

MASAMOTO®

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Handling Warning

- Please refrain from using except for cook
- Parents must be present at all times when the child uses them.
- Please do not give a strong shock. If a strong shock is applied to the up/down or left/right side, it will be greatly chipped or broken from the base of the handle.
- Please do not use a dishwasher. There is a possibility of deformation of the handle.
- Please wash the knife by hand.

<Carbon Steel Knife>

After using, remove the stain and polish gently entire of the knife by kitchen cleanser and wash it away.

<Stainless Steel Knife>

Stainless steel is resistant to rusting but not perfect resistant. If you leave it in the water or keep it dirty, it causes rust and stains.

After use, please clean the knife and wipe off with a dry cloth.

Caution

MASAMOTO is the registered trademark of MASAMOTO-SOHONTEN Azumabashi in Tokyo.

Watch out for the imitations in the market. All MASAMOTO knives are made in Japan.

Please refrain from using the knife on frozen foods as it may cause chipping or deformation.

Additionally, for hard items such as bones, please use a specialized knife and make sure to cut by pressing down rather than hitting.

JAPANESE KNIFE SYTLES

タコ引刺身庖刀 Tako-hiki Knife



[Photo : Honyaki Blue Steel Mirror-Finished (HA0133)]

The Tako-hiki is a sashimi slicer knife originated from the Kanto (Tokyo) region. Its thin blade with a squire tip is well-suited for slicing difficult ingredients.

Tako-hiki means 'octopus cutter' in Japanese.

	Honyaki Blue Steel Mirror-Finished	Honyaki White #2 Steel	Hongasumi Blue #2 Layered Steel
240mm/9.4inch	HA0124	HS0124	KH0124
270mm/10.6inch	HA0127	HS0127	KH0127
300mm/11.8inch	HA0130	HS0130	KH0130
330mm/12.9inch	HA0133	HS0133	KH0133
360mm/14.0inch	HA0136	HS0136	KH0136

	Hongasumi Blue #2 Steel	Hongasumi White #2 Steel	Kasumi White #2 Steel
240mm/9.4inch	KA0124	KS0124	KK0124
270mm/10.6inch	KA0127	KS0127	KK0127
300mm/11.8inch	KA0130	KS0130	KK0130
330mm/12.9inch	KA0133	KS0133	KK0133
360mm/14.0inch	KA0136	KS0136	KK0136

柳刃刺身庖刀 Yanagi Knife



[Photo : Hongasumi Blue #2 Layered Steel (KH0430)]

The Yanagi is used for slicing boneless fish for sashimi. Its long, thin blade is designed to cut in one drawing stroke, applying minimal pressure to the fish to avoid stress and cell destruction. Originated from the Kansai (Osaka) region but is now widely used in the Kanto (Tokyo) region.

	Honyaki Blue #1 Steel	Honyaki Blue #2 Steel Mirror-Finished	Honyaki White #2 Steel
240mm/9.4inch		HA0424	HS0424
270mm/10.6inch	HI0427	HA0427	HS0427
300mm/11.8inch	HI0430	HA0430	HS0430
330mm/12.9inch	HI0433	HA0433	HS0433
360mm/14.0inch		HA0436	HS0436
390mm/15.3inch		HA0439	HS0439

	Hongasumi Blue #2 Layered Steel	Hongasumi Blue #2 Steel
240mm/9.4inch	KH0424	KA0424
270mm/10.6inch	KH0427	KA0427
300mm/11.8inch	KH0430	KA0430
330mm/12.9inch	KH0433	KA0433
360mm/14.0inch	KH0436	KA0436

柳刃刺身庖刀 Yanagi Knife



[Photo : VG-10 Steel (Stainless Steel) (VG0430)]

The Yanagi is used for slicing boneless fish for sashimi. Its long, thin blade is designed to cut in one drawing stroke, applying minimal pressure to the fish to avoid stress and cell destruction. Originated from the Kansai (Osaka) region but is now widely used in the Kanto (Tokyo) region.

	Hongasumi White #1 Steel	Hongasumi White #2 Steel	Kasumi White #2 Steel
180mm/7.0inch		KS0418	
210mm/8.2inch		KS0421	KK0421
240mm/9.4inch		KS0424	KK0424
270mm/10.6inch	KI0427	KS0427	KK0427
300mm/11.8inch	KI0430	KS0430	KK0430
330mm/12.9inch	KI0433	KS0433	KK0433
360mm/14.0inch		KS0436	KK0436
390mm/15.3inch		KS0439	

	VG-10 Steel (Stainless Steel)	Silver #3 Steel (Stainless Steel)
240mm/9.4inch	VG0424	GS0424
270mm/10.6inch	VG0427	GS0427
300mm/11.8inch	VG0430	GS0430
330mm/12.9inch	VG0433	

フグ引刺身庖刀 Fugu-hiki Knife



[Photo : Hongasumi White #2 Steel (KS0527)]

The Fugu-hiki is a variation of the Yanagi knife. Its blade is thinner and narrower, designed for making extremely thin slices of fish such as blowfish ("fugu").

	Honyaki Blue #2 Steel Mirror-Finished	Honyaki White #2 Steel	Hongasumi Blue #2 Layered Steel
240mm/9.4inch	HA0524	HS0524	
270mm/10.6inch	HA0527	HS0527	KH0527
300mm/11.8inch	HA0530	HS0530	KH0530
330mm/12.9inch	HA0533	HS0533	KH0533
360mm/14.0inch	HA0536	HS0536	

	Hongasumi Blue #2 Steel	Hongasumi White #2 Steel	VG-10 Steel (Stainless Steel)
240mm/9.4inch	KA0524	KS0524	
270mm/10.6inch	KA0527	KS0527	VG0527
300mm/11.8inch	KA0530	KS0530	VG0530
330mm/12.9inch	KA0533	KS0533	
360mm/14.0inch		KS0536	

東形薄刃庖刀 Usuba Knife



[Photo : Hongasumi White #2 Steel (KS0618)]

The Usuba is a traditional Japanese vegetable knife. Its rectangular blade with a flat cutting edge is ideal for peering vegetables into thin sheets like “katsuramuki” and cutting them into thin strips like “sengiri”.

Originated from the Kanto(Tokyo) region.

	Honyaki Blue #2 Steel Mirror-Finished	Honyaki White #2 Steel	Hongasumi Blue #2 Layered Steel
180mm/7.0inch	HA0618	HS0618	
195mm/7.6inch	HA0619	HS0619	
210mm/8.2inch	HA0621	HS0621	KH0621
225mm/8.8inch	HA0622	HS0622	KH0622
240mm/9.4inch	HA0624	HS0624	KH0624

	Hongasumi Blue #2 Steel	Hongasumi White #2 Steel	Kasumi White #2 Steel
150mm/5.9inch		KS0615	KK0615
180mm/7.0inch	KA0618	KS0618	KK0618
195mm/7.6inch	KA0619	KS0619	KK0619
210mm/8.2inch	KA0621	KS0621	KK0621
225mm/8.8inch	KA0622	KS0622	KK0622
240mm/9.4inch	KA0624	KS0624	KK0624
270mm/10.6inch		KS0627	

鎌形薄刃庖刀 Kama-gata Usuba Knife



[Photo : Kasumi White #2 Steel (KK0719)]

The Kamagata usuba vegetable knife features a curved pointed tip, allowing for more delicate work and decorative carving. Originally comes from the Kansai (Osaka) region.

	Honyaki Blue #2 Steel Mirror-Finished	Honyaki White #2 Steel	Hongasumi Blue #2 Layered Steel
210mm/8.2inch	HA0721	HS0721	KH0721
225mm/8.8inch	HA0722	HS0722	KH0722
240mm/9.4inch	HA0724	HS0724	KH0724

	Hongasumi Blue #2 Steel	Hongasumi White #2 Steel	Kasumi White #2 Steel
150mm/5.9inch		KS0715	
180mm/7.0inch		KS0718	KK0718
195mm/7.6inch	KA0719	KS0719	KK0719
210mm/8.2inch	KA0721	KS0721	KK0721
225mm/8.8inch	KA0722	KS0722	KK0722
240mm/9.4inch	KA0724	KS0724	KK0724
270mm/10.6inch		KS0727	

鱧切庖刀 Hamo-kiri Knife

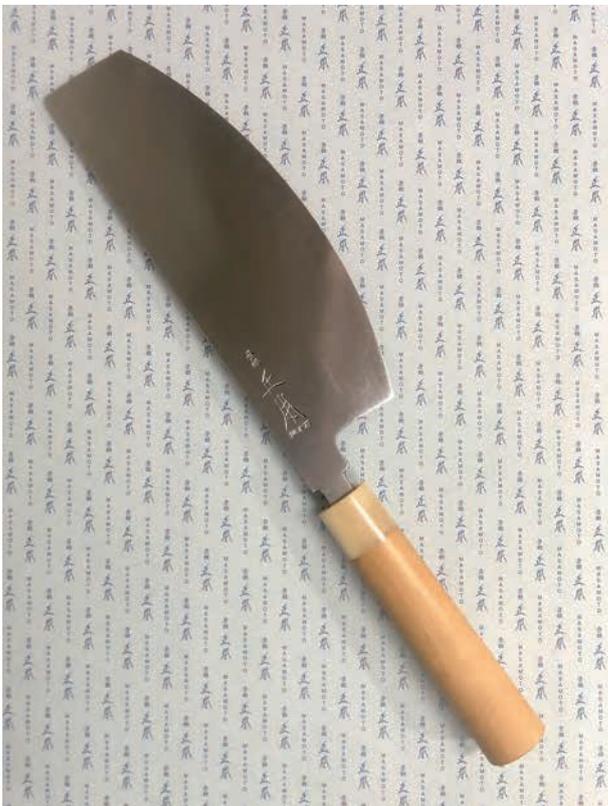


[Photo : Hongasumi White #2 Steel (KS1030)]

The Hamo-kiri is a special knife for daggertooth pike conger (“hamo”). The knife is large and heavy, designed to cut finely out fish bones.

	Honyaki White #2 Steel	Hongasumi White #2 Steel
270mm/10.6inch	HS1027	KS1027
285mm/11.2inch		KS1028
300mm/11.8inch	HS1030	KS1030
330mm/12.9inch	HS1033	KS1033

寿司切庖刀 Sushi-kiri Knife



[Photo : Hongasumi White #2 Steel (KS1124)]

The Sushi-Kiri is used for cutting rolled sushi. Its curved double-blade design slices sushi rolls beautifully without crushing them.

	Hongasumi White #2 Steel
210mm/8.2inch	KS1121
240mm/9.4inch	KS1124

鱈サキ Dojo-saki Knife



	Hongasumi White #2 Steel
135mm/5.3inch	KS1213
150mm/5.9inch	KS1215
165mm/6.4inch	KS1216

[Photo : Hongasumi White #2 Steel (KS1224,KS1213)]

鰻サキ Unagi-saki Knife Kanto (Tokyo) Region Style



The Unagi-Saki is an eel knife originated from the Kanto (Tokyo) region. In the Kanto, eels are prepared from the back of the eel. Its sharp tip is inserted into the back and slid along the body to open up the entire length. There are many local variations such as Nagoya, Kyoto and Osaka.

	Honyaki White #2 Steel	Hongasumi Blue #2 Layered Steel	Hongasumi Blue #2 Steel
180mm/7.0inch	HS1218	KH1218	KA1218
195mm/7.6inch	HS1219	KH1219	KA1219
210mm/8.2inch	HS1221	KH1221	KA1221
225mm/8.8inch	HS1222	KH1222	KA1222
240mm/9.4inch	HS1224	KH1224	KA1224

	Hongasumi White #2 Steel
180mm/7.0inch	KS1218
195mm/7.6inch	KS1219
210mm/8.2inch	KS1221
225mm/8.8inch	KS1222
240mm/9.4inch	KS1224
255mm/10.0inch	KS1225
270mm/10.6inch	KS1227
300mm/11.8inch	KS1230

[Photo : Hongasumi White #2 Steel (KS1224,KS1213)]

名古屋サキ Nagoya-saki Knife

A variation of Unagi-Saki eel knife.
Nagoya (central Japan) style.



[Photo : Hongasumi White #2 Steel (KS1312)]

	Hongasumi White #2 Steel
105mm/4.1inch	KS1310
120mm/4.7inch	KS1312

京サキ Kyo-saki Knife

A variation of Unagi-Saki eel knife.
Kyoto style.



[Photo : Hongasumi White #2 Steel (KS1411)]

	Hongasumi White #2 Steel
110mm/4.3inch	KS1411

大阪サキ Osaka-saki Knife

A variation of Unagi-Saki eel knife. Osaka style.



[Photo : Hongasumi White #2 Steel (KS1518)]

	Hongasumi White #2 Steel
180mm/7.0inch	KS1518
210mm/8.0inch	KS1521

諸刃切付庖刀 Moroha Kirituke Knife (Double-Edged)



[Photo : Hongasumi White #2 Steel (KS1624)]

The Moroha-Kiritsuke is a traditional Japanese style all-purpose knife with a long, straight blade and a sharp point. It can be used for various tasks such as chopping vegetables and slicing sashimi. Double edged.

	Hongasumi White #2 Steel
240mm/9.4inch	KS1624
270mm/10.6inch	KS1627
300mm/11.8inch	KS1630
330mm/12.9inch	KS1633

片刃切付庖刀 Kataba Kirituke Knife (Single-Edged)



[Photo : Hongasumi White #2 Steel (KS1724)]

The Kataba-Kiritsuke is a traditional Japanese style all-purpose knife with a long, straight blade and a sharp point. It can be used for various tasks such as chopping vegetables and slicing sashimi. Single edged.

	Honyaki White #2 Steel	Hongasumi White #2 Steel
240mm/9.4inch	HS1724	KS1724
270mm/10.6inch	HS1727	KS1727
300mm/11.8inch	HS1730	KS1730
330mm/12.9inch	HS1733	KS1733

鎌形切付庖刀 Kama-gata Kirituke Knife (Single Edged)



[Photo : Hongasumi White #2 Steel (KS1824)]

Kama-gata shaped Kiritsuke knife.

	Hongasumi White #2 Steel
240mm/9.4inch	KS1824
270mm/10.6inch	KS1827
300mm/11.8inch	KS1830

出刃庖刀 Deba Knife

The Deba is a traditional Japanese style boning knife. This heavy, powerful knife with a thick spine is used for breaking down whole fish and filleting fish.



[Photo : Hongasumi White #2 Steel (KS2021)]

	Honyaki White #2 Steel	Hongasumi Blue #2 Layered Steel
150mm/5.9inch	HS2015	
165mm/6.4inch	HS2016	
180mm/7.0inch	HS2018	KH2018
195mm/7.6inch	HS2019	KH2019
210mm/8.2inch	HS2021	KH2021
225mm/8.8inch	HS2022	KH2022
240mm/9.4inch	HS2024	KH2024

	Hongasumi Blue #2 Steel	Hongasumi White #2 Steel	Kasumi White #2 Steel
105mm/4.1inch		KS2010	KK2010
120mm/4.7inch	KA2012	KS2012	KK2012
135mm/5.3inch	KA2013	KS2013	KK2013
150mm/5.9inch	KA2015	KS2015	KK2015
165mm/6.4inch	KA2016	KS2016	KK2016
180mm/7.0inch	KA2018	KS2018	KK2018
195mm/7.6inch	KA2019	KS2019	KK2019
210mm/8.2inch	KA2021	KS2021	KK2021
225mm/8.8inch	KA2022	KS2022	KK2022
240mm/9.4inch	KA2024	KS2024	KK2024
270mm/10.6inch		KS2027	

卸出刃庖刀 Orosi-Deba Knife



[Photo : Hongasumi White #2 Steel (KS2321)]

The Orosi-Deba is a filleting knife with an even slimmer and thinner blade than the Ai-Deba knife. It is not suitable for hard ingredients as it can cause the blade to chip.

	Hongasumi Blue #2 Steel	Hongasumi White #2 Steel
210mm/8.2inch	KA2321	KS2321
225mm/8.8inch	KA2322	KS2322
240mm/9.4 inch	KA2324	KS2324

相出刃庖刀 Ai-Deba Knife



[Photo : Hongasumi White #2 Steel (KS2421)]

The Ai-Deba is similar to the Deba knife but has a slightly slimmer and thinner blade. It is not suitable for hard ingredients as it can cause the blade to chip.

	Hongasumi Blue #2 Steel	Hongasumi White #2 Steel
150mm/5.9inch		KS2415
165mm/6.4 inch		KS2416
180mm/7.0inch		KS2418
195mm/7.6inch		KS2419
210mm/8.2inch	KA2421	KS2421
225mm/8.8inch	KA2422	KS2422
240mm/9.4 inch	KA2424	KS2424
270mm/10.6inch		KS2427

ムキモノ庖刀 Mukimono Knife



[Photo : Hongasumi White #2 Steel (KS2718)]

A vegetable knife with a blade thinner than the Usuba and a triangular-shaped tip, allowing for delicate vegetable peeling and decorative carving.

	Honyaki White #2 Steel	Hongasumi Blue #2 Steel
180mm/7.0inch	HS2718	KA2718

	Hongasumi White #2 Steel	Kasumi White #2 Steel
180mm/7.0inch	KS2718	KK2718
210mm/8.2inch	KS2721	

水牛柄三枚打牛刀 San-mai Uchi Gyuto



[Photo : Hongasumi White #2 Steel (KS2927)]

The Sanmai-Uchi Gyuto knife is made from steel sandwiched soft iron.

It is heavier and sturdier than the Wa-Gyuto knife.

	Hongasumi White #2 Steel
240mm/9.4inch	KS2924
270mm/10.6inch	KS2927
300mm/11.8inch	KS2930

水牛柄牛刀 Wa-Gyuto Knife



This Wa-Gyuto features a versatile Western chef's blade on a traditional Japanese wooden handle with a water buffalo horn bolster.

	Hongasumi White #2 Steel	Swedish Steel (Stainless Steel)
210mm/8.2inch	KS3121	SW3121
240mm/9.4inch	KS3124	SW3124
270mm/10.6inch	KS3127	SW3127
300mm/11.8inch	KS3130	SW3130
330mm/12.9inch	KS3133	

[Photo : Hongasumi White #2 Steel (KS3121)]

水牛柄切付形牛刀 Wa-Gyuto Knife Kiritsuke Style



Kiritsuke Style Wa-Gyuto A variation of the Wa-Gyuto. The sharp tip enables tasks such as decorative vegetable cuts and sashimi slicing. Featuring a slim, well-balanced design with a traditional Japanese wooden handle with a water buffalo horn bolster.

	Hongasumi White #2 Steel	Swedish Steel (Stainless Steel)
210mm/8.2inch	KS3121 KT	SW3121 KT

[Photo : Swedish Steel (Stainless Steel) (SW3121KT)]

水牛柄ペティナイフ Wa-Petty Knife



[Photo : Hongasumi White #2 Steel (KS4216)]

The Wa-Petty is a vegetable knife suitable for peeling and cutting fruits and small vegetables. It has a Western petty blade on a traditional Japanese wooden handle with a water buffalo horn bolster.

	Hongasumi White #2 Steel	Swedish Steel (Stainless Steel)
165mm/6.4inch	KS4216	SW 4216

水牛柄スライス Wa-Slicer Knife



[Photo : Hongasumi White #2 Steel (KS4324)]

The Wa-Slicer features a Western slicing blade on a traditional Japanese wooden handle knife with a water buffalo horn bolster. It is used for slicing bacon and ham but also useful for slicing fish to make sashimi.

	Hongasumi White #2 Steel	Swedish Steel (Stainless Steel)
240mm/9.4inch	KS4324	SW 4324
270mm/10.6inch	KS4327	

水牛柄根菜切 Wa-Thin Slicer knife (Kirituke Style)



[Photo : Molybdenum Steel (Stainless Steel) (MV4124S)]

A thin vegetable knife designed for cutting root vegetables such as potatoes.

It features a traditional Japanese wooden handle and a water buffalo horn bolster.

	Molybdenum Steel (Stainless Steel)
240mm/7.4inch	MV4124S

水牛柄切刃形スライス Wa-Thin Slicer knife (Kiriha Style)



[Photo : Molybdenum Steel (Stainless Steel) (MV4425S)]

	Molybdenum Steel (Stainless Steel)
255mm/10.0inch	MV4425S

水牛柄太刀形スライス Wa-Thin Slicer knife (Karving Style)



[Photo : Molybdenum Steel (Stainless Steel) (MV4725S)]

	Molybdenum Steel (Stainless Steel)
255mm/10.0inch	MV4725S

切先タコ引刺身庖刀 Kissaki Tako-hiki Knife



[Photo : Hongasumi White #2 Steel (KS4536)]

A variation of the Tako-hiki sashimi knife with a sharp tip.

	Hongasumi White #2 Steel
330mm/12.9inch	KS4533
360mm/14.0inch	KS4536

切刃柳刃刺身庖刀 Kiriha Yanagi Knife



[Photo : Hongasumi White #2 Steel (KS4627,KS4616)]

A variation of the Yanagi knife with a sharper tip, used for scoring and decorative work.

	Hongasumi Blue #2 Steel	Hongasumi Blue #2 Steel	VG-10 Steel (Stainless Steel)
165mm/6.4inch		KS4616	
270mm/10.6inch	KA4627	KS4627	VG4627
300mm/11.8inch		KS4630	VG4630
330mm/12.9inch		KS4633	

WESTERN KNIFE SYLTLES

牛刀 Gyuto / Chef Knife



[Photo : Hyper Molybdenum Steel (Stainless Steel) (VG5021)]

The Gyuto known as “chef’s knife” , was originally designed for cutting meat but is used for vegetables, fish, bread and many other purposes.

Not suitable for cutting hard ingredients.

	Hyper Molybdenum Steel (Stainless Steel)	Molybdenum Steel (Stainless Steel)
180mm/7.0inch	VG5018	AT5018
210mm/8.2inch	VG5021	AT5021
240mm/9.4inch	VG5024	AT5024
270mm/10.6inch	VG5027	AT5027
300mm/11.8inch	VG5030	AT5030

	Virgin Carbon Steel	High Carbon Steel
180mm/7.0inch	HC5018	CT5018
210mm/8.2inch	HC5021	CT5021
240mm/9.4inch	HC5024	CT5024
255mm/10.0inch		CT5025
270mm/10.6inch	HC5027	CT5027
300mm/11.8inch	HC5030	CT5030
330mm/12.9inch		CT5033

文化庖刀 Bunka / Santoku Knife



[Photo : Molybdenum Steel (Stainless Steel) (AT5218)]

An all-purpose knife with a round tip. The blade is wider and more parallel to the chopping board than the Gyuto. This knife is an ideal shape for Japanese people who often cut vegetables.

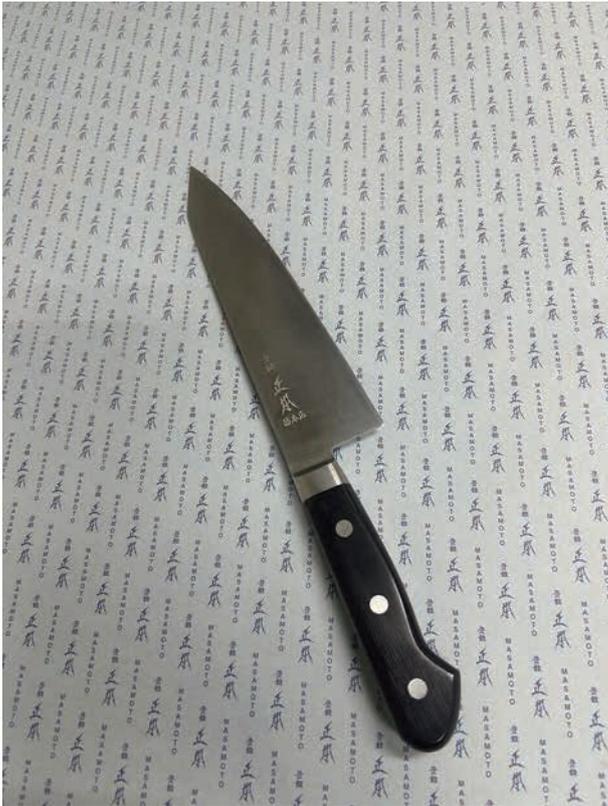
Not suitable for cutting hard ingredients.

	Hyper Molybdenum Steel (Stainless Steel)	Molybdenum Steel (Stainless Steel)
180mm/7.0inch	VG5218	AT5218

	Virgin Carbon Steel	High Carbon Steel
170mm/6.6inch	HC5217	
180mm/7.0inch		CT5218

薄口文化庖刀 切付形

Bunka / Santoku Knife Kiritsuke Style

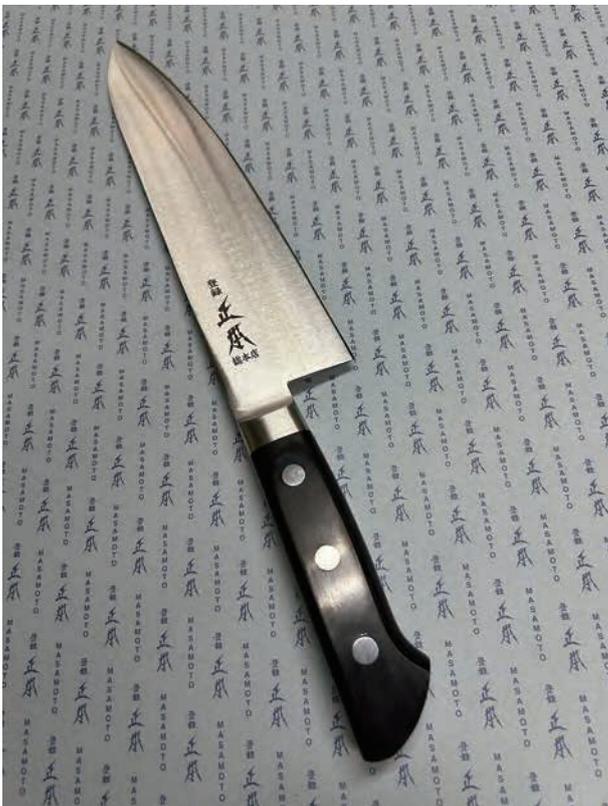


[Photo : Molybdenum Steel (Stainless Steel) (AT5219S)]

The Usukuchi Bunka is a variation of the Bunka knife with a thinner blade and a pointed tip, suitable for delicate vegetable peeling, cutting and decorative work.

	Molybdenum Steel (Stainless Steel)
190mm/7.4inch	AT5219S

洋出刃 Yo-deba Knife



[Photo : Molybdenum Steel (Stainless Steel) (AT5324)]

The Yo-Deba is a Western style boning knife similar to the Gyuto but with a thicker and heavier blade.

It is suitable for pushing through crustaceans such as prawns, crabs and other hard ingredients.

	Molybdenum Steel (Stainless Steel)	High Carbon Steel
210mm/8.2inch		CT5321
240mm/9.4inch	AT5324	CT5324

筋引 Suji-hiki Knife



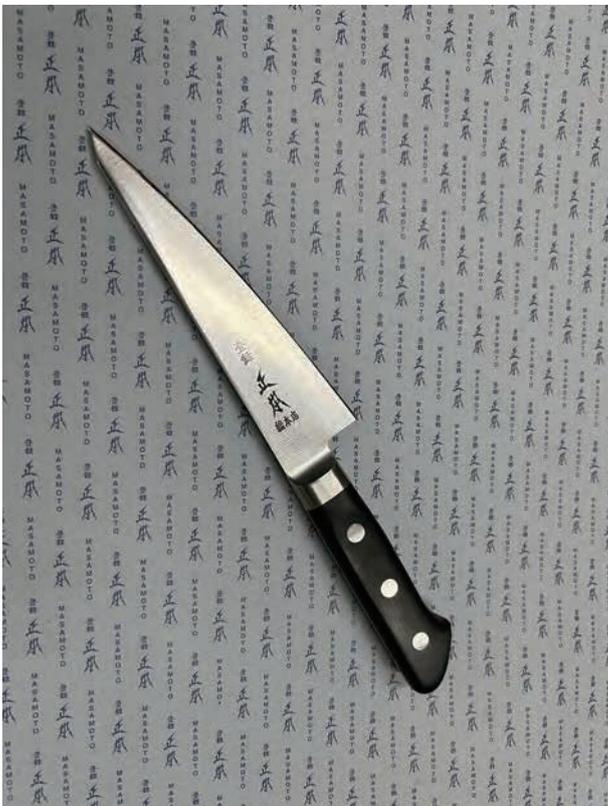
[Photo : High Carbon Steel (CT5427)]

The Sujihiki is a long slicing knife with a much narrower blade. It is mainly used for removing tendons from meat but can also be used for slicing cooked meats and ham and for slicing sashimi.

	Hyper Molybdenum Steel (Stainless Steel)	Molybdenum Steel (Stainless Steel)
240mm/9.4inch	VG5424	AT5424
270mm/10.6inch	VG5427	AT5427

	Virgin Carbon Steel	High Carbon Steel
240mm/9.4inch	HC5424	CT5424
270mm/10.6inch	HC5427	CT5427

骨透 Hone-suki Knife



[Photo : Hyper Molybdenum Steel (Stainless Steel) (VG5614)]

The Honesuki is a boning knife with the Kiritsuke-shaped tip, designed for de-boning and breaking down poultry. Originated from the Kanto(Tokyo) region.

	Hyper Molybdenum Steel (Stainless Steel)	Molybdenum Steel (Stainless Steel)
145mm/5.7inch	VG5614	AT5614

	Virgin Carbon Steel	High Carbon Steel
145mm/5.7inch	HC5614	CT5614

阪骨 Saka-bone Knife



A Kansai (Osaka) style boning knife, designed for de-boning and breaking down poultry.

	Molybdenum Steel (Stainless Steel)	High Carbon Steel
145mm/5.7inch	AT6014	CT6014

[Photo : Molybdenum Steel (Stainless Steel) (AT6014)]

ペティナイフ Petty Knife



The Petty is a small knife for cutting or peeling vegetables and fruits.

This handy knife is easy to use for delicate work and many other purposes.

	Hyper Molybdenum Steel (Stainless Steel)	Molybdenum Steel (Stainless Steel)
120mm/4.7inch	VG6312	AT6312
150mm/5.9inch	VG6315	AT6315

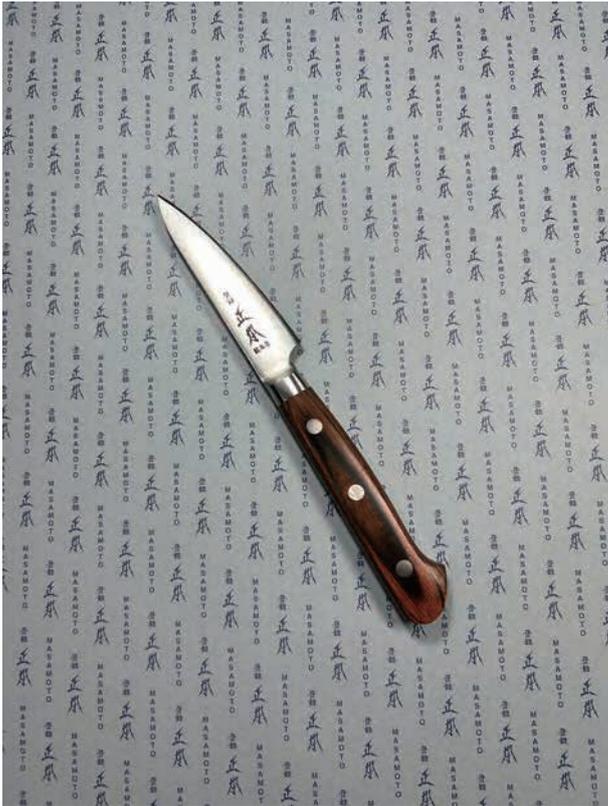
	Virgin Carbon Steel	High Carbon Steel
120mm/4.7inch	HC6312	CT6312
150mm/5.9inch	HC6315	CT6315

[Photo : Virgin Carbon Steel (HC6315)]

パーリングナイフ Paring Knife

Paring knife The Paring is a small petty knife, designed for cutting fruits and smaller ingredients. Like a peering knife, it is also suitable for cutting cheese and decorative cutting.

	Molybdenum Steel (Stainless Steel)	Molybdenum Steel Mahogany Handle (Stainless Steel)
85mm/3.3inch	AT6808	AT6808MH



[Photo : Molybdenum Steel Mahogany Handle
(Stainless Steel) (AT6808MH)]

ETC

荒砥 Arato Sharpening Stone

Large #180	MT0101
Small #180	MT0102

朴柄盛箸 Ho Moribashi Plating Chopsticks

Magnolia 120mm ~ 210mm

中砥 Nakato Sharpening Stone

Large #1000	MT0201
Medium #1000	MT0202
Small #1000	MT0203
Extra #1200	MT02EX

黒檀柄盛箸 Kokutan Moribashi Plating Chopsticks

Ebony 120mm ~ 180mm

仕上砥 Shiageto Sharpening Stone

#4000	MT0301
#6000	MT0300
#8000	MT03EX

Wooden Saya Cover

Magnolia Various Style