



「堺宝兆真久作」(上霞研)

安来白2鋼、上霞研ぎに仕上げ、切れ味が良く研ぎやすい
本職用高級和包丁シリーズ。

MAC

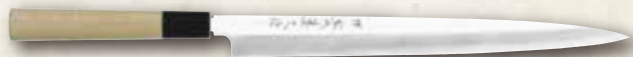
‘SAKAI HOCHO MASAHISASAKU’ (HO-Series)

YASUKI White 2 Steel. KASUMI polished finish. Sharp edge, easy to re-sharpen. Round shaped Magnolia wooden Handle with a Water Buffalo Horn Bolster. Excellent Traditional Japanese Knife Series.

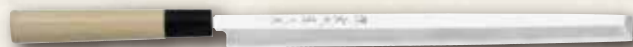
‘SAKAI HOCHO MASAHISASAKU’



2401 HO-FK-300 Yanagiba (Sashimi)
柳刃 (刺身)
Blade Length / 刃渡り 300mm



2402 HO-FU-300 Fugubiki
ふぐ引
Blade Length / 刃渡り 300mm



2403 HO-TA-300 Takobiki
蛸引
Blade Length / 刃渡り 300mm



2404 HO-MI-240 Mioroshi
身卸
Blade Length / 刃渡り 240mm



2405 HO-AI-210 Aideba
相出刃
Blade Length / 刃渡り 210mm



2406 HO-DE-210 Deba
出刃
Blade Length / 刃渡り 210mm



2407 HO-KK-210 Kakugata Usuba
角型薄刃
Blade Length / 刃渡り 210mm



2408 HO-KM-210 Kamagata Usuba
鎌型薄刃
Blade Length / 刃渡り 210mm



2409 HO-SA-180 Santoku
三徳
Blade Length / 刃渡り 180mm

「伝統マーク」

堺刃物は、伝統的な技術、技法と伝統的に使用されてきた原材料を使って手作業により造り上げられます。手づくりの良さが活かされた包丁と鉄は、昭和57年に国から伝統工芸品に指定されています。



‘Traditional Mark’

Sakai Cutlery is handmade by the skilled Craftsman, using the Traditional Skills and Techniques and the materials that has been used for ages. In year 1982, the goodness of handmade of the knife and the Iron which is used has been specified from the Country as one of the Traditional Craft in Japan.