

KASUMI®
V9.10 SUPER STAINLESS STEEL-HIGH CARBON
38 LAYERS FINE STAINLESS STEEL
MADE IN SEKI, JAPAN



25th Generation Swordsmith : Fujiwara Kanefusa (SEKI-JAPAN)
25代 藤原兼房 日本刀鍛錬道場 刀匠 (岐阜県関市在住)



KASUMI®

DESIGN PLUS



KASUMI®

Made in Seki-Japan
— History and Tradition —

One side bevel / 片刃



No.85027 27cm

Sashimi
刺身包丁
24pc/ctn

No.85024 24cm

Sashimi
刺身包丁
24pc/ctn

No.85021 21cm

Sashimi
刺身包丁
24pc/ctn

No.86024 24cm

Slicer
スライサー
36pc/ctn

No.88024 24cm

Chef
剣型包丁
36pc/ctn

No.88020 20cm

Chef
剣型包丁
36pc/ctn

No.86025 25cm

Bread
パン切り
36pc/ctn

No.84020 20cm

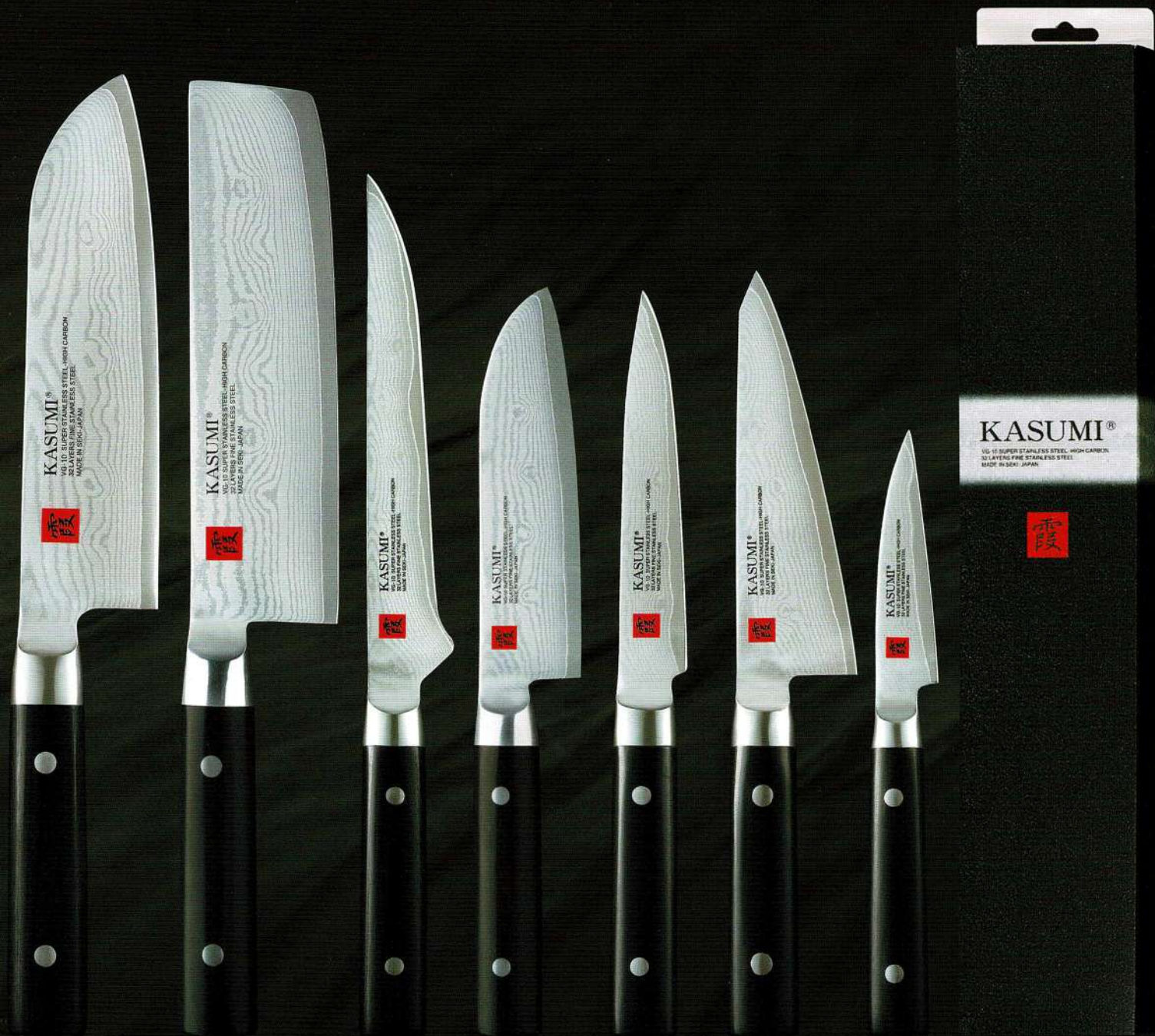
Carving
カービング
36pc/ctn



No.80001
combination whetstone
両面砥石
white: Medium grit #1000
(中砥石 #1000)
orange: Rough grit #240
(荒砥石 #240)
24pc/ctn



No.80002
combination whetstone
両面砥石
white: Superfine grit #8000
(超仕上げ砥石 #8000)
yellow: Fine grit #3000
(仕上げ砥石 #3000)
24pc/ctn



No.84018 18cm
Japanese Chef
三徳包丁
36pc/ctn

No.84017 17cm
Nakiri
菜切包丁
36pc/ctn

No.84016 16cm
Boning
骨透き
48pc/ctn

No.84013 13cm
Small Santoku
小三徳包丁
48pc/ctn

No.82012 12cm
Utility
ペティナイフ
48pc/ctn

No.82014 14cm
Utility/Boner
骨透き(角型)
48pc/ctn

No.82008 8cm
Paring
フルーツナイフ
48pc/ctn



for up to 6 knives

No.81006 Magnetic Knife Block 包丁専用スタンド 10pc/ctn
The Knife block is constructed from HFC (Hard Wood Fibers Composite). Strong neodymium magnets are mounted beneath the wooden surface on each side to avoid the blades scratching.

※海外限定販売

Seki, Japan, the cutlery capital, is situated in the center of the Japanese Archipelago. The history of the cutlery industry in Seki dates back 780 years. Swordsmiths first appeared in Seki in the early 1200s. The industry's founder was drawn to the area by its natural resources which included good quality earth for tempering blades, pinewood charcoal, fresh water, and proximity to two major rivers. Seki was an ideal region for swordsmiths.

The method used for tempering swords in those days was unique to Japan. Swords from Seki were such good quality and had such high artistic value that Seki became famous for its swords.

During the 1300s to the 1500s, the number of swordsmiths exceeded three hundred, and Seki swords were renowned as excellent swords that neither bent nor broke. During the civil wars from the late 1400s to early 1600s, Seki swords were favored by the Samurai warriors. Therefore, Seki prospered and became Japan's most famous sword manufacturing center.

This traditional Japanese technique of swordmaking has been handed down from generation to generation to the present day. These techniques continue to be used to produce KASUMI knives which explains their excellent cutting ability and hardness.

KASUMI knives are worthy of being called a specialty of Seki.

Feature:

The main cutting blade of KASUMI knives is made of VG-10 high carbon stainless steel that has been developed especially for knives. The blades are hardened to Rockwell C59 - 60 degrees, and, therefore, keep a sharper cutting edge longer than any other knives. On both sides of the main cutting blade, fine damascus stainless steel pattern is clad.

The KASUMI pattern that you see on both sides of the knives is the result of repeated folding and forging of fine stainless steel into multiple layers.

Each knife is carefully finished throughout each step of the manufacturing process by the hands of skilled craftsmen. The beauty of the KASUMI pattern together with the strong black laminated wooden handles makes these knives look graceful, yet strong, and good for any style of cooking.

関市は、日本列島の中央部、岐阜県の中南部にあって、鶴岡と清流で名高い長良川中流に位置し、日本を代表する刃物の生産都市として繁栄しています。関市における刃物工業の歴史は780余年前にさかのぼります。

関市に刀鍛冶が誕生したのは鎌倉時代。刀祖・元重がこの地に移り住み、刀鍛冶を始めたといわれています。

良質の焼刃土と炉に使う松炭、良質な水、そして長良川と津保川の水運。刀鍛冶にとって理想的な風土条件を備えたこの土地に、いつしか多くの刀匠が集まりました。室町時代には刀匠も300人を超え、「折れず曲がらずよく切れる」という関の刀はその名を全国に広めていったのです。

以降、質実剛健な関の刀は高い評価を受け、戦国時代、戦場の武士達にこのほか愛用されました。そして関市は日本一の名刀の産地として繁栄しました。

KASUMI 包丁シリーズは刀鍛冶の卓越した伝統と技法が今なお受け継がれ、時代の変遷とともに近代刃物製造技術との調和から作り出されました。

KASUMI 包丁の耐久性のある鋭い切れ味、そして芸術性の高さは関を代表する逸品として高く評価されています。

一特徴

KASUMI 包丁の刃芯は包丁用として特別に作成された超硬合金鋼V金10号を使用しています。切れ味は他の包丁に類をみない持続性を持ち、未永くお使いいただけます。

刃芯の両面には32枚のステンレス層を重ね合わせて本鍛造されることによって露模様が打ち出されております。頑丈な黒桐層強化木柄の付いた優美で美しい露模様のブレードは熟練した職人によって一丁づつ丁寧に仕上げられます。強くそして美しいこの KASUMI 包丁はプロ使用のみならず、広く一般家庭でもご使用いただける最高級本格派包丁です。

Sharpening Instructions:

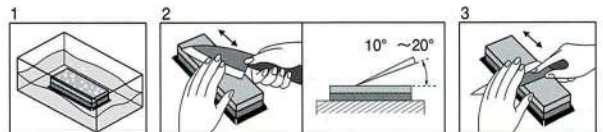
KASUMI knives are very hard and special. We recommend using our combination whetstones to keep the edges razor sharp. If your knife edge is in bad condition, start sharpening with the #240 rough grit of the whetstone. If your knife is in average condition, start with the #1000 medium grit of the whetstone. These two grits will keep your knives sharp enough for normal home use.

To give your knives a professional razor sharp finish, you will also need to use our fine/superfine combination whetstone. After sharpening your knives with the #240 grit and/or the #1000 grit, proceed with the #3000 fine grit. After the #3000 grit, proceed with the #8000 grit. The #8000 grit has been specially developed for super finishing KASUMI knives. The #8000 grit is almost the same grit and quality of a natural whetstone used to sharpen Japanese Samurai swords. You will find that the combination #3000/#8000 whetstone will give your KASUMI knives a beautiful mirrored edge just like the edge of a Samurai sword.

1. Place the whetstone in water and wait until the bubbles disappear(10 to 15 minutes).
2. With tip pointing away from you, a right-handed person should start to sharpen on the right side of blade. A left-handed person should start to sharpen on the left side of the blade.
Hold the knife tightly. Draw the edge backward and forward at an angle of 10 - 20 degrees as the illustration. It is best to sharpen starting with the tip of the edge first, then the middle part, then the lower part. The lower part of the edge is the least important. On each step, when you feel the burr at the side opposite to the one you are sharpening, it is time to move to the next part to be sharpened.
3. Repeat the same process for the other side of the blade. This side needs less work and when the burrs are gone, you are finished. The powder that forms on the stone is essential to the sharpening process and should not be rinsed away.
4. After sharpening, the knives should be washed in water and dried completely with a soft towel.

*There is a little stone included in the package. This is for making the surface of the whetstone flat. After some use, the surface of the whetstone will become uneven. When this happens, please grind the surface of the whetstone with this little stone to make it flat. A flat surface is best for sharpening your knives.

Sharpening Instructions



一研ぎ方

KASUMI 包丁の刃芯は超硬合金使用の為、刃を研ぐ場合は KASUMI シリーズのコンビネーション砥石のご使用をお勧めいたします。

刃先がかなり荒れた状態であれば粒度#240荒目面で研ぎ始めていただき、次に粒度#1000中仕上げ面をご使用下さい。それ程荒れた状態であれば粒度#1000中仕上げ面からの研ぎで結構です。通常、ご家庭でご使用になられる包丁には#240/#1000による刃付けで十分です。

更なる本職用の刃付けをご希望される方には粒度#3000/#8000のコンビネーション砥石をご使用下さい。粒度#1000中仕上げ面の刃付け後に、粒度#3000仕上げ面によってお研ぎ下さい。刃先のわずかなキズまで取り除かれ、刃先はプロ仕様仕上がりになってまいります。粒度#8000超仕上げ面では日本刀を仕上げる天然仕上げ砥石に成分と粒度が近づき刃先は日本刀の如く美しく輝き、他に類の無い、驚く様な切れ味に仕上がります。通常ではご体験する事の出来ない素晴らしい切れ味を十分にお楽しみ下さい。

1. 砥石のご使用前に水に浸し、気泡が出なくなるまで十分に水に含ませて下さい。
 2. 包丁をしっかりと握り、荒い側の砥石面上で砥石の角度を10° ~ 20° に保ちながら刃先(上部)を研ぎ始めて下さい。次に刃の中央部を同じ要領で研いで下さい。最後に刃のあご部を研いで下さい。
 - 一連の作業が完了しましたら、刃の裏側を同じ手順で表面よりも軽く研いで下さい。
 3. 次に砥石の仕上げ面上で刃先を整えながら同じように両面を研いで下さい。
 4. 研ぎ終わりましたら、包丁を水洗いし、乾いたタオルでしっかりと水気を拭き取って下さい。
- ※コンビネーション砥石に付随する小砥石は砥石面修正用砥石です。包丁を研ぎ続けて行きますと砥石面に凸凹が生じ、包丁を正しく研げなくなる場合があります。その際、修正砥石で凸凹面を平らに磨り上げて下さい。

包丁の研ぎ方

