



KORIN

The Japanese Chef Knife Collections

Since 1982

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Dear Valued Customer,

When I first came to New York City in 1978, Japanese cuisine and products were rarely found in the U.S. Nowadays, Japanese ingredients are used in many restaurants for different types of cuisine, and sushi can readily be found in most major supermarkets. As a witness to this amazing cultural exchange in the culinary world, it gives me great joy to see Japanese knives highly regarded and used by esteemed chefs worldwide. Although I am not a chef or a restaurateur, I believe that my role in this industry is to find the highest quality tools from Japan in hopes that they may assist you in reaching your career goals.

While making this knife catalog, we did extensive research to provide our readers with as much information as possible so as to maximize the potential of the knives and services offered through Korin. Our newest knife catalog features new insights on our knives, interviews with a master blacksmith and renowned chefs, as well as a testimonial directly from one of Japan's top knife company president. I am deeply honored to receive so much support in the process of creating this catalog.

This catalog marks the end of an era in knife crafting. I am sad to announce the retirement of Master Blacksmith Kenjiro Doi and sharpening Master Shouzou Mizuyama. At the age of 85, Master Doi has officially retired and has passed on his legacy to his son, Itsuo Doi. Master Mizuyama, Chiharu Sugai's 88 year old grand master, has announced that he will be closing his shop and retiring after over seventy years of service. He has been an instrumental force in helping us develop new products and will be sorely missed. The dedication and immense skill of these craftsmen is a source of great inspiration to us at Korin, and we are confident that the impact of their legacy on knife crafting will be felt in kitchens worldwide.

We are incredibly grateful and privileged to serve such wonderful customers, who inspire us everyday with their passion for the culinary arts. I am always overwhelmed by the dedication shown to me by all of the chefs that I have had the pleasure of meeting over the years. My greatest hope is for Korin to become the bridge to connect you to my home country's culinary traditions and to the craftsmen of Japan, who take pride and are encouraged everyday knowing that chefs worldwide highly value their hard work.

Warmest regards,

A handwritten signature in black ink that reads "Saori Kawano". The signature is written in a cursive, flowing style.

Saori Kawano,
Founder & President



Dear Valued Customer,

We are happy to present our fifth 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,

A handwritten signature in black ink, appearing to be 'Chiharu Sugai', written in a cursive style.

Chiharu Sugai
Korin Knife Master

ABOUT TRADITIONAL JAPANESE KNIVES

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

Striving for excellence in their field, Japanese blacksmiths have long been producing the exceptionally fine traditional Japanese knives required by master chefs in Japan to achieve 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 & 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.

Kasumi Knives

Kasumi means “mist,” 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.

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 honyaki knives.

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.

Honyaki Knives

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



Kasumi



Hongasumi



Honyaki

Comparison Between Honyaki 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

ABOUT TRADITIONAL JAPANESE KNIVES

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.

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.

ABOUT TRADITIONAL JAPANESE KNIVES

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.

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,' as to how the blunt tip and balanced weight works well on difficult ingredients such as octopus. Originated in Kanto (Tokyo) region.

Fugubiki



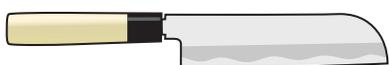
The fugubiki is a traditional Japanese style blowfish slicer. 'Fugu' or blowfish is traditionally served on a painted plate, and cut so thin so that the design on the plate can be seen through the sliced pieces. A common misconception about the fugubiki is that the knife slices through fish better than 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.

Usuba



The usuba is a traditional Japanese style knife designed specifically 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.

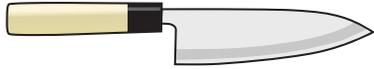
Kamagata Usuba



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.

ABOUT TRADITIONAL JAPANESE KNIVES

Deba



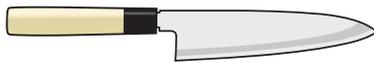
The deba is used in Japanese fish markets and restaurants to butcher and fillet whole fish without damaging the flesh. Although many use this knife on meat as well, the deba is not intended for chopping large diameter bones nor should it be used by slamming down the knife like a cleaver. For the best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

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.

Funayuki



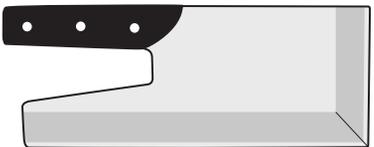
The funayuki is a multi-purpose traditional Japanese knife. The name funayuki, 'going on a boat', comes from a tradition of fishermen, who used these knives to clean and prepare fish on the boat. The blade is extremely thin in order to slice fish and vegetables and requires great skill to successfully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

Kiritsuke



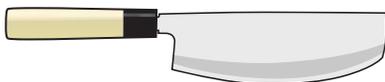
The kiritsuke is one of the few multi-purpose traditional Japanese knives, and it may be used as a yanagi or usuba knife. This style of knife is traditionally only used by the executive chef in the Japanese kitchen.

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.

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.

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.

CRAFTING TRADITIONAL JAPANESE KNIVES

A single yanagi knife requires at least four skilled craftsmen and takes two weeks to craft. Even the top knife craftsmen can only produce ten to twelve pieces per day. The knife making process is divided into four stages: forging, edge crafting, handle making and assembling. A craftsman conducts the blade through many different steps then passes it to the next craftsman. The number of steps involved varies from knife to knife according to the shape, type of material, and procedure required. A top-grade knife undergoes upwards of fifty different steps.

The following images highlight some of the basic procedures of crafting traditional kasumi style knives.

Forging



1. Soft iron steel is hand hammered.



2. A high carbon steel core is attached to the soft iron steel.



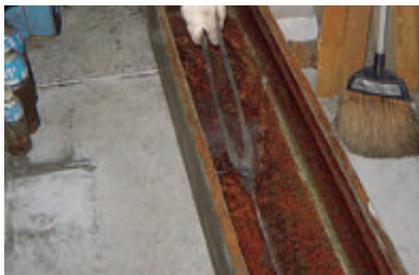
3. A belt hammer shapes the red hot blade as the craftsman removes the ash with a rice straw brush.



4. A mechanical cutter trims the blade.



5. Tempering : The blade is covered with clay to protect it from rapid changes in temperature.



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



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



Edge Crafting



1. The craftsman uses a rough wheel to sharpen the knife.



2. Smooths out the face of the blade.



3. Craftsman buffs the knife on a fabric covered wheel.



4. Sharpens on a water stone wheel.



5. Uses a wooden wheel to create the kasumi or 'haze' finish.



6. Finally he achieves a hand sharpened finish using natural whetstones.

Handle Making



1. Handle is hand turned on a lathe.

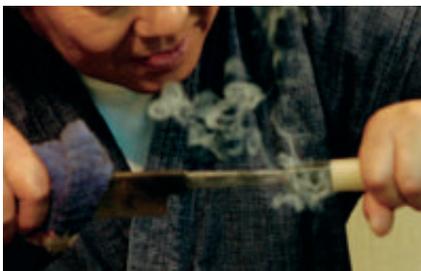


2. Handle is fitted to a bolster collar.



3. Magnolia wood handle with water buffalo horn collar prepared for assembly.

Assembling



1. Tang (nakago) is heated and inserted into the handle.



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



3. Company brand and insignia are engraved on the blade.

KNIFE CRAFTSMEN IN SAKAI



From the third through the seventh century, it was customary to bury royalty in tombs covered by large, keyhole-shaped monuments. These tombs are called kofun and are constructed of earth and stone. Around 450 A.D. the kofun of Emperor Nintoku was constructed in Sakai City. The tombs ranked in scale along the Great Pyramid of Egypt, and covered 46 hectares of land. The building project was so immense that blacksmiths from all over Japan had to be gathered to Sakai city to forge tools. They produced massive amounts of farm tools such as hoes and spades needed for the mound construction. By the time the burials were built, most of Japan's metal craftsmen had settled in Sakai for good.

Sakai city gradually became the center of metal crafting in Japan. When tobacco was introduced in the sixteenth century from Portugal, Japan's metal craftsmen turned to producing tools for cutting tobacco leaves. As popularity of tobacco spread throughout Japan, the demand for tools and knives to cut tobacco leaves grew. Sakai city's prestige was solidified in 1570 when the Tokugawa shogunate recognized the superiority of Sakai tools, certifying the blacksmiths in Sakai city as the exclusive tobacco knife makers in Japan.

The popularity of tobacco made the craftsmen of Sakai city famous throughout the country. It was only natural that when these craftsmen applied their skills to cooking knives they would feature the same sharp blade and refined balance of the tobacco knives. Sakai blacksmiths have passed on these highly acclaimed forging techniques from generation to generation, and Sakai city has become known for producing the finest knives in Japan. In 1982 Sakai's Cutlery was recognized by the Minister of International Trade and Industry. They appointed Sakai's tools as a "Traditional Craft Product", further cementing the reputation of Sakai knives. To this day, though their numbers are dwindling, Sakai city is home to the finest traditional Japanese knife craftsmen in Japan.

Sakai's Knife Craftsmen Today

Interviewee: **Yoshikazu Ikeda, Chairman of Dentoukougeishi**

Interviewer: **Tatsuya Aoki, Knife System**

Yoshikazu Ikeda began pursuing his family business of knife forging when he was only 22 years old. In 1988 he was selected to be one of Sakai City's blade-making dentoukougeishi, and in 2001 was chosen to be the first member of Sakai City's Master Craftsmen Organization. Over the past forty years, he has polished his forging techniques for both Japanese swords and kitchen knives. Today Master Ikeda forges knives for top Japanese knife companies and is the chairman of the association of dentoukougeishi, traditional craftsmen acknowledged by the Japanese local government.

What is the difference between Honyaki and Kasumi?

These knives are made out of the same carbon steel. The term 'kasumi' refers to how the knife is sharpened, featuring the hazy appearance of the soft iron of the blade in contrast to the glossy carbon steel cutting edge. The proper name for this style of knife is awase-mono or urauchi-mono, which refers to the process of hammering the two materials together.

It is said that honyaki knives are sharper than kasumi knives because they are forged at a lower temperature. Honyaki knives are forged at 900°C to 1000°C, while kasumi knives are forged at temperatures over 1000°C. Extremely high temperatures are used in order to meld the soft iron and carbon steel in kasumi knives, and as a result, honyaki knives have a smoother surface and ultimately are of higher quality. Even if a honyaki knife is crafted out of cheaper material (such as white steel #3), it will still be sharper than a kasumi knife.

Many chefs think that honyaki knives are more stain resistant than kasumi knives, what do you think?

Knives with high carbon content rust easily and the soft iron steel in kasumi knives prevent rusting. Because honyaki knives are crafted entirely out of carbon steel, honyaki knives cannot be more stain and rust resistant than kasumi knives. Maybe the chefs that purchase these expensive honyaki knives take better care of them than the more affordable kasumi knives. Perhaps the mirror finish also makes chefs feel as if they are more rust resistant.



Are honyaki or kasumi knives more difficult to forge?

Typically honyaki knives are more expensive and more difficult to craft. The forging and quenching process is critical to crafting honyaki knives. This is the most important and hardest procedure. Unless you are crafting a mizu honyaki knife out of blue steel, honyaki knives are easier to forge but it is far more difficult to craft the blade and sharpen. When you learn how to craft basic honyaki and kasumi knives, you realize that more skill is involved in making kasumi knives. For kasumi knives you must combine the two materials then stretch the steel, which is extremely difficult. It is not something you can understand by just listening to an explanation. There are many forgers that specialize in crafting kasumi style knives for this reason.

What steel do you think is the best for traditional Japanese knives?

There are benefits and weaknesses to both white and blue steels. I believe that making a knife suited for different users is a chance for the crafters to display their skills, and that it is Korin's and the knife maker's responsibility to point users towards the right knife for them. It really depends on the knife and user's skills. For example, it is easier to use and maintain a knife with a lower carbon content. Many chefs believe that blue steel slices through delicate ingredients such as fish better, but white steel #2 and #3 are the easier to sharpen and will get sharper. Many people are also not aware that in the end, steel does not guarantee quality. There are many steps and craftsmen involved into crafting each knife. Crafting a knife is a group effort. If the blacksmith forging the steel does not have the skills to take full advantage of the quality of material being used, then the quality of material does not matter. Even if a knife is forged perfectly, the knife can still be ruined if the blade maker cannot sharpen well.

What do you think about knives that contain a higher carbon content?

It does not make sense to choose your tools by how much carbon is in a knife or how high quality of a material is being used. You should choose a knife based on what you enjoy using and what you can easily sharpen to do your work most efficiently and effectively.

Do you think harder knives are better?

Many people who make knives think the hardness of the steel is everything, and proudly exaggerate that their knives can cut through wire and chop down trees. I think it is strange that some people pursue the highest HRC knives. What good is a tool if you can't sharpen it to its fullest potential? Hard steel material was originally not used in Japan, as it was not even considered suitable for crafting Japanese swords. The best knives are the ones that are easy to sharpen.

Message from Korin's Knife Master, Chiharu Sugai :

The information in this interview includes details about knives that knife companies do not want to reveal. Every now and then I will hear about knives that have a high HRC but are still easy to sharpen. This defies logic, but makes these special knives a tribute to the wonders of Japan's traditional sword crafting techniques. My goal for Korin is not merely to offer luxury, but to offer our customers with the highest performing knives made by trust worthy and highly skilled craftsmen.

KIZUNA

Kizuna Takobiki - HMA-KZTA-330 (Left)

Kizuna Sakimaru Takobiki - HMA-KZST-330 (Right)

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

Hayate Mukimono - HSU-HAMU-180 (Left)

Hayate Yanagi - HSU-HAYA-360 (Right)

The Hayate is a special knife created exclusively by Master Blacksmith Keijiro 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.



Ôdeba

[Not for Sale]

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.



KOCHI

Kochi is one of Korin's house brands designed by Japan's most recognized Grand Master Sharpener Shouzou Mizuyama in collaboration with Korin's Knife Master Chiharu Sugai. It took five years to find highly skilled craftsmen who could represent Korin and forge a knife based on the ideals of the two sharpeners. The Kochi knives are crafted with blue steel #2 which is a mixture of chromium, tungsten, and white steel #2. The addition of chromium and tungsten creates a harder steel, providing a good compromise for those who want a carbon knife with a longer edge retention than white steel.

For optimum user friendliness, the two sharpeners' ideal knives are all hongasumi style blades that are easy to sharpen. These beautiful knives have an octagonal magnolia wood handle and come with a magnolia wooden knife cover to protect the blade when not in use.

Yanagi

HKR-AHMYA-270 Yanagi 10.5" (27cm)

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

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

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

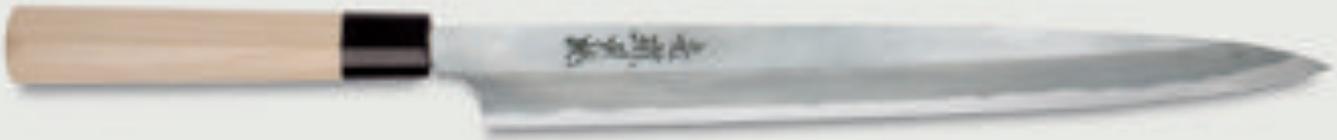
Korin Shiro-ko Hongasumi

光琳 本霞・白二鋼

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

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



Yanagi

HKR-SHYA-240	Yanagi	9.4" (24cm)	HKR-SHYA-300	Yanagi	11.7" (30cm)
HKR-SHYA-270	Yanagi	10.5" (27cm)			



Deba

HKR-SHDE-165	Deba	6.4" (16.5cm)	HKR-SHDE-195	Deba	7.6" (19.5cm)
HKR-SHDE-180	Deba	7.0" (18cm)	HKR-SHDE-210	Deba	8.2" (21cm)



Usuba

HKR-SHUS-180	Usuba	7.0" (18cm)	HKR-SHUS-210	Usuba	8.2" (21cm)
HKR-SHUS-195	Usuba	7.6" (19.5cm)			



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)			



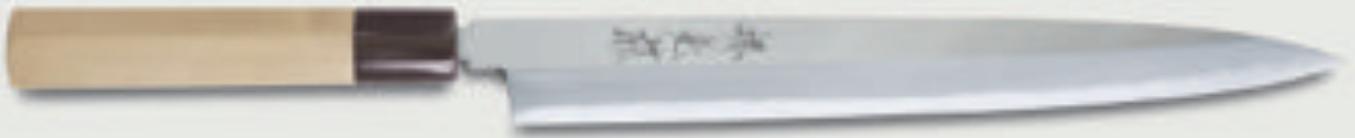
Korin Shiro-ko Kasumi

光琳 霞・白二鋼

Korin Shiro-ko Kasumi knives are handcrafted from a combination of white #2 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

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



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)



Korin Ginsan-ko

光琳 銀三鋼

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

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



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)
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Deba

HKR-G3DE-165	Deba	6.4" (16.5cm)	HKR-G3DE-195	Deba	7.6" (19.5cm)
HKR-G3DE-180	Deba	7.0" (18cm)	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)



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 separately.

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

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



Yanagi

HKR-8AYA-240	Yanagi	9.4" (24cm)
HKR-8AYA-270	Yanagi	10.5" (27cm)
HKR-8AYA-300	Yanagi	12.0" (30cm)



Deba

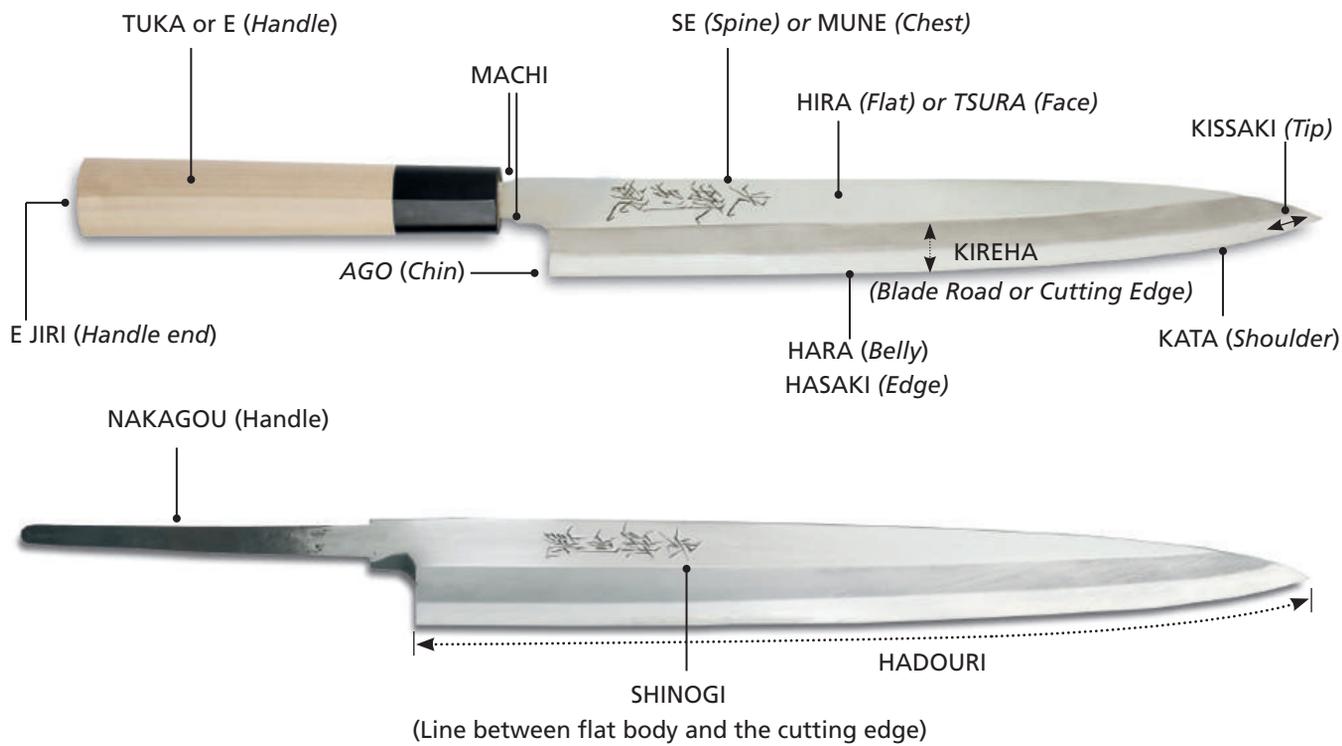
HKR-8ADE-150	Deba	5.9" (15cm)
HKR-8ADE-165	Deba	6.4" (16.5cm)
HKR-8ADE-180	Deba	7.0" (18cm)



Usuba

HKR-8AUS-165	Usuba	6.4" (16.5cm)
HKR-8AUS-180	Usuba	7.0" (18cm)
HKR-8AUS-210	Usuba	8.2" (21cm)

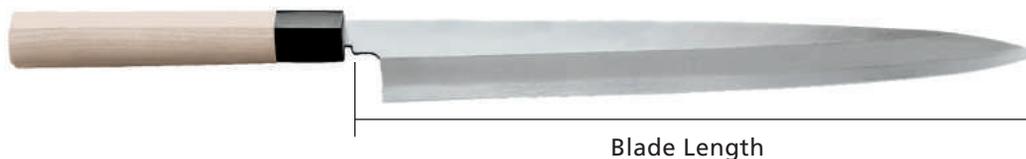
PARTS OF TRADITIONAL JAPANESE KNIVES



► Diagram shows the front of a right-handed knife.

Knife Measurement

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



► Yanagi, Takobiki, Usuba and Kamagata Usuba knives are measured from the machi to the tip of the blade.



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



MASAMOTO
SOHONTEN

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.



The third President of Masamoto Sohonten, Sakichi and his wife



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 resharpening. Remarkably, with continued maintenance, the blade will become sharper than it was in its original condition. Constant care and maintenance is essential for a knife."

- Morisuke Hirano, President of Masamoto Sohonten Company

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.



MASAMOTO SOHONTEN

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 left 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

JAPANESE STYLE

Kizuna

絆 本霞・白一鋼

"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)



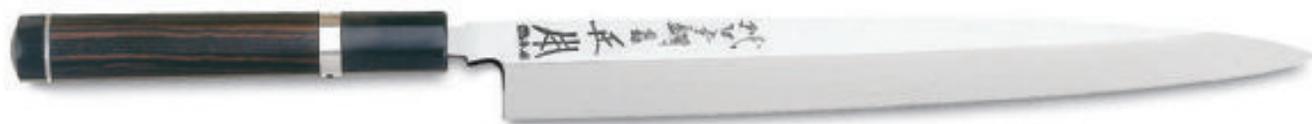
Masamoto Ao-ko Honyaki Mirror-Finished Yanagi

正本 玉青鋼鏡面仕上

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

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



Yanagi - Ebony handle / Ebony cover

HMA-AHYMYA-EE-300	Yanagi	11.7" (30cm)
HMA-AHYMYA-EE-330	Yanagi	12.9" (33cm)
HMA-AHYMYA-EE-360	Yanagi	14.0" (36cm)



Masamoto Shiro-ko Honyaki

正本 本焼・玉白鋼誂

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

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



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

正本 本霞・八層打玉青銅

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

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



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)



MASAMOTO SOHONTEN

JAPANESE STYLE

Masamoto Ao-ko Hongasumi

正本 本霞・玉青鋼誂

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

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



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

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



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)



Masamoto Shiro-ko Hongasumi

正本 本霞・玉白鋼

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

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



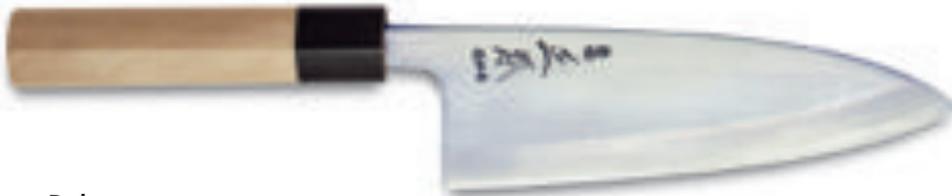
Yanagi

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)



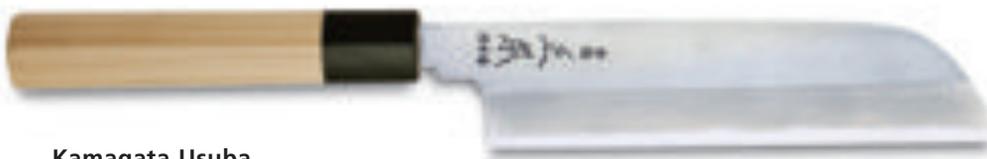
Takobiki

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



MASAMOTO SOHONTEN

JAPANESE STYLE

Masamoto Shiro-ko Kasumi

正本 霞・玉白鋼

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

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



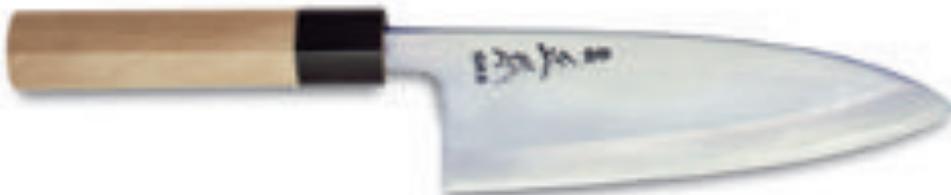
Yanagi

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-180	Deba	7.0" (18cm)
HMA-SKDE-150	Deba	5.9" (15cm)	HMA-SKDE-195	Deba	7.6" (19.5cm)
HMA-SKDE-165	Deba	6.4" (16.5cm)	HMA-SKDE-210	Deba	8.2" (21cm)



Kamagata Usuba

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



Usuba

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





SUISIN

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.

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

SUISIN

JAPANESE STYLE

Suisin Hayate

酔心疾風 本霞・青二鋼

The Hayate is a special line created exclusively by Master Blacksmith Keijiro 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 has officially retired as of 2013, and has passed on this line to his son, Itsuo Doi. 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

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



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)



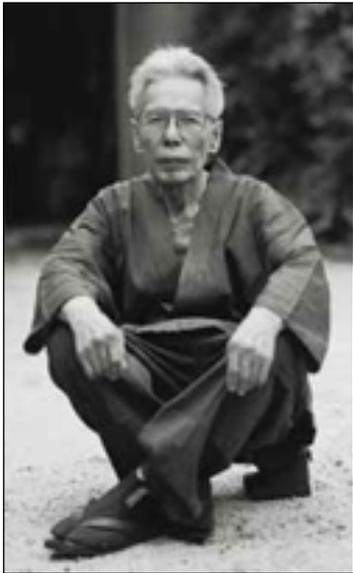
Maguro Knife

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



Master Blacksmith Keijiro Doi

Master artisan in traditional blacksmithing arts, Keijiro 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.



Suisin Aya

醉心彩 本霞・白二鋼

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 adorned with a magnolia wood handle, a water buffalo horn bolster, and a wooden cover.

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

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



Yanagi

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



SUISIN

JAPANESE STYLE

Suisin Inox Honyaki

酔心 本焼・イノックス

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

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



Yanagi - Ebony handle / Ebony saya cover

HSU-IHYA-EE-240	Yanagi	9.4" (24cm)	HSU-IHYA-EE-300	Yanagi	11.7" (30cm)
HSU-IHYA-EE-270	Yanagi	10.5" (27cm)	HSU-IHYA-EE-330	Yanagi	12.9" (33cm)



Yanagi

HSU-IHYA-240	Yanagi	9.4" (24cm)	HSU-IHYA-300	Yanagi	11.7" (30cm)
HSU-IHYA-270	Yanagi	10.5" (27cm)	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)
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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.

About Current President

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.

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

NENOHI

JAPANESE STYLE

Nenohi Shiro-ko Special Dentoukougeishi Hongasumi

子の日 伝統工芸士・本霞・白二鋼

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

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



Yanagi

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



Ai-Deba

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



Kamagata Usuba

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



Nenohi Keyaki

子の日 櫻 両鏡面仕上・ハイカーボン粉末特殊鋼

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

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



Kengata Yanagi - Ebony handle / Ebony cover

HNE-KYKY-EE-330 Kengata Yanagi 12.9" (33cm)



Nenohi Shiro-ko Special Hongasumi

子の日 上本霞・白二鋼

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

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



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-195	Ai-Deba	7.6" (19.5cm)
HNE-SHAD-210	Ai-Deba	8.2" (21cm)



Kamagata Usuba

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



Nenohi Ao-Ko Highest Kasumi

子の日 上霞・青二鋼

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

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



Kiritsuke

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

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-INME300 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)

CUSTOM KNIVES

Design your own custom knives made by Japan's best knife craftsmen through Korin's Custom Knife Services. Choose everything from the brand, steel, style of knife, type of blade, knife cover, handle material, and case. Please make an appointment with Korin's knife master and he will be happy to meet with you to discuss your ideal design. After the consultation, Korin will place the order with one of our trusted vendors to forge your custom knives.

Choose from the following vendors:

Nenohi specializes in custom traditional Japanese and western style knives. Their unique knives have been proven by time, and we are confident that they can deliver beauty and quality.

Suisin is based in Japan's traditional knife crafting city, Sakai, in Osaka prefecture. They have a strong relationship with the highly skilled craftsmen of Sakai city, and as a result are able to offer the highest quality Japanese knives. Korin and Suisin have been close partners for almost 30 years, and we are delighted to continue this relationship.





Toukenfuu yanagi translates to 'sword style' yanagi, as they are constructed in the same way as a traditional Japanese katana sword. They can be disassembled by removing the pin that holds the blade and handle together, which allows the owner to replace the handle as desired. A toukenfuu yanagi knife can be maintained in two different ways, using the same method as a katana sword with special equipment, or the same method as a typical carbon traditional Japanese knife. Those who bring their custom toukenfuu yanagi knives to the Korin showroom are welcome to consult Korin's knife master Mr. Sugai to go over the katana maintenance procedure. Mr. Sugai wanted to add this alternative yanagi knife style to our custom knife services as an exciting new option for collectors. These custom knives come with a wooden cover of your choice as well as a decorated knife bag.

CUSTOM KNIVES



KOJI HARA

Master Koji Hara is a world renowned custom knife craftsman who travels to knife shows worldwide over ten times a year, in addition to having two one-man shows in Seki city. He is most well known for his intricately made pocket knives, having received awards such as "Best in Show" and "Most Innovative" in several international knife shows. Master Hara has expanded his craft from exclusively pocket knives to include custom kitchen knives featuring rare handle materials such as mammoth bone and mother of pearl. He prefers to use a powdered stainless steel known as Cowry-Y for his blades, which holds a long edge retention and polishes to a beautiful high mirror finish. He also makes knives out of ATS-34, D-2, 440C and other steels based on the customer's preference. Master Hara has a long personal friendship with Korin's knife master and frequents Korin twice a year during the New York Knife Show. If the timing is right, you may even place the order with the world famous craftsman in person.



WA-SERIES

Western style knives with traditional Japanese style handles were originally created with the sushi chef in mind. Japanese sushi chefs felt that it looked awkward to use a western style knife behind a sushi bar. In recent years, wa-style knives have gained much popularity for their user friendliness. Professionals are able to sharpen these blades to a single sided edge and widen the shinogi line to use as a yanagi knife. Unlike traditional Japanese knives, wa-series knives have a durable double sided blade, therefore they are highly recommended for those who find the traditional Japanese knives difficult to use, but want a similar look and feel.

WA-SERIES

TOGIHARU • MASAMOTO

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 are Korin's most affordable line of wa-style knives and are 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:** Intermediate

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



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)



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.

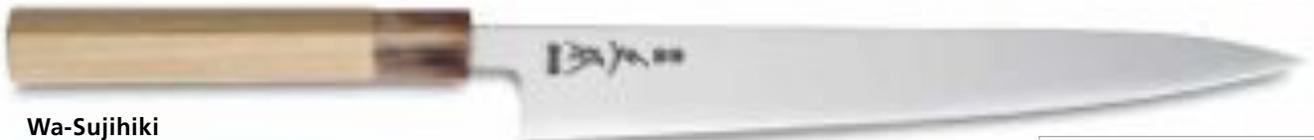
HRc: 60 **Bevel:** 70:30 **Steel Type:** Stain Resistant **Sharpening:** Advanced ▶ Visit www.korin.com for white carbon steel collection

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



Wa-Gyutou

HMA-SWAGY-240 Wa-Gyutou 9.4" (24cm) HMA-SWAGY-300 Wa-Gyutou 11.7" (30cm)
HMA-SWAGY-270 Wa-Gyutou 10.5" (27cm)



Wa-Sujihiki

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



Wa-Petty

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



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

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



Wa-Kiritsuke

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



Wa-Gyutou

HSU-WAGY-210 Wa-Gyutou 8.6" (21cm)
 HSU-WAGY-240 Wa-Gyutou 9.4" (24cm)
 HSU-WAGY-270 Wa-Gyutou 10.5" (27cm)



Wa-Sujihiki

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



Wa-Santoku

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



Wa-Petty

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



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)



Wa-Gyutou

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



Wa-Sujihiki

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

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

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

HMB-VGPE-110	Wa-Paring	4.3" (11cm)	HMB-VGPE-180	Wa-Petty	7.0" (18cm)
HMB-VGPE-150	Wa-Petty	5.9" (15cm)			

ABOUT WESTERN STYLE KNIVES

Western Style Knives

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

In Japan, Western style knives were developed to meet the needs of Japanese chefs preparing non-Japanese cuisine. Today, Japanese knife makers are using advanced manufacturing processes such as sub-zero tempering and premium trademark-formulated steels to produce exceptional Western style knives.

Styles and Uses of Western Style Knives

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.

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.

Yo-Deba (Fillet / Butcher Knife)



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

Santoku (Multi-Purpose Knife)



The santoku, meaning 'three virtues', is 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.

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.

Garasuki (Poultry Butchering Knife)



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

Honesuki (Boning Knife)



The honesuki 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.

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.

Paring / Peeling Knife



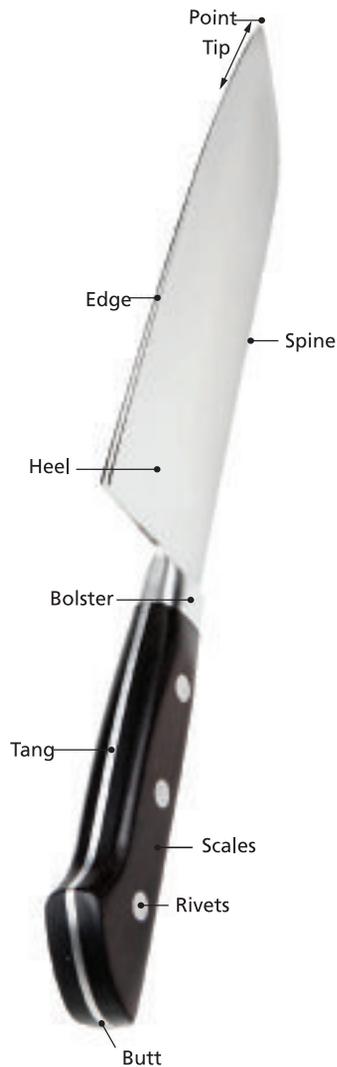
The paring knife is ideal for peeling fruits and vegetables. Perfect for hand-held cutting.

ABOUT WESTERN STYLE KNIVES

The Western Edge

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 is 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.



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 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.





TOGIHARU

WESTERN STYLE

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)
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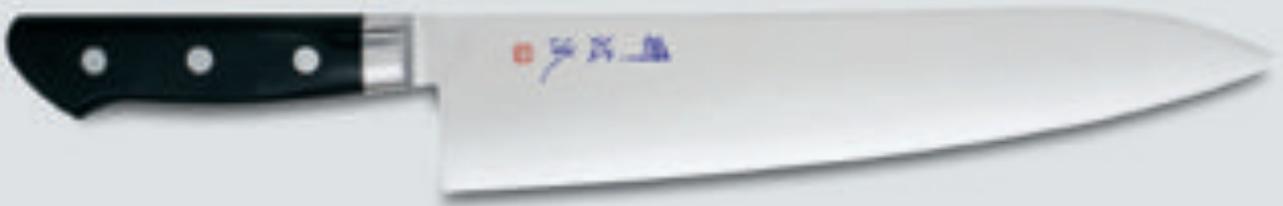
Petty

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

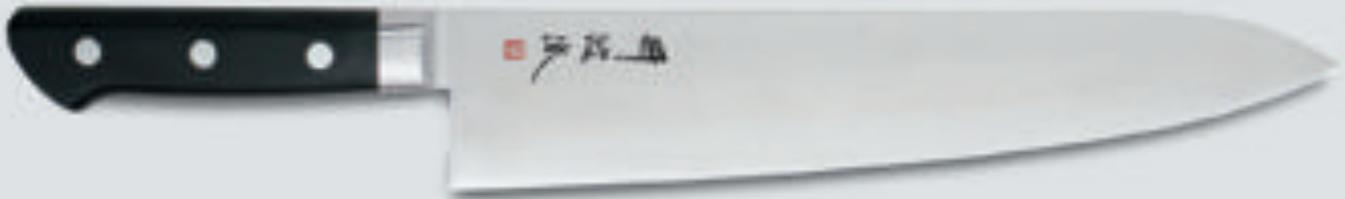
TOGIHARU

WESTERN STYLE

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-INSA-180	Santoku	7.0" (18cm)
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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 Knife

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

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

▶ For more details see page 85

TOGIHARU

WESTERN STYLE

Togiharu Nickel Damascus

Togiharu Nickel Damascus is one of Togiharu's line of damascus steel knives. The elegant blade is constructed out of 62 layers of Nickel alloy and a VG-10 core. 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-NDGY-180 Gyutou 7.0" (18cm)
HTO-NDGY-210 Gyutou 8.2" (21cm)

HTO-NDGY-240 Gyutou 9.4" (24cm)
HTO-NDGY-270 Gyutou 10.5" (27cm)
HTO-NDGY-300 Gyutou 11.7" (30cm)



Sujihiki

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

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



Yo-Deba

HTO-NDYD-240 Yo-Deba 9.4" (24cm)



Santoku

HTO-NDSA-170 Santoku 6.7" (17cm)



Nakiri

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



Honesuki

HTO-NDHO-150 Honesuki 5.9" (15cm)



Petty

HTO-NDPE-135 Petty 5.3" (13.5cm)

HTO-NDPE-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

WESTERN STYLE

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)



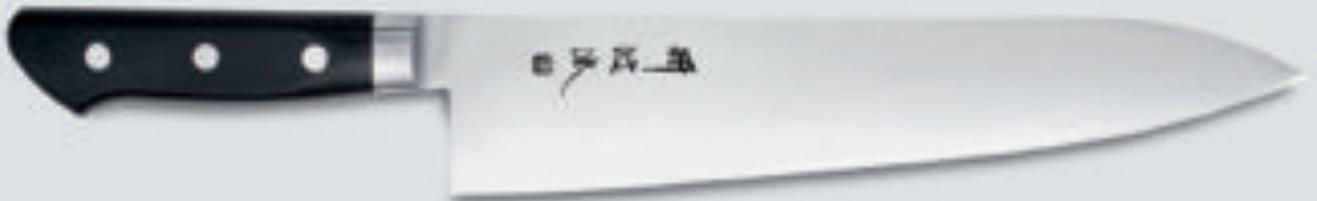
Santoku

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

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



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



Santoku

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



Petty

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

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



Sujihiki

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

HKR-SIBYD-210	Yo-Deba	8.2" (21cm)
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Santoku

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

HKR-SIBHO-150	Honesuki	5.9" (15cm)
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Petty

HKR-SIBPE-150	Petty	5.9" (15cm)
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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-270	Gyutou	10.5" (27cm)
HKR-SIOGY-240	Gyutou	9.4" (24cm)			



Sujihiki

HKR-SIOSU-240	Sujihiki	9.4" (24cm)	HKR-SIOSU-270	Sujihiki	10.5" (27cm)
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Yo-Deba

HKR-SIOYD-210	Yo-Deba	8.2" (21cm)
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Santoku

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

HKR-SIOHO-150	Honesuki	5.9" (15cm)
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Petty

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

Western Style

Suisin's collection of Western style knives are made from a unique combination of high carbon steel, chromium and molybdenum that gives them their superior rust resistance. The hand finishing process provides the user with a superb guide for sharpening. These elegant, thin and lightweight knives offer an easy to sharpen blade for the best cutting edge. All of these elements culminate in an attractive, durable, and professional quality blade that is truly unique.

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



Sujihiki

HSU-INSU-240	Sujihiki	9.4" (24cm)	HSU-INSU-300	Sujihiki	11.7" (30cm)
HSU-INSU-270	Sujihiki	10.5" (27cm)			▶ Rounded tip on 11.7" (30cm) Sujihiki



Yo-Deba

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

HSU-INDE-165	Wa-Deba	6.4" (16.5cm)	▶ Only right-handed knives are available
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Honesuki

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

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

HSU-INPA-080 3.1" (8cm)

See page 83

Bread Knife

HSU-INBR-250 9.75" (25cm)

See page 84

SUISIN

WESTERN STYLE

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



Sujihiki

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

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



Yo-Deba

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



Honesuki

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



Petty

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



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.

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

NENOX

WESTERN STYLE

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-270	Gyutou	10.5" (27cm)
HNE-RDGY-240	Gyutou	9.4" (24cm)	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)
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Honesuki

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

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

HNE-RDPA-100	4.0" (10cm)
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See page 83

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-270	Gyutou	10.5" (27cm)
HNE-BLGY-240	Gyutou	9.4" (24cm)	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)
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Honesuki

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

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

WESTERN STYLE

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-270	Gyutou	10.5" (27cm)
HNE-BRGY-240	Gyutou	9.4" (24cm)	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)
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Honesuki

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

HNE-BRPE-150	Petty	5.9" (15cm)
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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-270	Gyutou	10.5" (27cm)
HNE-GRGY-240	Gyutou	9.4" (24cm)	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)
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Honesuki

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

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

WESTERN STYLE

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-270	Gyutou	10.5" (27cm)
HNE-IWGY-240	Gyutou	9.4" (24cm)	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)
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Honesuki

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

HNE-IWPE-150	Petty	5.9" (15cm)
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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-270	Gyutou	10.5" (27cm)
HNE-COGY-240	Gyutou	9.4" (24cm)	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)
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Honesuki

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

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

HNE-COPA-100	4.0" (10cm)
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See Page 83

NENOX

WESTERN STYLE

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-270	Gyutou	10.5" (27cm)
HNE-GTGY-240	Gyutou	9.4" (24cm)	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)
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Honesuki

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

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

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. The tier of steel is in between the Misono Handmade line and UX10 knives, and the collaboration with the sharpeners gives the knife a highly refined finish. Most knife styles in this exclusive line come with a wooden cover to protect the blade when not in use.

HRc: 59 **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 Sujihiki

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



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)

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



Sujihiki

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



Santoku

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

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

HMI-UXPE-120	Petty	4.7" (12cm)	HMI-UXPE-150	Petty	5.9" (15cm)
HMI-UXPE-130	Petty	5.0" (13cm)			

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



Sujihiki

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

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

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

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

HMI-440PE-130	Petty	5.1" (13cm)	HMI-440PE-150	Petty	5.9" (15cm)
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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-270	Gyutou	10.5" (27cm)
HMI-MOGY-210	Gyutou	8.2" (21cm)	HMI-MOGY-300	Gyutou	11.7" (30cm)
HMI-MOGY-240	Gyutou	9.4" (24cm)			



Sujihiki

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



Santoku

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

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

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

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

HMI-MOPE-120	Petty	4.7" (12cm)	HMI-MOPE-150	Petty	5.9" (15cm)
HMI-MOPE-130	Petty	5.0" (13cm)			

Paring

HMI-MOPA-080	3.1" (8cm)
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See page 83

Peeling

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

See page 83

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	Sujihiki	11.7" (30cm)
HMI-SCSU-270	Sujihiki	10.5" (27cm)			



Garasuki

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

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

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

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

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



Sujihiki

HMA-VSSU-240	Sujihiki	9.4" (24cm)	HMA-VSSU-300	Sujihiki	11.7" (30cm)
HMA-VSSU-270	Sujihiki	10.5" (27cm)			



Yo-Deba

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

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

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

HMA-VSPE-150	Petty	5.9" (15cm)
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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-270	Gyutou	10.5" (27cm)
HMA-VGGY-210	Gyutou	8.2" (21cm)	HMA-VGGY-300	Gyutou	11.7" (30cm)
HMA-VGGY-240	Gyutou	9.4" (24cm)			



Sujihiki

HMA-VGSU-270	Sujihiki	10.5" (27cm)
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Petty

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

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-270 Gyutou 10.5" (27cm)
 HGL-HGGY-240 Gyutou 9.4" (24cm)



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)

Images can be seen at
www.korin.com

PARING AND PEELING

WESTERN STYLE

Paring and Peeling

Paring knives are popularly used in Western kitchens for small tasks such as peeling, scraping, trimming, and coring ingredients that require a more nimble knife. Korin offers paring knives ranging from 3" to 4.3." These knives are extremely sharp so as to retain the structure of the ingredients, allowing for greater control in detailed work.



Togiharu Inox Paring Knife

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

See collection on page 54 & 55



Suisin Inox Paring Knife

HSU-INPA-080 Paring 3.1" (8cm)

See collection on page 63



Togiharu Hammered Damascus Paring Knife

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

See collection on page 57



Nenox Red Handle Paring Knife

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

See collection on page 66



Nenox Corian Paring Knife

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

See collection on page 71



Masanobu VG-10 Paring Knife

HMB-VGPE-110 Paring 4.3" (11cm)

See collection on page 47



Misono Molybdenum Peeling Knife

HMI-MOPL-050 Paring 2" (5cm)

► Only right handed knives are available

See collection on page 77



Misono Molybdenum Paring Knife

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

See collection on page 77

BREAD KNIVES

WESTERN STYLE

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)

See collection on page 63

PASTRY KNIFE

INTERVIEW WITH CHEF BAKER



JOSEPH BAKER

Le Cordon Bleu, Dallas

Photo Credit: Blair Baker

Joseph Baker grew up in rural Montana, where the necessity for home-cooked meals instilled in him a value for simple, well-prepared food. He served in Operation Iraqi Freedom, and after his four years of service, he applied his discipline and precision to study the culinary arts with a newfound vigor. He enrolled in L'Academy de Cuisine to study pastry, and has since worked at many acclaimed hotel restaurants including CityZen, Texas Spice, Las Canarias, Ostra, and Mansion on Turtle Creek. Baker is now teaching at Le Cordon Bleu in Dallas Texas.

What made you want to be a pastry chef?

I was always intrigued. As a young child, I always watched competitions on TV where they would make sugar sculptures. After that, I constantly saw patterns where bread and desserts were the heroes of most meals. Even to this day I am still enamored with a very simple baguette. It is four basic ingredients, but when combined properly and handled well there is considerably more to be said. Many of the people I know brag more about the bread that they ate instead of the entree, so being a pastry chef always interested me. As a pastry chef, I can have the same six ingredients and give you anything- from ice cream, doughnuts, cakes, to pate au choux.

What inspires you to cook and create new recipes?

When I see a recipe that is always done a specific way, my first question is "why?" I try to understand the process and see if it can be reduced or simplified. In my own experience, knowing why something works and how to manipulate it has always given me much better results than if I were to understand a recipe. When it comes to flavors, I'll think of new combinations as I taste things. I'm fairly well known in the pastry circle for using a lot of vegetables in my desserts. I really like to use root vegetables like parsnips and beets, which can be awkward for your standard diner. The strangest flavor combination I've ever tried and was really pleased with was a toasted marshmallow ice cream with actual toasted marshmallows as the base, and roasted turnips. It's just one of those things you can't tell to everybody out there, so I reserve it for the really adventurous.

How did you hear about the Togiharu pastry knife?

When I was in culinary school my chef instructor had a pastry knife, and he only used it for one minor application. I remembered he said it was very thin, long, sharp, and perfect for everything we do as pastry chefs, but it was probably 5 or 6 years after that I had still never seen one. When you're shopping around for knives, especially as a pastry chef, you don't need a lot of them but you want quality products. Eventually I found Korin and I can tell when I looked at it that it wasn't a simple plastic handle with a stamped out blade, it was clearly more than that. It had a higher level of craftsmanship and looked more substantial than other confectioner's knives that I have seen.

What is the difference between the standard pastry and the Togiharu pastry knife?

The Togiharu brand has the overall dedication that Korin gives to their knives, and when I use the knife it has a balance and weight that feel seamless and effortless as I move it. A lot of times in pastry, we have to portion a full sized sheet tray down to bite sized portions. It can be done with a smaller knife but it just takes so much longer. I really appreciate the long thin blade of the Togiharu pastry knife that I can very cleanly and perfectly cut my pastries in less time and in fewer movements. It makes it a better product all around, and fits the pastry knife that I would look for at every single level.



Togiharu Pastry Knife

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

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

See collection on page 54 & 55

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

HA-SAYA-G-180 - 7.0" (18cm)

HA-SAYA-G-210 - 8.2" (21cm)

HA-SAYA-G-240 - 9.4" (24cm)

HA-SAYA-G-270 - 10.5" (27cm)

Sujihiki

HA-SAYA-S-240 - 9.4" (24cm)

HA-SAYA-S-270 - 10.5" (27cm)

Santoku

HA-SAYA-SA-180 - 7.0" (18cm)

Yo-Deba

HA-SAYA-YD-165 - 6.4" (16.5cm)

HA-SAYA-YD-210 - 8.2" (21cm)

HA-SAYA-YD-240 - 9.4" (24cm)

Honesuki

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

Petty

HA-SAYA-P-120 - 4.7" (12cm)

HA-SAYA-P-150 - 5.9" (15cm)

Hankotsu

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

HNE-SAYA-S-230 - 9.0" (23cm)

HNE-SAYA-S-285 - 11.2" (28.5cm)

Gyutou

HNE-SAYA-G-210 - 8.2" (21cm)

HNE-SAYA-G-240 - 9.4" (24cm)

HNE-SAYA-G-270 - 10.5" (27cm)

Yo-Deba

HNE-SAYA-YD-165 - 6.4" (16.5cm)

Honesuki

HNE-SAYA-H150 - 5.9" (15cm)

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

Petty

HNE-SAYA-P-100 - 4.0" (10cm)

HNE-SAYA-P-150 - 5.9" (15cm)



• 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



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)
- HA-SAYA-Y-330 - 12.9" (33cm)



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)



Kamagata Usuba

- HA-SAYA-KU-180 - 7.0" (18cm)
- HA-SAYA-KU-195 - 7.6" (19.5cm)
- HA-SAYA-KU-210 - 8.2" (21cm)



Usuba

- HA-SAYA-U-180 - 7.0" (18cm)
- HA-SAYA-U-195 - 7.6" (19.5cm)
- HA-SAYA-U-210 - 8.2" (21cm)



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-HD3 Togiharu Hammered Damascus Gift Set
3 Piece Set
Gyutou: 8.2" (21cm), Nakiri: 6.4" (16.5cm),
Paring: 3.4" (8.5cm)



HTO-HD2 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-MO3 Togiharu EA Gift Set
3 Piece Set
Gyutou: 8.2" (21cm), Sujihiki: 10.5" (27cm),
Petty: 5.9" (15cm)

HTO-MO2 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-MO2E 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-GT2 Nenox G-Type 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 cards can be used for any product or service.

For balance inquiries please contact customer service at **1-800-626-2172**.



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

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.



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 #3000
HA-1079
8" x 3" x 1"H



MIZUYAMA
FINE #5000
HA-1080
8" x 3" x 1"H



MIZUYAMA
FINE #6000
HA-1074
8.5" x 2.8" x 0.8"H

SHARPENING STONES



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

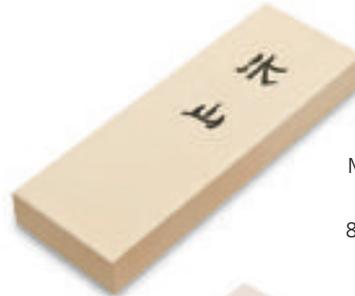
The #1200 grit stone is great for sharpening traditional Japanese knives, as they are more delicate and have a finer edge than Western style knives. However, the #1200 grit and #1000 grit can be used interchangeably. For a more abrasive grit, we recommend using the nagura stone on your #1200 grit stone, 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.



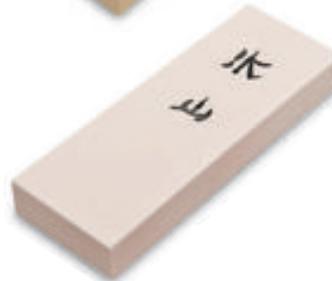
TOGIHARU
MEDIUM #1000
HA-1093
8.4" x 2.6" x 1.4"H



MIZUYAMA
MEDIUM #1000
HA-1073
8.5" x 3" x 1"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



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 travelling 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

Nagura Dressing Stone

Over time, dirt becomes trapped in sharpening stones causing them to turn black in certain spots. The trapped dirt 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.

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.

SHARPENING STONES

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.

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.



NAGURA DRESSING STONE

HA-1087

3" x 1" x 1"H



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

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.

SHARPENING BASICS

Sharpening Japanese Knives

The knives in the Korin collection have been chosen for their exceptional quality, outstanding sharpness, and long-lasting edges. Both traditional 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.

Step One – Prepare the stones

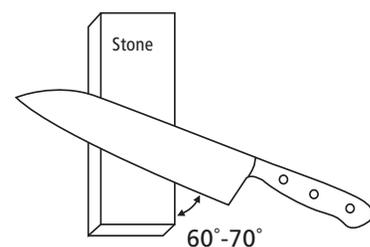
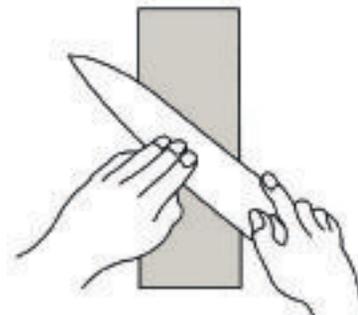
A level stone surface is necessary to obtain a clean edge and to avoid damaging your blade edge. Synthetic stones and stone fixers should be soaked in water before sharpening for ten minutes. Use the stone fixer on the stone's edge first to round the corners of the stone. Then, start to sand off the 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!

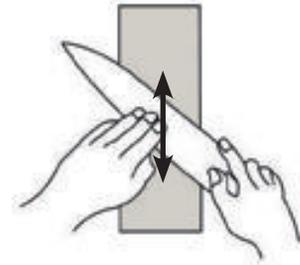


Step Three – Sharpen

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.

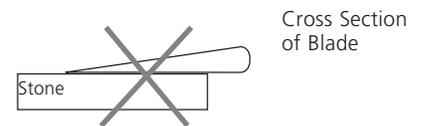
Pressing the edge to the stone with your fingers, push the knife forward along the stone. For controlled sharpening, exert pressure as you move forward and release pressure on the down stroke. Move the knife to position the next section of blade under your fingers and repeat this procedure to sharpen 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.

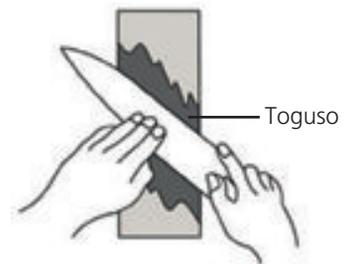


Basic Sharpening Tips

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.

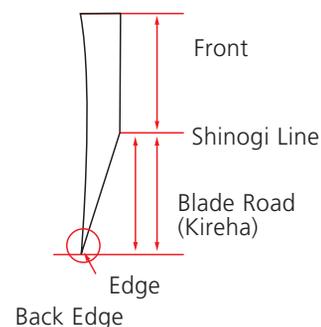
SHARPENING

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.

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 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.

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.

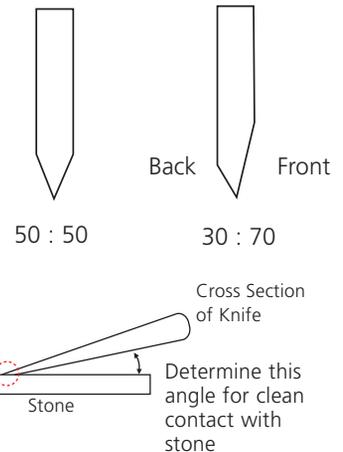
Turn the knife over, establish the angle of the back edge and sharpen the entire edge with proportionately less strokes on the back. This is critical for maintaining optimum sharpness - if you sharpened for seven strokes along the front edge of the knife, only sharpen with three strokes on the backedge. 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, honosuki, 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.



TRADITIONAL ART OF JAPANESE KNIFE SHARPENING

THE CHEF'S EDGE



"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 Japanese Trading Corp., a New York-based restaurant supply company, he has sharpened the knives of chefs from renowned restaurants such as Nobu, Bouley, Danube and many others.

Mr. Sugai teaches knife sharpening 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. Small complimentary demonstrations are also available in-store on specific days of the week.

Please contact Korin's customer service team for further information.

800-626-2172 or **212-587-7021**
Custserv@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 15 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. 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.

Handle Replacement for Traditional Japanese Knives

Does your old traditional Japanese knife have a cracked handle? Korin can replace old and worn out handles on many traditional Japanese knives. Please inquire Korin's customer service team regarding handle changes.

KORIN KNIFE SERVICES

Shape Alterations

Our knife sharpener can convert the blade of traditional Japanese style yanagi knives to different styles that are typically more expensive. Yanagi knives can be converted to sakimaru takobiki, kiritsuke, and kensaki yanagi shapes. Gyutou knives can be altered to santoku, petty, and sujihiki styles.

Original
Yanagi Shape



Kengata style



Kengata style



Sakimaru
Takobiki style



Kengata style #1



Kengata style #2



Kengata style #3



Sakimaru Takobiki

Shinogi Alterations

Utilize your Western style knife to its fullest potential according to your needs by having it altered by Korin's knife master. Decades ago, chefs were able to change the blade of their knives based on what they were using it for. Unfortunately, these techniques are no longer taught within the kitchen and this service is not provided in knife stores even in Japan.

However, our sharpening master has been trained in this tradition and our bevel alteration services can convert your 70:30 knives to single sided blade or widen the shinogi line. Please consult our sharpeners for alteration requests, and be advised that these knives will become very task specific.

Length Alterations

Are you finding that your knife is too long? Maybe you just got a new job and there just isn't enough space for your knife. Korin's new length alteration service can shorten any knife. When altering the length of the knives, we will adjust the other parts of the knife to some degree and rebuild the blade to achieve optimum proportions.

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.

Traditional Japanese Knife Trial Services

Traditional Japanese knives are very task specific and their single beveled edge makes them the sharpest tool in any kitchen. However, we understand that using a traditional Japanese knife for the first time can be difficult and that the fine single edged blade chips if used improperly. Try out our trial service by inquiring Korin's customer service team and experience first hand the difference that a real traditional Japanese knife can make!

Blade Edge Alterations



Original



Wider edge



Original



Wider edge

Complimentary Services

Korin offers customers a range of complimentary services for traditional Japanese and Western knives.

1. We understand that using a new style of knife is difficult, especially with traditional Japanese styles, which feature a much thinner and more brittle blade than Western knives. We therefore offer a complimentary knife chip repair service on traditional Japanese knives within 45 days of purchase.
2. We also offer one complimentary knife chip repair or sharpening service on any traditional Japanese knives over \$1000 within the first year of purchase at Korin.
3. Korin's initial sharpening has always been a free in-store exclusive perk. However, due to popular demand, we are extending this offer to all knives purchased through our website. The initial sharpening removes the factory edge to enhance the sharpness of the blade. This procedure also serves as a future sharpening guideline for those interested in learning how to use whetstones. One of Korin's resident knife sharpeners masterfully uses up to four different whetstones (#300, #1000, #3000, #8000) to remove the factory edge. Have Korin sharpen your knives for optimal use straight out of the box!
4. Uraoshi is the conditioning of the flat part of the traditional Japanese knives. Our Knife Master Sugai strongly recommends the uraoshi sharpening process before the initial use of your traditional Japanese Style knives. The uraoshi will enhance the blade strength on the edge and align any unevenness on back side of the blade. Without the uraoshi process, the knife cannot be sharpened to its fullest potential and will be brittle.

KNIFE CARE & MAINTENANCE

Japanese knives are forged out of hard carbon steel to achieve thin sharp blades. This make 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.

KNIFE CARE & MAINTENANCE

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.



Tojiro Honing Steel
FU-F820 11.7" (30cm)
A quality steel from the popular Japanese knife maker.



Diamond Honing Steel
HRU-DDS12 11.7" (30cm)
Very hard and abrasive.



Masamoto Honing Steel
HMA-CT6530 11.7" (30cm)
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.

Compact Roll Bag

The compact roll bag will store up to four knives or kitchen tools each in its own compartment. The navy blue synthetic leather roll has a stylish tan trim and a protective flap over each compartment to keep the points of the knife blade safe. Korin recommends this knife roll for light travellers.

HA-BG-4PC
17.5" x 16.25"



8 Piece Knife Bag

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.

HA-BG101
20.25" x 19"



Triangular Knife Bag

This compact triangular knife bag can store a variety of styles of knives. It features convenient removable shoulder straps for travelling chefs and a slim shape for easy access to tools even in a busy kitchen.

HA-BG-TRI
21.5" x 6" x 6"H



16 Piece Knife Bag

The 16 piece knife bag is the ideal bag for those who travel with many knives and tools. This bag also features removable shoulder straps to free up your hands.

HA-BG-16PC
19.75" x 9" x 2.5"H



Synthetic Knife Bag

Synthetic leather bags are a great way to safely carry your knives to and from work. The simple structure of the bag allows you to store a variety of knives without worry and also makes it convenient to store kitchen accessories to work. The slim shape of the bag also makes it very easy to open and store even in the smallest kitchens.

HAR-BG004

22.5" x 4" x 6"H



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



Green Synthetic Leather Knife Case

This elegant and handcrafted case is made with a stylish forest green synthetic leather, tan leather trim, and black paisley print lining. It is our first attaché style knife case and 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 hot water when cleaning these cutting boards.

See customers testimonial at www.korin.com

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

Korin's most economical square tweezers, great 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!

KITCHEN UTENSILS



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-1205
 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
 1.95"L x 2"W (5cm)
TK-606-04-8
 1.95"L x 3.2"W (8cm)
TK-606-04-11
 1.95"L x 4.2"W (10.5cm)

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

MICHAEL ANTHONY
Gramercy Tavern, New York

EDDY LEROUX Daniel, New York

BEN POLLINGER Oceana, New York

DAN KLUGER ABC Kitchen, New York

ARMANDO MONTERROSO Marriott Marquis, New York

JET TILA The Charleston, Santa Monica

DANNY BOWIEN Mission Chinese Food, New York

NILS NOREN Marcus Samuelsson Group, New York

ATSUSHI KONO Torishin, New York

PAUL LIEBRANDT The Elm, New York

BEN JENKINS Michael Mina, Las Vegas

TAKASHI YAGIHASHI Takashi, Chicago

ISAO YAMADA Brushstroke, New York

APRIL BLOOMFIELD Spotted Pig, New York

CARLO MIRARCHI Blanca, New York

CHIKA TILLMAN ChikaLicious Dessert Bar, New York

DALE TALDE Talde, New York

PAUL QUI Qui Restaurant, Austin

MARC FORGIONE Marc Forgione, New York

SEAMUS MULLEN Tertulia, New York

HERB WILSON Sushi Samba, Las Vegas

ANTHONY RICCO Spice Market, New York

Kristen Kish Menton, Boston



MICHAEL ANTHONY
Gramercy Tavern, New York

Michael Anthony moved to Tokyo after graduating from college to solidify his language skills, and soon was drawn in by the local culinary scene, ending up working at a small Japanese-French bistro. From there he moved to Paris to attend culinary school at Le Ferrandi. He is now the executive chef of Gramercy Tavern. Outside of the kitchen, he remains strongly engaged with the community, leading educational initiatives about local food at PS41. Michael is also the author of *The Gramercy Tavern Cookbook*

What made you want to be a chef?

I had experience working in restaurants in high school and college, but I never thought I would do it for a living. Since I didn't grow up in a restaurant family, I just didn't think it was possible. I was 24 when I made the decision to commit, and that seemed like I had already missed the boat, which is funny because 24 is not an old age for most Americans to start working in the restaurant industry and try to become a chef.

I was living in Japan when I decided I wanted to be a chef. It was a result of my fascination with Japanese food: a combination of the discovery of Japanese food, the seductive quality of the Japanese food press, and the realism of my first professional working experience in Bistro Shima in Roppongi, Tokyo.

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

The benefit of working in a foreign country is really the greatest gift that this industry offers. We sacrifice so much to be here. When our friends and family are enjoying holidays, meals and a normal routine, we're in the kitchen working. When everyone else has a day off, we're thinking what is coming next in the restaurant - just plotting, planning, and stressing. The real benefit to working in the kitchen is this wonderful chance to travel, and food is a great common denominator. Travel is an indispensable way to continue learning.

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

The restaurant industry went through an amazing transformation in the 1970's and 80's, but mostly through the eyes of a few famous chefs. I think Joel Robuchon's style of cooking was marked by Japanese food. The Western world has been enamored by that style of cooking since then and so I'm not surprised. I think Japan will quickly become the number one most desired destination to learn about food. The language is less of a barrier than it was ten years ago, and the openness of Japanese chefs is also at a place where there is a real attention to bringing Western chefs into Japan, so they can understand first hand and become more familiar with the ingredients, techniques, and tools.

What is your goal for your profession?

To continue to build on the traditions that exist at Gramercy Tavern. We strive, not only to cook contemporary American food with a point of view, we also look to create a place where people who eat here genuinely feel like we're on their side. But mostly all of those efforts and energy go into the big goal of education. Our goal is to continue to stay on the cutting edge of cooking, and to share our enthusiasm with a large group of people in the community, from children to enthusiastic staff and even to people with dietary restrictions based on sickness.

What is your advice for aspiring chefs?

Approach each day with a large sense of curiosity. Be focused and prioritize things in life, so you can stay concentrated on learning - because it is a marathon, not a sprint. Stamina and persistence is a big part of it, but just showing up is not enough. A young chef has to constantly be searching for what makes their personal style unique.



EDDY LEROUX

Daniel, New York

Eddy Leroux was born in Douai, France, where he began to exchange lunchboxes with his classmates, and drawing inspiration from the various culinary traditions of his friends at a young age. His formal culinary training began at the age of 14, and by 23 he was working under chef Alain Senderens at the Michelin 3-star restaurant, Lucas Carton in Paris. After a four month assignment in working as the Chef de Cuisine of Le Normandie in the Oriental Hotel in Bangkok, Leroux was eager to explore Asian cuisine, visiting South Korea and Myanmar before relocating to New York where he is now the Chef de Cuisine at Daniel.

What made you want to be a chef?

I started very early on because I always had this passion. I went to culinary school when I was 14 years old and I was probably inspired by my aunties. My grandfather used to rent a space in the city around Christmas time to bring the family together. Everyone used to pitch in and bring one dish. I remember always being with my aunties in the kitchen and watching what they were doing. I was a gourmet at the time and I loved to eat, so it was only natural that I became a chef.

Do you have any advice for chefs who are thinking about buying their first Japanese knives?

Japanese knives tend to be associated with a higher price, but you can find a knife for every budget. For a young chef, you can start with the Misono knives, which have a reasonable price. It's simple to sharpen and maintain. You can start with a lower line Misono and work your way up to a UX10. It's a little pricier, but it comes with added benefits to your skills. When you begin to make a little more money, you can switch again. My favorite knife is the Masamoto knife I'm using right now. I am absolutely in love with it. You have a sense of confidence when you work with a knife that won't deceive you when you're cutting. Of course you need to maintain them and I'm not saying I'm sharpening them every night like I should, because I know that's tradition for Japanese chefs. I'll be frank, I sharpen mine on a weekly basis, but even then the grip, the edge and the precision of the cut stays amazing.



ISAO YAMADA

Brushstroke, New York

Isao Yamada's decision to pursue culinary arts was inspired by his encounter with the philosophy of kaiseki cuisine. He attended Tsuji Cooking Academy in Osaka, then returned to his hometown of Fukuoka to open his own restaurant, Kaiseki Hanaei, at the age of 25. He soon met Chef David Bouley, who encouraged him to join his Japanese restaurant project. This collaboration has won much acclaim, and through his work with Bouley Evolution, Upstairs at Bouley, and Brushstroke, Yamada has succeeded in bringing his acute sensitivity for Japan's seasonal food culture to New York.

What have you learned on your travels abroad?

I went to Spain last year, so of course the environment I was raised in and Europe was completely different. There was a restaurant up in the mountains that charcoal grilled all of their dishes. I ate these red Spanish shrimps that were grilled until they were very crunchy on the outside, but the inside was warm and not completely cooked. When I had it I thought, "this is amazing, it's like Japanese dishes where the concentration is on the ingredients and it's not touched beyond what needs to be done." I realized that no matter where you are in the world, countries with high quality ingredients will concentrate on the natural flavors.

What do you like about Japanese knives?

I've been using Japanese knives for about 16 years, but I still find myself impressed and surprised by the sharpness of their blades. The entry cut and cross section of the cut is incomparable to any other knife. When you find a really good knife, you can't help but be a little smitten. I think everybody finds themselves admiring their favorite knives even when they're not being used.

Ben Pollinger leads New York City's Oceana as the executive chef with his brilliant direction and extensive knowledge. His unique style of cooking that beautifully blends the freshest seafood with the highest quality ingredients has received outstanding reviews by acclaimed critics and has maintained the restaurant's Michelin star rating since 2006. In addition to being the executive chef of one of New York's finest restaurants, he is also a father of three children, an advisor for several educational programs, and a benefactor to various charitable organizations.

Do you have a mentor or chef who particularly inspired you?

Floyd Cardoz is the most significant mentor in my career. I worked for him for several years at Tabla in New York City, I was his sous chef and then his chef de cuisine. He gave me the skills to become a chef, to run and manage a restaurant and kitchen. Just as important, he taught me the authentic use of spices and genuine Indian techniques and ingredients. I wouldn't have been exposed to that anywhere else. That really shaped how I cook today by adding to the ingredients and techniques in my repertoire. Because I truly understand spices I can use them in both an authentic manner and in new ways.

What do your knives mean to you?

A cook's knife is a reflection of him or herself. How do they take care of it? Did they keep it clean, protected, sharpened, and organized in such a manner that they are easy to use? For me, how you take care of your knives is the single most important thing in the kitchen and what says the most about you.

What is your goal for your profession?

My goal for my profession is to create an environment where I inspire the people who work with me. I want to make the cooks in my kitchen into better chefs, and make my sous chefs into chefs that can move on to lead their own kitchen.

April Bloomfield began her culinary studies in Birmingham College from which point she began to perfect and hone her skills by working in various kitchens throughout London and Northern Ireland. In 2004, she became the co-owner of New York's very first gastropub, the Spotted Pig, which has earned one star from the Michelin Guide for six consecutive years. Since the Spotted Pig, she has opened April & Ken's The Breslin Bar & Dining Room, The John Dory Oyster Bar and has published her first cookbook, *A Girl and Her Pig*. All of which has received great acknowledgement from top magazines, the Michelin Guide and newspapers.

What is the most important aspect of cooking to you?

The most important part of cooking to me is the pursuit of balance and consistency. Repetitiveness is also important because it teaches you how to cook and allows you to learn more about the food. In simplest terms, I love cooking delicious food with respect.

Do you have any advice for chefs who are thinking about buying their first Japanese knives?

I would recommend first time buyers to do their research and to go somewhere that sells them, like Korin, and talk to the people who work there to touch them, pick them up, etc. Figuring out your price range and how much time you are willing to spend taking care of them is also important as knives require a lot of care. The knives I use are easy to clean, don't chip easily, and are easy to sharpen.



BEN POLLINGER

Oceana, New York



APRIL BLOOMFIELD

Spotted Pig, New York



DAN KLUGER

ABC Kitchen, New York

Dan Kluger is the Executive Chef of ABC Kitchen and ABC Cocina in New York. He majored in Nutrition and Hospitality Management at Syracuse University, spending his externship in the dining room of Danny Meyer's Union Square Cafe where he developed a passion for seasonal cooking. In 1999 he became part of the opening team of Tabla Restaurant, and he later became Tabla's first Chef de Cuisine. He was then hired by Tom Colicchio as an Executive Chef for The Core Club, and has since helped open restaurants in Arizona, Utah, DC, and New York.

What do your knives mean to you?

It's like getting behind the wheels of a sports car and thinking you can drive really fast, when you really can't or shouldn't. When I get an amazing knife from Japan, I feel like I could be a sushi chef but I can't and I shouldn't. I love the feel of them, they're light. My favorite is the Masanobu. I love the handle and the weight of it. They are easy to keep an edge and easy to sharpen. The knife is a major part of what we do, and I find that the Masanobu knives are the most comfortable knives to use. But there's a level of respect that should go into your knives. It's great to have a car to get from A to B, but if you don't treat that car properly it's not going to take you from A to B. I try to instill that mentality to my cooks. Nothing upsets me more than when I see a dirty knife on a cutting board or on their tray of tools. They are not caring for them. To some respect, what we do is very sacred. If we are going to prepare your food, it has to be with the proper tools.

What is your advice for aspiring chefs?

This isn't a field that you can just jump into and do half heartedly. If it's something you want to do, whether you go to school or not, you have to really give 110%. There is no immediate claim to fame, and there are very rare instances of instant gratification. You're going to cook away, and not necessarily get the feedback that the customer enjoyed something. Your gratification has to come internally from being excited about what you're doing. The money is not great, the hours are not great, schedules are not great, but it's one of few fields where you can be excited about what you did all day long and realize that there is a skill behind it the whole time. There are a lot of people who end up cooking as a second career, because they all of a sudden found this new passion, and I think that's amazing. We all need to eat, food is everywhere, the culture of food is everywhere. But again, it's important to do your own research, realize what it entails, and think if you want to give 110% each day. With the popularity of chefs and TV shows, it's all too easy to get caught up in the idea that you're going to work somewhere for 6 months and become the next chef on TV. That's not the reality. It's a matter of paying your dues.

Carlo Mirarchi is the co-owner and executive chef of Blanca and Roberta's in Bushwick, Brooklyn. Mirarchi is a self-taught chef and his culinary prowess has won the acclaim of publications including The New York Times and Bon Appétit, as well as earning him a place as one of Food & Wine's Best New Chefs of 2011 and a Michelin Star. Bon Appétit has recognized Roberta's as sixth on the list of "20 Most Important Restaurants in America."



CARLO MIRARCHI

Blanca, New York

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

I feel that chefs like Toshio Suzuki really set the groundwork in New York over 30 years ago. It is interesting to see how this has trickled down into the contemporary restaurant kitchen. Konbu, katsuobushi, sake; these are basic kitchen staples in many restaurants today. Japanese knives and whetstones are prevalent. Techniques, particularly those involving the care of and, butchering of fish, are rooted in a Japanese style in many restaurants regardless of the chefs background.

Do you have any advice for chefs who are thinking about buying their first Japanese knives?

Buy a carbon steel knife. It will hold a finer edge. While it is definitely a commitment to care for, it is going to make you cleaner, more efficient and more organized. The idea that this is a knife that you can't just leave wet on a cutting board is going to make you more conscious of what you're doing while you're doing it.

Armando Monterroso is the executive chef of one of the most famous hotels in the world, the New York Marriott Marquis. His first taste of New York restaurant experience began over 10 years ago, when he worked under top New York City chefs including Laurent Gras, Marcus Samuelsson, and Rocco DiSpirito.

What is the most important aspect of cooking to you?

For me it's the basics: Perfect execution, well seasoned, great ingredients, and finding the right dish for the right moment. You can either become a chef that goes through the motions, but if you truly love what you do, you're continually looking to inspire and reinvent. To create an experience and to really find that right dish, you need an understanding of who you're cooking for and why you're cooking. I always say it's like music. Finding the right song for the right moment, finding the right dish for that right occasion.

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

Japanese food brings in a whole lot of different elements. If you think of things like umami and what its sense is, the Japanese bring out different essentials in food. As much as there are a lot of big flavors, there is a lot of constraint and subtleties in the food, which a lot of people need to learn. It's not just about these big flavors, there is a lot of beautiful subtleties in Japanese cuisine.

Japanese knives for me, they're just great knives. There is phenomenal craftsmanship, a strong cultural and traditional background. Assuming you know how to maintain them, they're the best knives you can buy by far. But it's only as good as you can dedicate your time to them. If you want something easy and simple, it might not be for you. As much passion and care someone took to make it, is what you have to do to maintain and manage it.

Chika Tillman was born in Tokyo and trained at the French Culinary Institute. She has assisted as opening staff at Gramercy Tavern, Danny Meyer, the Ritz-Carlton, and Seeger's. In 2003 she opened ChikaLicious Dessert Bar with her husband, Don Tillman. Her delicate Japanese sensibilities and emphasis on the purity of ingredients quickly won international acclaim. Since its opening, the restaurant remains ensconced as New York's premier dessert destination.

What is the most important aspect of cooking to you?

To let the ingredient talk and bring out the natural flavors to its fullest potential. I believe that the human senses remembers flavors the most, and not flavors that have been seasoned or tampered with, but the natural flavors. When people taste certain ingredients, they feel nostalgic and I think those dishes taste the best. A customer might walk in out of curiosity once then never return, but if you tickle a nostalgic memory they'll come back with their friends, parents, and grandparents. In short, apples have to taste like apples and strawberries have to taste like strawberries. I just like to present these flavors in a different form.

What do your knives mean to you?

My knife is like my child. I purchased this Misono knife 10 years ago when I first opened. I love how fruits don't change colors after I cut them. Even though the hard steel is a little difficult to sharpen, it stays sharp for a long time. When I get to a point where I can't sharpen it anymore, I feel like my son became a delinquent and I want to tell it to just go away. I have to send it to the Korin boot camp to clean it up and make it a good child again. Having a sharp knife is extremely important for me because once it dulls I don't want to work anymore.

What is your goal for your profession?

It's very difficult to continue something for a long time. I've continued what I'm doing for 10 years with this passion, and I think it would be wonderful if I could simply keep going.



**ARMANDO
MONTERROSO**

Marriott Marquis, New York



CHIKA TILLMAN

ChikaLicious Dessert Bar,
New York



JET TILA

The Charleston, Santa Monica

Jet Tila was born into a restaurant family, his parents opening some of the first Thai restaurants in Los Angeles. In his 20's, Tila attended Le Cordon Bleu to build a foundation of French technique to complement his background in Asian cooking. The combination has proved explosive - Tila has become a much desired consultant and has had many television appearances. He has launched acclaimed restaurants Wazuzu, Bistronomics and The Charleston and has recently opened Modern Asian Kitchen and Kuma Snowcream.

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

It's such a global cooking phenomenon right now. People travel and eat every week via television, so I think when they visually travel to a foreign country, they want to taste the cuisine of where they are. We are at an amazing time in the world, and we have global chefs. If we didn't travel there wouldn't be this exchange of knowledge, so it's ultimately important for any chef to go to another part of the world and be in an area where they are not comfortable in order to experience a different environment.

What knife did you start with and what is your favorite knife right now?

My very first knife was a little aluminum Thai knife that you can get in the Asian markets, the kind that all Thai grandmothers use. It was a little \$3 Thai manufactured knife, and now I use knives that are a thousand times that price. My knives really tell the story of my culinary journey. I still use those knives as well. I like to keep it interesting, and it reminds me of where I came from. I was able to get one of the thirty Suisin Hayate Limited Edition knives, and that's currently my favorite knife. It's the one I use when I'm cooking for very high dignitaries, V.I.P.s, or television work.

Do you have any advice for chefs who are thinking about buying their first Japanese knives?

Practice the art of sharpening on a whetstone if you're going to take the journey of using a Japanese knife. Understand what they do.



DALE TALDE

Talde, New York

Dale Talde's love of being around food and the culture of food developed thanks to his large Filipino family, who frequently had dinner parties and gatherings where everyone would bring a dish to share. Today, he is the executive chef of Talde and Pork Slope in Brooklyn, and a two-time contestant on Bravo's Emmy Award-winning culinary show, "Top Chef."

Do you have a mentor or chef who particularly inspired you?

When I was in Chicago, I worked with Carrie Nahabedian at her restaurant called Naha. When I first worked with her, I was maybe 3 years out of culinary school. I was cooking, but I didn't know what I was doing. When I met her, it kind of clicked. You walked into her restaurant, it was a family owned business and she treated everyone like they were family, which was good and bad. You fight harder when someone is like your brother or sister, and when you messed up in front of her, you felt like you messed up for your mom. There really was a sense of community in the restaurant. Her philosophy on being local and seasonal, trying to find the best source, and supporting local farmers really made an impact on me. I've never really seen that much dedication before, and she really brought that to my attention.

What do your knives mean to you?

That's a very personal question. To me my knives are a culinary journey. It's the beginning. Every knife has a story and my knives are the story of my career. Even as a Sous Chef in Chicago, I always felt like I was just a cook. Then I came to New York, and I thought "hey you're in the toughest and best place for restaurants. You're playing with the big boys now, so you have to be the best."

Danny Bowien began his career with a brief stint at culinary school in San Francisco, but remained torn between cooking and music until he discovered the art of slicing fish. The young Bowien negotiated a deal with Mike Selvera of Bar Crudo, slicing fish for free in the mornings before working night shifts at Slow Club and Tsunami. Since this humble beginning, he has won the James Beard Award for Rising Star Chef in 2013 as well as being named one of Food and Wine Magazine's "Best New Chefs" of 2013. He also collaborated with Anthony Myint to become the co-founder of Mission Chinese Food, featuring fiery, mouth-numbing dishes, a manifestation of his love for Chinese cuisine.

What do your knives mean to you? Do you have any advice for chefs who are thinking about buying their first Japanese knives?

My knives represent different points in my cooking career. Obviously you have to save up and take a lot of time to decide on what you want, but that's why I think Korin is so cool. When I bought my first Nenox knife, I had to buy it online because I was in San Francisco. And I was really scared because I never felt it and I didn't know, but now that I live in New York, I can go to the store and feel it. As a chef you really need to think about it. I try not to buy too many knives now, because I have so many. Usually when I buy a knife now, it's when something significant happens. When I opened my new restaurant or got my first New York Times review, I bought a new knife. It's nice to look back at your collection of knives. Even the way they look. It's different places in my culinary career and my life. It's very significant in marking where I was at the time. And of course the moment I got it is always very exciting. It's hard, because when I was a kid, anything impressed me. But as you get older, some of the things that used to be important are no longer impressive. I don't really care about having a big TV, a fast car or anything like that, but I do care about things that are going to be helpful in my career and I think knives are one of those things.



DANNY BOWIEN
Mission Chinese Food,
New York

Paul Qui was born in Manila and moved with his family to Virginia at the age of ten. During his college years in Houston, he began waiting tables for pocket money, and he soon developed a passion for food, leading him to Austin's Texas Culinary Academy. Beginning as an intern at Chef Tyson Cole's Uchi, Qui's career has accelerated at a rapid pace, as he went on to win Bravo's Top Chef: Texas. Following this success, he has won the James Beard Award for Best Chef Southwest award in 2012. His background as the former Executive Chef of Uchiko Restaurant and his passion for local flavors made his new restaurant, Qui, Austin's most anticipated restaurant opening of 2013.

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

I am definitely a big fan of Japanese food and knives, and it has a lot to do with the culture. Japanese culture constantly tries to perfect a product, and there is a lot of discipline in Japanese food. You can find \$5 melons and \$200 melons, and when I went to Japan I ate the \$200 melon. You can really taste the difference. A master knife craftsmen will tell you, "I'm still not there" even after 40 years of working. The culture teaches you that no matter the cost it's about mastering your chosen craft, whatever that may be. That journey is very inspiring to me.

Do you have any advice for chefs who are thinking about buying their first Japanese knives?

Earlier in my life I was very confident in my skills. I had a payment plan agreement with my chef and I purchased Nenohi knives, but I didn't know how to sharpen them, so I had to give them away. Then I ended up purchasing the cheapest knives and I had to work my way up. It's very easy for chefs to get lost, especially with the variety of knives out there. But when you're looking for your first knife find something that you can handle and manage easily for maybe \$100 to \$150. The worst is seeing my cooks with carbon knives without realizing that carbon knives are brittle.



PAUL QUI
Qui Restaurant, Austin



NILS NOREN

Marcus Samuelsson Group,
New York

Nils Noren is both a world renowned chef and culinary educator. After graduating from culinary school in his hometown of Gävle, Sweden, he spent many years working at some of the most esteemed restaurants in Stockholm before moving to Aquavit in New York. In 2006, he was appointed Vice President of Culinary Arts and Pastry Arts at The French Culinary Institute. Since leaving this position in 2011, he serves as a contributing authority for Food Arts Magazine, sits on the Board of Directors for Gohan Society, and makes guest Press and TV appearances ranging from Top Chef Masters to the New York Times. He currently works as the Vice President of Restaurant Operations for the Marcus Samuelsson Group, a New York City-based hospitality management and food media company.

What inspires you to cook and create new recipes?

As a chef you always need new ways of being inspired. You need to always have that drive to create more things and to better yourself in everything you do. One of the stranger things that inspire me is architecture. This might sound weird, but I like shapes. Sometimes I can start with the shapes rather than with the flavors of the dish, and then based on the idea of the shape I can put in flavors that would work with it. I don't always do this, but sometimes it's a little backwards.

What do you like about Japanese knives?

If you look at the craftsmanship that goes into it, you can feel it when you use it. For me, Japanese knives have always fit better because they have a better balance and tends to be a little lighter than Western knives. I got my first Japanese knife about twenty years ago in Sweden, and I've used mostly Japanese knives ever since. Now my favorite is the Suisin Wa-gyutou, I take it everywhere with me. When I travel I only take that knife and a whetstone. Everyone that uses my Suisin Wa-gyutou always ask me to bring them back one, because its such a great knife.



MARC FORGIONE

Marc Forgione, New York

Marc Forgione joined his culinary legend father, Larry Forgione, at the young age of 16. When asked why he decided to immerse himself in the culinary industry he explains, "Most kids don't want to do what dad did when they grow up. I wanted to do something different and I tried to do many different things, but I always came back to cooking." Since the beginning of his culinary journey, he has built on his culinary foundation to discover his own identity as a chef and was honored with being the youngest American born owner chef to receive a Michelin star for three consecutive years.

What made you want to be a chef?

I learned how to cook at a very young age and it just came natural to me. One day when I was cooking dinner for a bunch of my friends at home, while I was trying to do other stuff, cooking was making me happy. It was like a light went off. Well, if this is what makes me happy and people enjoy what I cook, this may be it. But then to actually say "I want to be a chef" and make my own restaurant. I had another "light went off" moment in France. I worked with Michel Guérard at a three star Michelin restaurant in the middle of nowhere. I had a lot of alone time, because I didn't speak French when I first got there. But just seeing the products, the way they do things, and with all of the alone time I had, I just sat and wrote in a book the whole time. That was when I really started to form my ideas for this restaurant.

Do you have any advice for chefs who are thinking about buying their first Japanese knives?

I would go into Korin. They let you take the knives out and hold them to really get a feel for them. Talk to the people there and get some advice, let them know what you're going to be doing with it, then go from there. Understand that it's a different style of knife, so you have to get all of the information you possibly can.

Atsushi Kono is the executive chef of Torishin restaurant in New York. Torishin specializes in a Japanese grilling style called yakitori, and is the second yakitori restaurant in the United States to earn a coveted Michelin Star. Kono has been active collaborator for a Japanese non-profit organization's educational programs and fund raising events as a chef advisory committee member. He has an unyielding determination to stay true to the nature of the cuisine and to promote the most authentic Tokyo style yakitori experience with the highest quality ingredients.

What made you want to be a chef?

My parents were owners of a fish store and restaurant. I had the intentions of taking over the store.

What has been your experience cooking in a foreign country?

The most important point is understanding the customers and the needs of the city. Its not good to disregard the flavors that are preferred in that city and push the taste of Japan. Granted there was a time when I wanted to display real Japanese food and I believed that communicating the authenticity was my job.

What is your advice for aspiring chefs?

It's a very strict industry, but instead of being intimidated and scared away, I would want them to think about why it's such a tough industry. It's a very important job, where you are entrusted someone's life style. If something happens after eating your fish, then you've affected that person's life. It's a job with those kinds of responsibilities, so it will be a difficult one. But by learning, understanding, working hard, and persevering, there will be a greater happiness waiting for you.

Seamus Mullen is an award-winning New York chef, restaurateur and cookbook author. He is known for his inventive approach to modern Spanish cuisine, and for being one of the leading chefs in the country. His first solo restaurant, Tertulia has been highly acclaimed by top food critics and was a finalist for one of the industry's highest honors, the James Beard Foundation Award for Best New Restaurant. He has recently released his first cookbook "Hero Food: How Cooking with Delicious Things Can Make Us Feel Better," which discusses eighteen key ingredients that improved his quality of life.

What about cooking keeps you in this industry?

One of the things I love about cooking is that its the perfect marriage of art and science. I don't think of us chefs as artists at all, I think of us as artisans. We're more like craftsmen. You need to understand the principles of cooking which is the science aspect, but you have to be able to interpret, to react and to create which is the artistic side of it. As a cook it is really important to always get better at what we do. It's a part of why I'm so fascinated with Japanese culture. There is a sense of integrity and desire to improve regardless of what you are doing. There are signs throughout the kitchen here that say, "The best way out is through," "taste taste taste," and "Is this dish as good as it could be?" It is good to always remind ourselves that we want to strive to make each dish better than the last dish and strive for excellence.

What's your philosophy towards hospitality?

It starts with respect. Have respect for the ingredients, the process, the guests, the team, and the experience. Try to be humble, but try to be excellent. Try not to say no and accommodate them. There will always be times when you have difficult guests and it may not be necessarily rewarding, but you will have other guests that are very rewarding to make up for it. Always treat guests with reverence, they are here for you to take care of them. Remember that people have a choice to dine in many many restaurants and they made a decision to come into your restaurant.



ATSUSHI KONO
Torishin, New York



SEAMUS MULLEN
Tertulia, New York



PAUL LIEBRANDT

The Elm, New York

Paul Liebrandt's cuisine seamlessly melds classical tradition with a contemporary, graphic style. During his teenage years, Liebrandt worked under Marco Pierre White, Pierre Gagnaire, and Jean-George Vongerichten before travelling to New York to work as Chef de Cuisine at Bouley Bakery. In 2000 he joined Atlas as the Executive Chef, becoming director of Papillon. In 2008, he opened his own restaurant Corton, which quickly garnered critical acclaim, receiving two Michelin stars and three stars from the New York Times. In 2013, he turned his attention to other projects including his new Williamsburg restaurant The Elm and plans for his signature restaurant Paul Liebrandt.

Do you have a mentor or chef who particularly inspired you?

I was inspired by Pierre Gagnaire in Paris. There is a very interesting, thoughtful, and creative approach to the entire style of the cuisine. The mentality and approach to food, changed my approach to food: it is for much more than just cooking. There is rhythm to it, and it is much more than just ingredients or technique. There is a beauty to it.

What is your advice for aspiring chefs?

Be true to who you are. It's very hard to be focused in this business with people pulling you, but be focused on who you are. Steady the course and don't give up.

What's your philosophy towards hospitality?

Hospitality has relaxed on a worldwide basis, but some things never change. Customers come in no matter what the style of your restaurant and have a good time. They want to enjoy themselves and have value for money. No matter what trends come and go, these things will never change. My job is to make sure that we never change. We want people to enjoy themselves. We want them to forget whatever is happening in their lives, to focus on having a great experience, and to relax.



HERB WILSON

Sushi Samba, Las Vegas

Herb Wilson made a name for himself early working with Chefs Patrick Clark and Larry Forgione, before traveling abroad to work at the Michelin three star restaurants Gerard Pangaud and Le Freres Troisgros in Paris. Returning to New York, he became the executive chef of Le Refuge. In 1996 he opened Bambou, a Caribbean concept inspired by his Jamaican heritage. He has since served as the executive chef of Bull Run Restaurant, Soho and Tribeca Grand Hotels, and is currently the executive chef of Sushi Samba in Las Vegas.

What made you want to be a chef?

I've been interested in cooking since I was teenager cooking for my brother while my parents were at work. As a kid, I was just experimenting with hotdogs and beans, nothing really sophisticated, but in my early twenties I saw the visual and textural beauty of how food could possibly be, and I was fascinated.

What inspires you to cook and create new recipes?

When new products, machines, tableware, in other words new toys that Korin might offer inspires a new dish.

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

I think the recent popularity of Japanese food and knives are amazing. Twenty years ago you couldn't find decent sashimi in a sushi restaurant, but you can find sushi now in supermarkets in New York City. A lot of my cooks are from different parts of the world, but they too are using Japanese knives from Korin even with their limited budget. They realize that the knives are much sharper and of higher quality.

Ben Jenkins' culinary path began at age 16 when he made ice cream for restaurants in Durham, North Carolina. From there he worked under Chef Scott Howell at Nana's, before enrolling in culinary school at the New England Culinary Institute. After graduating, he began working for Aqua Bellagio in Las Vegas, where he quickly proved himself, rising from chef garde manger to sous chef in a year. He has since worked with Philippe Rispoli and Michael Mina at Aqua, Nobhill and Seablue. He is the former executive chef of Strip Steak and currently the executive chef of Michael Mina restaurant at Bellagio hotel in Las Vegas, NV.

What made you want to be a chef?

I've been in the kitchen since I was a child. My parents are very good cooks, who love to be in the kitchen and entertain. My first job was in making ice cream in an ice cream shop, and I fell in love with the professional aspect of it. I moved into the restaurant side in high school, then shortly after ended up going to culinary school.

Do you have a mentor or chef who particularly inspired you?

I've worked for a very long time with Michael Mina in the Mina Group, and he is the most influential chef in my career. His attention to detail, quality, and the amount of care he puts into every restaurant is just amazing.

What is your advice for aspiring chefs?

Put your head down and absorb as much as you can. You can't go into culinary school and assume you're going to become a chef as soon as you get out. There is a lot of work to be done.

Anthony Ricco was born and raised in Brooklyn. Growing up in an Italian family, his curiosity in cooking was piqued at a young age by his grandmother's love of cooking. He transitioned from construction work to his first position at China Grill Restaurant, which proved to be the stepping stone for an exciting culinary career. His strong drive and will to succeed have led him to his position as the executive chef at Jean-Georges Vongerichten's Spice Market.

Do you have a mentor or chef who particularly inspired you?

My mentor is Greg Brainin, he was the executive chef at Jean-Georges Restaurant. I have been eating his food for so many years. He creates things that are top notch-things that even at this point in my career I couldn't even think about putting together. Just how quickly he can put recipes together: it's very inspiring. A lot of the recipes in this restaurant come from him. One of the dishes he made for me that changed my whole view on food in terms of how delicate and simple it can be was his trout sashimi with dill puree, lemon foam, fresh grated horseradish and crispy trout skin. It is hands down my favorite dish to eat. Out of all the things to eat, I want to eat that all the time.

What do your knives mean to you?

My knife shows who I am. If you have a dull knife, you shouldn't be cooking. If you don't have time to sharpen the tools of your trade, then you're not really giving it 100%. My chef coat is a little wrinkled right now and I'm not perfectly shaved, but the bottom line is that my knife is sharp. If I see my cooks are doing a good job and they're really trying to learn, I wind up giving my knives to them. I don't get too attached to them anymore, because I know they are eventually going. It's just a way of me sharing and I wish people would have had done stuff like that for my cooking crew too. There wasn't a lot of that giving spirit, but some people think I'm crazy for it.

What was your first Japanese knife?

I have plenty of Korin knives, which to me are just fun to work with and use. My first Japanese knife was the Misono UX10. By the time I was done using it, it was so small. It has a hook on the front now, but that was my practice knife.



BEN JENKINS
Michael Mina, Las Vegas



ANTHONY RICCO
Spice Market, New York



TAKASHI YAGIHASHI

Takashi, Chicago

***Takashi Yagihashi** has refined the classical elements of his technique and developed his personal style as a chef. He was offered a position as the Executive Chef of Tribute in Detroit, which rocketed into the spotlight under his guidance. This position also won him acclaim as one of Food and Wine's "Best New Chefs," as well as the title of "Best Chef: Midwest" from the James Beard Foundation. He has since opened The Slurping Turtle, and his namesake restaurant Takashi has received the coveted Michelin star in 2010 and 2011. Both restaurants found instant success and are renowned for their distinctive style, artful blend of Japanese and French techniques, and exquisite contrast of textures and flavors.*

Do you have a mentor or chef who particularly inspired you?

When I was young I was good friends with Chef Pierre Gagnaire. I went to visit his restaurant in Japan to stage after he received 3 stars from the Michelin Guide. It was an amazing experience, but unfortunately he had to close. After he closed he opened a restaurant in Paris where he became very famous. He was so special, with such unique ideas and a fundamental approach to cooking. What was explained in the menu and what actually appeared in the dish was completely different. It was fascinating to learn and to see him change the menu almost daily, depending on the new techniques he discovered.

What do you like about Japanese knives?

People always say that a knife is the extension of your hand, but when I get a new knife it's not a part of me yet. Japanese knives require you to sharpen them and take care of them. Everyone sharpens their knives a little differently, but as you learn and get used to that specific knife, it slowly becomes a part of you. You can never stop improving, but its important to figure out what you want to achieve and plan out your goals for your future.



KRISTEN KISH

Menton, Boston

***Kristen Kish** discovered her love for cooking at a young age, a passion that was further cultivated as she attended Le Cordon Bleu at the suggestion of her mother. Since graduating in 2006, Kish has worked in many restaurants before joining the Stir team in 2011. She draws inspiration and fulfillment from the energy and the camaraderie of the industry, and most recently has won critical acclaim for her success on Bravo's Top Chef Season Ten: Seattle, becoming the second woman to win the coveted title of Top Chef. She is currently the Chef de Cuisine of Boston's only Relais & Chateaux property and Chef Barbara Lynch's newest restaurant, Menton.*

What inspires you to cook and create new recipes?

I get my inspirations from everywhere, and admittedly mostly from places that aren't food related. I love going to museums, because art really inspires me. When I look at cookbooks, I tend to like the ones that are super artistic - more art books than cookbooks. I don't necessarily read recipes even if I look up how to do something, because I like to make up my own flavor profiles.

Do you have any advice for chefs who are thinking about buying their first Japanese knives?

My whole recommendation would be to just go in and hold the knife. My favorite knife isn't necessarily going to be perfect for them. Everybody at Korin is really knowledgeable on letting you know based on what kind of cutting you are going to do, how much are you going to be using it, and finding the right fit for you. I couldn't tell somebody what knife they should buy. They need to go in to touch them, use them, and see them to see what fits their particular style.

I have many many knives, but the knives I use daily and most frequently are the Togiharu chef and Misono petty. One of these days I will buy one of those stunning Nenox knives, but I could never cut anything with them because they are too beautiful. That would be something that sits on a shelf for me, so I can look at. There is something about a beautiful knife that inspires you to cook as well.

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





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