



KASUMI® H.M.

VG-10 SUPER STAINLESS STEEL - HIGH CARBON
WITH HAMMERED TEXTURE
MADE IN SEKI-JAPAN



25th Generation Swordsmith : Fujiwara Kanelusa (SEKI-JAPAN)
25代 藤原兼房 日本刀鍛造場 刀匠 (岐阜県在住)



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No.78024 24cm

Chef
剣型包丁
36pc/ctn

No.78020 20cm

Chef
剣型包丁
36pc/ctn

No.76025 25cm

Bread
パン切り
36pc/ctn

No.74020 20cm

Carving
カービング
36pc/ctn

No.74018 18cm

Japanese Chef (Santoku)
三徳包丁
36pc/ctn



No.74017 17cm

Nakiri
菜切包丁
36pc/ctn

No.74013 13cm

Small Santoku
小三徳包丁
48pc/ctn

No.72012 12cm

Utility
ペティナイフ
48pc/ctn

No.72014 14cm

Utility / Boner
骨透き(角型)
48pc/ctn

No.72009 9cm


Paring
フルーツナイフ
48pc/ctn


VG 10 SUPER STAINLESS STEEL, HIGH CARBON
WITH HARDENED TEXTURE
MADE IN JAPAN



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 sword making 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:
New  KASUMI Hammer design (HMM) knives are developed by combining the best technologies from over a decade of experience in producing  KASUMI HMM series knives.


 KASUMI HMM knives are hand made utilizing the skills of knife making specialists and crafted in the same fashion as traditional Japanese swords.

The main cutting blade of a  KASUMI HMM knife is made of Japanese VG10 Cobalt high carbon stainless steel that has been developed especially for knives. The blades are hardened to Rockwell C59 - 60 degrees; the ideal hardness for quality professional kitchen knives. This provides the sharpest cutting edge possible that lasts longer than most other knives.

The  KASUMI Hammer pattern on both sides of the blade is a result of hot forging by 300 tons of a flexion machine which makes the steel stronger and hammer design clear. The uneven hammer design prevents food from sticking to the blade.

A remarkable shiny edge is perfected with a dual finishing process from medium and fine #3000 revolving water grinding stones resulting in a sharp professional edge.

The polyacetal resin (POM) is comfortable in the hand, hygienic and long lasting.


The beauty of  KASUMI HMM pattern knives light up the kitchen and provide the best quality and performance.


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、を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行ったのです。



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 庖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創り出されました。

 KASUMI 庖丁の耐久性ある鋭い切れ味、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おります。

— KASUMI 庖丁シリーズの特徴 —

新シリーズ  KASUMI HMM 庖丁の刃部には理想的な鋼材である武生特殊鋼材の超硬質合金鋼V金10号を刃芯とし、両面には防食に強いSUS410ステンレスとの三層鋼構造になっております。更には熟練した職人による平面砥石での本刃付けが施され、切れ味は他の庖丁に類を見ない切れ味と持続性を持ち、未永くお使い頂けます。

ブレード表面に施してある鮮やかな楕目模様は金属を鍛錬すると共に、複雑形状の加工を可能とする熱間鍛造にて成形されています。  KASUMI HMM シリーズの柄は衛生的であり、且つ非常に強固なPOM樹脂を使用し、手に馴染む形状に仕上げられています。ヨーロッパ調の楕目模様は食材の切り離れを補助し、模様上に施すミラー仕上げにより、キッチンに輝きとファッション性を与え、品質・デザイン性は世界的にも評価される  KASUMI シリーズの新たな逸品に仕上がっています。

Sharpening Instructions:

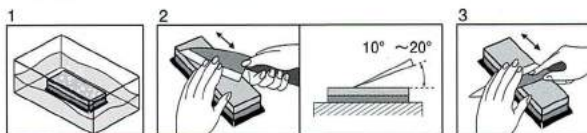
KASUMI knives are very hard and special. We recommend using our KASUMI combination whetstones to keep the edges razor sharp. If your knife edge is in bad condition, start sharpening with the #240 rough grit of the whetstone. If your knife is in average condition, start with the #1000 medium grit of the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



— 研ぎ方 —

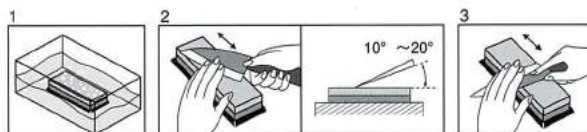
 KASUMI HMM 庖丁シリーズの刃芯は超硬質合金使用の為、刃を研ぐ場合は  KASUMI シリーズ砥石のご使用をお勧めいたします。

刃先がかなり荒れた状態であれば荒砥石面でご研ぎ始め、次に中砥石面をご使用下さい。それ程荒れた状態であれば中砥石面からの砥ぎで結構です。通常、ご家庭でご使用になられる包丁には中砥石面による再刃付けで十分です。

更なる本職用の刃付けをご希望される方には粒度#3000以上の仕上げ砥石をご使用下さい。粒度#1000前後の中砥石面での刃付け後に、粒度#3000の仕上げ砥石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、刃先はプロ使用に仕上がってまいります。粒度#8000以上の超仕上げ砥石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を含ませてください。
2. 庖丁をしっかり握り、荒砥石面上で刃先(上部)を砥石の角度を20°~30°を保ちながら研ぎ始めて下さい。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。
3. 一連の作業が終わりましたら、刃の裏側を同じ手順で表面よりも軽く研いで下さい。
4. 次に仕上げ砥石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。
5. 研ぎ終わりましたら、庖丁を水洗いし、乾いたタオルでしっかりと水気を拭き取って下さい。
6. 更なる仕上げをご希望される場合は仕上げ又は超仕上げ砥石をご使用頂き、1~5の手順で研いでください。

包丁の研ぎ方



MADE IN SEKI-JAPAN