

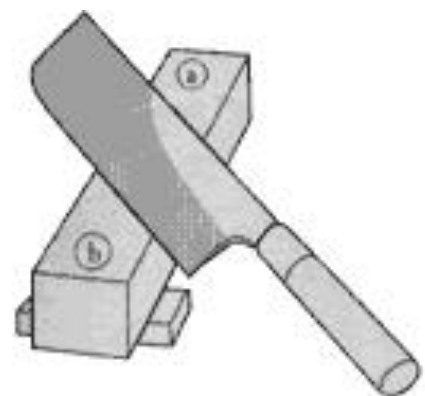
Over time, a kitchen knife becomes blunt with continual use. In particular, if you use a plastic cutting board, your knife edge wears and dulls faster than if using a wooden cutting board. Sharpen your knives several times a month. Sharpening your knife recovers their original performance. You can also directly feel the difference when using it.

Maintain a flat whetstone surface.

The center of a whetstone gradually becomes concave as you use it. Continual use of such a stone will not sharpen your knives, but rather dull them. Before use, flatten the whetstone surface between the surface's two sides by rubbing there with a piece of flat and fine coarse stone. Also, when sharpening your knives, try to feel as if you are flattening the whetstone surface. From one side to the other, labeled "a" and "b" in the figure below, move your knives slowly and evenly.

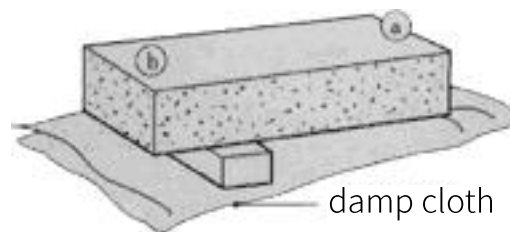
Don't wash off the sludge from sharpening.

As you sharpen your knives, you will see a sticky sludge forming on the whetstone surface. Don't wash off this sludge, because it is needed to sharpen the knives and finish them with a sharp edge. Occasionally add small amounts of water as you continue sharpening.

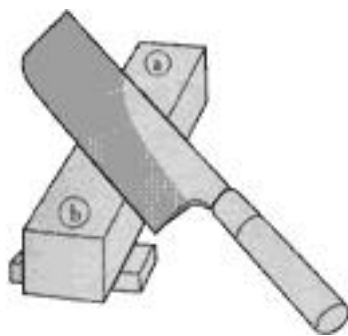


Basic way to sharpen knives

1. Immerse your whetstone in water and let it soak until all the bubbles are gone.
2. Spread out a damp cloth under the whetstone to ensure stability. Insert a cushion about 3 cm thick at the front of the whetstone to raise the point “b” side and create a slight inclination.



3. Apply force in moving your knife from point “b” to point “a” in the figure.



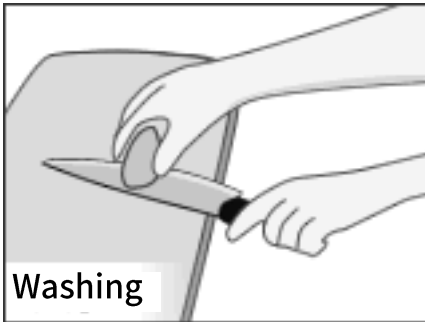
4. In returning from point “a” to point “b,” slightly release pressure on your knife. Move your knife back and forth in this way. Without applying too much force, naturally press the knife with your left three fingers and gradually move the knife from the tip to the heel. Along with the knife, gradually move your pressing fingertips. After sharpening the front side, sharpen the reverse side in the same way. Move gently and slowly at an even pace. Avoid pitching (vertical shaking) and rolling (horizontal shaking).

Daily care can extend the life of your knives. We recommend that you take care of your knives after each use to retain their performance.

Before using a new knife

Steel knives are coated with anti-corrosion varnish. Therefore, before use, wash off the anti-corrosion varnish with detergent and water.

Daily care



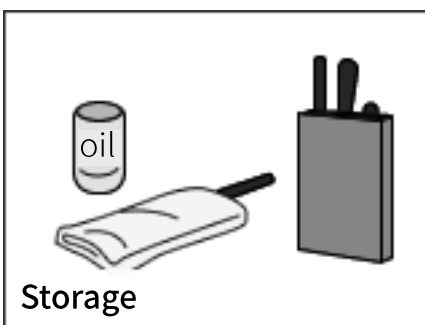
Washing

Wash once before use. Don't leave your knives dirty after each use. Immediately clean them with a detergent or cleanser with fine particles. The joint between the edge and the handle can easily get dirty, so wash it thoroughly. Small amounts of rust on the surface can be removed by carefully washing there with a soft scrubber, such as a sponge (or piece of radish) and cleanser.



Drying

After cleaning, wipe your knives off with a dry cloth. Remaining moisture could cause the blade to rust and the handle to decay.



Storage

Completely dry and store your knives in a dry place. Store the knives in a knife storage block so that the edge is not damaged.

Storage of knives used only occasionally

After each use, clean the knife with a cleanser and dry it thoroughly. Then apply a light coating of oil over the entire body of the knife. Wrap the knife with a dry cloth or newspaper before storing in a moisture-free drawer. If you don't use the knives for a long time, periodically check the conditions of the knives and apply another coating of oil, if needed.