

The Nagoya-saki is the oldest and classically used knife to prepare eel by cutting from the stomach.



Masamoto Shiro-ko Hongasumi Osaka-saki
HMA-SHOS-180 7.0" (18cm)

Osaka-saki knives have the most unique and distinct look. These knives are rectangular, have a pointed tip like the Edo-saki knives, and do not have a handle. They look similar to a carpenter's tool and are used to filet the eel from the stomach.



Masamoto Shiro-ko Hongasumi Unagisaki
HMA-SHUN-195 7.6" (19.5cm)

The Unagisaki, also known as the Edosaki blades are longer than its counterparts and are triangularly sharpened. Because the knife will get caught in the bone if you cut from the spine, the Kanto-style (edo-style) knives have a sharp triangular blade to easily cut into the eel. Kansai cut from the softer side of the eel, the knives do not need a tapered point. The tip is used to easily slice through the spine, and the rest of the blade is used to cut fillets. This style of knife also has a shortened handle that fits nicely in the user's palm when in use. Edosaki knives are used to cut eel from the spine. The meuchi used for this cutting technique is very simple and does not have a T-shaped handle like the others. Since the spine is cut into first the eel does not struggle as much while being prepared.

•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

SUISIN

Sakai Suisin Yanagi-White Steel #1
Mizu Honyaki

The background is part of a *funadansu*, a ship's wooden chest of drawers. Coated with multiple layers of lacquer and fitted with sturdy iron fixtures, *funadansu* were used on supply ships to secure such important articles as the vessel's travel charter. Because they were airtight, they would float on the water.

Born into a family of knife craftsmen, Junro Aoki was anxious to step out of his father's shadow and establish his own family brand. After spending twenty years under the his father's tutelage at Aoki Knife Craft, one of the oldest knife crafting companies in Sakai, Japan. He resolved to apply his skills to crafting a new kind of knife, and in 1990 Aoki's determination paid off. He established the Knife System Company, where he merged traditional techniques and modern technology to create Suisin brand knives.

Suisin knives are crafted from the heart. From the initial design to the finished product, knives are repeatedly put to test in professional kitchens before they are released to the public. These knives are the unique by-product of a collaboration between the craftsmen and chefs. Suisin craftsmen are constantly challenging themselves to find new ways to ensure long edge retention and easy maintenance. Their goal is to provide chefs worldwide with the quality and careful craftsmanship that will allow them the precision and control to effortlessly create beautiful food.



Master artisan in traditional blacksmithing arts, Keiji Doi entered the world of Sakai City's traditional knife forging at the age of 19 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 blue carbon steel #2, 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. Master Doi has officially retired as 2013, and has passed on his line to his son, Itsuo Doi.



Visit www.korin.com for more details on the knife

SUISIN

Suisin Hayate

The Hayate is a special line created exclusively by Master Blacksmith Itsuo Doi for the Knife System Company. Master Doi forged his top of the line knives by joining a large blue carbon steel #2 billet with the soft iron body at the lowest temperature possible. The technique is incredibly difficult and is practiced by only the most highly skilled craftsmen. This remarkable method results in the Hayate's superior blade strength and edge life. Master Doi took up the mantle of his

father, Master Kejiro Doi, when he retired in 2013. The original Hayate line forged by the elder Master Doi had his signature stamp and serial numbers on the back of the blade to signify the order they were forged. The new Hayate line continued by master Itsuo Doi will not have serial numbers and will be engraved "itsu" in kanji on the front of the blade. Each knife is elegantly adorned with an ebony wood handle and presented in a wooden box.

HRC : 62 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HSU-HAYA-270 Yanagi 10.5" (27cm)
HSU-HAYA-300 Yanagi 11.7" (30cm)



Sakimaru Takobiki

HSU-HAST-270 Takobiki 10.5" (27cm)
HSU-HAST-300 Takobiki 11.7" (30cm)

HSU-HAST-330 Takobiki 12.9" (33cm)



Kiritsuke

HSU-HAKI-240 Kiritsuke 9.4" (24cm)
HSU-HAKI-270 Kiritsuke 10.5" (27cm)



Maguro Knife

HSU-HAMA-300 Maguro 11.7" (30cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

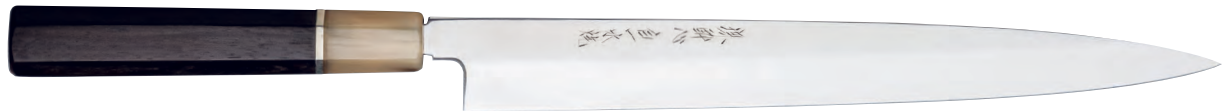
Suisin Sakai Knives

Susin brand knives have a keen sense of balancing beauty and quality. They are committed to functionality above all else to deliver the best professional use product possible. Suisin meets the demands of customers looking for innovative designs that combine traditional blades with a modern flair without ever sacrificing maximum efficiency and sharpness. The knives featured below are a few of Korin's favorite customized knives to showcase some of their brilliant work.

HRC : 61 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi-shiro-ko Honyaki Fuji
HSU-SHYA-F-300 Yanagi 11.7" (30cm)



Yanagi-White Steel #1 Mizu Honyaki
HSU-SP-28 Yanagi 10.5" (27cm)



Suisin Aya

As Master Itsuo Doi follows in his father's footsteps, he is recognized as a highly acclaimed blacksmith in his own right. His technique involves repeatedly hammering and tempering shiro-ko (white carbon steel) to create a compact and uniform granular structure in the knives. The Aya line distinguishes Master Itsuo Doi's signature line of traditional Japanese knives, which are highly regarded for their remarkable strength and flexibility. Every Suisin Aya is adored with a magnolia wood handle, a water buffalo horn bolster, and a wooden cover.

HRC : 61 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi
HSU-AYAYA-270 Yanagi 10.5" (27cm)
HSU-AYAYA-300 Yanagi 11.7" (30cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Suisin Inox Honyaki

The Suisin Inox Honyaki is hand forged from a single piece of Swedish Inox steel. The Swedish Inox steel gives the knives the sharpness of a traditional honyaki knife, but it will not absorb odors or rust easily. The octagonal Japanese yew or ebony handle with a water buffalo horn bolster fits comfortably in the hand. This unique Inox 8A steel knife is made exclusively by Suisin.

HRc : 61 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Yanagi - Ebony handle / Ebony saya cover

HSU-IHYA-EE-240 Yanagi 9.4" (24cm)
HSU-IHYA-EE-270 Yanagi 10.5" (27cm)

HSU-IHYA-EE-300 Yanagi 11.7" (30cm)
HSU-IHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi

HSU-IHYA-240 Yanagi 9.4" (24cm)
HSU-IHYA-270 Yanagi 10.5" (27cm)

HSU-IHYA-300 Yanagi 11.7" (30cm)
HSU-IHYA-330 Yanagi 12.9" (33cm)



Mioroshi

HSU-IHYMI-240 Mioroshi 9.4" (24cm)



Kamagata Usuba

HSU-IHYKU-210 Kamagata Usuba 8.2" (21cm)



Deba

HSU-IHYDE-180 Deba 7.0" (18cm)
HSU-IHYDE-210 Deba 8.2" (21cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

子
の
日
造

NENOHI

Nenohi Keyaki Kengata Yanagi

NENOHI

When Norio Sawada established Nenohi in 1975, he aspired to create knives that would be appreciated by the world. To produce his ideal Western style knives, he teamed up with a knife crafting specialist to create new styles of knives that exceeds traditional knife crafting methods. The major line to come out of this partnership was Nenox Western style knives.

Nenohi applies the skills and techniques of traditional Japanese knife crafting to Western style knives in paying great attention to detail each step of the production process. Much of the process is done by hand, and all Nenohi knives are inspected before they are shipped. Nenohi has achieved their ideal Western style knives with the Nenox line.

Yusuke Sawada was born and raised around kitchen knives in Sakai, Japan, a city known for its knife craftsmanship. He learned the traditional techniques of knife forging and sharpening while he was still a student, in hopes of one day becoming a craftsman. Although, he was not able to attain this dream, he uses the skills and knowledge he gained from this training to constantly improve the Nenohi company.

Knives play a crucial role in preparing food. Nenohi takes great pride in crafting high quality knives that are masterfully hammered and forged by skilled knife smiths, using techniques derived from traditional Japanese sword-forging techniques. After they are forged, each blade is grinded and hand-sharpened into a blade worthy of the Nenohi name.

“What is most important to me is hearing the users’ reviews. Whether the comments are good or bad, listening to what the users have to say is the number one key to making our knives even better,” says Yusuke Sawada.

Nenohi Shiro-ko Special Dentoukougeishi Hongasumi

Nenohi’s special line of shiro-ko hongasumi knives are forged by dentoukougeishi craftsmen in Japan. Dentoukougeishi are highly skilled master artisans recognized by the Japanese government

for their commitment to protecting traditional arts and techniques. These knives are made with a wider kireha (cutting blade) and extreme attention to detail.

HRc : 62 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HNE-DSHHMYA-270 Yanagi 10.5" (27cm)
HNE-DSHHMYA-300 Yanagi 11.7" (30cm)



Ai-Deba

HNE-DSHHMAD-180 Ai-Deba 7.0" (18cm) **HNE-DSHHMAD-210** Ai-Deba 8.2" (21cm)
HNE-DSHHMAD-195 Ai-Deba 7.6" (19.5cm)



Kamagata Usuba

HNE-DSHHMKU-180 Kamagata Usuba 7.0" (18cm) **HNE-DSHHMKU-210** Kamagata Usuba 8.2" (21cm)
HNE-DSHHMKU-195 Kamagata Usuba 7.6" (19.5cm) **HNE-DSHHMKU-225** Kamagata Usuba 8.8" (22.5cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Nenohi Keyaki

The Nenohi Keyaki Kengata Yanagi is crafted using traditional honyaki techniques and a special powder steel called Cowry-X steel, which contains three times the amount of carbon steel of what is typically used. The increased carbon steel content in

Cowry-X steel makes the Nenohi Keyaki knives more durable and have a longer edge retention than honyaki style Japanese knives. The Nenohi Keyaki kengata yanagi is polished to high mirror finish and is shaped to resemble a katana sword.

HRC : 62 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Kengata Yanagi - Ebony handle / Ebony cover
HNE-KYKY-EE-330 Kengata Yanagi 12.9" (33cm)

Nenohi Shiro-ko Special Hongasumi

Nenohi's special line of shiro-ko hongasumi knives are forged from white carbon steel #2 steel with an octagonal magnolia wood handle and natural water buffalo horn bolster. These beautiful

Nenohi knives are crafted by highly skilled craftsmen with greater attention to detail than standard hongasumi style knives.

HRC : 62 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi
HNE-SHYA-270 Yanagi 10.5" (27cm)
HNE-SHYA-300 Yanagi 11.7" (30cm)

Ai-Deba
HNE-SHAD-180 Ai-Deba 7.0" (18cm) **HNE-SHAD-210** Ai-Deba 8.2" (21cm)
HNE-SHAD-195 Ai-Deba 7.6" (19.5cm)

Kamagata Usuba
HNE-SHKU-180 Kamagata Usuba 7.0" (18cm) **HNE-SHKU-210** Kamagata Usuba 8.2" (21cm)
HNE-SHKU-195 Kamagata Usuba 7.6" (19.5cm)

•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Nenohi Ao-Ko Highest Kasumi

The Nenohi Ao-ko Highest Kasumi knives are forged out of blue carbon steel #2 with an octagonal magnolia wood handle and natural water buffalo horn bolster. Highest kasumi knives by Nenohi are crafted with closer attention to detail and forged by

higher skilled craftsman than typical kasumi knives. The elegant kiritsuke style knife is traditionally only used by executive chefs and is a symbol of status in a Japanese kitchen.

HRC : 62 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Kiritsuke

HNE-AKKI-270 Kiritsuke 10.5" (27cm)

Nenohi Custom Traditional

Design your own custom knives made by Nenohi's best knife craftsmen through Korin's Custom Knife Services. Choose everything from the steel, style of knife, blade length, knife cover,

handle material and case. Contact customer service (cs@korin.com) to inquire about ordering a custom traditional Nenohi Knife.



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

一法唯有泰所
 有一衣奪已更
 問復次世第一
 世第一法開見
 問初煥頂忍於
 有說相續如見
 續現觀此亦如
 聖諦已即便上
 聖諦已復便止
 決定或相續觀
 故
 問何等位意元問引起煥耶答色界定脩所
 成行相攝有厭離有渴仰有惡賤有思慕位
 餘行相如人唯
 亦如是故不應
 遍見道似見道故復次
 導生見道如見道故
 諦為相續觀為不相續
 五心須於四聖諦相
 說不相續謂觀欲界苦
 加行觀色无色界苦
 諦亦尔如是說者此不
 相續隨彼加行勢力轉

440
Hi-Cr
Stainless

Japanese Western Style WA SERIES

煥頂不忤忍近見道與見道相似如見道
中難起法念任忍亦如是尊者妙音任如是
說初忍及增長忍如初煥及增長煥說於色
界善根未曾得種及已曾得種姓故彼不
應任是說此四差
近見道如見道
時脩十六行相耶
二或時八或時四
緣諦如是如是略
道如見道故世
脩四念任一行
同類脩非不同
串習觀諦何故
是色界脩所成故忍
任故問增長忍一切
或時十六或時十
如如漸次略所
此漸能近於見
念任現在脩未來
未來脩四行相唯
法已曾得種姓
外異類耶答世第

Togiharu Wa Series Wa-Gyutou

Shown here on deep-blue paper is a section of a scroll on which a sutra is written in *kindei* gold, a mixture of powdered gold and a binder. The precise work, believed to be that of a high-ranking Buddhist monk around 1700, reveals the controlled tension that the calligrapher must have felt, working with no margin for even the slightest error. The regularly spaced white markings at the top and bottom edges are the result of damage by worms when the scroll was rolled up.

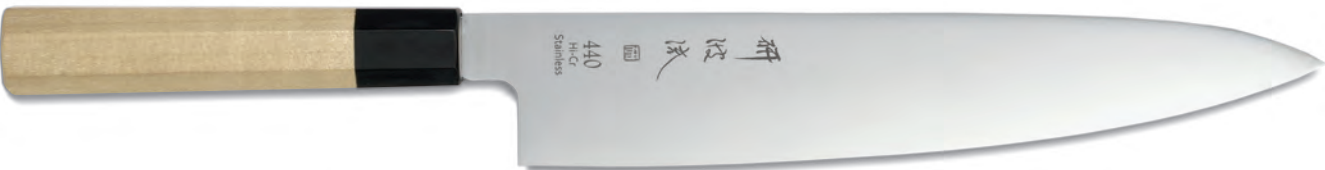
WA SERIES

Togiharu Wa Series

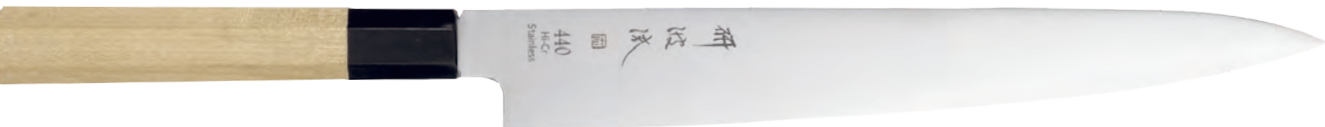
The Togiharu Wa series is the newest line of Togiharu brand knives. These elegant knives feature a stain resistant 70:30 Western blade on a traditional Japanese magnolia wood handle with a water buffalo horn bolster. The Togiharu Wa series is Korin's most

affordable line of wa-style knives and is highly recommended for those who enjoy the larger traditional Japanese handles but prefer a Western style blade.

HRC : 59 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Sharpening: Intermediate



Wa-Gyutou
HTO-WAGY-240 Wa-Gyutou 9.4" (24cm)
HTO-WAGY-270 Wa-Gyutou 10.5" (27cm)



Wa-Sujihiki
HTO-WASU-270 Wa-Sujihiki 10.5" (27cm)



Wa-Petty
HTO-WAPE-160 Wa-Petty 6.25" (16cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

Masamoto Wa Series

The Masamoto Wa Series features a versatile Western blade on a beautiful traditional Japanese magnolia wood handle with a water buffalo horn bolster. The Masamoto Wa series is available in two

steel types, stain resistant Swedish steel or white carbon steel. This line is highly recommended for those who enjoy knives with a traditional Japanese handle.

HRc : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced

Visit www.korin.com for white carbon steel collection



Wa-Gyutou

HMA-SWAGY-240 Wa-Gyutou 9.4" (24cm)
HMA-SWAGY-270 Wa-Gyutou 10.5" (27cm)

HMA-SWAGY-300 Wa-Gyutou 11.7" (30cm)

Wa-Sujihiki

HMA-SWASU-240 Wa-Sujihiki 9.4" (24cm)

Wa-Petty

HMA-SWAPE-165 Wa-Petty 6.5" (16.5cm)

Wa-Carving

HMA-MOCA-255 Wa-Carving 10" (25.5cm)

Wa-Kensaki

HMA-MOKS-255 Wa-Kensaki 10" (25.5cm)

•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

WA SERIES

Suisin Inox Honyaki Wa Series

The Suisin Inox Honyaki knives represent a perfect hybrid of traditional Japanese and Western style knives. 'Wa' stands for 'Japanese,' which refers to the thin, honyaki tempered Swedish steel with a traditional Japanese yew handle and a water buffalo horn bolster. The blade's sharp 90:10 bevel makes it similar to a

single sided edge, which is great for precision work. This line is the lightest knife in Korin's collection and is highly recommended for those interested in traditional Japanese knives, while retaining all the practicality and user-friendliness of Western style knives.

HRC : 60 Bevel : 90:10 Steel Type : Stain Resistant Sharpening : Intermediate



Wa-Kiritsuke
HSU-WAKI-270 Wa-Kiritsuke 10.5" (27cm)



Wa-Gyutou
HSU-WAGY-210 Wa-Gyutou 8.2" (21cm) **HSU-WAGY-270** Wa-Gyutou 10.5" (27cm)
HSU-WAGY-240 Wa-Gyutou 9.4" (24cm)



Wa-Gyutou
HSU-WASU-240 Wa-Sujihiki 9.4" (24cm)
HSU-WASU-270 Wa-Sujihiki 10.5" (27cm)



Wa-Santoku
HSU-WASA-180 Wa-Santoku 7.0" (18cm)



Wa-Petty
HSU-WAPE-180 Wa-Petty 7.0" (18cm)
HSU-WAPE-210 Wa-Petty 8.2" (21cm)

•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.

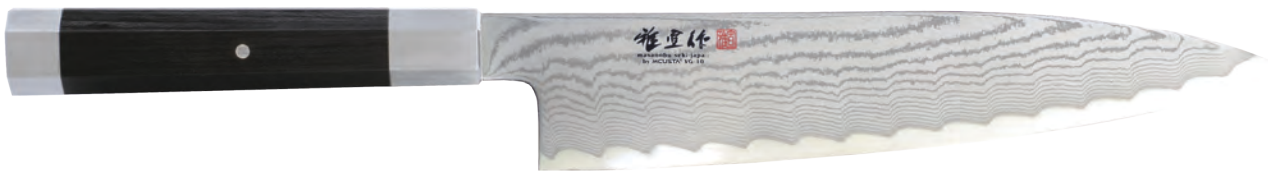
WA SERIES

MASANOBU

Masanobu knives are made out of a VG-10 cobalt stain resistant steel blade and a pressed wood handle with a metal bolster to provide exceptionally balanced weight. This line was developed by combining traditional Japanese knife aesthetics with state of the art computerized laser processing technology. The VG-10 cobalt blade is one of the highest quality steels used in knife production,

and has an excellent edge retention. Masanobu knives are available in the standard and damascus styles. Masanobu Damascus knives are laser printed to have a damascus look and without sacrificing sharpness. Left-handed users must have Masanobu Damascus line knives converted for left-handed use.

HRc : 62 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Wa-Gyutou

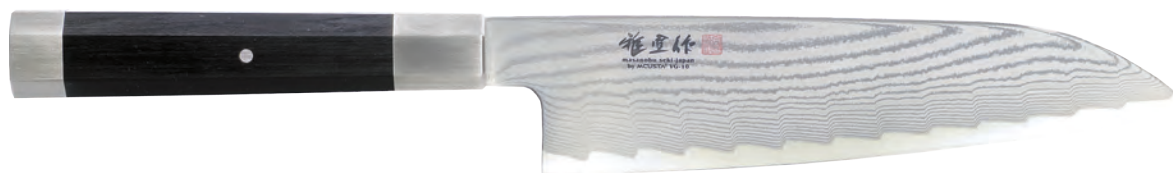
HMB-VGDGY-210 Wa-Gyutou 8.2" (21cm)

HMB-VGDGY-240 Wa-Gyutou 9.4" (24cm)



Wa-French Slicer

HMB-VGDFS-225 Wa-French Slicer 8.8" (22.5cm)



Wa-Santoku

HMB-VGDSA-180 Wa-Santoku 7.0" (18cm)



Wa-Petty

HMB-VGDPE-150 Wa-Petty 5.9" (15cm)

Masanobu Wa Series Wa-Gyutou
Suiseki is the time-honored art of
finding and appreciating in natural
stone such dramatic landscape fea-
tures as mountains or islands rising
out of the sea. The item pictured here
is a fine example of Kamuikotan, a
stone found in the Ishikari River in
Hokkaido and highly regarded in
suiseki circles for its quality.





Wa-Gyutou

HMB-VGGY-180 Wa-Gyutou 7.0" (18cm)
HMB-VGGY-210 Wa-Gyutou 8.2" (21cm)

HMB-VGGY-240 Wa-Gyutou 9.4" (24cm)
HMB-VGGY-270 Wa-Gyutou 10.5" (27cm)



Wa-Sujihiki

HMB-VGSU-270 Wa-Sujihiki 10.5" (27cm)



Wa-French Slicer

HMB-VGFS-225 Wa-French Slicer 8.8" (22.5cm)



Wa-Santoku

HMB-VGSA-180 Wa-Santoku 7.0" (18cm)



Wa-Petty

HMB-VGPE-110 Wa-Petty 4.3" (11cm)
HMB-VGPE-150 Wa-Petty 5.9" (15cm)

HMB-VGPE-180 Wa-Petty 7.0" (18cm)



WESTERN-STYLE KNIVES

Korin Special Inox Orange Handle Santoku
The bamboo frame featured here is one designed to hold *tanzaku*—the vertical strip of paper on which tanka and haiku poems are written. This item dates back to just after the Second World War.



KORIN SPECIAL **INOX**
FOR PROFESSIONAL CHEFS

About Western-style knives



Styles and uses of Western-style knives

Santoku (Multi-Purpose Knife)

The santoku, meaning 'three virtues', is a multi-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.



Gyutou (Chef 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. Japanese chef knives have a reputation for their lightweight and thin blade that maintains a long edge retention.



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.



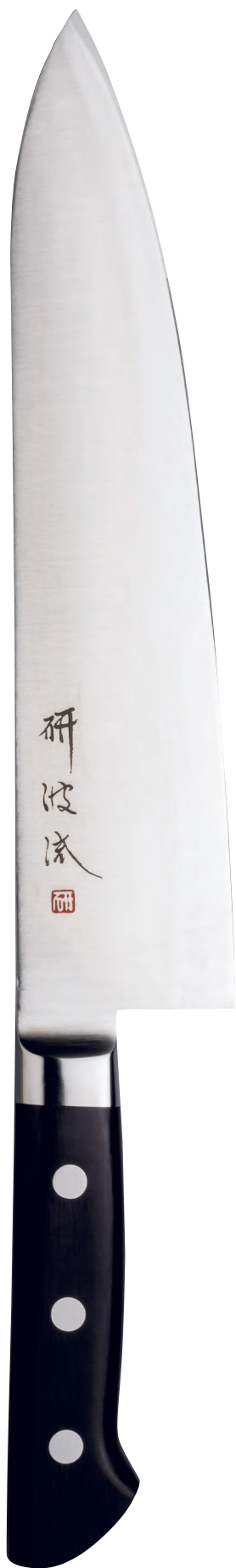
Petty Knife

The petty is a convenient size for delicate work, cutting or peeling small vegetables, fruits and herbs.



Nakiri (Vegetable Knife)

The nakiri is a vegetable chopping knife with an easy to sharpen 50:50 symmetrical blade. The boxy shape comes from the traditional Japanese usuba 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.



Honesuki (Boning Knife)

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





Paring / Peeling Knife

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



Sujihiki (Slicer Knife)

The sujihiki is intended for slicing boneless protein. The short height of the blade creates less friction when slicing and the blade draws through fish and meat effortlessly. The sujihiki is often seen as the Western style equivalent of the traditional yanagi 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.



Western edge and steels

Western style knives have an 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.

The majority of Western style knives on the market today have a 50:50, or symmetrical “V”-shaped blade that is sharpened evenly 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, a thin cutting edge is created that approaches the sharpness of a traditional Japanese single edged design.

The angles on Japanese knives are more acute than Western knives, and can be expressed in ratios such as 70:30, 60:40, and 90:10. 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-grounded for left-handed use by Korin’s resident knife master for a minimal charge. Please refer to Korin’s website for more information.

These asymmetrically 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 an angled edge design and would soon dull, and a blade formed with less flexibility would chip or crack when sharpened to such a thin edge.



Carbon Steel

Carbon knives are highly recommended for work that requires precision, as they have an extremely sharp, fine edge. Carbon steel knives are made of iron combined with 0.1 - 2.7% carbon. Carbon knives are very easy to sharpen despite their hardness, and will become significantly sharper than stain resistant knives. However, please be aware that carbon knives should be wiped dry even during use to avoid rusting. Acidic ingredients will cause the steel to discolor. This discoloration will not affect the functionality of the knife, however, Korin does offer a service to clean minor rusting.

Stain Resistant Steel

Stain resistant steels are commonly used by Japanese knife brands. A chromium-oxide film is formed on the metal's surface, preventing the iron from coming into contact with oxygen and water. However, stain resistant knives must still be washed after each use as salt and acidic ingredients can erode the chromium-oxide film and reduce the knife's rust resistant qualities.

Damascus Steel

Damascus steel is layered hammered steel with a symmetrical 50:50 bevel. The number of layers of steel varies per knife and these knives are becoming increasingly popular for their beautiful patterns that the layered steel creates. Damascus style knives are perfect for both left and right handed users and make popular gifts.

Togiharu Inox Santoku
Togiharu Hammered Damascus Petty

TOGIHARU

Western Style

Togiharu is Korin's house brand and was created with the user in mind. The Togiharu brand was created for functionality and is Korin's most affordable brand of knives. The brand name was derived from Grand Master sharpener Shouzou Mizuyama's father's sharpening store. Master Mizuyama's father was a celebrated sharpener in his own right, having received recognition from the emperor for his traditional sharpening skills. Togiharu knives are produced by a highly respected knife maker in Japan who manufactures the top-name Japanese brands. The difference in the Togiharu lines lies in the quality control and hand-finishing aspects of production. These knives are inspected one-by-one for quality - they are not mass handled. The final edge finishing process is done by hand, ensuring unparalleled sharpness right out of the box.



CHIHARU SUGAI has always been fond of the arts, and is well known for his love of rare musical instruments such as the biwa. When Korin began to carry knives, it was only natural that he would be fascinated by the dying art of knife sharpening.

Mr. Sugai knew that in order to carry Japanese knives in the United States, Korin needed someone who fully understood how to maintain them. He began taking knife sharpening lessons from Suisin's president, Junro Aoki, in Sakai City. When Mr. Aoki had taught Mr. Sugai all that he knew, he directed Mr. Sugai to Sakai City's blade making association chairman, Mr. Oda, who taught him the basic foundations of knife sharpening.

After several years of being taught by one of the most famous blade makers in Japan, Mr. Sugai still yearned to learn more. He then asked Mr. Oda to introduce him to Japan's number one knife sharpener, Master Shouzou Mizuyama. Although Master Mizuyama has taught specific techniques to many dentoukougeishi and top knife company owners such as the current presidents

of Masamoto and Misono, he had never taken an apprentice. However, Master Mizuyama granted Mr. Sugai permission to watch as much he pleased, and he planned to seize this opportunity.

For three years, Mr. Sugai traveled back and forth to Japan four times a year to observe Master Mizuyama at work in hopes to learn as much as he possibly could. In 1999, Master Mizuyama recognized Mr. Sugai's determination and accepted Mr. Sugai as his only apprentice. Under Master Mizuyama, he learned the true art of knife sharpening. Mr. Sugai has undergone fourteen years of rigorous training, returning to Japan several times a year to learn with his master. In 2013, the 88 year old Grand Master Mizuyama has announced his retirement.

Mr. Sugai uses his extensive knowledge to sharpen knives and check all knives that Korin receives from the knife craftsmen to ensure their quality. He also shares his knowledge with our customers by visiting the country's leading culinary schools, and sharpens the knives of chefs from renowned restaurants such as Nobu, Bouley, Morimoto, and many others.



TOGIHARU

Togiharu G-1

The top of the line Togiharu G-1 has the longest edge retention within the Togiharu brand. The AUS-10 base steel is stain resistant, has a long edge retention, and is easy to maintain. The G-1 line is preferred by those who enjoy heavier knives or larger bacteria-resistant polyacetal resin handles.

HRc : 59 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou

HTO-G1GY-210 Gyutou 8.2" (21cm)

HTO-G1GY-240 Gyutou 9.4" (24cm)

HTO-G1GY-270 Gyutou 10.5" (27cm)



Sujihiki

HTO-G1SU-270 Sujihiki 10.5" (27cm)



Petty

HTO-G1PE-150 Petty 5.9" (15cm)

Togiharu EA

The Togiharu EA is the most affordable line within the Togiharu brand. It is constructed out of a stain resistant AUS-8 steel and a bacteria resistant polyacetal resin handle. The blade is very easy

to sharpen and maintain, therefore Korin recommends this line for those learning how to sharpen their knives.

HRC : 57 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Beginner



Gyutou

HTO-MOGY-210 Gyutou 8.2" (21cm)

HTO-MOGY-240 Gyutou 9.4" (24cm)

HTO-MOGY-270 Gyutou 10.5" (27cm)



Sujihiki

HTO-MOSU-270 Sujihiki 10.5" (27cm)



Santoku

HTO-MOSA-180 Santoku 7.0" (18cm)



Petty

HTO-MOPE-150 Petty 5.9" (15cm)

Togiharu Inox

The Togiharu Inox is one of the most popular lines in the Togiharu brand and features the widest variety of styles. The lightweight thin profile and keen edge glides through food without drag or resistance. This line is easy to sharpen, making it possible to

acquire a sharp edge quickly in a busy kitchen. The highest level of knife crafting skill is employed to make these blades from a blend of high-grade chromium and molybdenum that allows the blade to hold an edge longer than the Togiharu EA line.

HRc : 58 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou

HTO-INGY-210 Gyutou 8.2" (21cm)
HTO-INGY-240 Gyutou 9.4" (24cm)

HTO-INGY-270 Gyutou 10.5" (27cm)



Sujihiki

HTO-INSU-240 Sujihiki 9.4" (24cm)
HTO-INSU-270 Sujihiki 10.5" (27cm)

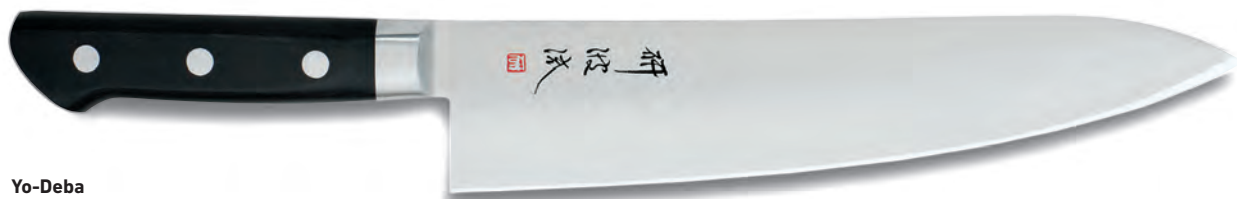


Santoku

HTO-INSU-180 Santoku 7.0" (18cm)



Honesuki
HTO-INHO-145 Honesuki 5.7" (14.5cm)
Only right handed knives are available



Yo-Deba
HTO-INYD-240 Yo-Deba 9.4" (24cm)
Only right handed knives are available



Petty
HTO-INPE-150 Petty 5.9" (15cm)



Paring
HTO-INPA-85 Paring 3.3" (8.5cm)



Pastry
HTO-INPT-330 Petty 12.9" (33cm)
HTO-INPT-360 Petty 14.0" (36cm)

Togiharu V10 Damascus

Togiharu V10 Damascus is one of Togiharu's line of damascus steel knives. The elegant blade is constructed out of 33 layers of VG-10 steel. This line has gained popularity for its beautiful design, hard steel and long edge retention. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.

HRc : 61 Bevel : 50:50 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou
HTO-VDGY-210 Gyutou 8.2" (21cm)
HTO-VDGY-240 Gyutou 9.4" (24cm)



Sujihiki
HTO-VDSU-240 Sujihiki 9.4" (24cm)
HTO-VDSU-270 Sujihiki 10.5" (27cm)



Santoku
HTO-VDSA-180 Santoku 7.0" (18cm)



Nakiri
HTO-VDNA-180 Nakiri 7.0" (18cm)



Petty
HTO-VDPE-150 Petty 5.9" (15cm)

Togiharu Hammered Damascus

The Togiharu Hammered Damascus is one of the most popular lines within the Togiharu collection. This line features a unique and beautiful 'tsuchi-me' (hammered texture) on the blade and a VG-10 steel core, which makes it popular both for professionals and as

gifts. Each hand finished hammered damascus blade is specially customized by Korin to fit professional needs. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.

HRC : 59-60 Bevel : 50:50 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou

HTO-HDGY-210 Gyutou 8.2" (21cm)

HTO-HDGY-240 Gyutou 9.4" (24cm)



Sujihiki

HTO-HDSU-240 Sujihiki 9.4" (24cm)



Santoku

HTO-HDSA-180 Santoku 7.0" (18cm)



Nakiri

HTO-HDNA-165 Nakiri 6.4" (16.5cm)



Petty

HTO-HDPE-140 Petty 5.5" (14cm)



Paring

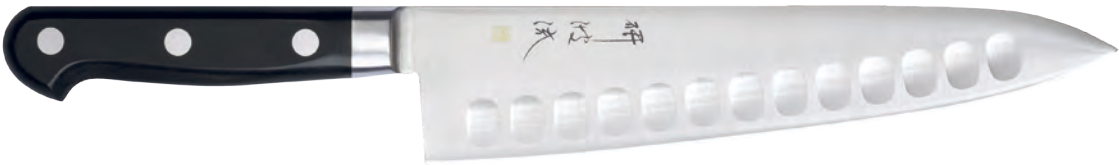
HTO-HDPA-85 Paring 3.4" (8.5cm)

Togiharu Hollow Ground

The Togiharu Hollow Ground line is created out of 8A steel and a composite wood handle. The dimples on the surface of the knife function as air pockets to help prevent ingredients from sticking to

the knife, making this line ideal for busy cooks. In comparison to the Togiharu Inox, this line's blade is slightly thicker and heavier which makes it well suited for rougher work.

HRc : 58 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou
HTO-HGGY-210 Gyutou 8.2" (21cm)
HTO-HGGY-240 Gyutou 9.4" (24cm)



Sujihiki
HTO-HGSU-270 Sujihiki 10.5" (27cm)



Santoku
HTO-HGSA-180 Santoku 7.0" (18cm)

•Only right-handed knives are available for this line.

Togiharu Virgin Carbon

The Togiharu carbon line is crafted out of junkou steel (virgin carbon) with a bacteria resistant polyacetal resin handle. The purity of the junkou carbon steel makes the blade harder, which allows it

to hold a sharper edge for a longer period of time. Professionals agree that carbon knives can teach cooks how to be organized and care for their tools.

HRC: 62 Bevel: 70:30 Steel Type: Carbon (Moisture and acidity will cause discoloration or rust) Sharpening: Beginner



Gyutou

HTO-HCGY-210 Gyutou 8.2" (21cm)
HTO-HCGY-240 Gyutou 9.4" (24cm)
HTO-HCGY-270 Gyutou 10.5" (27cm)



Sujihiki

HTO-HCSU-270 Sujihiki 10.5" (27cm)



Petty

HTO-HCPE-150 Petty 5.9" (15cm)

Togiharu Cobalt Damascus

The Togiharu Cobalt line is created out of layered VG-10 damascus steel and a black composite wood handle. Cobalt's properties strengthen and harden the blade, increasing durability and edge retention. These professional grade knives feature a gorgeous

damascus design that also makes them popular as gifts. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.

HRC: 59 - 60 Bevel: 50:50 Steel Type: Stain Resistant Sharpening: Intermediate Sharpening: Intermediate



Santoku

HTO-CDSA-165 Santoku 6.4" (16.5cm)



Petty

HTO-CDPE-140 Petty 5.5" (14cm)

Korin Special Inox Black Handle Gyutou
Korin Special Inox Orange Handle Santoku

These knives are displayed on a flower-vase stand of distressed lacquer. Deliberately created, the patterns simulate the cracks that would occur naturally over a number of years. The sculpture, of hammered iron, dates back to the Taisho period (1912–1926).



KORIN
Western Style

Korin Special Inox Black Handle

The Korin Special Inox is an original design created by Korin's resident knife master, Chiharu Sugai and Knife System's founder, Junro Aoki. The special grade stain resistant AUS-10 steel has a higher carbon content, giving it the cut and feel similar to a carbon

knife without the maintenance. Korin recommends this line for those with experience using a sharpening stone. This line is available with a black or orange handle.

HRC : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou
HKR-SIBGY-210 Gyutou 8.2" (21cm)
HKR-SIBGY-240 Gyutou 9.4" (24cm)
HKR-SIBGY-270 Gyutou 10.5" (27cm)



Sujihiki
HKR-SIBSU-240 Sujihiki 9.4" (24cm)
HKR-SIBSU-270 Sujihiki 10.5" (27cm)



Yo-Deba
HKR-SIBYD-210 Yo-Deba 8.2" (21cm)
Only right handed knives are available



Santoku
HKR-SIBSA-180 Santoku 7.0" (18cm)



Honesuki
HKR-SIBHO-150 Honesuki 5.9" (15cm)
Only right handed knives are available



Petty
HKR-SIBPE-150 Petty 5.9" (15cm)

Korin Special Inox Orange Handle

The Korin Special Inox is an original design created by Korin's resident knife master, Chiharu Sugai and Knife System's founder, Junro Aoki. The special grade stain resistant AUS-10 steel has a higher carbon content, giving it the cut and feel similar to a carbon

knife without the maintenance. Korin recommends this line for those with experience using a sharpening stone. This line is available with a black or orange handle.

HRc : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou

HKR-SIOGY-210 Gyutou 8.2" (21cm)
HKR-SIOGY-240 Gyutou 9.4" (24cm)

HKR-SIOGY-270 Gyutou 10.5" (27cm)



Sujihiki

HKR-SIOSU-240 Sujihiki 9.4" (24cm)

HKR-SIOSU-270 Sujihiki 10.5" (27cm)



Yo-Deba

HKR-SIOYD-210 Yo-Deba 8.2" (21cm)
Only right handed knives are available



Santoku

HKR-SIOSA-180 Santoku 7.0" (18cm)



Honesuki

HKR-SIOHO-150 Honesuki 5.9" (15cm)
Only right handed knives are available



Petty

HKR-SIOPE-150 Petty 5.9" (15cm)

Suisin Inox Sujihiki

Suisin High Carbon Gyutou

The elegant flower basket holding these knives was made in the 1940s by a craftsman who incorporated the bamboo's stem nodes into the design. The work began with cutting and whittling the thin lengths for weaving.

SUISIN
Western Style

SUISIN

Suisin Inox

Suisin Inox knives are highly recommended for those learning how to sharpen knives with a sharpening stone. This series has a thin and easy to sharpen blade made out of a blend of AUS-8 base steel.

The simple yet beautiful two toned handle and well balanced knife makes this line increasingly popular.

HRc : 58 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Beginner



Gyutou

HSU-INGY-180 Gyutou 7.0" (18cm)

HSU-INGY-210 Gyutou 8.2" (21cm)

HSU-INGY-240 Gyutou 9.4" (24cm)

HSU-INGY-270 Gyutou 10.5" (27cm)

HSU-INGY-300 Gyutou 11.7" (30cm)



Sujihiki

HSU-INSU-240 Sujihiki 9.4" (24cm)

HSU-INSU-270 Sujihiki 10.5" (27cm)

HSU-INSU-300 Sujihiki 11.7" (30cm)

Rounded tip on 11.7" (30cm) Sujihiki



Yo-Deba

HSU-INYD-210 Yo-Deba 8.2" (21cm)

Only right handed knives are available



Wa-Deba

HSU-INDE-165 Wa-Deba 6.4" (16.5cm)



Honesuki

HSU-INHO-150 Honesuki 5.9" (15cm)

Only right handed knives are available



Paring Knife

HSU-INPA-80 Paring 3.1" (8cm)



Petty

HSU-INPE-150 Petty 5.9" (15cm)

Suisin High Carbon

The Suisin High Carbon line is crafted out of a single piece of Nihon-kou (Japanese carbon) steel with a welded bolster and composite wood handle. Knives with very hard blades tend to be difficult to sharpen, therefore, Suisin does not use the same steel as traditional

Japanese knives in the forging process. This difference in carbon steel allows the Suisin High Carbon blades to have a professional grade edge retention that can be sharpened with ease.

HRC : 58 Bevel : 70:30 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Beginner



Gyutou
HSU-HCGY-180 Gyutou 7.0" (18cm)
HSU-HCGY-210 Gyutou 8.2" (21cm)
HSU-HCGY-240 Gyutou 9.4" (24cm)
HSU-HCGY-270 Gyutou 10.5" (27cm)



Sujihiki
HSU-HCSU-240 Sujihiki 9.4" (24cm)
HSU-HCSU-27 Sujihiki 10.5" (27cm)



Yo-Deba
HSU-HCYD-210 Yo-Deba 8.2" (21cm)
Only right handed knives are available



Honesuki
HSU-HCHO-150 Honesuki 5.9" (15cm)
Only right handed knives are available



Petty
HSU-HCPE-150 Petty 5.9" (15cm)

NENOX



Nenox Desert Ironwood petty

Photographed here is a *maki-e* gold-lacquered case made in the latter part of the Edo period (1603–1867). It stored such implements for calligraphy as brushes, an inkstone, and sumi sticks. Its raised designs depicting an earthly paradise are rendered by multiple coatings of lacquer.

NENOX

Nenohi applies the skills and techniques of traditional Japanese knife crafting to Western style knives, with great attention to detail in each step of the production process. Nenox knives are made with a confidential blend of high carbon stain resistant steel, which undergoes a sub-zero manufacturing process to ensure a durable edge. Much of the process is done by hand, and all of the knives are hand inspected before they are shipped. From the high carbon stainless blades to the ergonomic design and luxurious handle, these knives are a testament to quality. Nenohi’s Nenox knives are loved and admired by chefs worldwide.

Nenox Carbon Fiber Handle

Korin’s exclusive Nenox Carbon Fiber line incorporates the famous confidential blend of high carbon stain resistant steels undergoes a sub-zero manufacturing process to ensure a long edge retention. Nenox was attracted to the smooth, lightweight and strong qualities of the carbon fiber material, but due to various issues of cracking and inconsistency, they were unsuccessful until now. In recent

years Japanese carbon fiber manufacturers have rapidly increased in quality. Nenohi formed a partnership with a carbon fiber maker that produces material for Japan’s space shuttles, to use the most consistent and flawless carbon fiber for their handles. After over 10 years of research and testing, Nenohi was finally able to perfect this sought after line.

HRc : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advance



Gyutou
HNE-CFGY-210 Gyutou 8.2" (21cm)
HNE-CFGY-240 Gyutou 9.4" (24cm)



Sujihiki
HNE-CFSU-230 Sujihiki 9" (23cm) **HNE-CFSU-285** Sujihiki 11.2" (28.5cm)



Yo-Deba
HNE-CFYD-165 Yo-Deba 6.4" (16.5cm)
HNE-CFYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki
HNE-CFHO-150 Honesuki 5.9" (15cm)



Petty
HNE-CFPE-150 Petty 5.9" (15cm)

Nenox Red Bone Handle

Nenox's signature line of hand dyed cow shinbone handles are a symbol of status in the professional kitchen. The Bone Handle lines are recognized and admired by top chefs worldwide. The blade is created with Nenox's confidential blend of high carbon

stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a long edge retention. Every piece is handcrafted and unique as no two handles have exactly the same shape or color.

HRc : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou

HNE-RDGY-210 Gyutou 8.2" (21cm)

HNE-RDGY-240 Gyutou 9.4" (24cm)

HNE-RDGY-270 Gyutou 10.5" (27cm)

HNE-RDGY-300 Gyutou 11.7" (30cm)



Sujihiki

HNE-RDSU-230 Sujihiki 9.0" (23cm)

HNE-RDSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba

HNE-RDYD-165 Yo-Deba 6.4" (16.5cm)

HNE-RDYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki

HNE-RDHO-150 Honesuki 5.9" (15cm)



Petty

HNE-RDPE-150 Petty 5.9" (15cm)



Paring

HNE-RDPA-100 4.0" (10cm)

Nenox Blue Bone Handle

Nenox's signature line of hand dyed cow shinbone handles are a symbol of status in the professional kitchen. The Bone Handle lines are recognized and admired by top chefs worldwide. The blade is created with Nenox's confidential blend of high carbon

stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a long edge retention. Every piece is handcrafted and unique as no two handles have exactly the same shape or color.

HRC : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou
HNE-BLGY-210 Gyutou 8.2" (21cm)
HNE-BLGY-240 Gyutou 9.4" (24cm)
HNE-BLGY-270 Gyutou 10.5" (27cm) **HNE-BLGY-300** Gyutou 11.7" (30cm)



Sujihiki
HNE-BLSU-230 Sujihiki 9.0" (23cm)
HNE-BLSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba
HNE-BLYD-165 Yo-Deba 6.4" (16.5cm)
HNE-BLYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki
HNE-BLHO-150 Honesuki 5.9" (15cm)



Petty
HNE-BLPE-150 Petty 5.9" (15cm)

Nenox Brown Bone Handle

Nenox's signature line of hand dyed cow shinbone handles are a symbol of status in the professional kitchen. The Bone Handle lines are recognized and admired by top chefs worldwide. The blade is created with Nenox's confidential blend of high carbon

stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a long edge retention. Every piece is handcrafted and unique as no two handles have exactly the same shape or color.

HRc : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou

HNE-BRGY-210 Gyutou 8.2" (21cm)
HNE-BRGY-240 Gyutou 9.4" (24cm)
HNE-BRGY-270 Gyutou 10.5" (27cm)

HNE-BRGY-300 Gyutou 11.7" (30cm)



Sujihiki

HNE-BRSU-230 Sujihiki 9.0" (23cm)
HNE-BRSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba

HNE-BRYD-165 Yo-Deba 6.4" (16.5cm)
HNE-BRYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki

HNE-BRHO-150 Honesuki 5.9" (15cm)



Petty

HNE-BRPE-150 Petty 5.9" (15cm)

Nenox Green Bone Handle

Nenox's signature line of hand dyed cow shinbone handles are a symbol of status in the professional kitchen. The Bone Handle lines are recognized and admired by top chefs worldwide. The blade is created with Nenox's confidential blend of high carbon

stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a long edge retention. Every piece is handcrafted and unique as no two handles have exactly the same shape or color.

HRC : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou

HNE-GRGY-210 Gyutou 8.2" (21cm)
HNE-GRGY-240 Gyutou 9.4" (24cm)
HNE-GRGY-270 Gyutou 10.5" (27cm)

HNE-GRGY-300 Gyutou 11.7" (30cm)



Sujihiki

HNE-GRSU-230 Sujihiki 9.0" (23cm)
HNE-GRSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba

HNE-GRYD-165 Yo-Deba 6.4" (16.5cm)
HNE-GRYD-240 Yo-Deba 9.4" (24cm)



Honesuki

HNE-GRHO-150 Honesuki 5.9" (15cm)



Petty

HNE-GRPE-150 Petty 5.9" (15cm)



Paring

HNE-GRPA-100 Paring 4.0" (10cm)

Nenox Desert Ironwood

Nenox has combined their famously hard high carbon stain resistant blade with a shrink resistant handle. Desert Ironwood is made from 50 to 100 year old carbonized roots from the Southwestern deserts of The United States and Mexico. The Nenox steel and lovely dark brown wooden handle allows for a vintage look without sacrificing practicality.

HRc : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou
HNE-IWGY-210 Gyutou 8.2" (21cm)
HNE-IWGY-240 Gyutou 9.4" (24cm)
HNE-IWGY-270 Gyutou 10.5" (27cm)
HNE-IWGY-300 Gyutou 11.7" (30cm)



Sujihiki
HNE-IWSU-230 Sujihiki 9.0" (23cm)
HNE-IWSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba
HNE-IWYD-165 Yo-Deba 6.4" (16.5cm)
HNE-IWYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki
HNE-IWHO-150 Honesuki 5.9" (15cm)



Petty
HNE-IWPE-150 Petty 5.9" (15cm)



Paring
HNE-IWPA-100 Paring 4.0" (10cm)

Nenox Corian

The Nenox Corian handle is constructed out of Dupont Corian, which is a non-porous composite of natural minerals and resin that is heat, impact, and stain resistant. The white corian handle has a modest yet sophisticated clean look and a soft smooth texture.

Nenox's Corian line uses their confidential blend of high carbon stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a durable edge.

HRC : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou

- HNE-COGY-210** Gyutou 8.2" (21cm)
- HNE-COGY-240** Gyutou 9.4" (24cm)
- HNE-COGY-270** Gyutou 10.5" (27cm)

HNE-COGY-300 Gyutou 11.7" (30cm)



Sujihiki

- HNE-COSU-230** Sujihiki 9.0" (23cm)
- HNE-COSU-285** Sujihiki 11.2" (28.5cm)



Yo-Deba

- HNE-COYD-165** Yo-Deba 6.4" (16.5cm)
- HNE-COYD-195** Yo-Deba 7.6" (19.5cm)
- HNE-COYD-240** Yo-Deba 9.4" (24cm)



Honesuki

- HNE-COHO-150** Honesuki 5.9" (15cm)



Petty

- HNE-COPE-150** Petty 5.9" (15cm)



Paring

- HNE-COPA-100** Paring 4.0" (10cm)

Nenox G-Type

Nenox's G-Type line uses Nenox's confidential blend of high carbon stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a long lasting edge. Each piece is fashioned with a durable and smooth paper micarta composite handle with an easy to grip rounded handle.

HRc : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou
HNE-GTGY-210 Gyutou 8.2" (21cm)
HNE-GTGY-240 Gyutou 9.4" (24cm)
HNE-GTGY-270 Gyutou 10.5" (27cm) **HNE-GTGY-300** Gyutou 11.7" (30cm)



Sujihiki
HNE-GTSU-230 Sujihiki 9.0" (23cm)
HNE-GTSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba
HNE-GTYD-165 Yo-Deba 6.4" (16.5cm)
HNE-GTYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki
HNE-GTHO-150 Honesuki 5.9" (15cm)



Petty
HNE-GTPE-150 Petty 5.9" (15cm)

Nenox Custom Western



Custom Nenox knife courtesy of Robby Cook Executive Sushi Chef Morimoto NYC.

Nenox's wide range of brand exclusive steel and variety of unique handles makes them the most sought after custom knife makers. Their extraordinary selection of handles include materials such as cow bone, magnolia wood, giraffe bone, and carbon fiber. Create your own custom Nenox knife with Korin's knife specialist team, who will expertly advise on the best options for you based on your needs.

MISONO

Western Style

Togiharu Pro Salmon Slicer
Togiharu Pro Salmon Sujihiki
The three tiny boxes shown
are incense cases. Made in the
latter half of the 1700s, they are
decorated with the *maki-e* tech-
nique of sprinkling powdered
gold onto lacquer to render the
designs of—from the top—wild
ginger leaves, a fan, and chry-
santhemums. The ginger trefoil
was the family crest of the
Tokugawa clan, which headed
the shogunate.

Misono was established in 1935, and the company has been kept a small, exclusively family-owned business for decades. The company began as a kitchen tool blade maker for vegetable peelers. After 1945, Misono began importing painting palette knives from overseas. Misono did not begin producing their own knives until the late 1960's.

Today Misono is Japan's oldest Western style knife maker, with only fifty workers producing 150,000 knives a year. While many larger companies send knives to other manufacturers to have specialists make different parts of a knife, Misono produces 100% of their knives in house with extreme attention to detail for quality assurance.

Although Western style knives are often manufactured, Misono's production process is very similar to that of traditional Japanese style knives, as they are largely made by hand. Misono ensures a long lasting edge retention for professional use by using hard steel and hand finished sharpening. To guarantee that all Misono knives are of the highest quality, knives do not leave the company without passing several levels of inspections.

Togiharu Pro

Misono is recognized as one of Japan's best knife makers for their incomparable quality and finish. Six years ago, Misono approached sharpening Master Shouzou Mizuyama and proposed a collaboration between Korin, Misono and himself. This partnership has finally come to fruition, and Korin is proud to present Misono's first ever collaboration, the Togiharu Pro. Most knife styles in this exclusive line come with a wooden cover to protect the blade when not in use.

HRC : 57-60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou
HTO-PROGY-210 Gyutou 8.2" (21cm)
HTO-PROGY-240 Gyutou 9.4" (24cm)



Sujihiki
HTO-PROSU-270 Sujihiki 10.5" (27cm)



Salmon Slicer
HTO-PROSS-300 Salmon Slicer 11.7" (30cm)



Boning Knife
HTO-PROBO-135 Boning 5.3" (13.5cm)



Petty
HTO-PROPE-150 Petty 5.9" (15cm)



Salmon Sujihiki
HTO-PROSSU-210 Salmon Sujihiki 8.2" (21cm)

Misono UX10 Hollow Ground

Misono UX10 is the top of the line within the Misono collection. The blade is made out of high quality Swedish stain resistant steel that provides the user with the longest lasting edge retention within the Misono brand. A distinguishing feature of the UX10 knife is the riveted nickel silver bolster, which enhances construction durability

as well as balances the weight of the blade and handle. The dimples or "hollow grounds" on the surface of the knife function as air pockets to reduce the drag when cutting through ingredients for a more precise and easier cut. Ideal for those that work in busy kitchens!

HRc : 59-60 Bevel : 50:50 Steel Type : Stain Resistant Sharpening : Advance



Gyutou
HMI-UXHGY-210 Gyutou 8.2" (21cm)
HMI-UXHGY-240 Gyutou 9.4" (24cm)



Sujihiki
HMI-UXHSU-240 Sujihiki 9.4" (24cm)
HMI-UXHSU-270 Sujihiki 10.5" (27cm)



Petty
HMI-UXHPE-150 Petty 5.9" (15cm)
HMI-UXHPE-130 Petty 5.1" (13cm)
HMI-UXHPE-120 Petty 4.7" (12cm)

Misono UX10

Misono UX10 is the top of the line within the Misono collection. The blade is made out of high quality Swedish stain resistant steel that provides the user with the longest lasting edge retention within the Misono brand. A distinguishing feature of the UX10 knife is its nickel silver bolster, which balances the weight of the blade and handle.

HRC : 59-60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



- Gyutou**

HMI-UXGY-180 Gyutou 7.0" (18cm)

HMI-UXGY-210 Gyutou 8.2" (21cm)

HMI-UXGY-240 Gyutou 9.4" (24cm)
- HMI-UXGY-270** Gyutou 10.5" (27cm)

HMI-UXGY-300 Gyutou 11.7" (30cm)



- Sujihiki**
- HMI-UXSU-240** Sujihiki 9.4" (24cm)
- HMI-UXSU-270** Sujihiki 10.5" (27cm)



- Santoku**
- HMI-UXSA-180** Santoku 7.0" (18cm)



- Honesuki**
- HMI-UXHO-145** Honesuki 5.6" (14.5cm)



- Petty**

HMI-UXPE-120 Petty 4.7" (12cm)

HMI-UXPE-130 Petty 5.1" (13cm)
- HMI-UXPE-150** Petty 5.9" (15cm)

Misono 440

The Misono 440 line is constructed out of molybdenum steel and a water resistant wooden handle. The amount of chromium is increased from 13% to 16% for the 440 line in order to achieve a longer edge retention than the Misono Molybdenum line. The curve

of the water-resistant wood handle is designed to fit comfortably in the user's hand, making it popular among those who prefer thinner handles. The brand's famously thin and sharp knives are hand finished and inspected to ensure the highest quality product.

HRc : 58-59 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou
HMI-440GY-180 Gyutou 7.0" (18cm)
HMI-440GY-210 Gyutou 8.2" (21cm)
HMI-440GY-240 Gyutou 9.4" (24cm)
HMI-440GY-270 Gyutou 10.5" (27cm)
HMI-440GY-300 Gyutou 11.7" (30cm)



Sujihiki
HMI-440SU-240 Sujihiki 9.4" (24cm)
HMI-440SU-270 Sujihiki 10.5" (27cm)



Slicer
HMI-440SL-180 Slicer 7.0" (18cm)
HMI-440SL-210 Slicer 8.2" (21cm)



Santoku
HMI-440SA-180 Santoku 7.0" (18cm)



Honesuki
HMI-440HO-145 Honesuki 5.7" (14.5cm)



Chinese Cleaver
HMI-440CL-220-4 Cleaver 8.6" (22cm)



Petty
HMI-440PE-130 Petty 5.1" (13cm)
HMI-440PE-150 Petty 5.9" (15cm)

Misono Molybdenum

Misono's most affordable line of knives is created with a stain resistant molybdenum steel blade. The added molybdenum and vanadium gives this line a greater rust-resistance and hardness.

Misono's popularity stems from the thin profile that allows the knife to be used and sharpened for a long period of time.

HRC : 57-58 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Beginner



Gyutou

HMI-MOGY-180 Gyutou 7.0" (18cm)
HMI-MOGY-210 Gyutou 8.2" (21cm)

HMI-MOGY-240 Gyutou 9.4" (24cm)
HMI-MOGY-270 Gyutou 10.5" (27cm)
HMI-MOGY-300 Gyutou 11.7" (30cm)



Sujihiki

HMI-MOSU-240 Sujihiki 9.4" (24cm)
HMI-MOSU-270 Sujihiki 10.5" (27cm)

HMI-MOSU-300 Sujihiki 11.7" (30cm)



Santoku

HMI-MOSA-180 Santoku 7.0" (18cm)



Yo-Deba

HMI-MOYD-165 Yo-Deba 6.4" (16.5cm)



Honesuki

HMI-MOHO-145 Honesuki 5.7" (14.5cm)



Hankotsu

HMI-MOHA-145 Hankotsu 5.7" (14.5cm)



Petty

HMI-MOPE-120 Petty 4.7" (12cm)
HMI-MOPE-130 Petty 5.0" (13cm)

HMI-MOPE-150 Petty 5.9" (15cm)



Paring

HMI-MOPA-080 Paring 3.1" (8cm)



Peeling

HMI-MOPL-050 Paring 2" (5cm)
Only right handed knives are available

Misono Swedish Carbon

Misono Swedish Carbon knives are hand finished to maintain optimum sharpness. Misono uses Swedish carbon steel, considered to be one of the purest form of carbon steel. The line is recommended for those who like smaller rounder handles and straighter blades. The chef knives and slicers in the Swedish Carbon line also have an elegant dragon engraving on the face of the blade.

HRC : 60 Bevel : 70:30 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Beginner



Gyutou
Dragon design not available for 8.2" (21cm)
HMI-SCGY-210 Gyutou 8.2" (21cm) **HMI-SCGY-270** Gyutou 10.5" (27cm)
HMI-SCGY-240 Gyutou 9.4" (24cm) **HMI-SCGY-300** Gyutou 11.7" (30cm)



Sujihiki
HMI-SCSU-240 Sujihiki 9.4" (24cm) **HMI-SCSU-300** Gyutou 11.7" (30cm)
HMI-SCSU-270 Sujihiki 10.5" (27cm)



Garasuki
HMI-SCGA-180 Garasuki 7.0" (18cm)



Honesuki
HMI-SCHO-145 Honesuki 5.7" (14.5cm)



Hankotsu
HMI-SCHA-145 Hankotsu 5.7" (14.5cm)



Petty
HMI-SCPE-150 Petty 5.9" (15cm)

Misono Child's Knife

With guidance and supervision, your child can develop his/her palate and become an accomplished cook at a young age. Chef Dan Kluger of Loring Place in New York City, teaches his 6 year-old daughter the proper way to use a knife with the Misono Child's Knife from Korin. He tells us, "whenever she helps make something

we can get her to eat it, and she's more inclined to eat things she wouldn't normally try." Teaching children how to use a child's knife is a great way to develop their motor skills. The knife has Misono's famous sharp edge, but is designed with a rounded safety tip and small handle for children.



Child's Knife
HMI-MOCH-120 Child's Knife 4.7" (12cm)



Chef Dan Kluger of Loring Place
and his daughter, Ella.

Misono Fruit Knife

The Misono Fruit knife is created with a professional grade 50:50 molybdenum blade that can be resharpened, which differentiates it from fruit knives in the market. This product can be used as a real

kitchen knife and serves as a handy tool for outdoor cooking. Each piece comes with a small magnetic wooden cover to secure the knife when not in use.



Fruit Knife
HMI-MOFR-105 Fruit Knife 4.1" (10.5cm)



MASAMOTO SOHONTEN

Western Style

登録
商標
総本店

Masamoto VG Sujihiki

This knife is shown with a portion of a hanging flower basket crafted in the early part of the 20th century. The material is *hobi* fernleaf bamboo stems retrieved from the thatching of an old house. Darkened by years of smoke from cooking and heating at the hearth, it has a deep and lustrous hue.

MASAMOTO SOHOTEN

Masamoto VG

The Masamoto VG series have a Hyper Molybdenum Vanadium stain resistant steel blade and a bacteria resistant duracon handle. The body of the blade has a wide rounded shape and a comfortable handle even for those with large hands. This line is often praised for having Masamoto's famous edge and balance without being too heavy or too light.

HRC : 58-59 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Intermediate



| | | | | | |
|---------------------|--------|-------------|---------------------|--------|--------------|
| Gyutou | | | | | |
| HMA-VGGY-180 | Gyutou | 7.0" (18cm) | HMA-VGGY-240 | Gyutou | 9.4" (24cm) |
| HMA-VGGY-210 | Gyutou | 8.2" (21cm) | HMA-VGGY-270 | Gyutou | 10.5" (27cm) |



| | | |
|---------------------|----------|--------------|
| Sujihiki | | |
| HMA-VGSU-240 | Sujihiki | 9.4" (24cm) |
| HMA-VGSU-270 | Sujihiki | 10.5" (27cm) |



| | | | |
|---------------------|-------|------|--------|
| Petty | | | |
| HMI-VGPE-120 | Petty | 4.7" | (12cm) |
| HMI-VGPE-150 | Petty | 5.9" | (15cm) |

Masamoto Virgin Carbon

The Masamoto Virgin Carbon knives have a junkou steel (virgin carbon) blade and a pakka wood handle. The handles are rounder and larger than other lines in Korin's collection, which make them comfortable for those with larger hands. Steel enthusiasts prefer carbon steel knives above stain resistant blades due to their exceptional sharpness.

HRc : 61-62 Bevel : 70:30 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Beginner



Gyutou

HMA-VSGY-180 Gyutou 7.0" (18cm)

HMA-VSGY-210 Gyutou 8.2" (21cm)

HMA-VSGY-240 Gyutou 9.4" (24cm)

HMA-VSGY-270 Gyutou 10.5" (27cm)



Sujihiki

HMA-VSSU-240 Sujihiki 9.4" (24cm)

HMA-VSSU-270 Sujihiki 10.5" (27cm)



Yo-Deba

HMA-VSYD-210 Yo-Deba 8.2" (21cm)



Garasuki

HMA-VSGA-175 Garasuki 6.0" (17.5cm)



Honesuki

HMA-VSHO-145 Honesuki 5.7" (14.5cm)



Petty

HMA-VSPE-150 Petty 5.9" (15cm)

MASAMOTO SOHOTEN

Misono Molybdenum

The Masamoto Molybdenum line provides high-quality, affordable knives under the trustworthy name of Masamoto. These Western-style knives are a pragmatic choice, as they are made of softer steel than Masamoto's VG knives, making them easier to sharpen and

maintain. The addition of molybdenum also helps to improve edge retention and makes the blade stain- and rust-resistant. Equipped with a comfortable, durable composite wood handle.

HRC : 57 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Beginner



Gyutou

HMA-MOGY-180 Gyutou 7.0" (18cm)
HMA-MOGY-210 Gyutou 8.2" (21cm)
HMA-MOGY-240 Gyutou 9.4" (24cm)

HMA-MOGY-270 Gyutou 10.5" (27cm)
HMA-MOGY-300 Gyutou 11.7" (30cm)



Sujihiki

HMA-MOSU-240 Sujihiki 9.4" (24cm)
HMA-MOSU-270 Sujihiki 10.5" (27cm)



Yo-Deba

HMA-MOYD-240 Yo-Deba 9.4" (24cm)



Santoku

HMA-MOSA-180 Santoku 7.0" (18cm)



Bunka Bocho

HMA-MOBU-190 Bunka Bocho 7.5" (19cm)



Honesuki
HMA-MOHO-145 Honesuki 5.6" (14.5cm)



Hankotsu
HMA-MOHA-145 Hankotsu 5.6" (14.5cm)



Petty
HMA-MOPE-120 Petty 4.7" (12cm)
HMA-MOPE-150 Petty 5.9" (15cm)



Paring
HMA-MOPA-85 Paring 3.3" (8.5cm)



Paring with Mahogany Handle
HMA-MOPA-M-85 Paring 3.3" (8.5cm)

GLESTAIN

Western Style



Glestain Hollow Ground

These square-plaited rectangular trays from a set of 10 are woven of thin bamboo strips dyed dark brown. The meticulous work of a Living National Treasure, they were made in the mid-20th century.

Glestain Hollow Ground

Glestain knives can be recognized by their patented hollow ground design. The dimples on the blade's surface prevent ingredients from sticking, allowing for faster, easier, and more efficient cutting. Glestain blades are constructed out of

Acuto 440 steel, which undergoes a sub-zero manufacturing process to ensure a durable edge. Some styles feature a stainless steel cap on the bottom of the water resistant hardwood handle that can be used for opening shellfish shells.

HRC : 58-59 Bevel : 80:20 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou

HGL-HGGY-210 Gyutou 8.2" (21cm)

HGL-HGGY-240 Gyutou 9.4" (24cm)

HGL-HGGY-270 Gyutou 10.5" (27cm)



Gyutou

HGL-HHGGY-210 Gyutou 8.2" (21cm)



Sujihiki

HGL-HGSU-240 Sujihiki 9.4" (24cm)

HGL-HGSU-270 Sujihiki 10.5" (27cm)



Sole Knife

HGL-HGSO-210 Sole Knife 8.2" (21cm)

HGL-HGSO-250 Sole Knife 9.7" (25cm)



Petty
HGL-HGPE-120 Petty 4.7" (12cm)
HGL-HGPE-140 Petty 5.5" (14cm)



Offset Petty
HGL-HGOPE-140 Offset Petty 5.5" (14cm)



Honesuki
HGL-HGHO-150 5.9" (15cm)



Santoku
HGL-HHGSA-170 6.7" (17cm)



Carving Knife
HGL-HGCK-220 8.6" (22cm)

BREAD KNIVES

Mac Bread Knife

The Mac Bread Knife is constructed out of a high carbon stain resistant mixture of steel compounds that give it a superior sharpness and hardness. This professional grade knife features an unique arched shape and the line of teeth on the blade can be re-aligned on a fine stone.

HRC : 60 Steel Type : Stain Resistant Sharpening : Blade can be re-aligned on a fine stone



Bread Knife
HMC-BR-270 Bread Knife 10.5" (26.5cm)

Suisin Bread Knife

Using a normal knife to slice hard pieces of bread will instantly dull your knives. The well known Suisin brand offers a high quality bread knife for everyday use. The sharp serrated Swedish Inox 8A steel blade makes cutting bread easy.

HRC : 58-59 Steel Type : Stain Resistant Sharpening : Cannot be sharpened or honed



Bread Knife
HSU-INBR-250 Bread Knife 9.75" (25cm)

PASTRY KNIFE

Togiharu Pastry Knife



Togiharu Pastry Knife
HTO-INPT-330 Pastry 12.9" (33cm)

HTO-INPT-360 Pastry 14.0" (36cm)

CHINESE CLEAVERS

Togiharu Chinese Cleaver

The Togiharu Chinese cleaver is made out of virgin carbon steel with a wide rosewood handle. The carbon steel used for this knife is a unique professional grade steel that famous knife makers in Japan have been using for over 60 years. The knife comes straight from

the box pre-sharpened to its fullest potential by the renowned knife sharpening master, Shouzou Mizuyama, who has taught many of Japan's most established knife makers and knife company owners.

HRC : 62 Bevel : 50:50 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Chinese Cleaver
HTO-HCCL-220 Chinese Cleaver 8.6" (22cm)

Sugimoto Chinese Cleaver

Sugimoto's Chinese cleaver is a handcrafted multi-purpose carbon steel knife and has a round easy to grip wooden handle. Sugimoto cutlery has been crafting knives since the 1930's and were the first to introduce Chinese cleavers to the Japanese market. The Sugimoto brand is known to produce some of the best Chinese cleavers in the world. Sugimoto Chinese cleavers have numbers

etched onto the blades that refer to the thinness of the blade. The lower numbers have a finer edge, while the higher numbers have a thicker edge for more heavy duty work. Korin sells the #6 cleaver, which is popularly used for chopping vegetables and slicing meat ingredients because of its fine thin blade.

HRC : 62 Bevel : 50:50 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Chinese Cleaver
HSG-VSCL-220 Chinese Cleaver 8.6" (22cm)

Misono Chinese Cleaver

The Misono 440 Chinese Cleaver is created from one of Misono's most popular lines. It is constructed out of molybdenum steel and a water resistant wooden handle. The amount of chromium is increased from 13% to 16% for the 440 line in order to achieve longer-lasting edge retention than the Misono Molybdenum line. Chinese cleavers are excellent all-purpose kitchen knives, ideal

for slicing boneless meats and vegetables, crushing spices, and moving ingredients from the cutting board to the pan. The curve of the water-resistant wood handle is designed to fit comfortably in the user's hand, making it popular among those who prefer thinner handles. Misono's famously thin and sharp knives are hand finished and inspected to ensure the highest quality product.

HRC : 58-59 Bevel : 50:50 Steel Type :Stain Resistant Sharpening : Advanced



Chinese Cleaver
HMI-440CL-220-4 Chinese Cleaver 8.6" (22cm)

MENKIRI

Menkiri are specialized noodle knives. Once the noodle ingredients are mixed, the dough must be rolled out very flat, folded over several times, and then cut into long thin strips. There are many specific features of a menkiri that make it essential when working with noodles. In order to cut thin strips the knife must be very

sharp, the blade must extend to the end of the handle to cover the width of the dough, and the blade must sit completely flat against the cutting board. If there is any space between the blade and the cutting board, it will not cut the dough all the way through and will ruin the structure of the noodle.

Suisin Inox Menkiri

Knife Systems has developed a new style of menkiri out of inox steel for their Suisin brand knives. The Suisin Inox Menkiri is more affordable and easier to maintain than the typical menkiri, which

were traditionally crafted out of carbon and sold for over \$1000. Each blade is hand sharpened when packaged, therefore initial sharpening is not necessary.

HRc : 58 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Menkiri
HSU-INME-300 Menkiri 11.7" (30cm)

Masamoto Sobakiri

Masamoto sobakiri are specialized soba noodle knives. They are traditionally designed and crafted hongasumi style knives that are forged out of soft iron and white carbon steel. Each blade is

hand sharpened when packaged, therefore initial sharpening is not necessary.

HRc : 60 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Sobakiri
HMA-CSO-300 Sobakiri 11.7" (30cm)

GIFT SETS

Knife Gift Sets are an excellent idea for chefs and food lovers alike. Choose a set from your favorite knife brand and have each piece

engraved through Korin's Knife Engraving Services to personalize the knives for the individual.

Togiharu Gift Sets



HTO-HD-3
Togiharu Hammered Damascus Gift Set 3 Piece Set
Gyutou 8.2" (21cm)
Nakiri 6.4" (16.5cm)
Paring 3.4" (8.5cm)



HTO-HD-2
Togiharu Hammered Damascus Gift Set 2 Piece Set
Santoku 7.0" (18cm)
Petty 5.5" (14cm)



HTO-G12
Togiharu G-1 Gift Set 2 Piece Set
Gyutou 8.2" (21cm)
Petty 5.9" (15cm)



HTO-IN2
Togiharu Inox Gift Set 2 Piece Set
Santoku 7.0" (18cm)
Petty 5.9" (15cm)



HTO-IN3
Togiharu Inox Gift Set 3 Piece Set
Gyutou 8.2" (21cm)
Sujihiki 10.5" (27cm),
Petty: 5.9" (15cm)



HTO-M03
Togiharu EA Gift Set 3 Piece Set
Gyutou 8.2" (21cm)
Sujihiki 10.5" (27cm),
Petty 5.9" (15cm)

HTO-M02
Togiharu EA Gift Set 2 Piece Set
Santoku 7.0" (18cm)
Petty 5.9" (15cm)

Misono Gift Sets



HMI-UX2
Misono UX10 Gift Set 2 Piece Set
 Santoku 7.0" (18cm)
 Petty 4.7" (12cm)



HMI-M02E
Misono Molybdenum Gift Set 2 Piece Set
 Gyutou 8.2" (21cm)
 Honesuki 5.6" (14.5cm)



HMI-4402
Misono 440 Gift Set 2 Piece Set
 Gyutou 8.2" (21cm)
 Petty 4.7" (12cm)



HMI-4403
Misono 440 Gift Set 3 Piece Set
 Gyutou 8.2" (21cm)
 Santoku 7.0" (18cm),
 Petty 4.7" (12cm)

Suisin Gift Sets



HSU-IN3
Suisin Inox Gift Set 3 Piece Set
 Gyutou 8.2" (21cm)
 Deba 6.4" (16.5cm)
 Petty 5.9" (15cm)

HSU-IN2
Suisin Inox Gift Set 2 Piece Set
 Gyutou 7.0" (18cm)
 Petty 5.9" (15cm)



HSU-YA3
Suisin Yasukiko Gift Set 3 Piece Set
 Yanagi 8.2" (21cm)
 Usuba 6.4" (16.5cm),
 Deba 5.9" (15cm)

GIFT SETS

Nenox Gift Sets



HNE-RD2 Nenox Red Bone Handle Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)



HNE-BL2 Nenox Blue Bone Handle Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)



HNE-BR2 Nenox Brown Bone Handle Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)



HNE-GR2 Nenox Green Bone Handle Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)



HNE-CO2 Nenox Corian Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)



HNE-GR2 Nenox Green Bone Handle Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)



HNE-CF2 Nenox Carbon Fiber Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)



HNE-IW2 Nenox Desert Iron Wood Handle Gift Set
2 Piece Set

Gyutou 8.2" (21cm), Petty 5.9" (15cm)

Korin Gift Cards

Can't decide what to purchase for that special someone? Send a KORIN gift card that can be used for any product or service.

For balance inquiries, please contact customer service at 1-800-626-2172 or cs@Korin.com



Korin Gift Wrapping

Too busy to gift wrap? Can't gift wrap well? Korin offers two elegant Japanese style gift wrapping options for knives. Surprise that special someone with a beautifully wrapped knife without the worry of doing it yourself.

- Free gift wrapping option.
- High quality gift wrapping option using Japanese washi paper available for a small fee.



Japanese Washi Wrapping

Free Gift Wrapping

Laser Engraving Service

Personalize your knife by engraving your name or a short message on the blade. Korin can engrave letters and designs on the blade of your knife. Surprise your loved ones by personalizing their gift or design one for yourself.



ACCESSORIES AND SERVICES



KNIFE COVERS

Wooden Covers for Western Style Knives

The design for Japanese knife covers have not changed for hundreds of years. The knife covers offered at Korin are handcrafted from either ebony or Japanese magnolia wood grown in the northern region of Japan, where the cold climate encourages the growth of densely grained wood that will not warp. These beautiful wooden covers will keep knives safe when not in use and help

prevent carbon knives from rusting. Each piece is handmade and the blade shape varies from maker to maker, therefore all knives must be fitted before purchase. Please be advised that Korin does not accept returns or exchanges for wooden knife covers due to hygiene reasons.



| | | | | | |
|-----------------------|-------|--------|-----------------------|------|--------|
| Gyutou | | | Yo-Deba | | |
| HA-SAYA-G-180 | 7.0" | (18cm) | HA-SAYA-YD-210 | 8.2" | (21cm) |
| HA-SAYA-G-210 | 8.2" | (21cm) | HA-SAYA-YD-240 | 9.4" | (24cm) |
| HA-SAYA-G-240 | 9.4" | (24cm) | | | |
| HA-SAYA-G-270 | 10.5" | (27cm) | Honesuki | | |
| | | | HA-SAYA-H150 | 5.9" | (15cm) |
| Sujihiki | | | Petty | | |
| HA-SAYA-S-240 | 9.4" | (24cm) | HA-SAYA-P-120 | 4.7" | (12cm) |
| HA-SAYA-S-270 | 10.5" | (27cm) | HA-SAYA-P-150 | 5.9" | (15cm) |
| Santoku | | | Hankotsu | | |
| HA-SAYA-SA-180 | 7.0" | (18cm) | HA-SAYA-HA150 | 5.9" | (15cm) |

Wooden Covers for Nenox Knives

Fit your beautiful Nenox and Nenohi knives in authentic Nenohi wooden covers. These covers are handcrafted out of the same Japanese magnolia wood as the general purpose wooden covers.

Please be advised that Nenohi cover will only fit Nenox or Nenohi knives.



| | | | | | |
|-----------------------|-------|----------|------------------------|------|----------|
| Sujihiki | | | Yo-Deba | | |
| HNE-SAYA-S-230 | 9.0" | (23cm) | HNE-SAYA-YD-165 | 6.4" | (16.5cm) |
| HNE-SAYA-S-285 | 11.2" | (28.5cm) | | | |
| Gyutou | | | Honesuki | | |
| HNE-SAYA-G-210 | 8.2" | (21cm) | HNE-SAYA-H150 | 5.9" | (15cm) |
| HNE-SAYA-G-240 | 9.4" | (24cm) | HNE-SAYA-H150/G | 5.9" | (15cm) |
| HNE-SAYA-G-270 | 10.5" | (27cm) | Petty | | |
| HNE-SAYA-G-300 | 11.7" | (30cm) | HNE-SAYA-P-150 | 5.9" | (15cm) |
| | | | Paring | | |
| | | | HNE-SAYA-P-100 | 4.0" | (10cm) |

- We strongly encourage our customers to purchase a cover with your knife to ensure a proper fit.
- To purchase for covers for knives, please bring the knives to Korin. The staff will personally fit your knife with a cover.
- Korin does not accept returns, exchanges or refunds of knife covers. All sales of knife covers are final.

Korin's Original Knife Guards

Korin's Original Knife Guards are the most affordable way to protect your knives. Each piece is lined with a soft fabric to avoid scratching the knife. These durable plastic guards are available in four different convenient sizes for different styles of knives.

Plastic Guards for Western Style Knives

| | |
|--|------------------------------------|
|  | HA-SAYA-KG-150 5.9" (15cm) |
|  | HA-SAYA-KG-180 7.0" (18cm) |
|  | HA-SAYA-KG-240 9.4" (24cm) |
|  | HA-SAYA-KG-300 11.7" (30cm) |

Wooden Covers for Japanese Style Knives



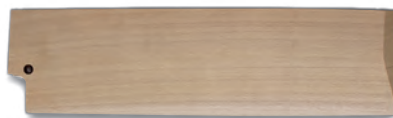
Yanagi
HA-SAYA-Y-240 9.4" (24cm)
HA-SAYA-Y-270 10.5" (27cm)
HA-SAYA-Y-300 11.7" (30cm)



Kamagata Usuba
HA-SAYA-KU-180 7.0" (18cm)
HA-SAYA-KU-195 7.6" (19.5cm)
HA-SAYA-KU-210 8.2" (21cm)



Deba
HA-SAYA-D-135 5.3" (13.5cm)
HA-SAYA-D-150 5.9" (15cm)
HA-SAYA-D-165 6.4" (16.5cm)
HA-SAYA-D-180 7.0" (18cm)
HA-SAYA-D-195 7.6" (19.5cm)
HA-SAYA-D-210 8.2" (21cm)



Usuba
HA-SAYA-U-165 6.4" (16.5cm)
HA-SAYA-U-180 7.0" (18cm)
HA-SAYA-U-195 7.6" (19.5cm)
HA-SAYA-U-210 8.2" (21cm)
HA-SAYA-U-225 8.8" (22.5cm)

SHARPENING STONES

Whetstones

Sharpening stones must be used in order to sharpen a knife to its fullest potential. The process of sharpening on a stone is similar to sanding wood. The whetstone scratches away material to shape and polish the edge to an acute blade.

A medium and fine grit stone are both needed to effectively sharpen both traditional Japanese and Western style knives.

There is a common misconception that honing steels sharpen knives. Although honing steels straighten out the edge, which will make the knife seem sharper, they do not sharpen the knife. Improper usage of honing steels may even result in chipping and leveling out the asymmetrical 70:30 blade.

Choosing Whetstones

Before the availability of synthetic materials, people in Japan sharpened knives on natural sharpening stones that were hand quarried, cut, and polished. Nowadays, a wide large variety of affordable synthetic sharpening stones have become an attractive

alternative. When choosing a sharpening stone, it is important to consider your skills as a sharpener, the material of the knife, and its purpose.

Fine Stones

#3000 grit

When sharpening knives, it is important to use both a medium and a fine stone. Using a #3000 grit stone as a buffer in between the #1000 grit and #6000 grit stone eases the transition and produces a better result. #3000 grit stones are also a great finishing stones for boning knives and for knives used to cut fatty ingredients. Cutting oily ingredients leads to shorter edge retention, and a rougher edge will help maintain the blade for longer. Although the #6000 grit stone will give you a sharper edge, the knife will also dull faster.

#4000 grit

The #4000 grit stone works in the same way as the #3000 grit stone. It can be used as a buffer stone as well as a finishing stone when working with fatty ingredients. The #4000 grit stone will produce a finer edge, but ultimately choosing between a #3000 grit and a #4000 grit is a matter of personal preference.

#5000 grit

The #5000 grit stone is a great finishing stone for softer steels.

#6000 grit

The #6000 grit stone is the basic finishing stone for most knives. The #6000 grit stone will produce a finer edge, and is recommended as a finishing stone for harder steels.

#8000 grit

The Kitayama #8000 is the best finishing stone to produce the sharpest and most polished blade. Korin recommends this stone for traditional Japanese knives and those working mostly with produce and non-fatty ingredients.



MIZUYAMA
Fine #4000
HA-1095
8.5" x 2.8" x 0.8"H



MIZUYAMA
FINE #6000
HA-1074
8.5" x 2.8" x 0.8"H



KING
FINE #6000
HA-1004
8.3" x 2.9" x 0.9"H



KITAYAMA
FINE #8000
HA-1057
8" x 3" x 1"H

Medium Stones

#1000 grit

The #1000 grit stone is the basic sharpening stone that Korin recommends for routine sharpening.

#1200 grit

The #1200 grit stone is great for sharpening traditional Japanese knives, as they are more delicate and have a finer edge than Western style knives. However, the #1200 grit and #1000 grit can be used interchangeably. For a more abrasive grit, we recommend using the nagura stone on your #1200 grit stone, then using the slurry produced to sharpen.

#2000 grit

The #2000 grit is a medium stone. It is not as abrasive as the #1000 or #1200 grit stones, and therefore in comparison will take longer to sharpen. Korin recommends the #2000 grit stones for those who prefer to sharpen knives multiple times a week. It is a great maintenance stone because it does not remove as much material as the lower grit stones. For a more abrasive grit, use the nagura stone on your #2000 grit stone and the slurry produced to sharpen.



**TOGIHARU
MEDIUM #1000
HA-1093**
8.5" x 2.5" x 1.5"H



**MIZUYAMA
MEDIUM #1200
HA-1076**
8.4" x 3" x 1"H



**MIZUYAMA
MEDIUM #2000
HA-1089**
8" x 2.9" x 1"H



**KING
MEDIUM #1000
HA-1001**
9.1" x 3.9" x 3.2"H



**KING
MEDIUM #1000
HA-1002**
8.2" x 2.8" x 2.4"H



**KING
MEDIUM #1000
HA-1003**
8.2" x 2.6" x 1.3"H

SHARPENING STONES

Rough Stones

#220 grit

Best for reshaping or repairing chips. Please be aware that the #220-300 grit stones are very abrasive, and therefore will take off a lot of material. Korin does not recommend that beginner sharpeners use these stones.

#300 grit

Best used to quickly put an edge on very dull knives. Please be aware that the #220-300 grit stones are very abrasive, and will shave off a lot of material. Korin does not recommend this stone for beginners.



**SUN TIGER
ROUGH #220
HA-1071**
8" x 2.5" x 1.5"H

Nagura Dressing Stone

Over time, steel becomes trapped in sharpening stones causing them to turn black in certain spots. The trapped steel makes the stones slippery and less effective. The nagura stone can be used to polish away the trapped dirt and will produce a muddy slurry that acts as a rougher grit. Using this slurry, sharpening knives is easier and faster. Please be aware that this change of grit only occurs while using the slurry. Once you wash the mud off the stone, it will return to normal. The nagura stone is primarily used for fine stones, but may be used for medium stones as well.



**NAGURA DRESSING STONE
HA-1087**
3" x 1" x 1"H

Natural Stone

Natural Stones are carefully selected, hand-quarried, hand-cut, and hand-polished. This process often makes them extremely expensive. These stones are well suited for sharpening traditional knives, but they are inconsistent in terms of size, shape, and grit. Korin carries a variety of natural stones and we can recommend a stone to match a particular knife. However, we do not recommend natural stones for inexperienced users.

Diamond Sharpening Stones

Diamond sharpening stones are primarily used to repair chips. The benefits of using a diamond stone is that the stone will always stay flat. Please be aware that moving and changing from a higher to lower angle while sharpening on a diamond stone will ruin the blade. Korin recommends the diamond sharpening stones for use only by advanced knife sharpeners.



**DIAMOND STONE WITH BASE
ROUGH #300/#300
HA-1092**
8" x 3.5" x 0.3"H

Double Sided Stones

The double sided stones sold at Korin feature a medium and a fine grit sharpening surface. They are a convenient tool for traveling

cooks, sharpening beginners, and home users.



**MIZUYAMA
DOUBLE SIDED
#1000/#6000
HA-1081**
8.3" x 2.9" x 1.4"H



**TOGIHARU
DOUBLE SIDED
#1000/#4000
HA-1082**
8" x 2.5" x 1.4"H



**TOGIHARU
DOUBLE SIDED
#1000/#4000
HA-1082**
8" x 2.5" x 1.4"H



**MIZUYAMA
DOUBLE SIDED
#1000/#6000
HA-1081**
8.3" x 2.9" x 1.4"H

Caution

Please do not soak finishing stones (#3000 and above), simply splash a little water on the stone and it is ready for use. Soaking a finishing stone will cause it to crack and break. Storing a stone in the box while still wet or damp will result in mold and decreased

quality. For double sided stones, please only soak the medium stone side (#1000) for a minute or two, and do not soak the fine stone side. Failure to do so will result in splitting and breaking.

Stone Fixers

After frequent use of synthetic and ceramic sharpening stones, knives will begin to wear down. A stone fixer is essential for flattening the surface of a sharpening stone. Prolonged use of a

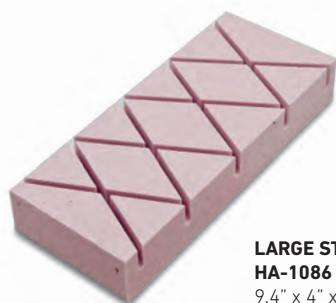
concaved stone will begin to warp and change the shape of a knife blade.



**STONE FIXER
HA-1075**
6" x 2" x 1"H



**TOGIHARU STONE FIXER
HA-1088**
6" x 2" x 1"H



**LARGE STONE FIXER
HA-1086**
9.4" x 4" x 1.5"H



**STONE FIXER
HA-1094**
8" x 2.5" x 1.25"H

Sharpening Japanese knives

The knives in the Korin collection have been chosen for their exceptional quality, outstanding sharpness, and long-lasting edges. Both traditional and Western style Japanese knives must be hand sharpened on a water stone to realize their fullest potential. 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 as a crucial first step in preparing fine cuisine. Many sushi chefs sharpen their knives at the end of each workday. Ideally, you should sharpen your knife while it 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. You should be prepared to sharpen Western style knives every two to three days for average professional use. If you are inexperienced with Japanese knives and water stones, we recommend that you 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 style-specific pages for instructions and tips. Illustrations and instruction

represent right-handed knife sharpening. You can also refer to our YouTube channel for sharpening tips and techniques, www.youtube.com/KorinjapaneseKnives

Step One – Prepare the stones

A level stone surface is necessary to obtain a clean edge and to avoid damaging your blade edge. Synthetic stones and stone fixers should be soaked in water before sharpening for ten minutes. Use the stone fixer on the stone's edge first to round the corners of the stone. Then, start to sand off the top of the stone with a back and forth

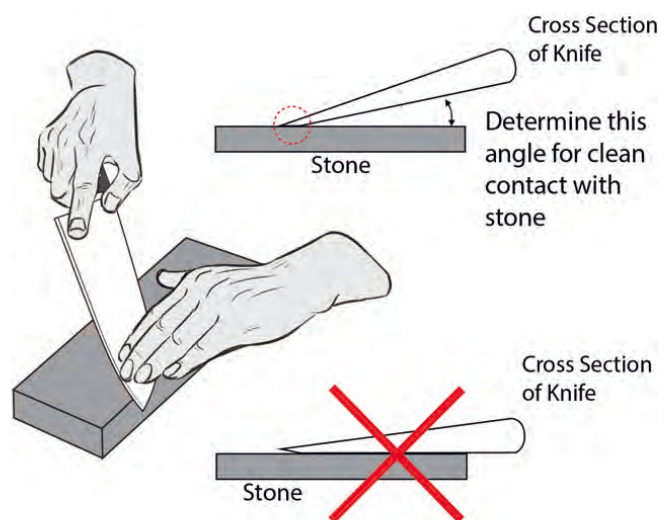
motion, removing only enough material to flatten the surface of the stone. Ceramic and diamond stones should not be soaked prior to sharpening. Dip ceramic and diamond stones briefly in water before sharpening. Place the stone on a damp towel or base to stabilize the stone while sharpening.

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 as you would to cut.

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 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 your 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. When you have determined the sharpening angle you will be ready to start sharpening!

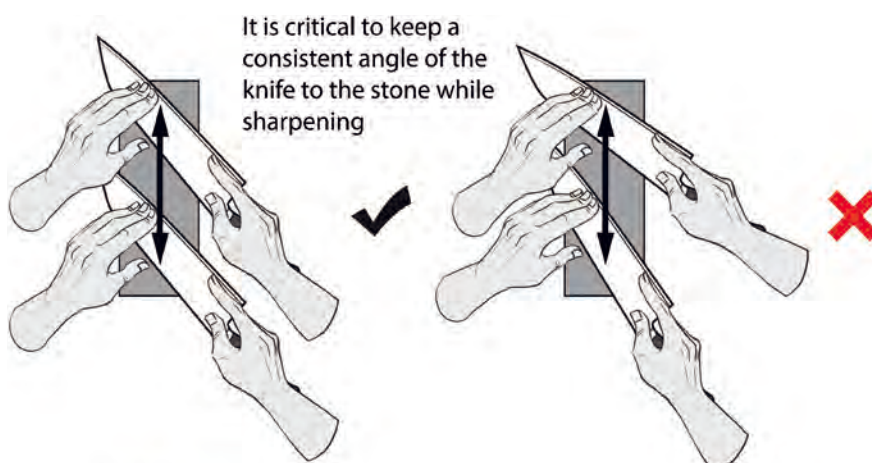


Step Three – Sharpen

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, so equal pressure is needed to achieve even sharpening.

Pressing the edge to the stone with your fingers, push the knife forward 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 to 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, flip over the knife to focus on the reverse side of the blade. Exert more pressure on the upward stroke to remove the burr (for traditional Japanese knives) or establish a double-sided edge. See style specifics pages for this important step.

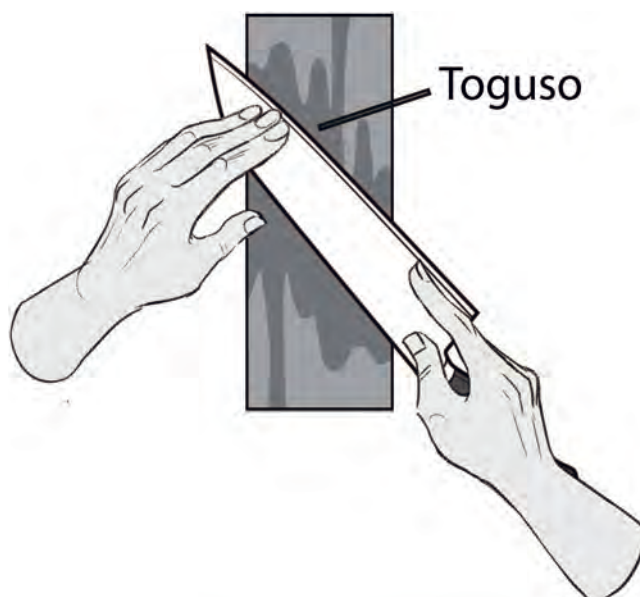


Basic sharpening tips

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.

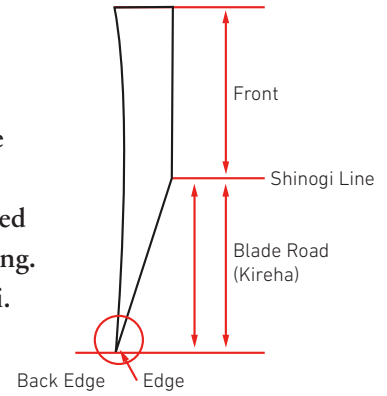
Be sure to keep the stone wet during sharpening. To wet the stone during sharpening, sprinkle a few drops of water from your hand onto the stone, but do not wash away the slurry or mud (toguso) that forms on the stone while sharpening. This grainy mixture is an important aid in the sharpening process.

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 sharp polished 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.



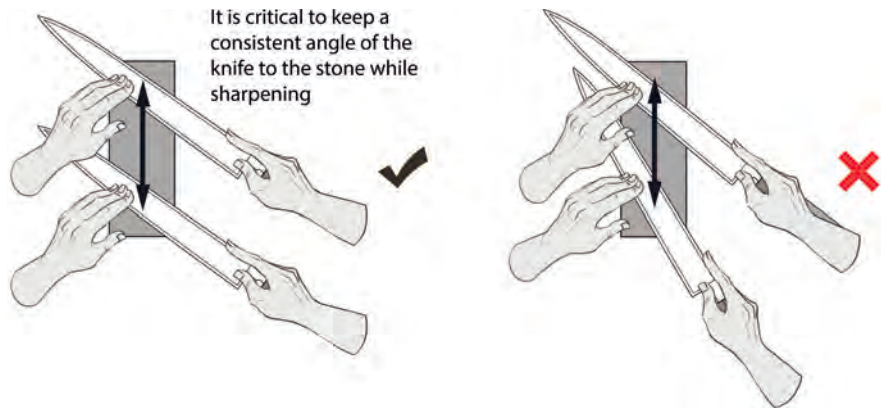
Traditional Japanese knives

Traditional Japanese knives owe their precision and effectiveness to an ingenious single edged design. The diagram below shows the tapered edge on the front of the knife (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. Having a properly sharpened shinogi line allows for the most precise cut, so please do not alter it when sharpening. On the back of yanagi, deba, and usuba knives there is a gentle curve called urasuki. The urasuki feature allows food to separate cleanly after it is cut and acts as suspension for the knife, absorbing pressure and protecting against chipping.



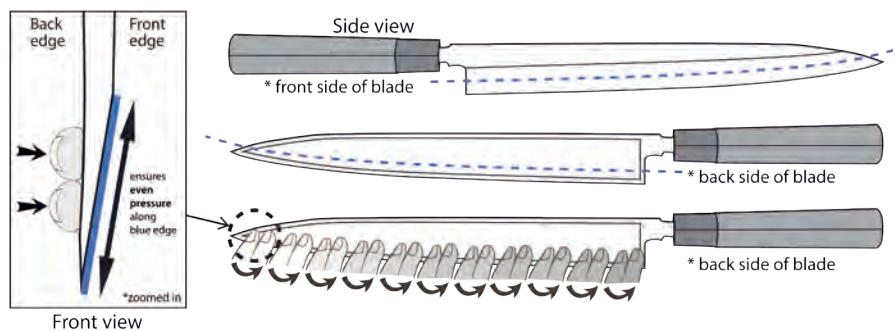
Sharpening traditional Japanese knives

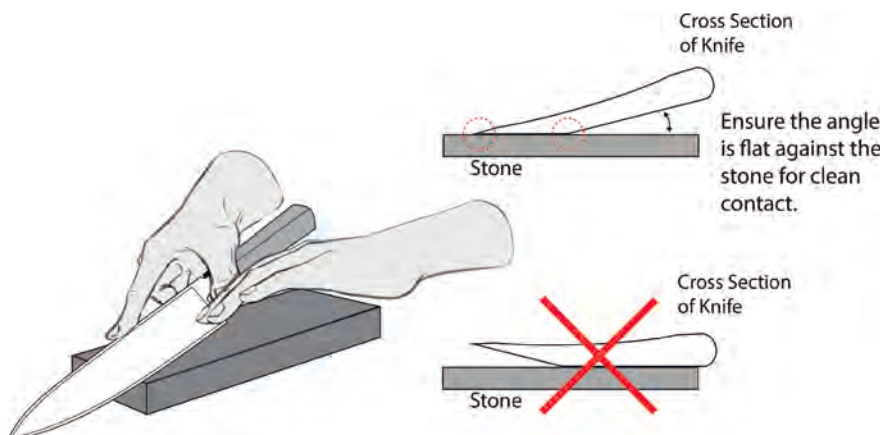
When sharpening a traditional Japanese knife it is important to follow the shinogi line, but note that you are only sharpening the very edge, not the entire blade road. This is very important! Place your fingers very close to the blade edge and press firmly to ensure even contact with the stone. Although Western style knives can be sharpened for several strokes in one place at a time on the edge, traditional Japanese knives should only be sharpened for one or two strokes before moving to the next section of edge. When sharpening traditional Japanese knives you must continually move your fingers down the edge. This is especially crucial for the yanagi style knives. The yanagi's thin, delicate edge will become weak if you sharpen for too many strokes in one spot.



Follow these basic sharpening techniques to sharpen the entire edge until there is a slight evenly distributed burr on the reverse side.

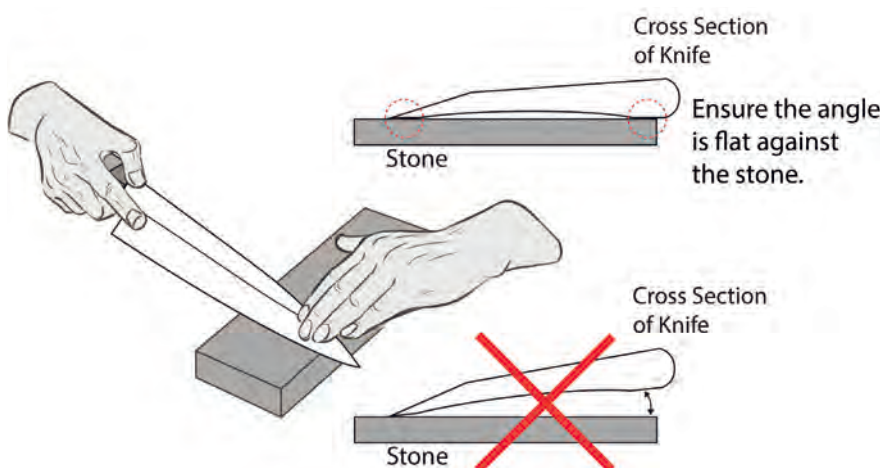
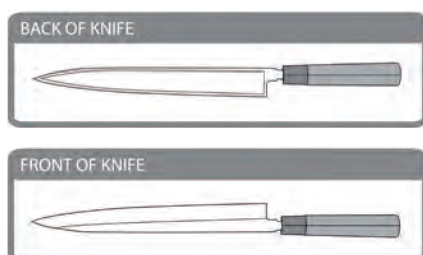
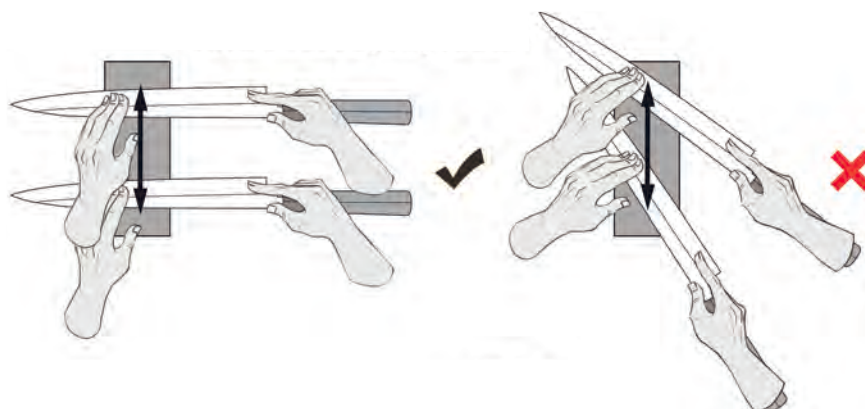
Shift fingertips along the blade while sharpening, keeping them placed in the middle of the blade edge as shown by the blue line.





Uraoshi

Uraoshi is the conditioning and flattening of the back side of a traditional Japanese knife. This process will enhance the blade strength on the edge and align any unevenness on the back side of the blade. Without the uraoshi process, the knife will be brittle and cannot be sharpened properly to its fullest potential. Sharpen the backside and apply pressure to the edge only on the upstroke. Keep the blade completely flat to the stone and keep finger between the edge and the shinogi. Remove any burr that forms with a fine grit Japanese whetstone. Korin offers a complimentary uraoshi service for all traditional Japanese knives.



SHARPENING

Sharpening the Kissaki

The kissaki is the tip of the blade edge, which curves to a 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 and a fine grit (#8000) finishing stone; however, for the best possible sharpening results, a more gradual transition using multiple grit stones is highly recommended. Experienced sharpeners are encouraged to try the following sharpening stone series:

For deba knives: #300 - #400 - #1000 - #3000 - #8000

For all other traditional Japanese Knives: #300 - #1000 - #3000 - (#6000*) - #8000

(*#6000 is recommended for stain resistant Japanese knives)

Advanced sharpening tip

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

Sharpening 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 it possible to cleanly cut sashimi and other delicate ingredients.

Western style knives

Japanese Western style knives 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 following the 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 symmetrical 50:50 or 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 expressed as a 70:30 ratio.

Beginners are encouraged to use the entire stone when sharpening, making long even 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.

To determine the angle 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.

It is important not to alter the shinogi line when sharpening. 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 this basic sharpening technique to sharpen the entire edge until you feel a slight ridge form along the edge. 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.

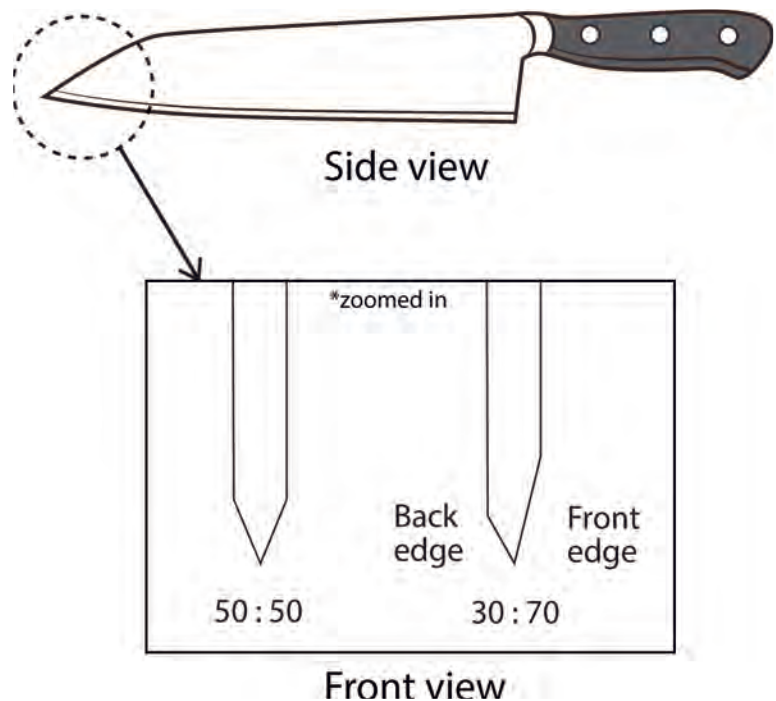
Turn the knife over, establish the angle of the back edge and sharpen the entire edge with proportionately less strokes on the back. This is critical for maintaining optimum sharpness - if you sharpened for seven strokes along the front edge of the knife, only sharpen with three strokes on the backedge. Turn the knife over, establish the angle of the back edge and sharpen the entire edge with proportionately less strokes on the back.

Remember to sharpen the back edge less than the front edge on your Japanese Western style knife unless it has a 50:50 symmetrical bevel. 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.

Sharpening the Kissaki

The kissaki is the tip of the blade edge that curves to a 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: #300 - #1000 - #3000 - #4000 - #6000.



The Chef's Edge

Traditional Art of Japanese Knife Sharpening

All the traditional Japanese knives sold at Korin are handcrafted and inspected by our resident knife master to ensure the highest quality. There are two classifications of Japanese knives based on the materials and methods used in the forging process. Each classification has its own advantages.

“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 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

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

- **Mario Lohninger**, former Executive Chef, Danube

“When I have a beautiful knife, I feel so happy to be a chef.”

- **Nobu Matsuhisa**, Executive Chef / Owner, Nobu



Chiharu Sugai

Learned traditional knife sharpening techniques in Sakai, Japan. As co-founder of Korin, he has sharpened the knives of chefs from renowned restaurants such as Nobu, Bouley, Danube and many others.

Mr. Sugai teaches knife sharpening demonstrations 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.



Traditional hand-sharpening techniques for Japanese Western style and Yanagi knives

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

Traditional hand-sharpening techniques for Western style knives.

How to correctly use sharpening stones.

Basic hand-sharpening techniques for yanagi knives.

Proper knife care and storage.

Korin Knife Sharpening Demonstration

Invite us to your kitchen or school for a free demonstration from Korin's knife sharpener to learn how to sharpen Japanese and Western style knives using water stones.

Korin's knife sharpener and his team has been visiting the country's leading culinary schools and top restaurants for years to share their knowledge of knives. During these demonstrations, the sharpener explains the fundamentals of various sharpening stones, as well as the steps involved in preparing and using a whetstone. After each demonstration, the knife sharpener will answer questions and be happy to provide you with tips on how you can improve your sharpening methods. The sharpener's team will set up a pop-up shop and have products for sale after the demonstration. Korin hopes that these complimentary services will further enhance your skills and improve kitchen efficiency in a fun and educational way.

Demonstrations may be set up upon request.

Please contact Korin's customer service team for further information.
800-626-2172 or 212-587-7021
cs@Korin.com



Korin Knife Services

Korin offers a number of unique knife services provided by our resident Knife Master Chiharu Sugai and his apprentice Vincent Kazuhito Lau. After 25 years of honing his skills and constantly practicing new techniques, Mr. Sugai's dedication has been recognized by the top knife makers of Japan. Korin is proud to announce that we have received an official authorization by our knife vendors to sharpen and repair their products.

Sharpening Services

Send in your knives to Korin for a tune-up. We can sharpen and repair any non-serrated or steel knife, including pocket knives and hunting knives (excluding ceramic and custom knives). Please inquire to our customer service team regarding other types of specialty blades. We sharpen all knives by hand using Japanese whetstones and sharpening wheels. Prices vary based on the styles of knives and severity of damages. For pointers and tips on what you can do to improve your skills, please feel free to leave a comment on the knife services form requesting for our sharpener to contact you with advice.

Left-Handed Conversions for Western Style Knives

Convert your asymmetrical 70:30 western style knife to a left-handed blade. Left-handed boning knives and traditional Japanese knives must be special ordered and may require production time. Please inquire for further information.

KNIFE CARE & MAINTENANCE

Japanese knives are forged out of hard carbon steel to achieve thin sharp blades. This makes these blades more delicate than Western style knives. If used and maintained

properly, your Japanese knife will last you many, many years.

Using Traditional Japanese Knives

- Traditional Japanese knives are task specific, and most styles are not designed to cut through bones. Please do not attempt to cut through bones with traditional Japanese knives, unless it is a deba butchering knife.
- Never use traditional Japanese knives in a rough manner. They are not meant to be used as cleavers.
- Do not twist or force the knife when cutting.
- Traditional Japanese knives have significantly thinner and more delicate blades than Western knives. Use of honing steels or sharpening machines will result in chipping.
- We advise all customers to have a skilled sharpener prepare the knife before using the knife for the first time. By preparing

the knife with the uraoshi process, the blade will be aligned and strengthened. Korin offers a complimentary uraoshi sharpening with every purchase.

- Korin offers customers a free service to realign knives purchased in house. All traditional Japanese knives will bend over time due to the heat tempering of the two different steels in the blade.
- It is important to always flatten sharpening stones with a stone fixer to keep a consistent angle when sharpening and to prevent knives from warping.
- Please always use sharpening stones to sharpen traditional Japanese knives.

Preventing Rust and Maintaining

- Carbon knives are not stain resistant. Rust and discoloration will occur after cutting acidic ingredients or if not dried completely after use.
- Carbon knives must be wiped dry after use to prevent rusting. Korin recommends wiping carbon knives with tsubaki oil after use to keep moisture off the blade.
- The stain resistant knives offered at Korin contain a high carbon content and are not stainless. Stain resistant knives must be dried and stored properly after use. They can stain or rust if not properly maintained.



Rust Eraser HA-1007

2.5" x 1.5"

Use this eraser with water to remove rust from carbon steel.

Cleaning Knives

- Never put knives in the dishwasher.
- Carefully clean knives with water and soap after use. Remove salts and acidic remnants of food from the surface to avoid staining.
- Do not use bleach, harsh chemicals, steel wool, or abrasive sponges to clean the knife.



Korin Cleaning Cloth HA-1053K

4.95" x 7.5"

Cleaning cloth to polish your stain resistant knives and other kitchen utensils. This product can also be used to clean jewelry.

Storing Knives

- Clean and dry the knives well before storing.
- Protect the blade with a knife cover before storing.
- Completely dry the knives before inserting them into knife covers.
- Store knives in a cool and dry environment. Korin recommends storing knives in their original box, wrapped in newspaper, knife covers, or knife stands.
- Apply a thin coat of tsubaki (Japanese camellia) oil on lesser-used carbon knives to prevent corrosion and discoloration during storage. Wooden covers can also help to draw moisture away from the knife and protect the blade when not in use.



**Tsubaki Knife Oil
HA-1008**

3.8 oz
Made of 100% Japanese Camellia Oil to prevent rusting of carbon knives after use.

Wooden Knife Stands

Traditional wooden knife stands were once a standard accessory in Japanese restaurants.

A clean knife stand represented the state of the kitchen and restaurant establishment.



**Wooden Knife Stand
for 6 Pieces
HA-1046**
10.8"W x 10"D x 19.2"H



**Wooden Knife Stand
for 3 Pieces
HA-1045**
9.6"W x 7"D x 9.6"H

Honing Steels

Korin does not recommend the usage of honing steels on any Japanese Western knives. A proper edge cannot be achieved with a honing steel, as they are originally intended only for realigning and straightening blades. Honing steels may work well for Western

made Western style knives, however, due to the harder steel in Japanese Western knives and the thinner blade, the edge cannot be restored and use of a honing steel may damage your knife or change its body style.



Mac Black Ceramic Honing Rod

HA-SRB-104 10.7"L (26.5"cm) steel length, 16" (40.5cm) including handle
Recommended for Western style knives with a harder steel.

Diamond Honing Steel

HRU-DDS12 12" (30cm) steel length, 17" (43cm) including handle
Very hard and abrasive.

Masamoto Honing Steel

HMA-CT6530/P 12" (30cm) steel length, 18" (48cm) including handle
Recommended for high quality Western style knives.

KNIFE BAGS

Proper storage is essential for maintaining the sharpness of the knives, protecting the edge from dulling, and keeping you safe. Our knife bags help users store and travel with several types of knives at once. Knife bags offered through Korin vary from simple durable knife

rolls to serious leather suitcases with knife inserts. The number of knives each bag carries vary depending on the style. Korin recommends considering the number of tools and knives typically utilized on an average work day when purchasing a knife bag.

Korin's Knife Bags

Korin's first collection of knife bags! These knife bags look like a normal bag, are built for culinary industry professionals. The long sleek bag allows for knives of all sizes to fit, features a card holder to avoid losing your knives and shoulder straps for those on the move. Inside you will find elastic holders to keep smaller utensils,

buckled straps to secure knives, and mesh pockets that can be velcro'ed shut. These great bags are also made with a water resistant synthetic fabric that can be gently hand washed in case of any spills in the kitchen.



Black Synthetic Knife Bag
HA-BG1063S
21.75"L x 4.5"W x 5"H



Black Nylon Knife Bag
HA-BG1063N
21.75"L x 4.5"W x 5"H



Korin Brown Leather Knife Bag
HA-BG1063L
21.75"L x 4.5"W x 5"H



Korin Knife Roll Bag
- 8 Knives Holder
HA-BG101
Closed: 20.5"L x 6.5"W
open: 20.5"L x 19"W

This knife roll will store up to eight knives or other kitchen tools each in its own compartment. With clearly divided pockets, zipper and velcro closure, this chic, black nylon bag is durable, reliable, and safe.

Nenohi's Synthetic Knife Roll

Nenohi's synthetic knife roll is a convenient way to store your knives without carrying around an extra bag. Unlike your typical knife bag, the blade is securely tucked away into each slot. This

bag holds 4 chef knives and 2 small knives, and can easily be rolled up and stored in a backpack or other bag.



Nenohi Black Synthetic Knife Roll Bag
HA-BG-900/BK

20.5"L x 6.25"W (open: 18.25"W)



Nenohi Brown Synthetic Knife Roll Bag
HA-BG-900/BR

20.5"L x 6.25"W (open: 18.25"W)



Nenohi Nylon Knife Case
HA-BG-901-S

18"L x 4"W (open: 9.25"W)
Fit up to a 10.5" (27cm) knife.

HA-BG-901-L

22.5"L x 4"W (open: 9.25"W)
Fit up to a 11.7" (30cm) knife.
The Nenohi Nylon Knife roll holds two knives.

Glestain Knife Case

This chic, sturdy, and compact knife case will hold at least seven yanagi knives, or a combination of smaller knives and kitchen utensils. With a deep red felt interior, your knives will be protected and beautiful in their case display. Each knife case comes with key and lock so you can secure your knives and equipment at home or restaurant. The Glestain knife case features stoppers on the bottom and reinforced stainless steel construction for a case that is reliable and easy to use.



HA-BG-AHU20

22" x 4.75" x 3.75"H

Black Synthetic Leather Knife Case

This elegant and handcrafted case is made with a stylish forest black synthetic leather, tan leather trim, and black paisley print lining. The knife case holds up to seven to ten knives in the notched slots inside. Please be advised that this knife case comes in two

different styles for either western or traditional style knives. Keep your knives safe even in the chaotic commercial kitchen with this lockable knife case.



HA-BG-YO-02A - For Japanese Style Knives
22.5" x 11" x 3.75"H

HA-BG-YO-02B - For Western Style Knives
22.5" x 11" x 3.75"H

CUTTING BOARDS

The collection of cutting boards offered at Korin feature a variety of carefully selected materials that reduce the impact on knives for longer edge retention, absorbing cutting shock while providing a non-slip surface. Although most

cutting boards are simply embossed, these cutting boards are sand papered and hand-tested to ensure maximum slip resistance.

Hi-Soft Cutting Board (Soft)

The Hi-Soft Cutting Boards are very popular for sushi bars because rice does not stick to the cutting board as much as with other cutting boards. They have a top grade synthetic antibiotic surface

that closely resembles wood in color, texture and softness. Due to popular demand, smaller sizes are available for home users in addition to large commercial kitchen sizes.

Synthetic Cutting Board (Medium-Soft)

The Synthetic Cutting Board resembles wood in color, and is increasingly popular in busy kitchens, due to its durability and cost

effectiveness. It is made of a material that is forgiving on knives and durable, yet slightly harder than the Hi-Soft cutting board.

Asahi Rubber Cutting Board (Hardest)

The Asahi rubber cutting board is the hardest and most durable cutting board offered at Korin. It does not scratch easily and is very popular in sushi bars. U.S. Health Departments have banned wooden cutting boards in commercial kitchens, and in the wake

of this ban many have chosen the Asahi rubber cutting boards as an alternative. They resemble wood in color, texture, and softness, making them aesthetically pleasing for open kitchen displays and ideal for professional use.

K-Type Cutting Board (Hard)

The K-Type cutting board is very practical and affordable for commercial kitchen use. The material's low density cushioned material absorbs the shock and helps decrease chopping fatigue.

The surface will not scratch off and mix with ingredients while cutting.

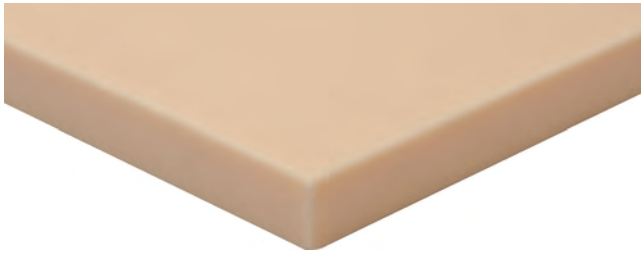
Peel Type Cutting Board (Hard)

The revolutionary design allows professional chefs to completely renew their cutting surface after periods of rigorous use. The Peel Type Cutting board is made out of the same material as Korin's K-Type Cutting board. Each cutting board is rolled into fabric for further slip resistance, then the 5 layers of Polyethylene board are

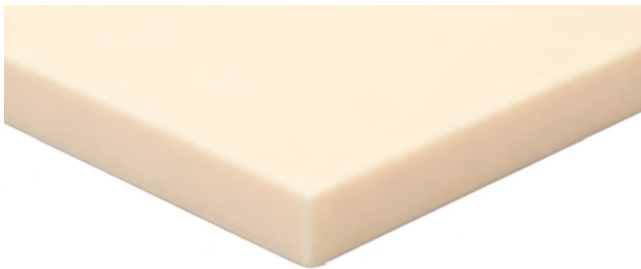
bounded by heat. Once a layer of the board is used, a knife can be used to separate the layers and peel away the worn surface as needed. The surface will not scratch off and mix with ingredients while cutting.

Cutting Board Precautions

It is important to turn over the board daily and use each side to prevent warping. Please do not use warm water when cleaning these cutting boards.



Hi-Soft Cutting Board
Polyvinyl Acetate
TK-201-H40
 15.75"x11.5"x0.78" (40x29x2cm)
TK-203-01-84
 33.1"x15.4"x0.8" (84x39x2cm)
TK-203-01-100
 39.4"x15.7"x0.8" (100x40x2cm)
TK-203-01-120
 47.2"x16.5"x0.8" (120x42x2cm)



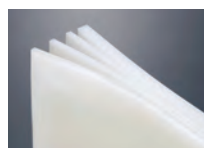
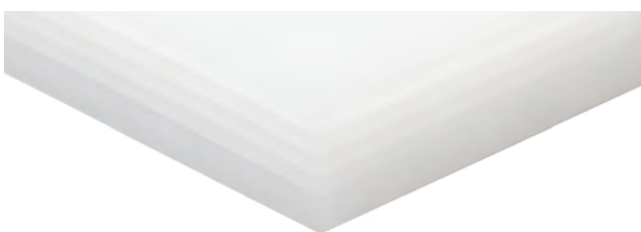
Synthetic Cutting Board
Polyethylene
TK-203-02-84
 33.1"x15.4"x0.8" (84x39x2cm)
TK-203-02-100
 39.4"x15.7"x0.8" (100x40x2cm)
TK-203-02-120
 47.2"x16.5"x0.8" (120x42x2cm)



Asahi Rubber Cutting Board
Rubber
TK-203-03-75
 29.5"x13"x0.8" (75x33x2cm)
TK-203-03-100
 39.4"x15.7"x0.8" (100x40x2cm)
TK-203-03-120
 47.2"x16.5"x0.8" (120x42x2cm)



K-Type Cutting Board
Polyethylene
TK-203-04-84
 33.1"x15.4"x0.8" (84x39x2cm)
TK-203-04-100
 39.4"x15.7"x0.8" (100x40x2cm)
TK-203-04-120
 47.2"x16.5"x0.8" (120x42x2cm)
Home Use Cutting Board
TK-201-08
 17.75"x9.75"x0.4 (45.5x25x1cm)



Peel Type Cutting Board
Polyethylene
TK-203-05-S
 29.5"x15"x1.2" (75x38x3cm)
TK-203-05-M
 39.4"x15.7"x1.2" (100x40x3cm)
TK-203-05-L
 47.2"x16.5"x1.2" (120x42x3cm)

KITCHEN UTENSILS



Round Tweezer
HA-1201
4.5"L

An economical tweezer great for all-purpose jobs. A flattened tip reduces the risk of clipping or breaking bones. Smaller alternative of HA-1210



Square Tweezer
HA-1202
4.5"L

Another great tweezer for all-purpose jobs. The tip is specifically designed to prevent bones from breaking. Smaller alternative of HA-1211



Non-Slip Tweezer
HA-1206
4.75"L

These non-slip tweezers have a rounded tip and textured sides to easily grasp stubborn bones without slipping. Once a cook discovers how much easier it is to use non-slip tweezers, they will never go back.



Slant Tweezer
HA-1207
4.6"L

Slanted tweezers have an angle to reach bones and fish with delicate flesh. It is recommended that chefs pull out bones at a 45 degree angle towards the head of the fish and, these slanted tweezers make this job easier.



Round Tweezer [Betsujyo]
HA-1210
4.75"L

Korin's ergonomic round-tipped tweezers are popular among chefs and home cooks alike. Comfortable in the hand, these tweezers are made of high quality stainless steel for removing all types of fish bones. Larger alternative of HA-1201



Square Tweezer [Betsujyo]
HA-1211
4.7"L

Large square fish bone tweezers with a broad tip, perfect for extracting stubborn or deep fish bones. Larger alternative of HA-1202



Masamoto Fish Tweezer Round
HMA-MD1212R
4.7"L

Made by the famous knifemaker, Masamoto these small, round-tipped fish bone tweezers are preferred when removing brittle pin bones.



Masamoto Fish Tweezer Square
HMA-MD1212S
4.7"L

Made by the famous knifemaker, Masamoto these small, round-tipped fish bone tweezers are preferred because of the flattened tip, as it is less likely to chip or break small bones.



Plating Tweezer Curved
HA-1215
6.5"L

The curved type high quality professional tweezers are used to plate delicate and temperature sensitive ingredients. The fine tweezers have superior precision and durability to last a lifetime.



Plating Tweezer Straight [Betsujyo]
HA-1214
6"L

Stainless straight type high-quality professional plating tweezers for very delicate ingredients such as micro-greens and fish bones. The straight type tweezers work wonders for plating or for hard to reach fish bones.



Tweezer [Gin No Tsume]
HA-1212
4.25"L

Fantastic boning tweezers recommended to Korin by sushi chefs at Nobu 57. When used to pull pin bones, the rounded angles on the tip ensure that the fish flesh will not be pierced or damaged. These tweezers can also be used to peel fish skin and even cucumbers!



Set of 3 Plating Tweezers
HA-1216
 5"L

This set of plating tweezers provides chefs with multiple options for handling delicate ingredients. Equally suited to removing hard-to-reach fish bones and arranging small, sensitive ingredients such as micro-greens, these versatile tweezers have a reputation for precision and control.



Spike for Eel [Meuchi]
HA-1204
 5.8"L

The eel spike is designed to be driven into a board and holds an eel in place while being prepared.



Spike for Eel T-shape [Meuchi]
HA-1204T
 6"L

The T-Shaped eel spike is designed to be driven into a board and hold an eel in place while being prepared.



Brass Scaler [Urokotori]
HA-1203
 8.0"L

Affordable brass scaler to remove small scales from delicate fish without damaging the flesh.



Stainless Scaler [Urokotori]
HA-1209
 8.2"L

A great workhorse tool that is very effective at descaling large fish.



Stainless Steel Clam Knife
HA-1304/S
 8"L

Unlike most oyster openers, this opener has a sharp edge and steep angle.



Handmade Mini Copper Grater
TK-606-03A
 4.25"L x 3.25"W

For wasabi roots, ginger, and zest.



Handmade Copper Grater
TK-606-03B
 9.75"L x 6"W

For ginger root and finely grated daikon root.



Aluminium Grater
TK-606-01
 11"L x 6.5"W

Economical grater for ginger, zest, and daikon root.



Shark Skin Grater
TK-606-04-5
 3.25"L x 2"W (5cm)
TK-606-04-6
 4.5"L x 2.75"W (6cm)
TK-606-04-8
 5.25"L x 3.2"W (8cm)
TK-606-04-11
 8.5"L x 4.25"W (11cm)
TK-647-11
 9.25"L x 4.25"W (11cm)

Our authentic shark skin grater is used for grating wasabi and other roots, unleashing their full flavor potential.

Chefs on knives and the passion of cooking

**Bill Telepan**

Executive Chef at Oceana

David Bouhadana

Chef/Co-Owner at Sushi by Boū

David Chang

Momofuku Restaurant Owner Chef and Lucky Peach magazine creator

Francis Mallmann

Argentine celebrity chef, author, and restaurateur

Gabriele Corcos

Chef/Owner at The Tuscan Gun

Hiroki Abe

Executive Chef at En Japanese Brasserie

Janine Denetdeel

Executive Chef at Talde Miami Beach

Jeremy Ford

Bravo's Top Chef Season 13 Winner

John Um

Regional Corporate Sushi Chef of Sushi Samba

Johnny Iuzzini

Chocolate by Johnny Iuzzini, cookbook author

Kevin Cory

Executive Chef at NAOE Miami

Makoto Okuwa

Chef/Owner at Makoto Restaurant

Mei Lin

Bravo's Top Chef Season 12 Winner

Robby Cook

Executive Sushi Chef at Morimoto Restaurant NY

Scott Damboise

Executive Chef at Avert Brasserie

Sheldon Simeon

Bravo's Top Chef Finalist

Soulayphet Schwader

Owner/Chef at Khe-yo Restaurant in NYC, partnered with Mark Forgione

Sunny Oh

Executive Chef at Juvia Miami

Tyson Cole

Chef/Owner at Uchi Austin



BILL TELEPAN

Executive Chef at Oceana

A native of the Garden State and an early champion of farm-to-table cooking, Chef Bill Telepan believes in honoring the seasonality of his ingredients. He was raised on fresh vegetables from the family garden and got his start in the culinary world arranging sandwiches in a New Jersey delicatessen. He graduated from the Culinary Institute of America in 1987, landing his first job at Gotham Bar and Grill with Alfred Portale. In 1990 he traveled to France to train with Alain Chapel, where he learned how to center menus around the life cycle of ingredients. These unique experiences are the foundation of his greenmarket cooking philosophy. In 2004, he published "Inspired by Ingredients," a cookbook for home chefs featuring recipes both accessible and exquisite. Shortly afterwards he opened his own restaurant in New York City, called Telepan, which became a favorite neighborhood hangout and earned one Michelin star and two stars from the New York Times. Telepan recently closed after a decade of serving delicious, thoughtful food, and Chef Telepan has found a new challenge in cooking at Oceana. He is also the executive chef of Wellness in the Schools, a non-profit promoting improvements to school lunch programs.

What made you want to be a chef?

I cooked through high school at a couple restaurants and really enjoyed it. When I graduated college, I needed to figure out what to do and whether I wanted to continue college or not. The managers that I was working with at the restaurant suggested that I try attending the Culinary Institute of America. I was having a great time working at a restaurant, so I gave it a shot. I loved the energy of it and watching the reaction of customers when they liked what I cooked. I also loved learning how to cook and experimenting. It only felt natural that I continued.

What inspires you?

I get inspired by the people that are involved in the cooking process. This can be the farmers that carefully grow my ingredients, the people I am cooking for, the staff I am working with. If you work with good passionate farmers, it will get you excited about using their ingredients. Now at Oceana, I am finding fisherman, oyster people, or suppliers that have really great product. I have definitely been learning so many new things about fish within the nine months that I have been at Oceana. I have started cooking with fishes that I have never used before, while trying to be mindful of the earth and sustainability.

Do you have a favorite knife?

The ones I find myself using a lot are the Togiharu Pro, the Korin Orange handle, and the Masanobu VG-10 knives. They are all very comfortable to hold and they are my favorite knives. I have so many knives, but I always reach for those when I need to cook.

What do your knives mean to you?

They are such an important part of what I do. Even when I leave home, I keep my knives very sharp. With my program, Wellness in the Schools, we talk a lot about the importance of cooking at home. I always tell people to have one good chef knife and paring knife, then learn how to maintain it to keep it sharp.

What is your goal for your profession?

For me personally, I'd like to continue to stand properly for a long time. I love what I do, so I'm happy. Whether it be cooking here at Oceana, cooking in cafeterias, or teaching kids at schools. Anywhere I have the opportunity to cook good food for people and make them happy, that is where I am happy.

What is your advice for aspiring chefs?

Put your head down, work hard, earn as much as you can, be curious, and have a good time. You have to love it. It is so hard... It is hard physically and emotionally. You work long nights and weekends, then you miss a lot of family events. While I was away from the kitchen, I thought about what it would be like to work an office job for eight hours a day. I just can't imagine how much I would miss the action and the energy. Yes, I'm working but it doesn't feel like I'm working. It feels like I'm going home and cooking for people, except I'm getting paid for it. It is great!



DAVID BOUHADANA

Chef/Co-Owner at Sushi by Boū

David Bouhadana took his first job in the kitchen at the age of eighteen, and within ten years had catapulted himself into the culinary limelight. Promoted to head sushi chef in his hometown of Boca Raton Florida within the year, Chef Bouhadana set his sights on something larger. Traveling to Japan, he embarked upon a three year apprenticeship, mastering culinary techniques, language, and culture with the meticulous attention to detail that would lead to his future success. Upon his return to the US, Bouhadana paid his dues at Morimoto NYC before setting out on his own, opening Sushi UO, Sushi Dojo and Sushi on Jones. Bouhadana's hard-earned reputation for serving some of the best sushi in New York is a tribute to his ambition, perseverance, and raw talent. Making the Zagat list of 30 Chefs under 30, David Bouhadana is someone to keep your eye on.

What do your knives mean to you?

My knife tells a story, the more years, the more experience. Maintenance of Japanese knives, especially non rust proof is serious. It takes extra time to clean, sharpen and store. But how much you care about the next meal, how you slice and prepare it, it all goes back to heart. Handmade knife, handmade meal. Machine made knife, machine made meal.

What is your advice for aspiring chefs?

The world will always need chefs. Education is important, however not all of us are book readers and test takers. Chefs are a different breed, but all have the same thing in common. Hard work, there are no easy days in the kitchen when the restaurant is packed, day in and day out. As long as you understand it never gets easier, and there will always be a new problem then next day, and you're cool with that, then being a chef will work out just fine for you.

What is your goal for your profession?

My goals are set high. It's clear to me. Now, I must work hard to accomplish it. It's nice to be recognized and rewarded by the press and media, but to be 80 years old and still standing behind my counter, is a true victory.



DAVID CHANG

Momofuku Restaurant Owner Chef
and Lucky Peach magazine creator

David Chang is the founder of Momofuku Restaurant Group, editor of Lucky Peach Magazine, and the star of season one of *Mind of a Chef* on PBS. After graduating from Trinity College with a degree in Religious Studies, he found himself dissatisfied with desk jobs and traveled to Japan to teach English, where he rekindled his lifelong fascination with noodles. He decided to attend the French Culinary Institute in NYC, and finagled his way into a job at Craft Kitchens with Tom Colicchio after graduating. He was working at Craft when the Twin Towers fell, and says that this event put life into perspective for him, making the prospect of failure seem unintimidating. Since then, he has had a rapid upward trajectory, opening Momofuku Noodle House in 2004. Chang currently owns restaurants in NYC, Sydney, Toronto, and DC, and has recently been in the news for his delivery-only app-based NYC restaurant, Ando.

What has been your greatest mistake and learning experience?

My biggest mistake was right here in this restaurant. We opened up the Ssam bar as a Korean burrito bar in 2006 and that failed miserably. People often tell us "Oh you're so successful!" but it's not that. We have failed. All the time! Often times flat on our faces. But I think there is a resiliency here and a commitment to making things work, even the most dire situations. In 2006, the concept was great, but I think we were just eight years ahead of the times by serving things in an assembly line style. I see a lot of similarities between Korean food and Mexican American food on this level. It was a crazy idea and it failed. Through that failure, I learned that failure can be liberating. Failure can show you that you can still be afraid, and that the fear is actually real. The only thing worse than that fear is closure. Failure can set you free from the fear of the worst case scenario, because the worst case scenario is at your doorstep. Then you can start doing whatever you want to do and that is what kind of happened here. That turned out to be our biggest failure and biggest success.

What is the most important aspect of cooking and what do you think is the most important skill in the kitchen?

Organization. In the kitchen you're cooking all day long, but the reality is that you're organizing and cleaning. 90% is organizing and cleaning, and only 10% of it is actual cooking. I tell a lot of cooks that if you can be the cleanest and the most organized, then you'll learn to be a good cook. But being organized is really hard! It's funny, a good cook is always the most organized cook in the kitchen but their personal lives and apartment are usually a total mess.

The most important skill you can learn as a cook is empathy. Empathy is thinking about what the other person is feeling. If you make a dish in a vacuum where you are the only one that thinks it's delicious, then you're making a dish that will most likely not be loved by anyone else. You have to think outside yourself to imagine how someone else might taste something. What would someone else want? Young cooks that are thoughtful and considerate of other people's feelings tend to be the best sort of cooks. How to empathize is a very important skillset that often gets lost.



FRANCIS MALLMANN

Argentine celebrity chef, author,
and restaurateur

Chef Francis Mallmann's first culinary venture was cooking for tourists aboard a boat on Lake Nahuel Huapi in northern Patagonia in 1970. He then spent two years in Paris learning from Chef Paul Bocuse, later returning to Argentina where he earned many accolades for his well-prepared haute cuisine. However, this rule-laden style of cooking felt confining, and Mallmann decided to change his style, focusing on traditional Patagonian cuisine prepared over an open fire. This special technique has become his calling card, one he demonstrates in an episode of Netflix's show "Chef's Table." Two of his recent cookbooks, "Seven Fires: Grilling the Argentine Way" and "Mallmann on Fire," are focused on the craft of cooking over an open flame, using all elements of the fire, even the ash, to create delicious, beautiful dishes. Mallmann's four restaurants have all received international acclaim, and they include 1884 Francis Mallman in Mendoza, Argentina, Patagonia Sur in Buenos Aires, Garzon in Uruguay, and Los Fuegos in Miami.

What inspires you to create new dishes?

I don't create anything. I embrace the roots of my country and of the natives of my country, looking 12,000 years back to the way the natives lived in Argentina, the instances of immigration, and the culture of the gaucho, which is our local cowboy. It's a language of life, and one of its branches is cooking.

What has cuisine taught you about the world?

Cooking is a universal language, and no matter where you are in the world, how lonesome you are if you're isolated because of language in a foreign country, every time you sit at a table and eat you understand who is sitting with you, because you're sharing the same beautiful thing. I think that cooking and eating are the most universal of all languages.

What do you think is the main difference between Western style and Japanese style of knives?

I have Nenox knives and I like very much the handles and the very sharp blades. With little maintenance, they can always be perfect. I use them mainly for cleaning and cutting raw meat as well as birds. I have the ones with the orange handles.



GABRIELE CORCOS

Chef/Owner at The Tuscan Gun

Gabriele Corcos never intended to be a star in the culinary world, but here he is nonetheless. Raised in Tuscany, Corcos grew up cooking traditional farmers' cuisine with his mother and grandmother, learning early that the kitchen is the heart of the home. In 2007, Corcos and his wife Debi Mazar posted a video of a basic red sauce preparation on YouTube, starting a blog called "Under the Tuscan Gun." After five years of blogging, they had a devoted following and were offered the opportunity to be the first original content for the Cooking Channel. Their show, Extra Virgin, premiered in 2011, and its success has led to a New York Times bestselling cookbook of the same name and a spinoff show, Extra Virgin Americana. Compared to Lucille Ball and Ricky Ricardo, the two prepare simple yet seductive food with warmth and humor. In 2015, Corcos opened the Tuscan Gun Officine Alimentari in Brooklyn, serving both traditional Tuscan fare and American-Tuscan fusions.

What made you want to be a chef?

I never intended to become a chef. I grew up on a farm and started cooking at the age of 6...I have never stopped since. Once I moved to Los Angeles I started realizing what incredible asset it was knowing a lot about my own regional food from Tuscany and Italy in general. That is when my wife and I decided to start posting recipes online and then developed what became a very successful TV series. At that very moment I realized that even if I knew a lot about home-food, I was lacking the basic understanding of life in a restaurant, so I reached out to a couple of friends and bluntly asked if I could crash their kitchens to study. I spent a couple of years bouncing between Marc Peel's Campanile and Gino Angelini's Osteria, both in Hollywood CA. Their help was priceless and I will be forever grateful.

What has cuisine taught you about the world?

That the communal spirit is the same wherever I have been. Food on the table is a blessing and a reason to celebrate, and the kitchen is almost always the true center of a household. Appreciation for food and gratefulness make us all equal!

What do you think is the main differences between western style and Japanese style knives?

I believe Japanese blades to be more soulful than Western knives, they are always more than just a tool, they always become an extension of the chef's body... I am very connected to the Japanese knives I use, but don't have the same feeling for my Western ones. There is something within me that allows me to use my western knives in a very casual way, I consider them tools of my craft and I abuse them until the very end, I sharpen them on the iron in the kitchen and keep them on a magnet against the wall. I would never do that to my Japanese sets: I care for them constantly, only sharpen them on a stone (2 different stones actually), they are either in use on the counter or resting comfortably in my leather roll. Anyone in my kitchen can borrow my German steel, but nobody dares even asking to try my Togiharu.



HIROKI ABE

Executive Chef at En Japanese Brasserie

Growing up in Fukuoka, Japan, Hiroki Abe and his family lived above his father's sushi restaurant, introducing Hiroki to the culinary world at an early age. After graduating from high school, Hiroki attended culinary school in Fukuoka. In 2001, after six years of working in various Japanese kitchens, Hiroki made the decision to move to New York City to experience a foreign culinary culture in a city known for its restaurants. Three years later, Hiroki was introduced to Reika Yo, owner of EN Japanese Brasserie, where he started as the restaurant's chef de cuisine before Yo appointed him executive chef in the spring of 2009. Hiroki serves a vibrant menu at EN, using the finest seasonal ingredients to create a modern take on traditional Japanese dishes. When not at EN, Hiroki spends his time fishing and playing cards with friends.

What do you like about Japanese knives?

The amazing thing about traditional Japanese knives is how the history of them is derived from swords. Each piece is carefully made by a skilled craftsman, not by a machine. They hammer each blade to perfection. My favorite is the Nenohi Wa-mukimono. It is made to be used for vegetables so the blade is very thin and sharp, which makes it quick to work with. The mukimono style blade can make traditional Japanese vegetable cuts such as katsuramuki. It also looks really cool, so it impresses any guests sitting in front of you.

What is your advice for chefs who are thinking about buying their first Japanese knife?

Something I noticed was that every kitchen as Japanese brand knives like Masamoto Sohonten. It makes me incredibly proud and happy, but not too many people know how to sharpen them. Everyone has really amazing knives, but once the edge becomes dull, they can't sharpen it, and then they come to me for advice because they can't cut with them anymore. I have to explain that it is the way that they are sharpening, but everyone sharpens in a different way. The only way to get better at sharpening is to practice more. People think that just because a knife is expensive, it will cut well. It's not that. Because they are expensive you have to sharpen and maintain them properly. In Japan, kitchens have a sharpening stone ready for their staff to use, and typically chefs will teach their cooks how to sharpen knives.

What is your favorite kitchen tool that is not a knife?

My favorite kitchen tool is the suribachi. Nowadays, we have great tools like food processors that make mixing easy. But you have more control and you can use your instincts more with a suribachi. We make Ebi shinjo with it, and mix miso to arrange the flavors ourselves.



JANINE DENETDEEL

Executive Chef at Talde Miami Beach

Janine Denetdeel has always been fascinated by food, in particular the cooking of women within her Navajo family. She left her hometown of Phoenix, AZ to attend the Culinary Institute of America in Hyde Park, NY after high school, graduating in 2008 and working under Chef Dale Talde at Buddakan NYC, where she was able to gain a wide variety of experience and enjoy the benefits of strong mentorship. She has held positions at outstanding establishments, such as Alinea in Chicago and Bar Boulud in NYC, but found herself working with Talde once again in 2012, working as Executive Chef during the opening of his eponymous restaurant. She currently holds the position of Executive Chef at TALDE Miami Beach, where she serves up Pan-Asian cuisine in a club-like setting.

What is your favorite food memory?

My favorite food memory was when I was working the wok station at Buddakan. It was a four person wok set up, and all of the older guys that worked there only spoke Cantonese. I was the only girl working the wok at twenty-one years old, so I felt very isolated and I couldn't talk to them. They all started to communicate with me through food. They gave me tips on working the wok by showing me, and told me that something is too salty by telling me "no more salt." One of them, we called him "Uncle Mike," would go to Chinatown to get little pastries to bring to work. One day he started sharing them with me and that is when I felt accepted.

What do you like about Japanese knives? Do you have a favorite?

That is like asking "Who is your favorite parent?" My very first favorite knife was a Togiharu Hammered Damascus Chef knife. I have a tattoo of it on my arm. The story behind that is when I first moved to New York, I didn't have any Japanese knives at all. I was using German knives. I started working and my chef asked why I didn't have a Japanese knife. I didn't know much about Japanese knives, so they told me I should go to Korin. I went on my day off and saw a whole new world of knives that I was unfamiliar with. The next day, I explained to my chef that I didn't know what I was looking for or what to talk to the sales consultants about. I came to work early that day, so my chef said, "Okay, let's go to Korin right now," and we hopped in a cab. He told me that based on my current station, I should get a petty nife or a chef knife. He explained that I needed to think about what I was cutting when deciding on a knife and consider the weight. I ended up buying the Togiharu Damascus and loved it. Now when cooks ask me what kind of knife they should get, I pull out my knives, since we don't have the luxury of being in New York with a Korin store. I ask them the same questions my chef asked me. Sometimes they will say that it's too expensive, but I would always tell them that even if you were to spend \$780 for a knife, you're not going to use it just once and you're going to use it every day out of the year. That is about \$2 per day for a year, and only a year. If you're committed to being in this industry, you're going to use it all the time as long as you take care of it. I've had my Nenox knife for since 2009 and I still use it. Nowadays, my favorite is my Nenox orange handle and g-type knives. I use my Nenox slicer the most, because we get a lot of whole salmon from Skuna Bay that we have to break down.



JEREMY FORD

Bravo's Top Chef Season 13 Winner

Jeremy Ford is the Chef de Cuisine of Matador Room in Miami Beach, FL, as well as the winner of Top Chef 13. Ford had an early start in the kitchen, taking his first job as garde manager at Matthews, a four-diamond Mediterranean style restaurant, at the age of 16. His passion for culinary work ignited, he moved to Los Angeles at 17, taking a job in French establishment L'Orangerie. The language barrier forced him to develop keen observation skills which have been the foundation of his education, as he has had no formal schooling, finding on-the-job learning and one-on-one mentorship more compelling. Outside of the food world, Ford enjoys jiu jitsu, heavy metal music, and the word "dude."

What do you think is the main difference between Western style and Japanese style knives?

I was introduced to Japanese knives in California, when I was working at L'Orangerie. I love the thinness of the blade. It is much easier to retain a sharp edge. My most recent favorite is my Nenox orange handle knives, but my favorite changes every time I visit Korin. I probably have a dozen Korin knives now. There is no comparison to Japanese knives regarding the blade. It's a different breed of knife.

What is your advice for aspiring chefs?

The most important part in the beginning is definitely reading. When I was cooking in Michelin star restaurants, I always left work after about fourteen hours, and for the first five years I was going home and reading. You need to learn the forefront, the basics of where your ingredients come from and how much love and care goes into farming those ingredients you're using. Your day shouldn't end at one in the morning after clocking out if you're not done. You should go home and try to recap your day for an hour or so.

What is your philosophy on hospitality?

When we first began at the Matador Room, we had some struggles at the front of the house as any restaurant in Miami does. One of Chef Jean-Georges' right hand men, Chef Daniel Divecchio, opened up my eyes to a whole new side to being a chef. He came through the dining room one day and noticed that some of our roses had wilted. He asked, "Do you know why that happens? It's because no one put these in the fridge last night." It made me second guess everything I knew about the front of the house, and now whenever I walk through the dining room I see things in a whole new different light. There are so many different aspects of hospitality that he has opened my eyes up to.



JOHN UM

Regional Corporate Sushi Chef of Sushi Samba.

Chef John Um is the regional corporate chef at Sushi Samba Las Vegas. His unique culinary style was shaped by his family upbringing in Seoul, Korea, where he lived until the age of 16. Coming from a family of artists, Chef Um draws inspiration from both the visual element and the textures of ingredients. This influence can be most clearly seen in his striking plating, as he strives to achieve a culinary experience that is equally parts aesthetic and gustatory. Known for his innovative dishes, melding the flavors of Japanese, Brazilian and Peruvian cuisine, Chef Um's cutting edge instinct is matched by a passion for learning that keeps him traveling the world in search of new ingredients and techniques.

What do you like about Japanese knives? Do you have a favorite?

Japanese knives' quality is unmatched – enough said. Being a sushi chef, I know that this is because the cuisine of this country is different and unique in its own way. Do I have a favorite knife? The answer is: No, I do not have a favorite. I don't like being comfortable with one knife and getting stuck with it, and that's why it is so hard for me to say which knife is my favorite. I own so many knives and I have love for each one of them in different way. However, if you are curious about what I am using the most at the moment, I am using Masamoto Korin Shiro #1 Hongasumi Yanagi.

What advice do you have for aspiring chefs and restaurateurs?

What is the difference between a chef and cook?

Passion, sacrifice, humility, knowledge, and self-improvement. Out of those, "passion" is the main key. Once you have that passion, you might be already almost there even before you know it. Because time we spend in the kitchen is so intense, when it comes to sacrifice, it is not only about sacrificing yourself, it is also sacrificing your family or people around you as well. Humility is probably the toughest one, but it will always pay off. Then, knowledge will be needed, so you know what you are doing. Finally, you must have burning desire to improve more and more. The difference between a chef and cook is that chefs are the leaders in the kitchen. Being a leader already explains how much more responsibilities automatically come with.

Do you have any fond memories with any of your knives?

What do they mean to you?

Every one of my knives means a lot to me. It is like looking back my timeline. If I share one of their stories — I still have one of my very first yanagi which I bought it 17 years ago, and I used to cut myself all the time with this badass. When I look back, I guess I just wasn't focused. I was always in a hurry to catch up and finish things. I guess I learned how to focus in hard way.



JOHNNY IUZZINI

Chocolate by Johnny Iuzzini,
cookbook author

Chef and motorcycle enthusiast Johnny Iuzzini was raised in the Catskills in rural upstate New York, where he had his first kitchen job washing pots at a local country club. He eventually moved to New York City and became interested in pastry while working at the River Cafe in Brooklyn, where he was transfixed by the work of pastry chef Eric Gouteryron. After graduating from the Culinary Institute of America, Iuzzini worked for the original Daniel on the Upper East Side alongside Chef Francois Payard. In 1998, Iuzzini traveled the world, from East Asia to Western Europe, experiencing many different cultures and cuisines. He considers this trip to be a formative experience in that it showed him the infinite potential of food and learning. In 2002, he was named Executive Pastry Chef at Restaurant Jean Georges, and while holding this post the restaurant earned three Michelin stars. During this time, Iuzzini was also named "Best New Pastry Chef" by New York Magazine and "2006 Pastry Chef of the Year" by the James Beard Foundation. Since leaving Restaurant Jean Georges, Iuzzini has made many TV appearances, including serving as head judge of Bravo's "Top Chef: Just Desserts." His two cookbooks, *Dessert Fourplay* and *Sugar Rush*, have both received glowing reviews. He also runs a pastry and culinary arts consultancy called Sugar Fueled Inc. and unveiled his own brand of chocolate.

What is your advice for chefs who are thinking about buying their first Japanese knife?

Our knives and our tools are our livelihood. They deserve the utmost respect. They're just as important as our ingredients, and we need them every day so we can do the best job we possibly can. I remember saving up money for special knives and tools, because you can't do your best work without the best tools available. A great knife doesn't make a great chef, but every great chef has a great knife. As you mature, you develop an appreciation for the tools you use and the people who make them. I have a relationship with the person who grows my strawberries, who makes my cheese. Why wouldn't I want the same kind of relationship with the person who makes my tools? I want to know where my knives are coming from, who's making them, why they're making them.

What has cuisine taught you about the world?

It's shown me how small I am. We often live in a bubble, and we're lucky we live in New York City because we have so many cultures, so many cuisines, but the best thing I could ever do for myself was when I was 22 I went around the world for nine months by myself with a backpack and just slept in youth hostels and worked wherever I could work, and I just experienced the world. You realize as Americans we take too much for granted, for one, and the world is so big as far as cuisine even across our own country, or in India, or even Mexico, you just realize how little you truly know. It puts everything in perspective and it's very humbling. As much as you think you know or as popular as you think you are, you're still so small in the world.



KEVIN CORY

Executive Chef at NAOE Miami

A gifted chef and strong businessman, Kevin Cory first began making sushi at the age of 19 under the supervision of Executive Chef Nobuo Kase in Miami. From this early apprenticeship Cory learned the mentality of a true chef, valuing precision, creativity, and a deep knowledge of the craft. After Chef Kase left Miami, Cory continued to practice and study, eventually traveling to Japan in 1999 to learn from his uncle Chef Yasushi Naoe. Cory perfected many technical skills, but most importantly he learned to put his full heart into his passion, and it's this trait that earned him many accolades upon returning to the United States. In 2005, he was ready to open his own restaurant, but was concerned that his family name, Naoe, might be too difficult for Americans to pronounce. However, on a trip to Japan he discovered that his relatives were brewing smooth, high-quality sake and shoyu, and Cory knew he had to use the name to honor his uncle and the other great craftsmen of his family. NAOE was born and has been receiving rave reviews ever since for its decadently fresh and uniquely designed bento boxes and sushi platings. In 2013, NAOE was awarded the Forbes Travel Guide Five-Star Award, and Cory traveled to Japan to gift a plaque to the wife of his late uncle Yasushi Naoe, letting her know that his uncle's legacy lives on in him. The original one-chef NAOE continues to garner success after success in Miami along with its sister establishment N Shabu Shabu.

What is your favorite food memory? Do you have a favorite dish?

My most vivid food memories are often revelations from great ingredients, strong cooking techniques, balance between dishes, and timing of service. For example, when I was working with my chef uncle Yasushi Naoe in Toyama, Japan, we had partially ended a kaiseki dinner with sushi. In the kitchen, my uncle had sporadically made one nigirizushi with beef. Right after he formed the nigirizushi, he immediately lifted it towards me to eat it. As I raised my hand to accept it, he raised his hand to block mine, putting it into my mouth with precise touch and timing. The impact of the aforementioned combined with his heart is unforgettable.

I don't have a favorite dish though. It depends on my mood. But I really enjoy the clean sensation of life in fresh ingredients.

What do you like about Japanese knives? Do you have a favorite?

I love the one-sided Japanese blade, its carefully balanced weight, and the comfortable wooden handles. Every sharp clean stroke with my yanagi feels so soothing. Slicing through hamo bones with my hamokiri always amazes me. The weight and balance of a carefully-crafted specialty knife feels like magic. The strength and subtleties of Japanese craftsmanship are truly incredible. The knives passed down from my late chef uncle, Yasushi Naoe, are my favorites for sentimental reasons. I can't pick one over another. They all keep me connected and inspired.



MAKOTO OKUWA

Chef/Owner at Makoto Restaurant

Hailing from Nagoya, Japan, Makoto Okuwa's passion for his home culture's cuisine has always been apparent, as he attempted to make his first hand roll at the age of 3. His decade-long apprenticeship began at 15, first under Sushi Master Makoto Kumazaki, then with Sushi Master Chef Shinichi Takegasa, eventually moving to Washington, DC, where he worked closely with Iron Chef Morimoto. Shortly thereafter, he began working as Head Sushi Chef at Morimoto establishments in New York and Philadelphia, and has since received many awards and appeared on Top Chef alongside his mentor. He opened his first restaurant, Sashi Sushi + Sake Lounge in Manhattan Beach, CA in 2007, and his most recent namesake establishment in Bal Harbor in 2011.

What is your favorite food memory?

The most memorable meal I've ever had was at The French Laundry by Thomas Keller. You know, it's never about the beautifully executed dishes when it comes to restaurants. Of course the food is going to taste good. But what moved me was the level of hospitality. The restaurant had a live orchestra that went around to different tables to play for the guests. When they reached my table, they began playing a Japanese folk song. I almost cried! At that moment I felt from the bottom of my heart that Thomas Keller went above and beyond for his guests. I might forget what I ate, but I will never forget how the restaurant made me feel. Someday I'd like to provide that level of hospitality at my own restaurant.

What do you like about Japanese knives?

Whenever I use Nenohi knives, I always think "wow... what a balanced, well crafted knife." I've been collecting and using them for years for that reason. Of course every knife is going to be sharp, and how long the knife stays sharp depends on the type of steel... But what is special about Nenohi is that their knives are all so well balanced in your hand, and the design is just so beautiful. You can't ignore how gorgeous they are with the sleek design and elegant handles.

Do you have any knife memories?

I have many knives that were gifted to me. Every time I use them I am reminded of how I am supported by my loved ones, and it fills me with gratitude... The honyaki usuba knife that my mother gave me before I left for the U.S., the knife someone would give me as a parting gift, or the spectacular knife that Saori (Korin's founder) gave me... All of these memories define my career as a professional chef.



MEI LIN

Bravo's Top Chef Season 12 Winner

Born in China, Mei Lin got her first kitchen experience by helping out in her family's Chinese restaurant in Dearborn, MI, Kong Kow. Over her career, she has worked for Michael Symon of Roast, Marcus Samuelsson of C-House, and for Wolfgang Puck's Spago Vegas. Most recently, she has served as sous chef at Michael Voltaggio's Ink. Best known for being the victor of Top Chef 12, her Strawberry Lime Curd with Toasted Yogurt, Milk Crumble, and Mint was called the best dessert ever served on the show by judge Tom Colicchio. Lin hopes to open her own noodle and congee shop in Los Angeles in the near future.

What is your favorite food memory?

Cooking with my grandfather when I was a child. While my parents were working, my grandparents would take care of my cousins and we all learned at a young age that food brings everyone together.

What is the difference between a chef and cook?

A chef should always be a cook. But a cook must train hard to become a chef.

Favorite kitchen tool?

My Nenox Desert Iron Wood Sujihiki. I love using slicers as a Chef's knife. It's a lot more natural for me. Seems to always be in my hand.

What advice do you have for aspiring chefs and restaurateurs?

Cook with sincerity and fervor. Food is life and cook the food that moves you. But balance all of that wild abandon with a business sense, good decision making and financial discipline.



ROBBY COOK

Executive Sushi Chef at Morimoto Restaurant NY

Robby Cook first developed a curiosity about Asian ingredients during university. He opted to drop out of college, moving to Santa Monica, CA, where he attended sushi school, followed the Institute of Culinary Education in NYC. His first cooking job was with Josh DeChellis at Sumile, and his first sushi job was at Angura with Osamu Inno. It was at Morimoto that he met his strongest mentor, Makoto Okuwa, who pushed him to become head sushi chef after he left. Cook credits Makoto with giving him his understanding of the finer points of both food and guests' needs. Sharp knives, the skills to use them effectively, and simple, high-quality ingredients are his most valued tools.

What made you want to be a chef?

I was working in the produce section of a grocery store throughout high school, so I was always around food. I decided to go to business school and I started cooking more on my own. I started to work in an organic co-op similar to Whole Foods and I was meeting farmers. Iron Chef was getting more popular, so I decided to quit going to college and get into cooking and sushi. I went to the California Sushi Academy in 2003 then moved to New York to go to the Institute of Culinary Education right after. My first job as a culinary professional was at Sumile with Chef Josh DeChellis.

What inspires you?

Of course being with Chef Morimoto inspires me because he is always making new dishes. But just going out to eat and seeing what is going on in New York. Music as well and seeing people be creative in other fields drives me to be creative in my own field.

What is your favorite food memory?

Right before I started working for Morimoto Restaurant, I sat at the omakase bar with Chef Morimoto and he cooked for me and my wife. This was when he was working every night at the restaurant. I was working at BondSt in 2005, right before Morimoto Restaurant opened, and Chef Morimoto came to eat on a Sunday night with a couple chefs from Japan and the opening chef of Morimoto New York. He saw me working then called me over and asked "do you know who I am?" Of course I knew who he was and I actually put in an application before, but there are so many people applying. He told me come by next Friday and I went in then worked. It started getting busy so I just began making sushi and he saw me. One week later, I left BondSt and over ten years later I'm still here. People always say why don't you leave this job and why do you stay here, but I was looking to find the right sushi bar and this place is amazing. Such a big sushi bar to take control of and the amount of fish we get in is great!



SCOTT DAMBOISE

Executive Chef at Avert Brasserie

Born and raised in Bristol, Connecticut, Chef Scott Damboise got his start in the kitchen working alongside his grandmother at home, baking breads, making sausages, and learning to love the craft of transforming raw ingredients into delicious dishes. Though a graduate of Johnson & Wales University, he credits much of his skill to working alongside renowned chefs like Daniel Boulud, Jean-Georges Vongerichten, Jean-Francois Bruel, and Andrew Carmellini, who took the time to pass their knowledge and knowhow down to a young chef. As a result, he believes that humility, hands-on experience, and respect for your colleagues are the keys to success in the hospitality industry. Damboise has worked at multiple Michelin and New York Times Three Star restaurants, and is currently serving as the Executive Chef at Avert Brasserie in West Hartford, CT.

What's your advice for chefs who are buying their first Japanese knife?

Buy a knife you can sharpen yourself. If you can't take care of it, how can you use it? Don't get a knife you don't understand. You should be able to get it to the best of its abilities; otherwise you're using inferior tools. For me, carbon knives are great, they're easy to sharpen, but again if you don't have the time to take care of it and scrub it down at the end of the night and keep it from rusting by morning, I wouldn't invest in one. I'd use a Nenox, that type of steel. I sharpen my own knives. It just takes practice.

How do you decide which style to use?

One of my go-to knives is the Misono UX10. Easy to take care of, easy to sharpen. If I'm very busy I don't want to use a carbon steel knife. I love them to death but they're a little more high maintenance. I don't want to have to stop and wipe them down or stand them up so they don't rust. The UX10 is perfect if I'm rushing, because I can move from task to task and not have to baby my tools. I don't have to worry about dropping it and breaking the tip off. If I'm just prepping and I don't have to work the line or run service, I like to use a carbon knife because they're so sharp and precise.

What is your goal in your profession?

It's a different day from back when I started in the late 90s. Having the mentors I did and growing up working with Daniel or Gerry Hayden and them teaching me what they learned through their careers...for me, I just want to pass that on. Nowadays with all the new labor laws it's a little more difficult, because back in the day I could go in and work for free and the company wasn't liable. I'm not saying I want people to work for free, but it's hard to teach people, because it's unfortunate. They have to come in at 4pm and work until 10pm. Before, it was just, "Oh, come in a couple hours early and I'll show you this technique." My goal is just to teach the new generation what I learned from the Boulud and Carmellini. I'm standing next to these great chefs and pulling this knowledge they learned either in France or from the best of those they worked for. To me, that's priceless. There's no dollar sign on it.



SHELDON SIMEON

Bravo's Top Chef Finalist

Chef Sheldon Simeon often says that you can't cook with hate in your heart, a sentiment undoubtedly cultivated over years of loving food, his family, and his craft. Simeon's grandparents immigrated to Hawaii from the Philippines, and he was raised to have a great respect for his heritage and native Hawaiian culture, as well as the cultures of the many migrant workers living on the Island. After high school, Simeon attended the Culinary Institute of the Pacific, followed by an internship at Walt Disney World. This could have easily led to a career in Hawaii's tourism industry, but instead Simeon decided to focus on flavors from his childhood, bringing Filipino and Hawaiian cuisine to the forefront. Since then, he has competed on Top Chef twice, winning the coveted title of Fan Favorite in Season 10, in addition to being named Food & Wine Magazine's 2014 People's Best New Chef for the Pacific and Northwest. Simeon is currently the owner and Executive Chef at Tin Roof Maui, a mom and pop shop devoted to nourishing its community with delicious traditional bowls, including poke. His heart can be seen in every detail, right down to the front door his wife Janice built by hand. Chef Simeon has plans to open a second restaurant later this year.

Do you have a mentor or a chef that has particularly inspired you?

My biggest inspiration is my dad. Both of my parents were amazing cooks, but my dad was the real cook of the family. He just retired recently; he was a welder for 45 years. In Hawaii we have huge celebrations for the first birthday, graduation, and wedding, and it's common to have 500 people in attendance. We were the family that usually cooked for those types of celebrations. When he talked about food and his love and respect for food, you could feel it, and that's where I got my love for food from. He's the best chef I know in the amount of soul and heart he puts in his food. I've never eaten anything from him that wasn't delicious, as simple as cucumbers with mayonnaise and shoyu, somehow he makes it delicious. That's where I learned. Love what you do, put your heart into it. Nobody can replicate that. It's the only ingredient nobody can copy.

How do you decide what kind of knife you're going to use?

For the past five years, I've only used Japanese knives. You have to hold a knife and it has to fit your hand, it has to feel like an extension of your body. You should also choose your knife based on how responsible you're going to be for it and what you want to use it for. Is it just for cutting fish or other quiet moments? Or is it going to be banging around during service, sitting in water, rusting? You have to get a knife that suits your environment and what you're going to be using it for. I'm very bad, because I used to use only carbon knives, but I've recently switched to stainless clad Nenox, because they're not as fickle. As much as you want to tell somebody to just take the time to take care of their knives, sometimes you just get caught up in the mix, or you step away from it, or you forget it because you had a long night, and it's sitting out and gets rusted. It's about how you're going to look after it. In a practical sense, that's how I have to choose. I'm still addicted to knives, but I have to be practical about it because I don't have the time to use it in a focused environment. I'm pulled all over the place.



SOULAYPHET SCHWADER

Owner/Chef at Khe-yo Restaurant in NYC, partnered with Mark Forgione

Chef Schwader currently owns and operates Khe-yo in NYC with Mark Forgione. Born in Laos, he immigrated to Wichita, KS as a refugee with his mother and siblings at a very young age. Dissatisfied in college, he found himself working as a cook in a restaurant, and given his talent and passion for food decided to attend the New Orleans Culinary Institute in VT. After completing his program, he moved to NYC and began working, but noticed the complete absence of Laotian cuisine, which led to his decision to open his own restaurant. There is a strong sense of tradition and family in his cooking, and his mother will often stop in to supervise and criticize. His 2011 trip back to Laos was highly informative, and helped to set the menu for his NYC establishment. Khe-yo highlights traditional Laotian flavors using quality local ingredients, encouraging guests to engage directly with their food by using their hands to eat.

What is the difference between a chef and cook?

I wish I could just be a cook sometimes, because I love cooking, but being a chef is running a business. They teach it in culinary school a little bit, but it wasn't until I ran a business that I could finally call myself a chef. Making a schedule, making sure that you have a profitable restaurant, because at the end of the day no matter how good your dish is, if you're not successful business-wise it doesn't matter. I think it's the balance of managing people, being creative, and motivating. There are a lot of factors involved in calling yourself a chef. When people ask what I do, I tell them that I'm a dishwasher, because being a chef is just so much more than having a jacket. You just try to stay humble.

Do you think that the culinary world has changed?

There are always trends in the restaurant business, but they always come back. I think in the past few years, TV has painted an unrealistic view of the kitchen. You see all of these cooking shows. I have nothing against them, but it doesn't really recreate the same things. You have to go in the kitchen, you have to pay your dues, you have to really put in your time, and you have to be really driven to be successful. I think people now when they get out of school, they think, "Oh hey, I'll just be a chef." I'm sure it's a rude awakening when they walk into certain kitchens and they realize they have to really dedicate themselves. Good restaurants always have a good work ethic, and they re-enforce that when you go to their restaurants.

Who inspires you?

So many different people inspire me. My partner here Marc Forgione, my family, my mom, people who have made an impact in my life, but it's more about being able to think of a dish that I grew up with, or me and Marc have cooked, and then to expand on that idea. Those are the things that really inspire me the most.



SUNNY OH

Executive Chef at Juvia Miami

Chef Sunny Oh was born in Seoul, South Korea and came to America at the age of five, where he spent his childhood in South Florida. After working as executive chef at Nobu Miami, Oh took his traditional Japanese training and created the standout menu at Juvia, known for its bold flavor combinations and sophisticated tributes to traditional Asian technique. Growing up by the ocean has had a strong influence on his cuisine, and the time spent fishing during his youth instilled him with a knowledge of the importance of sourcing the freshest fish. Oh's food is at once an homage to his Korean palate and the diversity of Miami: an irresistible blend of intense flavors combined with the simplicity that makes his dishes crave-worthy. His newest restaurant Sushi Garage brings this perspective to the neighborhood environment of Sunset Harbour, with a lifestyle retail component in store for the future.

Do you have any fond memories with any of your knives and what do they mean to you?

I used to joke around with people that knives have been with me longer than my relationships, and it's the truth. I have knives that have been with me for twenty years, that have stood the test of time and been there. Each one has a memory attached to it. I have an understanding that when I buy a new knife I am going to cut myself with it. The first cut is about the bond between the chef and the knife. It becomes my knife then. I hope that I don't cut myself badly, but every knife has cut me. Every knife. And each one has a memory- from when I became an executive chef at Nobu to when I opened Juvia. They all represent a benchmark in my life. I tell new cooks and chefs that you can't really borrow someone's knife. It is like borrowing a part of someone, asking someone to use their hand, it just doesn't make sense.

What defines a chef?

Anyone can cook. But a chef understands how to run and operate a professional kitchen. It's not just about understanding flavors and making recipes. A chef understands how to manipulate a recipe, how to take a recipe and bring it where he wants to bring it. He has to be able to manage to put it together and execute it in a professional kitchen, at a proper food cost, with a proper labor percentage.

Do you have a favorite knife?

What knives do you recommend to your chefs?

I love the Nenox Red Handle knives, the Nenox Corian Handle, the Nenox Wa-Gyuto and I also have a Nenohi Yanagi. I like Masamoto and Suisin as well. Suisin is always easiest for me when I have to bust out something because it's very quick to sharpen up.



TYSON COLE

Chef/Owner at Uchi Austin

Chef Tyson Cole grew up in an average middle class American family in Sarasota, FL, eating what he calls "typical white people food," meaning burgers, mac and cheese, and sandwiches. His life took an unexpected turn when, while studying physics and art at the University of Texas, Austin, he took a job as a dishwasher in a Japanese restaurant, and was given the opportunity to try his hand at making sushi. Cole enjoyed the creative aspects of this work and was a natural with a knife, leading him to apprentice for almost seven years under Takehiko Fuse of Musashino Sushi Dokoro, in addition to training at the sushi restaurant Bond Street in NYC. In 2003, he opened his first establishment, Uchi in Austin, TX, and today Cole owns four award-winning restaurants across Texas. Cole continues to put in time in the kitchen, where he enjoys playing with the intricacies of both flavors and plating, exercising his passions for food, creativity, and perfecting his craft.

Do you have any fond memories with your knives and what do they mean to you?

When we opened Uchi in 2003 I had a really nice Masamoto takobiki. It was the first one I had ever had. And I put a great edge on it, it took me about six months to get such a good edge on it. After I had opened for six months I had to fire my chef de cuisine, and when I fired him I actually gave the knife to him. Since then, that has been my tradition. Knives are a sign of life. As you grow as a chef, you are only as good as your people. So I have developed a habit of giving my knives to my chefs.

What do you like about Japanese knives?

Do you have a favorite knife?

Japanese knives are the best knives in the world. When you think of a very traditionally trained sushi chef or shokunin, the years and years of training and sharpening knives are as important as the actual product and the fish. The knives are essential. So nothing really compares. Nothing gets sharper than Japanese knives. I think my favorite was a really nice fugubiki that I bought in Tokyo. If you are used to using a sujihiki or yanagi-ba, the fugubiki is just so much thinner and lighter. I almost couldn't put it down. It was like a light-saber.

Is there anything new that you have been trying to get customers to try recently?

I think we have a whole foodie generation right now and it's not as hard to get people to try new things anymore. It's almost the opposite. Now guests are coming in and it's challenging to us to make sure that we have the things that they want to try. We still try to bring in products that are very seasonal, but in terms of the adventure quotient-the level of people wanting to try new stuff-people are much more adventurous now. It's incredible, I can't imagine a better time to be a chef.

GLOSSARY

GLOSSARY OF TERMS

Ao-ko

'Blue Steel.' High quality Japanese carbon steel created by adding chromium and tungsten to shiro-ko for increased edge retention.

Awase-bocho

'Joined knife.' Refers to knives that are crafted by forging two different types of steels together, such as kasumi and hongasumi style knives.

Damascus

Layered, hammered steel used to create symmetrical 50:50 double bevel knives.

Ginsan-ko

New type of blade steel in which a stain resistant steel core is encased in a soft iron with 13% additional chromium.

Hagane

Carbon steel used in traditional Japanese knife forging to make the blade edge.

Hamaguriba

'Shell-shaped blade.' Shell shape formed on traditional Japanese knives when the shinogi and edge are both sharpened.

Hamon

Pattern on the blades of traditional Japanese knives that is created when the spine of the blade is coated with clay, then reheated and slowly tempered.

Hasaki

Blade edge.

Honbazuke

'Putting the true edge.'
For traditional Japanese knives, this means they are hand-sharpened on water stones by an elite sharpener. For Western knives, this refers to knives with blades that are individually hand finished during the final factory production stage.

Hongasumi

Hongasumi knives are high-grade kasumi knives. They are forged, tempered, and finished with great care and precision. To create these blades, high-carbon steel is layered with soft iron then forged and hammered in a process similar to kasumi knives but with more detailed steps involved.

Ho-no-ki

'Ho wood.' Japanese Magnolia, which is widely used in making Japanese knife handles and saya covers.

Honyaki

'True forged.' Hand-forged from one single material then hammered and tempered into traditional Japanese styles. These knives are difficult to forge and difficult to use, however when used properly can achieve the sharpest edge.

Jigane

Soft iron that is used in traditional Japanese knife forging. Jigane is mostly used for kasumi and hongasumi knives.

Kaeri

'Burr.' The rough metal edge that forms while using rough or medium stones during the sharpening process. The burr must be removed using a fine grit stone for a polished edge.

Kakumaki

Collar of traditional Japanese knives.

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 Japanese knife with a carbon steel blade edge.

Katana

Japanese sword.

Kireha

Cutting edge or blade road.

Kirenaga

Edge retention.

Kissaki

Tip of knife edge, including point.

Machi

Small exposed portion of the tang near the collar of traditional Japanese knives.

Mizu-honyaki

'Water tempering' method used in Japanese sword and knife making.

Saya

Japanese style knife sheath or cover, commonly made of unfinished Japanese Magnolia wood for its many beneficial properties in protecting the blade.

Shinogi

Border of edge that separates the flat body of the blade and cutting edge.

Shiro-ko

'White steel.' Highly refined carbon steel.

Tamahagane

High grade form of steel produced in western Japan in a tatara or high heat smelter, that is used in Japanese sword crafting. Tamahagane steel is only produced a few times a year.

Uraoshi

The initial sharpening process to strengthen and align the blade.

Urasuki

The concave surface on the back of traditional Japanese knives.

Wa-bocho

Traditional Japanese knife.

Yaki-ire

Quench hardening process in forging knives.

Yo-bocho

Western style knife.

Showroom





Membership

Hospitality Industry Membership

Thanks to wonderful customers such as yourself, Korin has been in business for over 35 years. To celebrate this grand anniversary and show our gratitude for your support, we have begun a rewards program for our culinary professional customers. To receive membership benefits please submit the Korin membership form on our website or at Korin's NYC showroom.

Membership Benefits

- 10% Off knives
- 10% Off knife accessories
- 5% Off tableware and kitchenware (excluding kitchen equipment)
- 20% Off knife services
- Special invitations to exclusive Korin events
- Chef's only special offers

*Offers cannot be combined with any other promotions or pre-existing benefits.
 *Perks are subject to change.
 (*Restrictions may apply, visit www.korin.com/membership for details)



Terms & Conditions

Ways to Order!

In Store:

Visit our store in Manhattan and experience our products in person! Our knowledgeable and friendly sales specialists will answer any questions and personally assist you with your product choices.
Monday to Saturday: 10am - 7pm EST
Sunday is closed.

By Phone: 1-800-626-2172

Our knowledgeable sales specialists will help you place your order and answer any questions you may have.
Monday to Friday, 9am - 7pm EST.

By Fax: (212) 587-7027

Available 24 hours a day, 7 days a week.

Internet: www.korin.com

Place online orders through our secure server anytime.

PAYMENT

U.S. Customers -

We accept Visa, MasterCard, Discover, American Express, PayPal®, wire transfer and U.S. money orders.

International Customers -

PayPal® or wire transfer in U.S. currency will be ideal.

SALES TAX & CUSTOMS FEES

Sales tax applies to shipments to New York and New Jersey. Customers will be responsible for any and all customs fees and taxes incurred for shipments outside the U.S.

DELIVERY

For an additional charge, you may choose an expedited UPS shipping method such as Next Day Air, 2nd Day Air or 3 Day Select service to receive your order faster than the standard ground service. Please indicate your preferred shipping method in the additional comments section of your online check-out page.

For Saturday delivery, please contact customer service.

*** Orders submitted for UPS shipment to P.O. Boxes will be changed to the equivalent USPS ship option as UPS does not deliver to P.O. Boxes.**

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 the entirety of original item(s) as well as all packaging and packing materials for 30 days for future inspection by carrier.

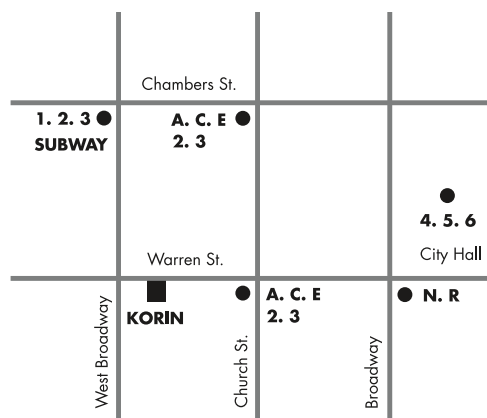
RETURNS

Please contact customer service at 1-800-626-2172 to obtain a Return Authorization (RMA) number and details including mailing address and procedures. WE DO NOT ACCEPT ANY RETURNS WITHOUT A RMA NUMBER. No exchanges or returns will be accepted after 14 days from original date of purchase or without a receipt. Merchandise must be returned in the original packaging and condition. Import orders, special orders, and clearance items are not eligible for return or exchange. If items are damaged upon return to Korin, they will not be accepted or credited. Please send all items for return via either insured USPS mail with a receipt, or insured UPS or Federal Express shipping. Placing an order indicates your acceptance of our return policy.

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

SATISFACTION GUARANTEED

At Korin we have offered top-quality, professional-grade Japanese kitchenware, tableware, and chef knives to the public for over 35 years. It has always been our goal that our customers are completely satisfied with every purchase they make. Therefore, all of our products are 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.



Korin is located on 57 Warren Street, New York, NY 10007

Business Hours

Monday to Saturday: 10am - 7pm EST
Sunday is closed.
Closed on major holidays.



KORIN

57 Warren Street New York, NY 10007

800.626.2172

212.587.7021

fax: 212.587.7027

cs@korin.com

www.korin.com

©2017 KORIN Japanese Trading Corp. All rights reserved

35 years special edition