

Kikuichi Kurouchi Carbon Steel Clad Knife : *New Lineup 2017*

Feb. 2017



These are the decorative grooves curved on the blade by a grinder before the quenching process.

The black oxide coating is produced during the heat treatment. When only the cutting edge on the blade gets a polish in the final process, it gets called *Kurouchi* finish.

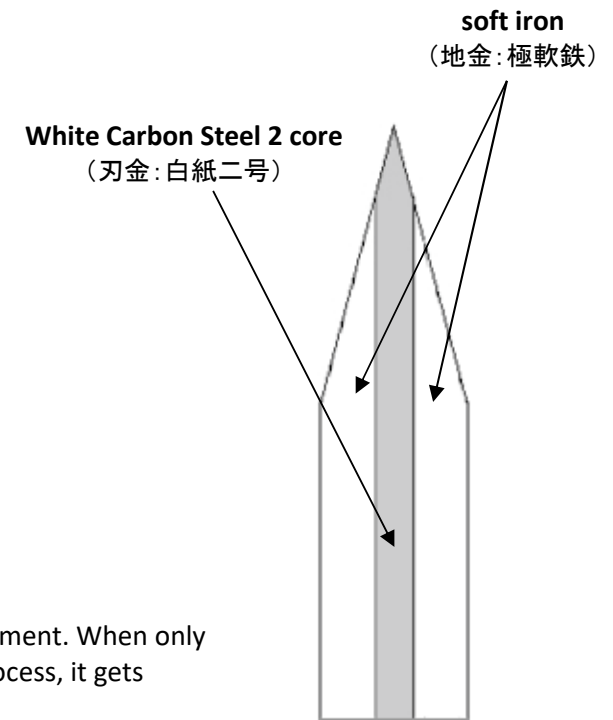
The oxide coating on the blade surface gives some resistance to corrosion but the cutting edge where the coating is polished off can get rusty. Therefore, it is important to wipe off the moisture when in use. After use, wash the knife thoroughly with dish soap and dry with a towel. No dishwasher. Cutting frozen food or bone will damage the blade.

Kurouchi Blade :

- White Carbon Steel 2 core & soft iron on the outside
- Kasumitogi grade - the knife durability is 4 to 6 years
- Bevel angle ratio - 50/50
- HRC - 62 ±1

Handle :

- an octagonal shape
- a walnut wood



3-LAYER CLAD BLADE
CROSS-SECTION

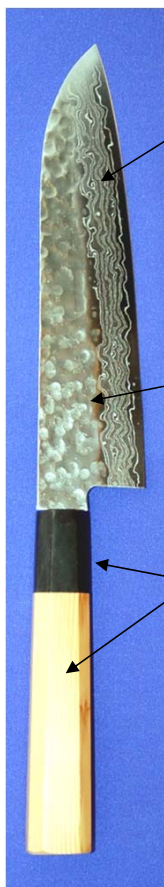


<u>Petty knife</u>	<u>Santoku knife</u>	<u>Chef's knife</u>
KURO15-6-0	KURO18-7-0-h	KURO24-9-5-h
150mm / 6.0"	180mm / 7.0"	240mm / 9.5"
MSRP : \$230.00	MSRP : \$274.00	MSRP : \$368.00
W/P : \$115.00	W/P : \$137.00	W/P : \$184.00

Kikuichi New York, Inc.

560 Sylvan Avenue
Suite 3110
Englewood Cliffs, NJ
07632
tel. 201-567-8389
fax 201-567-8389

Tsuchime Damascus 45 layers Ho-wood series



WGAH18-7-0sp

Cutting edge have a beautiful damascus layer of nickel steel and stainless steel
Core steel is swedish steel for the optimum edge hold and stain resistance, HRC 60

Each side uses 22 layers of nickel steel and stainless steel create beautiful multi layer pattern.

Surface of the blade has Tsuchime pattern.

Unique Japanese design creates dimpling that prevents food from sticking on the blade surface.

Tsuchime pattern is created first by hand hammering the layered metal, then tampering it with heat.

Each of our Tsuchime knife has an unique hand hammered pattern.

Ho-wood octagon handle with traditional Japanese water buffalo horn guard

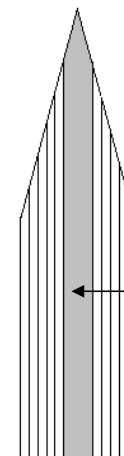
No rivet are use for traditional Japanese handle.

This series are made with 45 layers of nickel damascus layer and stainless.
The result is a beautiful Damascus knife that holds the sharpest cutting edge with an easy maintenance.

****caution**

Cutting frozen food or bone will damage high carbon steel knives.

No dishwasher, clean by hand and towel dry.



**A cross sectional image of
Tsuchime Damascus style**

22 layers each side. Use 11 layer of nickel with 6 layer of SUS410 and 5 layers of J1 stainless steel.

Center cored is swedish steel cutting edge.

Actual blade has 45 layers

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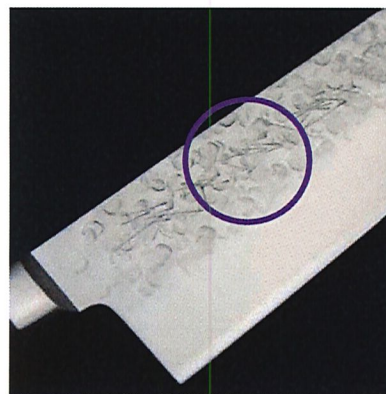
www.kikuichi.net

			W/S	MSRP
WGAH15-6-0sp	Tsuchime Damascus Petty 15c 6.0"	150mm	\$ 166.00	\$ 332.00
WGAH18-7-0sp	Tsuchime Damascus Santoku 17.0"	180mm	\$ 195.00	\$ 390.00
WGAH21-8-0sp	Tsuchime Damascus Gyuto 21c 8.0"	210mm	\$ 205.00	\$ 410.00
WGAH24-9-5sp	Tsuchime Damascus Gyuto 24c 9.5"	240mm	\$ 215.00	\$ 430.00

Kikuichi Warikomi Tsuchime V10 Special series

Jan. 2017

**NEW
PRODUCT**



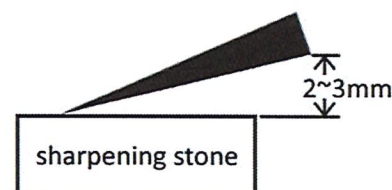
The dimples prevent food from sticking to the blade while slicing.

V10 Special is the best high carbon stainless steel of high-purity raw material containing high Carbon, Chromium, Molybdenum, Vanadium and Cobalt. The application of the latest heat treatment technology develops small globular carbides in the alloys, resulting in superior edge retention, more ductile and abrasion resistant blade.

The western style handle with bolster is water-resistant, hygienic, and easy to care. It's composed of pakkawood (created using intense heat and pressure to fuse multiple layers of resin-treated hardwoods) in black with 3 rivets for strength and durability.

**** CAUTION :** Cutting frozen food or bone will damage the blade. No dishwasher. Clean by hand and towel dry.

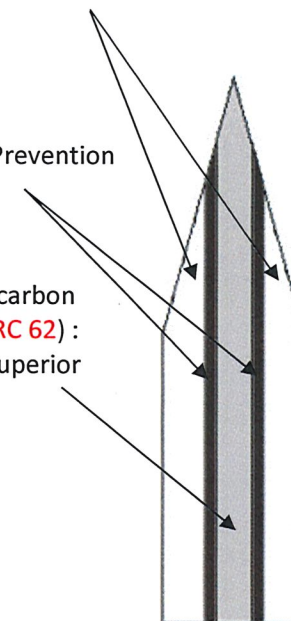
For sharpening :
Keeping 2~3mm gap between the knife and sharpening stone is recommended.
Bevel angle ratio : 50/50



low carbon soft stainless steel :
easy to sharpen

D.P. treatment :
Decarburization Prevention
method

V10 Special high carbon
stainless steel (**HRC 62**) :
razor sharp and superior
edge retention



3-LAYER CLAD BLADE
CROSS-SECTION

<u>Petty knife</u>	<u>Santoku knife</u>	<u>Chef's knife</u>
WGAT15-06-0	WGAT17-06-7	WGAT21-8-0
150mm / 6.0"	170mm / 6.7"	210mm / 8.0"
MSRP \$196.00	MSRP \$240.00	MSRP \$260.00
W/P : \$98.00	W/P : \$120.00	W/P : \$130.00

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Nickel Sweden Warikomi Damascus Knife

With Rose Wood and Compressed Coller Japanese Handle

1



4



2



5



3



6



	Type	Item#	2017 W/P	2017 MSRP/MAP	Description
1	Utility	NSWD150-JH	\$94.00	\$188.00	Nickel Sweden Warikomi Damascus Utility knife 150mm/6.0"
2	Usuba	NSWD175-JH	\$122.00	\$244.00	Nickel Sweden Warikomi Damascus Usuba 175mm / 6.5"
3	Santoku	NSWD180-JH	\$122.00	\$244.00	Nickel Sweden Warikomi Damascus Santoku knife 180mm/7"
4	Gyuto	NSWD210-JH	\$145.00	\$290.00	Nickel Sweden Warikomi Damascus Gyuto knife 210mm/8"
5	Gyuto	NSWD240-JH	\$159.00	\$318.00	Nickel Sweden Warikomi Damascus Gyuto 240mm/9.5"
6	Sujihiki	NSWD245-JH	\$159.00	\$318.00	Nickel Sweden Warikomi Damascus Sujihiki 240mm / 9.5"

Elite Warikomi Damascus Tsuchime (hammered) all purpose knife

Kikuichi Tsuchime (Hammered) knife

Hammered pattern on every knife differs from others

Hand-sharpening

Full tang

16 layers of Damascus

Compressed wood handle w/ 3 rivets

Clad construction

VG-10

Received the best design award in Japan

Very limited production for selected stores and customers

Life time guarantee and free charge for re-sharpening



Paring knife

WGAD8-3-0sp

8cm 3.0"

MSRP/MAP \$198.00

WP \$99.00



Utility knife

WGAD13-05-3sp

13cm 5.3"

MSRP/MAP \$234.00

WP \$117.00



Santoku

WGAD18-07-0sp

18cm 7.0"

MSRP/MAP \$288.00

WP \$144.00



Chef knife

WGAD21-08-0sp

21cm 8.0"

MSRP/MAP \$328.00

WP \$164.00



Chef knife
WGAD24-09-5sp
24cm 9.5"
MSRP/MAP \$368.00
WP \$184.00



Slicing knife
WGSD21-08-0sp
21cm 8.0"
MSRP/MAP \$326
WP \$163.00



Slicing knife
WGSD24-09-05sp
24cm 9.5"
MSRP/MAP \$388.00
WP \$ 194.00

ステンレス柳刃包丁 Yanagi Stainless steel knives with sheaths



銀ステンレス柳刃包丁
Yanagi Ginsan stainless knife

左用銀ステンレス
柳刃包丁
Left Yanagi Ginsan
stainless knife

銀三本焼
Ginsan stainless
Honyaki knife

銀三八層仕上
Ginsan stainless
Damascus knife

V金1号本焼
V1 gold stainless
Honyaki knife

V金10号ステンレス
V10 gold stainless
knife

- ① YG30-12-0
尺300m/m
12.0"
② YG33-13-0
尺—330m/m
13.0"

- ③ **YG27-10-5**
9寸270m/m
10.5"

- ④ YG24-09-5
8寸240m/m
9.5"

- ⑤ LYG24-09-5
8寸240m/m
9.5"
⑥ **LYG27-10-5**
9寸270m/m
10.5"

- ⑦ LYG30-12-0
尺300m/m
12.0"

- ⑧ YGH30-12-0
尺300m/m
12.0"

- ⑨ YGD27-10-5
9寸270m/m
10.5"

- ⑩ **YGD30-12-0**
尺300m/m
12.0"

- ⑪ VYH27-10-5
9寸270m/m
10.5"

- ⑫ YV24-09-5
8寸240m/m
9.5"

- ⑬ YV27-10-5
9寸270m/m
10.5"

- ⑭ **YV30-12-0**
尺300m/m
12.0"

本焼青鋼鏡面仕上 (8角柄 白さや付)
HONYAKI blue carbon steel knives
with mirror finish
(8-sided handles and sheaths included)



黒丹柄・黒丹さや・桐箱入
Ebony handle and sheathe
in Paulownia wood box.

別売にて販売しております。
Sold seperately



東型薄刃包丁
USUBA
slicing knife

- ① UHA18-07-0K
6寸180m/m
7.0"
- ② UHA19-07-5K
6.5寸195m/m
7.5"
- ③ **UHA21-08-0K**
7寸210m/m
8.0"
- ④ UHA22-09-0K
7.5寸225m/m
9.0"
- ⑤ UHA24-09-5K
8寸240m/m
9.5"

柳刃包丁
YANAGI
sushi knife

- ⑥ YHA24-09-5K
8寸240m/m
9.5"
- ⑦ YHA27-10-5K
9寸270m/m
10.5"
- ⑧ **YHA30-12-0K**
尺300m/m
12.0"
- ⑨ YHA33-13-0K
尺一330m/m
13.0"
- ⑩ YHA36-14-5K
尺二360m/m
14.5"



柳本焼白鋼
Yanagi Honyaki
White carbon sushi knife

- ⑪ YH24-09-5
8寸240m/m
9.5"
- ⑫ YH27-10-5
9寸270m/m
10.5"
- ⑬ **YH30-12-0**
尺300m/m
12.0"
- ⑭ YH33-13-0
尺一330m/m
13.0"
- ⑮ YH36-14-5
尺二360m/m
14.5"



柳霞青鋼八層仕上
Yanagi Kasumi blue
Damascus sushi knife

- ⑯ YKD24-09-5
8寸240m/m
9.5"
- ⑰ YKD27-10-5
9寸270m/m
10.5"
- ⑱ **YKD30-12-0**
尺300m/m
12.0"
- ⑲ YKD33-13-0
尺一330m/m
13.0"
- ⑳ YKD36-14-5
尺二360m/m
14.5"



剣型タコ引き
霞青鋼八層仕上
Kengata Takohiki
Kasumi blue Damascus
sushi knife

- ㉑ TKKD27-10-5
9寸270m/m
10.5"
- ㉒ **TKKD30-12-0**
尺300m/m
12.0"
- ㉓ TKKD33-13-0
尺一300m/m
13.0"

霞青鋼 (8角柄 さや付)
KASUMI Aoko blue carbon steel
knives with 8-sided handles and
sheaths



東型薄刃包丁
USUBA
slicing knife

- ① UKA15-06-0
5寸150m/m
6.0"
- ② UKA18-07-0
6寸180m/m
7.0"
- ③ UKA19-07-5
6.5寸195m/m
7.5"
- ④ **UKA21-08-0**
7寸210m/m
8.0"
- ⑤ UKA22-09-0
7.5寸225m/m
9.0"
- ⑥ UKA24-09-5
8寸240m/m
9.5"

柳刃包丁
YANAGI
sushi knife

- ⑦ YKA21-08-0
7寸210m/m
8.0"
- ⑧ YKA24-09-5
8寸240m/m
9.5"
- ⑨ YKA27-10-5
9寸270m/m
10.5"
- ⑩ **YKA30-12-0**
尺300m/m
12.0"
- ⑪ YKA33-13-0
尺一330m/m
13.0"
- ⑫ YKA36-14-5
尺二360m/m
14.5"

霞 白鋼 (さや付)
KASUMI Shiroko white carbon steel
knives with sheaths



出刃包丁
D E B A
chef's knife

- ⑬ DK15-06-0
5寸150m/m
6.0"
- ⑭ **DK18-07-0**
6寸180m/m
7.0"
- ⑮ DK19-07-5
6.5寸195m/m
7.5"
- ⑯ DK21-08-0
7寸210m/m
8.0"

東型薄刃包丁
USUBA
slicing knife

- ⑰ UK15-06-0
5寸150m/m
6.0"
- ⑱ UK18-07-0
6寸180m/m
7.0"
- ⑲ UK19-07-5
6.5寸195m/m
7.5"
- ⑳ **UK21-08-0**
7寸210m/m
8.0"
- ㉑ UK22-09-0
7.5寸225m/m
9.0"
- ㉒ UK24-09-5
8寸240m/m
9.5"

フグ引刺身包丁
FUGUHIKI
sashimi knife

- ㉓ FK24-09-5
8寸240m/m
9.5"
- ㉔ **FK27-10-5**
9寸270m/m
10.5"
- ㉕ FK30-12-0
尺300m/m
12.0"
- ㉖ FK33-13-0
尺一330m/m
13.0"
- ㉗ FK36-14-5
尺二360m/m
14.5"

柳刃包丁
YANAGI
sushi knife

- ㉘ YK21-08-0
7寸210m/m
8.0"
- ㉙ YK24-09-5
8寸240m/m
9.5"
- ㉚ YK27-10-5
9寸270m/m
10.5"
- ㉛ **YK30-12-0**
尺300m/m
12.0"
- ㉜ YK33-13-0
尺一330m/m
13.0"
- ㉝ YK36-14-5
尺二360m/m
14.5"

タコ引包丁
TAKOHIKI
sushi knife

- ㉞ TK24-09-5
8寸240m/m
9.5"
- ㉟ TK27-10-5
9寸270m/m
10.5"
- ㊱ **TK30-12-0**
尺300m/m
12.0"
- ㊲ TK33-13-0
尺一330m/m
13.0"
- ㊳ TK36-14-5
尺二360m/m
14.5"

霞研白鋼
KASUMITOGI white carbon steel knives



マグロ切包丁
TUNA
knife

- ① **TUK54-21-5**
尺/540m/m
21.5"
② TUK60-24-0
二尺600m/m
24.0"

Also available with
blue carbon steel



出刃包丁
DEBA
chef's knife

- ③ DKT13-05-5
4.5寸135m/m
5.5"
④ DKT15-06-0
5寸150m/m
6.0"
⑤ **DKT18-07-0**
6寸180m/m
7.0"
⑥ DKT19-07-5
6.5寸195m/m
7.5"
⑦ DKT21-08-0
7寸210m/m
8.0"
⑧ DKT24-09-5
8寸240m/m
9.5"

東型薄刃包丁
USUBA
slicing knife

- ⑨ UKT15-06-0
5寸150m/m
6.0"
⑩ UKT18-07-0
6寸180m/m
7.0"
⑪ UKT19-07-5
6.5寸195m/m
7.5"
⑫ **UKT21-08-0**
7寸210m/m
8.0"
⑬ UKT22-09-0
7.5寸225m/m
9.0"
⑭ UKT24-09-5
8寸240m/m
9.5"

鎌型薄刃包丁
Scythe style
usuba scyry
knife

- ⑮ USKT18-07-0
6寸180m/m
7.0"
⑯ **USKT21-08-0**
7寸210m/m
8.0"

柳刃包丁
YANAGI
sushi knife

- ⑰ YKT21-08-0
7寸210m/m
8.0"
⑱ YKT24-09-5
8寸240m/m
9.5"
⑲ YKT27-10-5
9寸270m/m
10.5"
⑳ **YKT30-12-0**
尺300m/m
12.0"
㉑ YKT33-13-0
尺一330m/m
13.0"
㉒ YKT36-14-5
尺二360m/m
14.5"



- ㉓ KT400-1
3本組包丁セット
Set of three knives
柳7寸210m/m
YANAGI sushi knife
8.0"
薄刃6寸180m/m
USUBA slicing knife
7.0"
出刃5寸150m/m
DEBA chef's knife
6.0"

- ㉔ KT400-5
3本組セット
と包丁立て
Set of three knives
with a custom
made wood
block
(8"×7"×4")

柳刃刺身包丁
YANAGI TATSUTOGI carbon steel sushi knives



- ① YT33-13-0 尺—330m/m 13.0"
② YT30-12-0 尺300m/m 12.0"
③ **YT27-10-5 9寸270m/m 10.5"**
④ YT24-09-5 8寸240m/m 9.5"
⑤ YT21-08-0 7寸210m/m 8.0"
⑥ LYT21-08-0 7寸210m/m 8.0"
⑦ LYT24-09-5 8寸240m/m 9.5"
⑧ **LYT27-10-5 9寸270m/m 10.5"**
⑨ LYT30-12-0 尺300m/m 12.0"
⑩ LYT33-13-0 尺—330m/m 13.0"

出刃包丁
DEBA TATSUTOGI carbon steel
chef's knives

左用特製包丁
Left TATSUTOGI
carbon steel knives



- ① DT21-08-0 7寸210m/m 8.0"
② **DT18-07-0 6寸180m/m 7.0"**
③ DT15-06-0 5寸150m/m 6.0"
④ DT13-05-5 4.5寸135m/m 5.5"
⑤ DT12-05-0 4寸120m/m 5.0"
⑥ DT10-04-0 3.5寸105m/m 4.0"



出刃包丁
DEBA chef's knife

- ⑦ LDT10-04-0 3.5寸105m/m 4.0"
⑧ LDT12-05-0 4寸120m/m 5.0"
⑨ LDT15-06-0 5寸150m/m 6.0"
⑩ **LDT18-07-0 6寸180m/m 7.0"**
⑪ LDT21-08-0 7寸210m/m 8.0"



東型薄刃包丁
USUBA slicing knife

- ⑫ **LUT18-07-0 6寸180m/m 7.0"**
⑬ LUT21-08-0 7寸210m/m 8.0"
⑭ LUT22-09-0 7.5寸225m/m 9.0"

ステンゴールド鋼割込洋包丁 (さや付)
Stainless steel knives with Swedish Warikomi blade



筋引 SUJIKIKI
all purpose knife

- ① **SS27-10-5**
9寸270m/m
10.5"
- ② **SS24-09-5**
8寸240m/m
9.5"

- ③ **GS27-10-5**
9寸270m/m
10.5"
- ④ **GS30-12-0**
尺300m/m
12.0"

牛刀
GYUTO all purpose knife

- ⑤ **GS24-09-5**
8寸240m/m
9.5"
- ⑥ **GS21-08-0**
7寸210m/m
8.0"

- ⑦ **GS18-07-0**
6寸180m/m
7.0"

骨スキ
HONESUKI boning knife

- ⑧ **HKS15-06-0**
5寸150m/m
6.0"

モリブデン洋包丁 Stainless steel knives with molybdenum steel blade



筋引
SUJIIHIKI
all purpose knife

牛刀
GYUTO all purpose knife

ペティナイフ
Small all purpose knife

パーリング
ナイフ
Paring knife

- ① SM24-09-5
8寸240m/m
9.5"
② **SM27-10-5**
9寸270m/m
10.5"

- ③ GM27-10-5
9寸270m/m
10.5"
④ GM30-12-0
尺300m/m
12.0"

- ⑤ **GM24-09-5**
8寸240m/m
9.5"

- ⑥ GM21-08-0
7寸210m/m
8.0"

- ⑦ GM18-07-0
6寸180m/m
7.0"

- ⑧ **GM15-06-0**
5寸150m/m
6.0"

- ⑨ GM12-05-0
4寸120m/m
5.0"

- ⑩ GM08-03-0
3寸80m/m
3.0"

モリブデン洋包丁
Stainless steel knives with
molybdenum steel blade



洋出刃
YODEBA
Chefs
knife

- ① **YODEM21-8-0**
7寸210m/m
8.0"
② **YODEM24-9.5**
8寸240m/m
9.5"

牛刀ステンレス柄
GYUTO
Stainless steel
handle

- ③ **ZGM24-9-5**
8寸240m/m
9.5"
④ **ZGM27-10-5**
9寸270m/m
10.5"

骨透 (角)
HONESUKI
boning
knife

- ⑤ **HM15-06-0**
5寸150m/m
6.0"

高級全鋼洋包丁
Elite all carbon steel knives



牛刀
GYUTO
all purpose
knife

- ⑥ **GC21-08-0**
7寸 210m/m
8.0"
⑦ **GC24-09-5**
8寸240m/m
9.5"
⑧ **GC27-10-5**
9寸 270m/m
10.5"

骨透 (丸)
SAKABONE
boning
knife

- ⑨ **HC15-06-0**
5寸150m/m
6.0"

骨透 (角)
HONESUKI
boning
knife

- ⑩ **HKC15-06-0**
5寸150m/m
6.0"

ペティナイフ
Petite all purpose
knife

- ⑪ **AC15-06-0**
5寸150m/m
6.0"

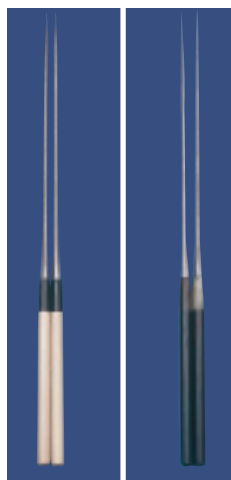
Also available in
SUJII-HIKI and GARASUKI styles

砥石各種 KIKUICHI water sharpening stones



- | | | | | | | |
|--|--|--|---|---|---|---|
| 仕上砥石
(台付)
Fine
sharpening | 中砥石 (台付)
Regular
sharpening
small | 中砥石 (中)
Regular
sharpening
medium | 中砥石 (特大)
Regular
sharpening
Large | 荒砥石
Rough
sharpening | 両面砥石
Two-sided
Water stone | 片面砥石
One-sided
water stone |
| ① WS6000-1
長210m/m
幅73m/m
厚22m/m
L8.4"×W3.0"
×D0.9" | ② WS1000-3
長180m/m
幅50m/m
厚15m/m
L7.2"×W2.0"
×D0.6" | ③ WS1000-2
長205m/m
幅75m/m
厚36m/m
L8.2"×W3.0"
×D1.5" | ④ WS1000-1
長230m/m
幅100m/m
厚80m/m
L9.2"×W4.0"
×D3.2" | ⑤ WS400-1
長220m/m
幅80m/m
厚70m/m
L8.8"×W3.2"
×D2.8" | ⑥ WS100-1
長205m/m
幅50m/m
厚25m/m
L8.2"×W2.0"
×D1.0" | ⑦ WS100-2
長175m/m
幅55m/m
厚13m/m
L6.8"×W2.2"
×D0.5" |

盛箸 Forged chopsticks



- | | |
|------------------------------------|------------------------------------|
| ほう柄
Ho-wood handle | 黒丹柄
ebony handle |
| ⑦ FCH12-05-0
4寸120m/m
5.0" | ⑭ FCE12-05-0
4寸120m/m
5.0" |
| ⑧ FCH13-05-5
4.5寸135m/m
5.5" | ⑮ FCE13-05-5
4.5寸135m/m
5.5" |
| ⑨ FCH15-06-0
5寸150m/m
6.0" | ⑯ FCE15-06-0
5寸150m/m
6.0" |
| ⑩ FCH16-06-5
5.5寸165m/m
6.5" | ⑰ FCE16-06-5
5.5寸165m/m
6.5" |
| ⑪ FCH18-07-0
6寸180m/m
7.0" | ⑱ FCE18-07-0
6寸180m/m
7.0" |
| ⑫ FCH21-08-0
7寸210m/m
8.0" | ⑲ FCE21-08-0
7寸210m/m
8.0" |
| ⑬ FCH24-09-5
8寸240m/m
9.5" | ⑳ FCE24-09-5
8寸240m/m
9.5" |



さや柄各種 Variety sheaths and Handle

- | | |
|---------|---------------|
| 柳刃 | Yanagi |
| 出刃 | Deba |
| 東型薄刃 | Usuba |
| 黒丹柄 | Ebony |
| 銀巻黒丹柄 | Special Ebony |
| 黒丹ドロップ柄 | Ebony western |

写真以外でも
サヤと柄の種類あります

Other style sheaths and handles
are also available

Catalog #	KIKUICHI PRODUCT NUMBER	DESCRIPTION	SIZE	2017 WP	2017 MSRP MAP
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ステンレス柳刃包丁各種

Yanagi stainless steel knives with sheathes

1-1	YG30-12-0	YANAGI Ginsan sushi knife	12.0"	300mm	\$332.00	\$664.00
1-2	YG33-13-0	YANAGI Ginsan sushi knife	13.0"	330mm	\$427.00	\$854.00
1-3	YG27-10-5	YANAGI Ginsan sushi knife	10.5"	270mm	\$254.00	\$508.00
1-4	YG24-09-5	YANAGI Ginsan sushi knife	9.5"	240mm	\$219.00	\$438.00
1-5	LYG24-9-5	LEFT Yanagi Ginsan sushi knife	9.5"	240mm	\$328.00	\$656.00
1-6	LYG27-10-5	LEFT Yanagi Ginsan sushi knife	10.5"	270mm	\$379.00	\$758.00
1-7	LYG30-12-0	LEFT Yanagi Ginsan sushi knife	12.0"	300mm	\$498.00	\$996.00
1-8	YGH30-12-0	YANAGI HONYAKI Ginsan sushi knife	12.0"	300mm	\$924.00	\$1,848.00
1-9	YGD27-10-5	YANAGI DAMASCUS Ginsan sushi knife	10.5"	270mm	\$539.00	\$1,078.00
1-10	YGD30-12-0	YANAGI DAMASCUS Ginsan sushi knife	12.0"	300mm	\$649.00	\$1,298.00
1-11	VYH27-10-5	YANAGI V 1 gold stainless Honyaki sushi knife	10.5"	270mm	\$486.00	\$972.00
1-12	YV24-09-5	YANAGI V 10 gold stainless steel sushi knife	9.5"	240mm	\$249.00	\$498.00
1-13	YV27-10-5	YANAGI V 10 gold stainless steel sushi knife	10.5"	270mm	\$342.00	\$684.00
1-14	YV30-12-0	YANAGI V 10 gold stainless steel sushi knife	12.0"	300mm	\$372.00	\$744.00

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本焼青鋼鏡面仕上（八角柄・さや付）

HONYAKI Aoko blue carbon steel knives with mirror finish (8-sided handles and sheathes)

2-1	UHA18-07-0k	USUBA Honyaki blue vegetable slicer	7.0"	180mm	\$1,175.00	\$2,350.00
2-2	UHA19-07-5k	USUBA Honyaki blue vegetable slicer	7.5"	190mm	\$1,238.00	\$2,476.00
2-3	UHA21-08-0k	USUBA Honyaki blue vegetable slicer	8.0"	210mm	\$1,278.00	\$2,556.00
2-4	UHA22-09-0k	USUBA Honyaki blue vegetable slicer	9.0"	220mm	\$1,388.00	\$2,776.00
2-5	UHA24-09-5k	USUBA Honyaki blue vegetable slicer	9.5"	240mm	\$1,489.00	\$2,978.00
2-6	YHA24-09-5k	YANAGI Honyaki blue sushi knife	9.5"	240mm	\$957.00	\$1,914.00
2-7	YHA27-10-5k	YANAGI Honyaki blue sushi knife	10.5"	270mm	\$1,058.00	\$2,116.00
2-8	YHA30-12-0k	YANAGI Honyaki blue sushi knife	12.0"	300mm	\$1,169.00	\$2,338.00
2-9	YHA33-13-0k	YANAGI Honyaki blue sushi knife	13.0"	330mm	\$1,377.00	\$2,754.00
2-10	YHA36-14-5k	YANAGI Honyaki blue sushi knife	14.5"	360mm	\$1,589.00	\$3,178.00
	KIRIHAKE	KIRIHAKE wood box only			\$250.00	\$500.00
	NISHIKIFUKURO L	NISHIKI BUKURO only			\$82.00	\$164.00
	TOGIKyomen	Kyomen Togi Front only			\$118.00	\$236.00

Not on the Catalog 本焼青鋼（八角柄・さや付）

HONYAKI Aoko Blue carbon steel knives with 8-sided handles and sheathes(NO mirror finish)

	YHA27-10-5	YANAGI Honyaki blue sushi knife	10.5"	270mm	\$939.00	\$1,878.00
	YHA30-12-0	YANAGI Honyaki blue sushi knife	12.0"	300mm	\$1,049.00	\$2,098.00
	YHA33-13-0	YANAGI Honyaki blue sushi knife	13.0"	330mm	\$1,259.00	\$2,518.00

本焼白鋼（八角柄・さや付）

HONYAKI Shiroko white carbon steel knives with 8-sided handles and sheathes

2-11	YH24-09-5	YANAGI Honyaki white sushi knife	9.5"	240mm	\$609.00	\$1,218.00
2-12	YH27-10-5	YANAGI Honyaki white sushi knife	10.5"	270mm	\$719.00	\$1,438.00
2-13	YH30-12-0	YANAGI Honyaki white sushi knife	12.0"	300mm	\$785.00	\$1,570.00
2-14	YH33-13-0	YANAGI Honyaki white sushi knife	13.0"	330mm	\$897.00	\$1,794.00
2-15	YH36-14-5	YANAGI Honyaki white sushi knife	14.5"	360mm	\$1,123.00	\$2,246.00

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本霞青鋼八層仕上（八角柄・さや付）

KASUMI blue carbon steel Damascus knives with 8-sided handles and sheathes

2-16	YKD24-09-5	YANAGI Damascus Kasumi blue sushi knife	9.5"	240mm	\$564.00	\$1,128.00
2-17	YKD27-10-5	YANAGI Damascus Kasumi blue sushi knife	10.5"	270mm	\$665.00	\$1,330.00
2-18	YKD30-12-0	YANAGI Damascus Kasumi blue sushi knife	12.0"	300mm	\$813.00	\$1,626.00
2-19	YKD33-13-0	YANAGI Damascus Kasumi blue sushi knife	13.0"	330mm	\$915.00	\$1,830.00
2-20	YKD36-14-5	YANAGI Damascus Kasumi blue sushi knife	14.5"	360mm	\$1,372.00	\$2,744.00
2-21	TKKD27-10-5	Kengata Takohiki Damascus Kasumi blue sushi knife	10.5"	270mm	\$736.00	\$1,472.00
2-22	TKKD30-12-0	Kengata Takohiki Damascus Kasumi blue sushi knife	12.0"	300mm	\$887.00	\$1,774.00
2-23	TKKD33-13-0	Kengata Takohiki Damascus Kasumi blue sushi knife	13.0"	330mm	\$1,008.00	\$2,016.00

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本霞青鋼（八角柄・さや付）

KASUMI Aoko blue carbon steel knives with 8-sided handles and sheathes

3-1	UKA15-06-0	USUBA Kasumi blue vegetable slicer	6.0"	150mm	\$312.00	\$624.00
3-2	UKA18-07-0	USUBA Kasumi blue vegetable slicer	7.0"	180mm	\$352.00	\$704.00
3-3	UKA19-07-5	USUBA Kasumi blue vegetable slicer	7.5"	190mm	\$385.00	\$770.00
3-4	UKA21-08-0	USUBA Kasumi blue vegetable slicer	8.0"	210mm	\$428.00	\$856.00
3-5	UKA22-09-0	USUBA Kasumi blue vegetable slicer	9.0"	220mm	\$539.00	\$1,078.00
3-6	UKA24-09-5	USUBA Kasumi blue vegetable slicer	9.5"	240mm	\$639.00	\$1,278.00
3-7	YKA21-08-0	YANAGI Kasumi blue sushi knife	8.0"	210mm	\$296.00	\$592.00
3-8	YKA24-09-5	YANAGI Kasumi blue sushi knife	9.5"	240mm	\$325.00	\$650.00
3-9	YKA27-10-5	YANAGI Kasumi blue sushi knife	10.5"	270mm	\$342.00	\$684.00
3-10	YKA30-12-0	YANAGI Kasumi blue sushi knife	12.0"	300mm	\$376.00	\$752.00
3-11	YKA33-13-0	YANAGI Kasumi blue sushi knife	13.0"	330mm	\$457.00	\$914.00
3-12	YKA36-14-5	YANAGI Kasumi blue sushi knife	14.5"	360mm	\$625.00	\$1,250.00

本霞白鋼（さや付）

KASUMI white carbon steel knives with sheathes

3-13	DK15-06-0	DEBA Kasumi white chef's knife	6.0"	150mm	\$209.00	\$418.00
3-14	DK18-07-0	DEBA Kasumi white chef's knife	7.0"	180mm	\$269.00	\$538.00
3-15	DK19-07-5	DEBA Kasumi white chef's knife	7.5"	190mm	\$278.00	\$556.00
3-16	DK21-08-0	DEBA Kasumi white chef's knife	8.0"	210mm	\$289.00	\$578.00
3-17	UK15-06-0	USUBA Kasumi white vegetable slicer	6.0"	150mm	\$226.00	\$452.00
3-18	UK18-07-0	USUBA Kasumi white vegetable slicer	7.0"	180mm	\$257.00	\$514.00
3-19	UK19-07-5	USUBA Kasumi white vegetable slicer	7.5"	190mm	\$279.00	\$558.00
3-20	UK21-08-0	USUBA Kasumi white vegetable slicer	8.0"	210mm	\$289.00	\$578.00
3-21	UK22-09-0	USUBA Kasumi white vegetable slicer	9.0"	220mm	\$348.00	\$696.00
3-22	UK24-09-5	USUBA Kasumi white vegetable slicer	9.5"	240mm	\$437.00	\$874.00

3-23	FK24-09-5	FUGUHIKI Kasumi white sashimi knife	9.5"	240mm	\$269.00	\$538.00
3-24	FK27-10-5	FUGUHIKI Kasumi white sashimi knife	10.5"	270mm	\$299.00	\$598.00
3-25	FK30-12-0	FUGUHIKI Kasumi white sashimi knife	12.0"	300mm	\$339.00	\$678.00
3-26	FK33-13-0	FUGUHIKI Kasumi white sashimi knife	13.0"	330mm	\$398.00	\$796.00
3-27	FK36-14-5	FUGUHIKI Kasumi white sashimi knife	14.5"	360mm	\$473.00	\$946.00

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3-28	YK21-08-0	YANAGI Kasumi white sushi knife	8.0"	210mm	\$195.00	\$390.00
3-29	YK24-09-5	YANAGI Kasumi white sushi knife	9.5"	240mm	\$209.00	\$418.00
3-30	YK27-10-5	YANAGI Kasumi white sushi knife	10.5"	270mm	\$239.00	\$478.00
3-31	YK30-12-0	YANAGI Kasumi white sushi knife	12.0"	300mm	\$277.00	\$554.00
3-32	YK33-13-0	YANAGI Kasumi white sushi knife	13.0"	330mm	\$327.00	\$654.00
3-33	YK36-14-5	YANAGI Kasumi white sushi knife	14.5"	360mm	\$382.00	\$764.00
3-34	TK24-09-5	TAKOHIKI Kasumi white sushi knife	9.5"	240mm	\$239.00	\$478.00
3-35	TK27-10-5	TAKOHIKI Kasumi white sushi knife	10.5"	270mm	\$289.00	\$578.00
3-36	TK30-12-0	TAKOHIKI Kasumi white sushi knife	12.0"	300mm	\$312.00	\$624.00
3-37	TK33-13-0	TAKOHIKI Kasumi white sushi knife	13.0"	330mm	\$382.00	\$764.00
3-38	TK36-14-5	TAKOHIKI Kasumi white sushi knife	14.5"	360mm	\$437.00	\$874.00

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本霞白鋼 (さや付)

KASUMI white carbon steel knives with sheathes

4-1	TUK54-21-5	MAGUROHIKI TUNA knife	21.5"	540mm	\$1,219.00	\$2,438.00
4-2	TUK60-24-0	MAGUROHIKI TUNA knife	24.0"	600mm	\$1,437.00	\$2,874.00

本霞青鋼 (八角柄・さや付)

KASUMI Aoko blue carbon steel knives with 8-sided handles and sheathes

	TUKA54-21-5	MAGUROHIKI TUNA knife	21.5"	540mm	\$1,559.00	\$3,118.00
	TUKA60-24-0	MAGUROHIKI TUNA knife	24.0"	600mm	\$1,786.00	\$3,572.00

霞研白鋼

KASUMITOGI white carbon steel knives with sheathes

4-3	DKT13-05-5	DEBA chef's knife	5.5"	130mm	\$125.00	\$250.00
4-4	DKT15-06-0	DEBA chef's knife	6.0"	150mm	\$134.00	\$268.00
4-5	DKT18-07-0	DEBA chef's knife	7.0"	180mm	\$169.00	\$338.00
4-6	DKT19-07-5	DEBA chef's knife	7.5"	190mm	\$195.00	\$390.00
4-7	DKT21-08-0	DEBA chef's knife	8.0"	210mm	\$235.00	\$470.00
4-8	DKT24-09-5	DEBA chef's knife	9.5"	240mm	\$319.00	\$638.00
	UKT15-06-0	USUBA vegetable slicer	6.0"	150mm	\$129.00	\$258.00
4-10	UKT18-07-0	USUBA vegetable slicer	7.0"	180mm	\$146.00	\$292.00
4-11	UKT19-07-5	USUBA vegetable slicer	7.5"	190mm	\$187.00	\$374.00
4-12	UKT21-08-0	USUBA vegetable slicer	8.0"	210mm	\$214.00	\$428.00
4-13	UKT22-09-0	USUBA vegetable slicer	9.0"	220mm	\$279.00	\$558.00
4-14	UKT24-09-5	USUBA vegetable slicer	9.5"	240mm	\$372.00	\$744.00
4-15	USKT18-07-0	Scythe style USUBA vegetable slicer	7.0"	180mm	\$146.00	\$292.00
4-16	USKT21-08-0	Scythe style USUBA vegetable slicer	8.0"	210mm	\$209.00	\$418.00
4-17	YKT21-08-0	YANAGI sushi knife	8.0"	210mm	\$119.00	\$238.00
4-18	YKT24-09-5	YANAGI sushi knife	9.5"	240mm	\$144.00	\$288.00
4-19	YKT27-10-5	YANAGI sushi knife	10.5"	270mm	\$167.00	\$334.00
4-20	YKT30-12-0	YANAGI sushi knife	12.0"	300mm	\$195.00	\$390.00
4-21	YKT33-13-0	YANAGI sushi knife	13.0"	330mm	\$259.00	\$518.00
4-22	YKT36-14-5	YANAGI sushi knife	14.5"	360mm	\$349.00	\$698.00

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4-23	KT400-1	3 knife set			\$379.00	\$758.00
	YKT21-08-0	YANAGI SUSHI knife with no sheathe	8.0"	210mm	\$119.00	\$238.00
	UKT18-07-0	USUBA vegetable slicer with no sheathe	7.0"	180mm	\$146.00	\$292.00
	DKT15-06-0	DEBA chef's knife with no sheathe	6.0"	150mm	\$134.00	\$268.00
4-24	KT400-5	3 knife set with a custom made wood block			Discontinued	

Page 5**柳刃刺身包丁****YANAGI TATSUTOGI carbon steel sushi knives**

5-1	YT33-13-0	YANAGI sushi knife	13.0"	330mm	\$224.00	\$448.00
5-2	YT30-12-0	YANAGI sushi knife	12.0"	300mm	\$179.00	\$358.00
5-3	YT27-10-5	YANAGI sushi knife	10.5"	270mm	\$149.00	\$298.00
5-4	YT24-09-5	YANAGI sushi knife	9.5"	240mm	\$127.00	\$254.00
5-5	YT21-08-0	YANAGI sushi knife	8.0"	210mm	\$114.00	\$228.00
5-6	LYT21-08-0	Left YANAGI sushi knife	8.0"	210mm	169.00	\$338.00
5-7	LYT24-09-5	Left YANAGI sushi knife	9.5"	240mm	189.00	\$378.00
5-8	LYT27-10-5	Left YANAGI sushi knife	10.5"	270mm	223.00	\$446.00
5-9	LYT30-12-0	Left YANAGI sushi knife	12.0"	300mm	268.00	\$536.00
5-10	LYT33-13-0	Left YANAGI sushi knife	13.0"	330mm	336.00	\$672.00

Page 6**出刃包丁****DEBA TATSUTOGI carbon steel chef's knives NO SAYA**

6-1	DT21-08-0	DEBA chef's knife with no sheathe	8.0"	210mm	\$183.00	\$366.00
6-2	DT18-07-0	DEBA chef's knife with no sheathe	7.0"	180mm	\$139.00	\$278.00
6-3	DT15-06-0	DEBA chef's knife with no sheathe	6.0"	150mm	\$119.00	\$238.00
6-4	DT13-05-5	DEBA chef's knife with no sheathe	5.5"	130mm	\$114.00	\$228.00
6-5	DT12-05-0	DEBA chef's knife with no sheathe	5.0"	120mm	\$99.00	\$198.00
6-6	DT10-04-0	DEBA chef's knife with no sheathe	4.0"	100mm	\$49.00	\$98.00

左用特製包丁**Left TATSUTOGI carbon steel knives NO SAYA**

6-7	LDT10-04-0	Left DEBA chef's knife	4.0"	100mm	73.00	\$146.00
6-8	LDT12-05-0	Left DEBA chef's knife	5.0"	120mm	148.00	\$296.00
6-9	LDT15-06-0	Left DEBA chef's knife	6.0"	150mm	178.00	\$356.00
6-10	LDT18-07-0	Left DEBA chef's knife	7.0"	180mm	208.00	\$416.00
6-11	LDT21-08-0	Left DEBA chef's knife	8.0"	210mm	274.00	\$548.00
6-12	LUT18-07-0	Left USUBA vegetable slicer	7.0"	180mm	209.00	\$418.00
6-13	LUT21-08-0	Left USUBA vegetable slicer	8.0"	210mm	309.00	\$618.00
6-14	LUT22-09-0	Left USUBA vegetable slicer	9.0"	220mm	402.00	\$804.00

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ステンゴールド鋼割込洋包丁 (さや付)

Stainless steel knives with Swedish steel blade

7-1	SS27-10-5	SUJIHIKI	10.5"	270mm	\$312.00	\$624.00
7-2	SS24-09-5	SUJIHIKI	9.5"	240mm	\$233.00	\$466.00
7-3	GS27-10-5	GYUTO	10.5"	270mm	\$309.00	\$618.00
7-4	GS30-12-0	GYUTO	12.0"	300mm	\$329.00	\$658.00
7-5	GS24-09-5	GYUTO	9.5"	240mm	\$207.00	\$414.00
7-6	GS21-08-0	GYUTO	8.0"	210mm	\$197.00	\$394.00
7-7	GS18-07-0	GYUTO	7.0"	180mm	\$179.00	\$358.00
7-8	HKS15-06-0	HONESUKI boning knife	6.0"	150mm	\$159.00	\$318.00

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モリブデン洋包丁

Stainless steel knives with molybdenum carbon steel blade

8-1	SM24-09-5	SUJIHIKI	9.5"	240mm	\$106.00	\$212.00
8-2	SM27-10-5	SUJIHIKI	10.5"	270mm	\$123.00	\$246.00
8-3	GM27-10-5	GYUTO	10.5"	270mm	\$123.00	\$246.00
8-4	GM30-12-0	GYUTO	12.0"	300mm	\$149.00	\$298.00
8-5	GM24-09-5	GYUTO	9.5"	240mm	\$109.00	\$218.00
8-6	GM21-08-0	GYUTO	8.0"	210mm	\$89.00	\$178.00
8-7	GM18-07-0	GYUTO	7.0"	180mm	\$79.00	\$158.00
8-8	GM15-06-0	PETTY	6.0"	150mm	\$59.00	\$118.00
8-9	GM12-05-0	PETTY	5.0"	120mm	\$48.00	\$96.00
8-10	GM08-03-0	PARING	3.0"	80mm	\$49.00	\$98.00

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9-1	YODEM21-08-0	YODEBA	8.0"	210mm	\$203.00	\$406.00
9-2	YODEM24-09-5	YODEBA	9.5"	240mm	\$258.00	\$516.00
9-3	ZGM24-09-5	GYUTO Ice Molybdenum stainless steel knife	9.5"	240mm	Discontinued	
9-4	ZGM27-10-5	GYUTO Ice Molybdenum stainless steel knife	10.5"	270mm	Discontinued	
9-5	HM15-06-0	Honesuki boning knife with knife guard	6.0"	150mm	Discontinued	

高級全鋼洋包丁

Elite all carbon steel knives

9-6	GC21-08-0	GYUTO carbon steel	8.0"	210mm	\$79.00	\$158.00
9-7	GC24-09-5	GYUTO carbon steel	9.5"	240mm	\$98.00	\$196.00
9-8	GC27-10-5	GYUTO carbon steel	10.5"	270mm	\$119.00	\$238.00
9-9	HC15-06-0	SAKABONE boning knife carbon steel	6.0"	150mm	\$98.00	\$196.00
9-10	HKC15-06-0	HONESUKI boning knife carbon steel	6.0"	150mm	\$98.00	\$196.00
	AC12-5-0	PETTY carbon steel	5.0"	120mm	\$39.00	\$78.00
9-11	AC15-6-0	PETTY carbon steel	6.0"	150mm	\$49.00	\$98.00
	SC24-09-5	SUJIHIKI carbon steel	9.0"	240mm	\$99.00	\$198.00
	SC27-10-5	SUJIHIKI carbon steel	10.5"	270mm	\$124.00	\$248.00

Catalog #	KIKUICHI PRODUCT NUMBER	DESCRIPTION	SIZE	2017 WP	2017 MSRP MAP
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砥石各種

Water sharpening stones

(2017 Limited special offer)

10-1	WS6000-1	Fine sharpening stone GC#6000		\$64.00	\$128.00
10-2	WS1000-3	Regular sharpening stone small GC#1000		\$22.00	\$44.00
10-3	WS1000-2	Regular sharpening stone medium GC#1000		\$48.00	\$96.00
10-4	WS1000-1	Regular sharpening stone large GC#1000		\$86.00	\$172.00
10-5	WS400-1	Rough sharpening stone GC#400		\$80.00	\$160.00
10-6	WS100-1	Two-sided sharpening stone GC#1000 GC#250		\$24.00	\$48.00
10-7	WS100-2	One-sided sharpening stone GC#1000		\$12.00	\$24.00

盛箸

Forged chopsticks

10-7	FCH12-05-0	Ho-wood handle	5.0"	120mm	\$39.00	\$78.00
10-8	FCH13-05-5	Ho-wood handle	5.5"	130mm	\$40.00	\$80.00
10-9	FCH15-06-0	Ho-wood handle	6.0"	150mm	\$42.00	\$84.00
10-10	FCH16-06-5	Ho-wood handle	6.5"	160mm	\$43.00	\$86.00
10-11	FCH18-07-0	Ho-wood handle	7.0"	180mm	\$44.00	\$88.00
10-12	FCH21-08-0	Ho-wood handle	8.0"	210mm	\$48.00	\$96.00
10-13	FCH24-09-5	Ho-wood handle	9.5"	240mm	\$52.00	\$104.00

10-14	FCE12-05-0	ebony (Kokutan) handle	5.0"	120mm	\$67.00	\$134.00
10-15	FCE13-05-5	ebony (Kokutan) handle	5.5"	130mm	\$68.00	\$136.00
10-16	FCE15-06-0	ebony (Kokutan) handle	6.0"	150mm	\$69.00	\$138.00
10-17	FCE16-06-5	ebony (Kokutan) handle	6.5"	160mm	\$73.00	\$146.00
10-18	FCE18-07-0	ebony (Kokutan) handle	7.0"	180mm	\$76.00	\$152.00
10-19	FCE21-08-0	ebony (Kokutan) handle	8.0"	210mm	\$79.00	\$158.00
10-20	FCE24-09-5	ebony (Kokutan) handle	9.5"	240mm	\$83.00	\$166.00

	SAYAYT30	YANAGI SUSHI knife(8.0" to 13.0")		\$29.00	\$58.00
		YANAGI SUSHI knife(other size)		\$36.00	\$72.00
	SAYADT18	DEBA chef's knife(4.0" to 7.0")		\$29.00	\$58.00
		DEBA chef's knife(other size)		\$36.00	\$72.00
	SAYAUT18	USUBA vegetable slicer (6.0" to 7.0")		\$29.00	\$58.00
		USUBA Vegetable slicer (other size)		\$36.00	\$72.00
	SAYAKOKUTAN	SAYA Kokutan ebony sheathe		\$195.00	\$390.00
	E-KOKUTAN	E Kokutan 8 sided handle		\$89.00	\$178.00
	Special ebony	E Kokutan 8 sided handle with silver		\$454.00	\$908.00
	Ebony western	E Kokutan with silver western handle		Discontinued	

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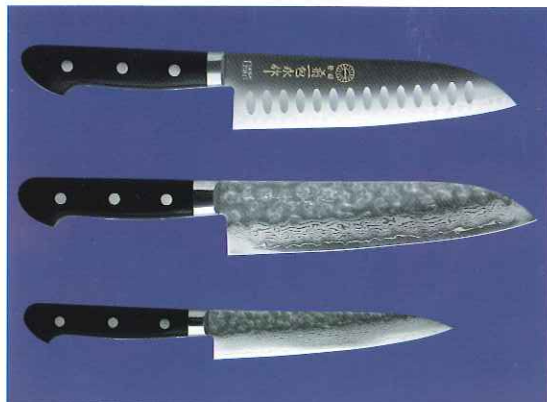
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KIKUICHI CUTLERY *History goes back 700 Years*

ステンレス割込包丁 ノンスティックタイプ

*Non-stick style Warikomi knives
with non-stain carbon steel blade*

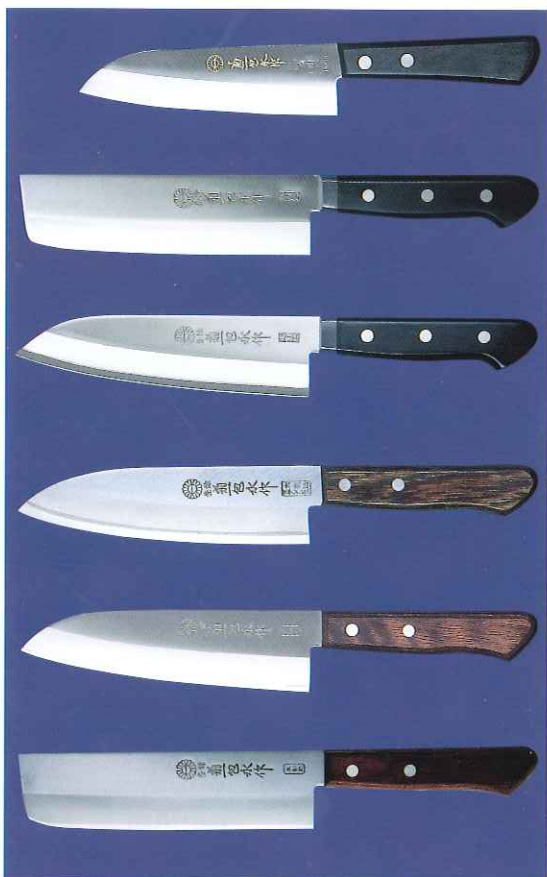


デンプル文化包丁
Bunka Dimple
all purpose knife
WGA 17-06-5sp
170m/m
6.5"

鍔目ダマスカス
文化包丁
Tsuchime
Damascus style
all purpose knife
WGAD 18-07-0sp
180m/m
7.0"

ペティナイフ
Petite
all purpose knife
WGAD 13-05-3sp
130m/m
5.3"

ステンレス割込包丁 各種
*More selection of Warikomi knives
with carbon steel blade*



文化包丁 (小)
つば無
all purpose knife
(small)
WGAN14-05-5
140m/m
5.5"

薄刃包丁
slicing knife
WU17-06-5
170m/m
6.5"

文化包丁
all purpose knife
WA17-06-5
170m/m
6.5"

文化包丁 (上)
つば無
all purpose knife
WANE17-06-5
170m/m
6.5"

文化包丁
つば無
all purpose knife
WANR17-06-5
170m/m
6.5"

薄刃包丁
slicing knife
WUNR17-06-5
170m/m
6.5"

ステンゴールド割込文化包丁
ノンスティックタイプと砥石のセット
SET C-100



ステンゴールド
割込デンプル
文化包丁
BUNKA Dimple
WGA 17-06-5sp

砥石 #1000
Water
sharpening
stone

ステンゴールド割込文化包丁と砥石のセット
SET C-90



ステンゴールド
割込
文化包丁
BUNKA
WGA 17-06-5

砥石 #1000
Water
sharpening
stone

ダマスカスステンゴールド割込文化包丁と
ペティナイフのセット
SET C-200



ダマスカス
ステンゴールド
割込
文化包丁
BUNKA
Damascus
WGAD17-06-5

ペティナイフ
Petite
Damascus
WGAD13-05-3

ステンゴールド割込和包丁 3本セット
SET E WH

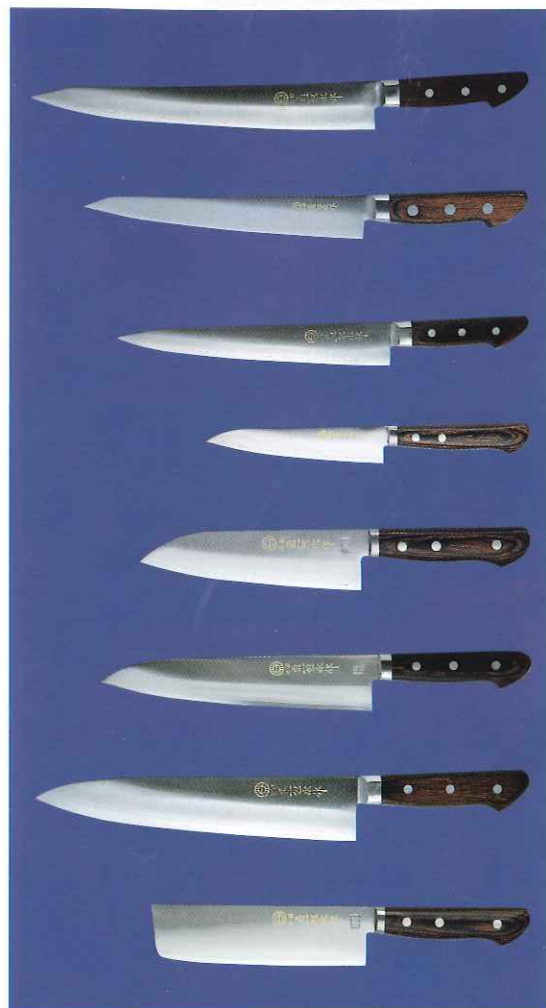


柳包丁
YANAGI
WHY21-08-0

出刃包丁
DEBA
WHD15-06-0

菜切包丁
NAKIRI
WHU17-06-5

ステンゴールド割込包丁
Elite gold Warikomi knives with
non-stain carbon steel blade



寿司ロール包丁
Sushi roll knife
WGS27-10-5
270m/m
10.5"
9寸

WGS24-09-5
240m/m
9.5"
8寸

WGS21-08-0
210m/m
8.0"
7寸

ベティナイフ
Petite
all purpose knife
WGA13-05-3
130m/m
5.3"

文化包丁
all purpose knife
WGA17-06-5
170m/m
6.5"

牛刀包丁
Gyuto style
WGA21-08-0
210m/m
8.0"
7寸

WGA24-09-5
240m/m
9.5"
8寸

薄刃包丁
slicing knife
WGU17-06-5
170m/m
6.5"

ダマスカス ステンレス割込包丁
Damascus Warikomi knives with
non-stain carbon steel blade



ベティナイフ
Petite
all purpose knife
WGAD13-05-3
130m/m
5.3"

文化包丁
all purpose knife
WGAD17-06-5
170m/m
6.5"

ステンゴールド割込和包丁
Elite gold Warikomi with Ho-wood handles
non-stain carbon steel blade



柳刃包丁
YANAGI
one sided blade
sushi knife
WHY30-12-0
R 300m/m
12.0"

WHY27-10-5
9寸 270m/m
10.5"

WHY24-09-5
8寸 240m/m
9.5"

WHY21-08-0
7寸 210m/m
8.0"



出刃包丁
DEBA
one sided blade
chef's knife
WH18-07-0
6寸 180m/m
7.0"

WH15-06-0
5寸 150m/m
6.0"

文化包丁
BUNKA
Both sided blade
all purpose knife
WHA17-06-5
170m/m
6.5"

菜切包丁
NAKIRI
Both sided blade
slicing knife
WHU17-06-5
170m/m
6.5"

左用ステンレス割込包丁
Left hand Warikomi with Ho-wood handles
non-stain carbon steel blade



柳刃包丁
YANAGI
one sided blade
sushi knife
LWHY27-10-5
9寸 270m/m
10.5"

出刃包丁
DEBA
one sided blade
chef's knife
LWH18-07-0
6寸 180m/m
7.0"

KIKUICHI CUTLERY History goes back 700 Years

2017 3P Catalog

LEFT PAGE

樋目ダマスカス包丁

TSUCHIME DAMASCUS style knives with non-stain carbon steel blade

PRODUCT#	Style		SIZE		2017 Wholesale	MSRP/MAP
WGAD24-9-5sp		Gyuto	9.5"	240mm	\$184.00	368.00
WGAD21-8-0sp			8.0"	210mm	\$164.00	328.00
WGAD18-7-0sp		Santoku	7.0"	180mm	\$144.00	288.00
WGAD13-5-3sp		Petty	5.3"	130mm	\$117.00	234.00
WGAD08-03-0sp		Paring	3.0"	80mm	\$99.00	198.00

ステンレス割込包丁 各種

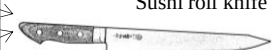
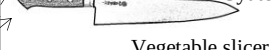
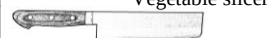
More selection of WARIKOMI knives with carbon steel blade

PRODUCT#	Style	SIZE		2017 Wholesale	MSRP/MAP
WGAN14-05-5	 Small Bunka	5.5"	140mm	\$48.00	96.00
WU17-06-5		6.5"	170mm	Discontinued	
WANE17-06-5	Vegetable slicer	6.5"	170mm	\$58.00	116.00
WANR17-06-5	 Bunka	6.5"	170mm	\$46.00	92.00

MIDDLE PAGE

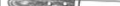
ステンレス割込包丁

Elite gold WARIKOMI with non-stain carbon steel blade

PRODUCT#	Style	SIZE		2017 Wholesale	MSRP/MAP
WGS27-10-5	 Sushi roll knife	10.5"	270mm	\$159.00	318.00
WGS24-09-5		9.5"	240mm	\$139.00	278.00
WGS21-08-0		8.0"	210mm	\$129.00	258.00
WGA13-05-3	 Petty	5.3"	130mm	\$63.00	126.00
WGA17-06-5	 Bunka	6.5"	170mm	\$108.00	216.00
WGA21-08-0	 Gyuto	8.0"	210mm	\$123.00	246.00
WGA24-09-5		9.5"	240mm	\$149.00	298.00
WGU17-06-5	 Vegetable slicer	6.5"	170mm	\$108.00	216.00

ダマスカス ステンレス割込包丁

DAMASCUS WARIKOMI knives with non-stain carbon steel blade

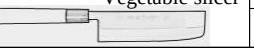
PRODUCT#	Style	SIZE		2017 Wholesale	MSRP/MAP
WGAD13-5-3	 Petty	5.3"	130mm	\$85.00	170.00
WGAD17-06-5	 Bunka	6.5"	170mm	\$123.00	246.00

RIGHT PAGE

ステンレス割込和包丁

**Elite gold WARIKOMI with Ho-wood handles
non-stain carbon steel blade**

PRODUCT#	Style	SIZE		2017 Wholesale	MSRP/MAP
WHY30-12-0	 Yanagi stengold	12.0"	300mm	\$206.00	412.00
WHY27-10-5		10.5"	270mm	\$188.00	376.00
WHY24-09-5		9.5"	240mm	\$149.00	298.00
WHY21-08-0		8.0"	210mm	\$137.00	274.00

WHD18-07-0	 Deba	7.0"	180mm	\$216.00	432.00
WHD15-06-0	 Bunka	6.0"	150mm	\$183.00	366.00
WHA17-06-5	 Vegetable slicer	6.5"	170mm	\$139.00	278.00
WHU17-06-5		6.5"	170mm	\$139.00	278.00

左用ステンレス割込和包丁

**Left hand WARIKOMI with Ho-wood handles
non-stain carbon steel blade**

PRODUCT#	Style	SIZE		2017 Wholesale	MSRP/MAP
LWHY27-10-5	LEFT Yanagi stengold	10.5"	270mm	\$282.00	564.00
LWHD18-07-0	LEFT DEBA	7.0"	180mm	\$324.00	648.00

Set prices from back page

PRODUCT# & Description		2017 Wholesale	MSRP/MAP
Stainless Warikomi Bunka and Kitchen scissors			
SET C-930	WGA17-06-5, A1000-02	\$140.00	\$280.00
Stainless Warikomi Bunka and One side sharpening stone (2017 Limited special offer)			
SET C-90	WGA17-06-5, WS0100-02	\$114.00	\$228.00
Stainless Warikomi Bunka and Petty knife			
SET C-920	WGA17-06-5, WGA13-05-3	\$162.00	\$324.00
Stainless Warikomi Japanese knife Set			
SET E WH	WHY21-08-0, WHD15-06-0, WHU17-06-5	\$436.00	\$872.00

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