



Unsui Traditional Vegetable Chopping Knife (Nakiri-bocho)

Featuring the beautiful and unique hammertone pattern

Product Code: KTKN316903-101

Chop, chop, chop! The Unsui Nakiri-bocho is a traditional Japanese knife that is especially useful for chopping vegetables. Made in Takefu city in Japan, this knife is carefully hand-forged, hammered, balanced and sharpened over several days using traditional methods to achieve its maximum performance.

The unique hammertone pattern on our Unsui collection was designed to serve the purpose of allowing food being cut to slide easily off the knife's surface. The exquisite beauty of Echizen Japanese washi paper also inspired the pattern. In addition, at a micro level, the mix of molecules becomes more compact after the hammering process giving the knife its strength, sharpness and longevity.

The completely handcrafted construction of this knife follows similar techniques when forging a traditional Japanese samurai katana sword. Furthermore, the traditional wooden handle is also very comfortable to hold and work with for a right or left-handed individual.

Unsui means "flowing clouds and water" – a term to describe the dedicated spiritual training of Zen Buddhist monks. Each piece is a true work of art, each with its own unique character. The difference in quality and craftsmanship is quite evident. It will bring joy to the kitchen every time you look, feel and use this knife.

- Handcrafted in Takefu, Japan. A city that has a 700-year old history of creating Japanese samurai swords.
- Knives heated to over 800°C (1472 °F) where it is traditionally hammered and shaped into desired size
- Designed for perfect balance and comfort
- The ideal tool for chopping vegetables
- Blade length: 175mm (6.9-inch)
- Chrome Molybdenum steel (V10). Blade contains approximately 5% chromium allowing for good stain resistance. The high 1% carbon content allows the knife to become extremely sharp.
- Hand wash only. Instructions on how to best care for your knives will be included in the shipment.
- Professionally sharpen once or twice a year. We also recommend using Unique Japan's Kyocera/Fiskars Kitchen Knife Roll Sharpener to help regularly maintain a sharp edge.
- Consider Unique Japan's personalized engraving services for this knife in Japanese characters (we'll translate the name into Japanese).

Samurai Sword-Making History

Hand-forged kitchen knives created in the ancient city of Takefu represent Japanese craftsmanship at its very finest. Dating back almost seven centuries to 1337, master swordsmith Chiyo-zuru Kuniyasu travelled from Kyoto to the Fukui prefecture looking for water most suitable to forge his **samurai swords**. His search ended in Koshinokuni, which later grew to be Takefu city.



Unsui Multipurpose Knife (Santoku-bocho)

Featuring the beautiful and unique hammertone pattern

Product Code: KTKN316907-101

This magnificent stainless steel Santoku-bocho is an all-around beauty. The word Santoku translates to mean 'three virtues' or 'three uses', a reference to the three cutting tasks the knife performs so well: chopping, dicing, and mincing. This is a multipurpose knife with countless uses in the kitchen.

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- Knives heated to over 800°C (1472 °F) where it is traditionally hammered and shaped into desired size
- Designed for perfect balance and comfort
- Chop, dice and mice. A multipurpose knife with countless uses in the kitchen.
- Blade length: 170mm (6.7-inch)
- Chrome Molybdenum steel (V10). Blade contains approximately 13% chromium allowing for excellent stain resistance. The high 1% carbon content allows the knife to become extremely sharp.
- Hand wash only. Instructions on how to best care for your knives will be included in the shipment.
- Professionally sharpen once or twice a year. We also recommend using Unique Japan's Kyocera/Fiskars Kitchen Knife Roll Sharpener to help regularly maintain a sharp edge.
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Unsui Carving Knife (210mm)

Featuring the beautiful and unique hammertone pattern

Product Code: KTKN316909-101

This wonderful 210mm (8.2 inch) stainless steel Japanese carving knife makes masterful work of roast beef, turkey, ham and large fruit such as watermelon. It is a knife that simplifies tasks during the holidays and all year round.

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- Knives heated to over 800°C (1472 °F) where it is traditionally hammered and shaped into desired size
- Designed for perfect balance and comfort
- The ideal tool for roast beef, turkey, ham and large fruit such as watermelon
- Blade length: 210mm (8.2-inch)
- Chrome Molybdenum steel (V10). Blade contains approximately 13% chromium allowing for excellent stain resistance. The high 1% carbon content allows the knife to become extremely sharp.
- Hand wash only. Instructions on how to best care for your knives will be included in the shipment.
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Unsui Paring Knife (130mm)

Featuring the beautiful and unique hammertone pattern

Product Code: KTKN316910-101

If there is ever was an essential knife in any collection, this is it. This handy stainless steel paring knife is perfect for small slicing and trimming work, especially on fruit. It's a little piece of heaven every time you pick it up.

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- Knives heated to over 800°C (1472 °F) where it is traditionally hammered and shaped into desired size
- Designed for perfect balance and comfort
- The ideal tool for slicing and trimming fruit.
- Blade length: 130mm (5-inch)
- Chrome Molybdenum steel (V10). Blade contains approximately 13% chromium allowing for excellent stain resistance. The high 1% carbon content allows the knife to become extremely sharp.
- Hand wash only. Instructions on how to best care for your knives will be included in the shipment.
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Kyocera/Fiskars Kitchen Knife Roll Sharpener

Made from fine ceramics

Product Code: UTS316901-101

Taking great care of your knives has never been simpler. Kyocera, the Japanese fine ceramics company partnered with Finland's Fiskars to produce a hand held knife sharpener that works by gripping the non-slip handle with one hand, and sliding the edge of the kitchen knife into the guided groove back and forth about ten times.

Ease of maintenance

Both the body and the cover are made from resin and the wheel is made from fine ceramics. The sharpener will never rust even after being washed in water, and it can be air-dried, making the sharpener a very low-maintenance product. It comes highly recommended.

Please note:

* Do not use the roll sharpener on new knives purchased from Unique Japan. The blades will maintain their edge and sharpness for an initial 6-month period. We recommend professionally sharpening your knives once or twice a year using either a whetstone or ceramic stone.

* **NEVER** use this roll sharpener on single-edge knives such as sashimi knives (Yanagi-bocho) or our butcher's knife (Deba-bocho).



Personalized Engraving Services in Katakana or Kanji

Distinguish your knife in Japanese characters hand-chiseled on the blade

Product Code: UTSH316902-101

Uniquely personalize your knives or as a gift to someone special with engraving services...in Japanese characters!

Available only for knives purchased on Unique Japan, once an order is placed we'll contact the purchaser by email to confirm the name to be engraved on the knife. If the name is non-Japanese, we'll 'translate' the name into Katakana. Katakana is a syllable based writing system of the Japanese language. The Unsui Multipurpose Santoku-bocho knife featured above has the katakana characters for the name 'Max Pike'.

For example, if the name is SMITH, the result on will be SU-MI-SU (three independent Japanese katakana characters). We can transcribe up to 12 roman characters neatly on the blade. Should the name be native Japanese, engraving can be performed in Japanese kanji.

Each knife is engraved the old-fashioned way - by hammer and chisel performed individually by the knife craftsman. Absolutely never machine made or by use of a laser.

Personalization is also an excellent way to deter theft in a commercial kitchen. Makes for a superb wedding gift, graduation present, corporate gift, and, of course, a special treat for that person who loves their kitchen as much as life itself.

Please allow one week to perform the engraving.