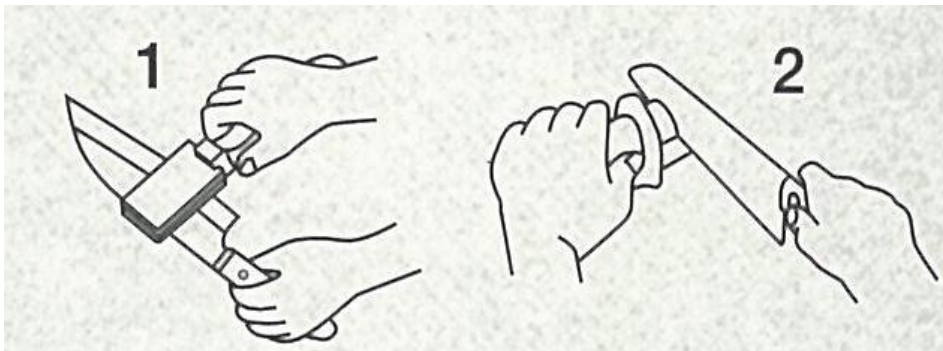


Good Use of Japanese Knife:

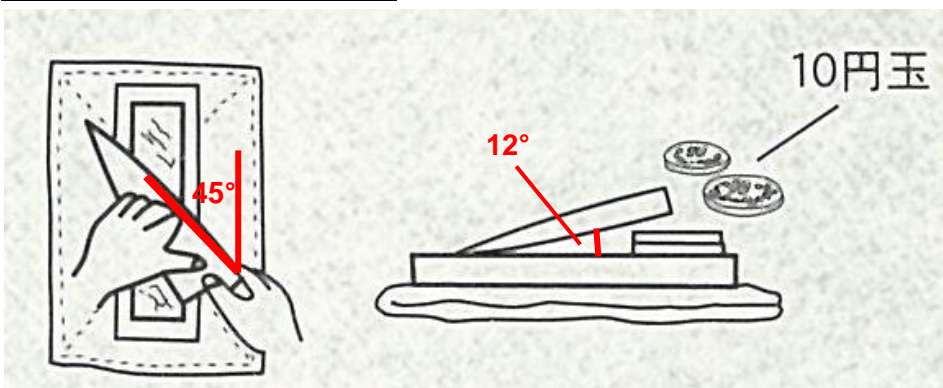
1. Not only moving the knife forward, it also cuts fine by moving blade back.
2. After use, make sure to wash the blade with water and wipe out the moisture thoroughly, which keeps the blade last long without rust. (Even the stainless steel knife can get rust when something acid stays on the blade.)
3. Please sharpen the blade whenever you feel the blade becomes dull (with even a little difference).
4. Use "Deba" knife when cutting hard stuffs like born of fish. If you cut something hard with thin blade, it can cause nicks.

Easy way to sharpen the blade



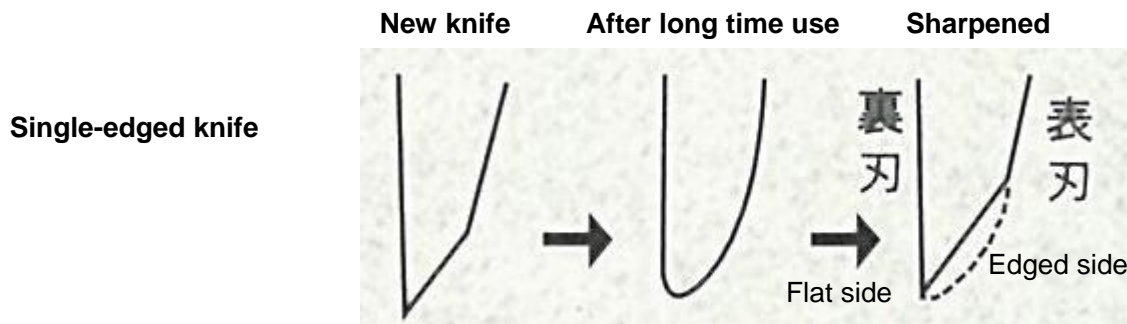
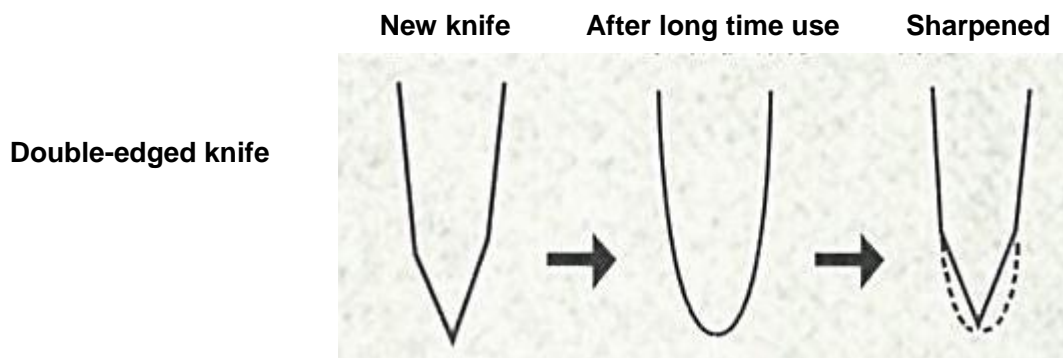
1. Whetstone (handy type): Hold a knife firmly and sharpen the blade by moving the handy whetstone along the blade
2. Knife Sharpener: Sharpen a knife by sliding in a sharpener several times. For domestic use, ceramic roll sharpener is recommended.

How to use Whetstone at Home

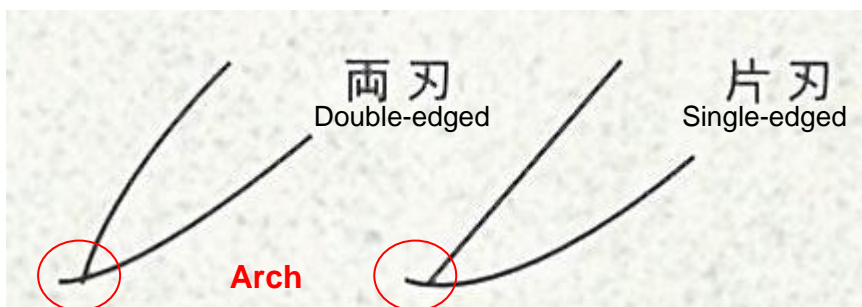


1. Soak the whetstone in water and place it on flat surface (better to put it on wet cloth so that the whetstone doesn't move).
2. Place the blade on whetstone at 45 degrees as shown in the picture above. Put your

- right hand on the handle and press the blade down with left hand.
3. Keeping the space between blade and whetstone at about 12 degrees (about the thickness of two coins) with the edge always touching the surface of whetstone, slide the blade forward with more strength and slide backward with less strength.
  4. During sharpening, do not wash the whetstone but add some water if needed.
  5. For double- edged knife, repeat the same motion about 20 times, keeping the two angles (45 degrees on the right and 12 degrees under the blade). Do the same on the other side of the blade (the edge's facing outward this time), keeping the two angles.  
For single-edged knife, sharpen the side with an edge in the same way as indicated above about 20 times. Then, sharpen the flat side several times without the 12 degrees angle.



6. As sharpening, an arch may appears on the tip of blade of other side. Lightly sharpen both sides to remove the arch to finish.



Important!

1. The blade is inserted to the handle. Make sure that the handle is well fixed. When it is not stable, hammer at the handle from the bottom to fix it.
2. Do not use this knife other than for cooking purpose.
3. Before use, check if there are any cracks on the blade. If it is left with cracks, it may cause nicks or broken blade. In case it should be nicked or broken, make sure to check the broken pieces.
4. When cutting frozen food, use the knife for frozen food. To cut hard stuffs such as born or pumpkins, use thick blade knife like Deba. Use the appropriate knife depending on purposes.
5. Do not heat the blade by an open flame. Keep it away from fire. (These may soften the blade or damage the handle.)
6. Do not put the knife in dishwasher, dish dryer, microwave, oven etc. or the knife may be damaged.
7. Keep the knife away from children. Please give an instruction in advance and pay careful attention when children use this knife.
8. Use cutting board anytime.

