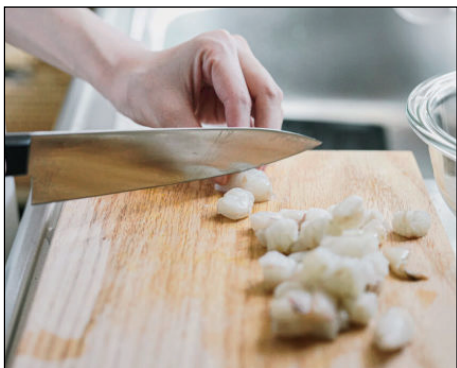


Guide to Maintenance Japanese Knives



With this guide, we aim to assist you in maintaining the quality, sharpness, and aesthetics of your Japanese knives over the long term.



The Perfect Cutting Surface:

Use cutting boards made of soft wood or end grain wood to protect the blade and minimize wear. While softer plastic also protects the blade, small particles from the material can be released by sharp knives, which is why we do not primarily recommend them.

Avoid cutting boards made of glass, hard plastic, or stone, as these materials can damage the sharpness and longevity of your knives and may harm the edge.



Precise Cutting Technique:

To fully utilize the potential of your Japanese knives, it is advantageous to master the art of push and pull cutting. Always guide the blade in a straight line and utilize the entire length of the edge for efficient and gentle processing of the ingredients.

Avoid any lateral pressure as well as rocking and levering of the knife. Considering the exceptional hardness of the blade, such movements as well as too hard food can lead to damage in the form of small chips.



Careful Maintenance and Cleaning:

Dishwashers are off-limits for your Japanese knives. Simply clean the knives immediately after use with warm water and carefully dry the knife afterwards. Note the advice regarding traditional carbon steels.



Professional Sharpening with Water Stones:

For restoring the cutting edge, use waterstones with a grit between 800 to 1200 for the coarse sharpening and 2000 to 4000 for the fine sharpening. A stone with a grit above 5000 is ideal for achieving maximum sharpness through honing.



Proper Storage:

Store your knives in a wooden knife block, on a magnetic strip, or in special knife covers (Saya). This protects the blades from chipping and maintains their sharpness.

It is advisable to avoid honing steels and diamond sharpeners as they either do not achieve optimal sharpening effects or are not suitable for carbon-containing knife steels due to their hardness.



Avoid Improper Use:

Japanese knives are unsuitable for cutting frozen foods or opening packaging. Always use them for appropriate ingredients, as fine blades are not intended for cutting very hard foods, small bones, or fish bones.

In Japan, the Deba knife is traditionally used for such tasks. Such activities risk damage or dulling of the sensitive blades.



Handling Patina on Traditional Carbon Steel:

Knives made of traditional carbon steel (e.g., Aogami and Shirogami) are known for their excellent cutting performance but require special care. Clean and dry these knives immediately after use with a soft cloth.

To enhance protection against corrosion and maintain the wood of the handle, it is recommended to use special care oils, such as Tsubaki Camellia oil.

With these supplemented guidelines, you are well-equipped to utilize, care for, and protect your Japanese knives optimally. They will remain faithful companions during all your culinary adventures for a long time to come.