



TAKA HASHIKUSU

# 高橋楠

Ultimate "forged" knives  
made by hammering two sticks of  
steel and iron over and over  
again using the skills of artisans



# // About Takahashikusu



## Takahashikusu manufactures Japanese and Western kitchen knives with the customer's trademark

Takahashikusu manufactures Japanese and Western kitchen knives with the customer's trademark based on budget and request. We can manufacture knives with unique specifications, such as those for steel material, blade edging, blade pattern, and type of handle, according to the use conditions. Please feel free to contact us with any questions.

# // The signatures of Takahashikusu

If you don't have a registered trademark, you can use our trademarks



Our founder *Kusutaro Takahashi* named it meaning "the knife of *Kotetsu*" in honor of "*Kotetsu*," a famous Japanese swordsmith of the Edo period. The signature "*Ittosai Kotetsu*" is engraved in our high quality knives.



Sakai indicates that our knives originate in Sakai, and *Ichimonji* comes from the name of the swordsmith *Ichimonji*, as the roots of knifemaking can be traced back to swordsmithing. The signature "*Sakai Ichimonji Ippei*" is engraved in a wide range of knives from reasonably priced knives to high quality knives.

# // Advantages of Takahashikusu

We sell not only Japanese kitchen knives, famous for their 600-year-old tradition in the city of Sakai, Osaka Prefecture, Japan, but also a variety of high quality Western style kitchen knives made in Japan.

We provide exquisite Japanese kitchen knives created by skillful craftsmen in Sakai.

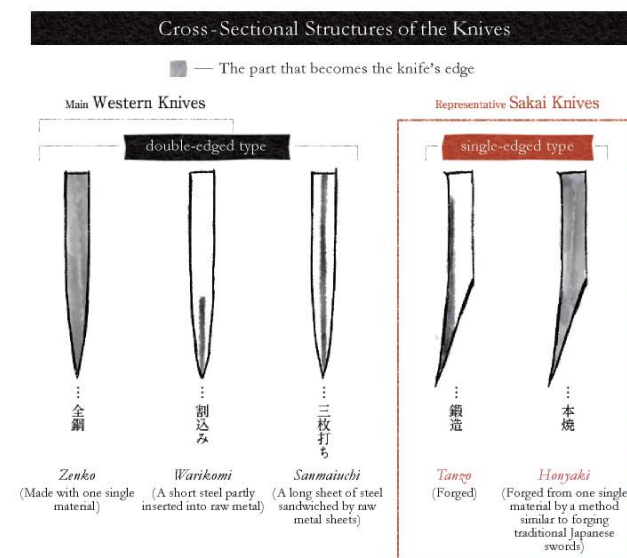
The features of Sakai Knives are that they are single-edged and are forged. Since they are single-edged, they have a very sharp edge as shown on the left, and their excellent sharpness maximizes the taste and flavor of the ingredients. Also, forged knives whose name in Japanese come from hammering many times are hard-to-chip because the molecules of steel are made fine by hammering and have an elastic, tenacious, and long-lasting sharp edge.

We outsource the manufacture of Western kitchen knives to excellent manufacturers in several areas famous for such knives.

Top makers in Seki, Takefu, and Tsubame-sanjo, areas renowned for the manufacture of Western style kitchen knives, produce blades using various types of stainless steel in various patterns, such as the hammered mark and Damascus steel pattern.

Many of our products are sold in urban areas.

Takahashikusu distributes knives to market cutlery, hardware stores and retailers in urban areas, and kitchenware shops.



## How to place an order

- 01 Make an inquiry**  
Please fill out the inquiry form on our website with the content of your consultation.
- 02 Confer about the details**  
We will confer about the details with our customers by phone, by email or in person depending on the circumstances.
- 03 Receive a quote**  
We will provide a quote based on your demands.
- 04 Finalize the agreement**  
After the details are confirmed, the agreement is finalized.
- 05 Production**
- 06 Delivery**  
Since the delivery time differs according to the product, please check it when finalizing the agreement.

Contact Us

Please send inquiries to the following e-mail address  
[info@takahashikusu.co.jp](mailto:info@takahashikusu.co.jp)

Corresponding languages:  
Japanese and English



# Japanese Knives

※As for Honyaki knives, the types of steels we make are *Shirogami* (White Paper Steel), *Aogami* (Blue Paper Steel) and Stainless Steel, and the types of Honyaki are Water-Honyaki and Oil-Honyaki. If you are interested in Honyaki knives, please feel free to contact us.

The main features of Japanese knives are that they are single-edged and use steel. Because of these features, they have a very sharp edge. With this, they can create a beautiful cut surface and the cells of food do not get damaged thereby maximizing the flavor of food.

## For Slicing Sashimi

Since it is sharp and long from *hamoto* (heel) to *kissaki* (point), you can slice sashimi in one stroke, making the cut surface beautiful. It maximizes the taste because its sharp edge does not damage the cells of food. It is called “*Shobu*” in the Kansai district and “*Yanagiba*” in the Kanto district. The “*Fuguhiki*” used for slicing pufferfish is thinner compared with other sashimi knives.

### *Yanagiba/Shobu*

It is called *yanagiba* in the Kanto district and *shobu* in the Kansai district. A short while ago, this type of knife was considered a Kansai-style sashimi knife, but today it is used to slice sashimi even in Kanto. It is called *shobu* since its shape looks like an iris (which is called *shobu* in Japanese).

180・210・240・270・300・330・360/mm



### *Takohiki/Sakimaru Takohiki*

This is a Kanto-style sashimi knife. The knife with a square point is *takohiki* and the knife with a round point is *sakimaru takohiki*.

240・270・300・330/mm



*Takohiki*



*Sakimaru Takohiki*

### *Fuguhiki*

Because it is mainly used to thinly slice pufferfish, it is made thinner than a *shobu* knife. The width at the heel of the knife is narrower than *shobu* too.

240・270・300・330/mm



### *Yanagi Kiritsuke*

It is a Kanto-style sashimi knife. It can be used not only for sashimi but for vegetables too.

240・270・300・330/mm



### *Kaisaki*

This knife is shaped like a *shobu* knife but is shorter. It is a knife used for preparing clams, but since it is also used to cut *baran* (decorative leaf), it is sometimes called *barankiri*.

90・105・120・135/mm



## For Cleaning Fish

These knives are used to chop off the head of a fish, cut fish, bones and all, and fillet a fish into 3 pieces. Since it is usually used to cut with force, the blade is thick. A *Mioroshi* knife has the positive qualities of both a sashimi knife and a *deba* knife, and is commonly used at fish shops.

### *Deba*

Generally, the bottom 2/5 of the edge is used for chopping and top 3/5 is used for cleaning fish. Depending on the length of the knife, it is used for large fish like Japanese amberjack and bonito or for small fish like horse mackerel. You can cut a fish, bones and all, by using its weight.

105・120・135・150・165・180・195・210・225・240/mm



### *Aideba*

A *deba* knife made thinner which is usually used by people who feel *deba* is too heavy. Because it is thinner, it is easier to chip than *deba*.

120・135・150・165・180・195・210・225・240/mm



### *Ajisaki*

It is thinner than a *deba* knife and is used to clean horse mackerel. Usually, it is sold in lengths of 90 mm to 120 mm. Besides *migaki* (\*), *kurouchi*(\*\*) is also popular.

90・105・120・135/mm



### *Mioroshi*

It is a knife like a cross between a sashimi knife and a *deba* knife, and is commonly used at the fish market. The blade is long and is thicker than *shobu* but thinner than *deba*.

180・210・240・270・300・330/mm



### *Funayuki*

It is said that it was originally a knife which fishermen took along to their ships. It is an all-purpose knife that can be used not only for cleaning fish but for cutting vegetables as well.

150・165・180/mm



### *Sakekiri*

It looks like a *deba* knife but its width at the heel of the knife is wider and the blade is a little thinner. It is used to cut large fish like salmon, bones and all.

240・270・300・330/mm



\*A knife that is silver overall like you see frequently, by polishing the “*ji*” (the base of the knife made by smiths).

\*\*A knife with the *kireha* part polished while leaving the obverse side of the “*ji*” black.



# For Vegetables

With this knife, you can do everything regarding the preparation of vegetables, from peeling to chopping, and it will make delicate cooking possible. There are mainly two types: double-edged *nakiri* and single-edged *usuba*. Regarding *usuba*, *kamausuba* is favored in the Kansai district and *kakuusuba* is favored in the Kanto district.



*Kakuusuba*  
This is a Kanto-style *usuba* knife and is sometimes called *Edo-usuba*. It is defined by its square *kissaki* (point).  
150•165•180•195•210•225/mm



*Kamausuba*  
This is a Kansai-style *usuba* knife, defined by its round *kissaki* (point). The heel is used to strip off skin, the middle part is used to peel skin and bevel edges, and the tip is used to make decorative cuts.  
150•165•180•195•210•225/mm



*Kyogata Nakiri*  
Unlike *usuba*, *nakiri* knives are double edged and most of them are *kurouchi*(\*\*). A *Kyogata* (Kyoto style) knife's *kissaki* is slightly curved and it is also called *jinarigata*.  
150•165•180/mm



*Nishigata Nakiri*  
A *Nishigata* (Western Japan's style) knife is a *nakiri* knife with a rectangular shape.  
150•165•180/mm



*Mukimono/Kenmuki*  
Its use is the same as *usuba* since it can be used to do anything regarding the preparation of vegetables. But it is little thinner than *usuba* and has a triangular *kissaki* (point).  
180•195•210/mm



*Mentori/Kawamuki*  
A small version of *kamausuba*. There is both a single-edged type and a double-edged type, and it is used to peel vegetables.  
90•105•120•135/mm

\*\*A knife with the *kireha* part polished while leaving the obverse side of the "ji" black.

# For Cleaning Eels

It is shaped so that you can cut a slimy eel in one stroke. Since the way eel is cleaned differs depending on the region, the knife's shape is different



*Edo-saki*  
The knife's *kissaki* (point) is set at an angle, and the handle is short and its edges are beveled so that it fits comfortably in one's hand.  
150•165•180•210•240/mm



*Kyo-saki*  
You grip the protruding part along the *mine* (spine) when using this knife.



*Nagoya-saki*  
The top right corner (top left in the case of left handed knives) is rounded so that you don't cut your hand when cleaning eel. It is defined by its short blade and long handle.



*Osaka-saki*  
Its shape is best suited to cleaning eel the Kansai way, cutting along the belly.  
30•36/mm



*Magurokiri*  
(Tuna Knife)  
In order to cut and fillet giant tuna, its blade is usually 60 cm to 90 cm long. The shape is similar to *takohiki*.  
540•570•600•630•660•690•720•750/mm

# Special Knives

Knives dedicated to specific materials.



*Honekiri/Hamokiri*  
(Daggertooth Pike Conger Knife)  
To clean daggertooth pike conger that is full of fine bones, the knife is made heavy by making the *mine* (spine) thick. On the other hand, the knife's *hasaki* (edge) is made thin so that it can finely cut bones.  
240•270•300•330/mm



*Menkiri* (Noodle Knife)  
It is used to cut udon and soba noodles. To make it possible to cut a strip of noodles in one stroke, its blade's length is 27 cm or longer. Also, it is made heavy so you can cut using its weight. Besides *kurouchi* (\*\*), there are also *migaki*(\*).  
240•270•300•330/mm



*Chuka* (Chinese Knife)  
Chinese knives made by the manufacturing process of Sakai forged knife. There are 3 types: *usukuchi* (thin), *chuatsu* (medium thick) and *atsukuchi* (thick). *Usukuchi* is used for vegetables, *chuatsu* is used for all purposes, and *atsukuchi* is used to cut hard materials like bones.  
180•225/mm



*Kiritsuke*  
Kanto-style *mioroshi* knife.  
180•210•240•270•300•330/mm



*Sushikiri* (Sushi Knife)  
It is mainly used to cut Osaka's *futomaki* (thick rolled sushi) and *oshizushi* (pressed sushi). Its standard size is 24 cm.  
240/mm

\*A knife that is silver overall like you see frequently, by polishing the "ji" (the base of the knife made by smiths).  
\*\*A knife with the *kireha* part polished while leaving the obverse side of the "ji" black.





# Steel Materials Available for Making Japanese Knives

## SK (Carbon Tool Steel)...

It is the type of carbon steel produced at the initial stage of making carbon steel from iron ore. Among Japanese knives, it is easy to quench and the knife made from this material is the most affordable.

## Shirogami (White Paper Steel) No. 3...

It is a steel material that has less carbon than *Shirogami* No. 2. Generally, knives made from *Shirogami* No. 3 are for home use and knives made from *Shirogami* No. 2 and higher grade steel are for professional use. It has a higher toughness and is softer compared with *Shirogami* No. 2.

## Shirogami (White Paper Steel) No. 2...

It is a steel material made from SK (carbon tool steel) by removing impurities. This steel material is difficult to quench, and the number of artisans who can forge *Shirogami* No. 2 is decreasing. It is said that it is a steel material with a composition closest to *Tamahagane* which is used for making Japanese swords.

## Shirogami (White Paper Steel) No. 1...

*Shirogami* No. 1 is a steel material made by adding carbon to *Shirogami* No. 2. It has a lower toughness and is harder than *Shirogami* No. 2. Among *Shirogami* steels, it is the most difficult to forge and expensive.

## Aogami (Blue Paper Steel) No. 2...

*Aogami* No. 2 is a steel material made by adding chromium and tungsten to *Shirogami* No. 2. Chromium improves its tenacity, and tungsten improves its wear resistance. By adding chromium and tungsten, it becomes easier to quench and its sharp edge will last longer since it has resistance to wear.

## Aogami (Blue Paper Steel) No. 1...

*Aogami* No. 1 is *Aogami* No. 2 with more carbon. It has a lower toughness and is harder than *Aogami* No. 2. Also, it is more expensive.

## Gingami (Silver Paper Steel) No. 3...

A stainless steel made by Hitachi Metals, Ltd, a company producing *Shirogami* and *Aogami* which are the main ingredients of Japanese knives. *Gingami* No. 3 is a stainless steel commonly used to make Japanese knives, since it has hardness close to carbon steel Japanese knives. Because of its tenacity, it is a little difficult to sharpen, but compared with other stainless steels, it is relatively easy to sharpen, hard, and highly resistant to rust.

## VG-10...

VG-10 produced by Takefu Special Steel Co., Ltd is a high-carbon stainless steel made by combining a proper balance of carbon, chromium, molybdenum, vanadium and cobalt into carefully selected, very pure raw materials. It is highly rust-resistant and can hold a sharp edge for a long time. Also, by adding the rare metal cobalt, both high tenacity and high wear-resistance are achieved.

## AUS 8...

A stainless steel produced by Aichi Steel Corporation. It is defined by its easiness to work with and high rust resistance. It is commonly used in homes and is sold at a reasonable price.  
※The materials listed above are steel materials available for making Japanese knives. Materials available for making Western knives differ. Please contact us for details.

# Optional patterns

We can manufacture knives with the following patterns in addition to *Kasumi* (a sharpening pattern that makes a blade dim or foggy; see the page 3&4).  
\*Note that we may not be able to manufacture some types of kitchen knives depending on the requested specification.



Blue steel Damascus  
(a pattern similar to Damascus steel material)



Mirror Finish



Mt. Fuji Pattern  
\*An option only for *Honyaki*  
(Japanese kitchen knives made of steel only)



Kurouchi  
(a kitchen knife with a cutting edge sharpened and left with a forged black blade surface)

# Optional handles

## Plastic bolster



Poplar wood



Chestnut wood



Panga panga wood



Zelkova wood



Cherry wood

\*We can manufacture handles made of walnut wood.

## Buffalo horn bolster



Magnolia wood



Yew wood



Ebony wood



Zelkova wood



Rosewood



Walnut wood



Japanese Cypress



Chinese quince wood



Bombay black wood



Chinese quince wood



Chinese quince wood



Birch wood

\*We can manufacture handles made of Satine wood

\*Depending on the product, bolsters made of buffalo horn can be attached at the top and the bottom. Please contact us separately on details.

## Plywood bolster



Rosewood



Walnut wood



American cherry



Magnolia wood

\*We can manufacture handles made of Zelkova, Satine and Ebony wood.

\*Some products can be equipped with a colored bolster.

Oval, chestnut, and octagon are available for handle shapes. In addition, embedding of one to three pieces of *ginmaki* (silver belts) and of artificial marble are also available. We may not be able to manufacture handles of your choice depending on the type of kitchen knife. If you desire a special handle, please ask us.



# Western Knives

Most Western knives are double-edged, making it easy to cut as you like when you look at things from above. Since they are mostly made of stainless-steel and are rust resistant, they are especially widely used in homes, but more professionals are starting to prefer them.



## For Cutting Meat



### Chef's Knife

The most commonly used Western knife that can be used for both meat and vegetables.

180•210•240•270•300/mm

## For Cutting Off Tendons and Slicing



### Sujibiki/Slicer

It is shaped like a chef's knife but longer and more narrow and is used for carving out meat along tendons. It is sometimes called a slicer.

240•270•300/mm

## For Cutting Vegetables and Fruits



### Paring Knife

A knife used to peel or make decorative cuts with vegetables and fruits. It looks like a small-size chef's knife.

120•135•150/mm

## For Home Use



### Santoku/Banno (Multi-purpose)/Bunka

The knife most commonly used in homes. It is shaped especially to cut vegetables but since it can be used to cut meat and fish as well, it is called "Santoku (3 purposes)."

## For Cutting Bones



### Western Deba

A Western *deba* knife is a Japanese *deba* knife with a double-edge. Like a *deba* knife, it can be used for cutting fish, bones and all. It can also be used for cutting frozen food and shellfish.

180•210•240/mm

## For Cutting Meat Off Bones



Honesuki (Azumagata)



Honesuki (Nishigata)

### Honesuki (Boning Knife)

It is used to cut meat off bone. Its blade is relatively thick amongst Western knives and is hard to chip even if it hits a bone. A boning knife has two types: *Azumagata* that has chin and *Nishigata* that does not. It is called "Sabaki."



### Garasuki (Chicken Processing Knife)

It is used for dressing chicken and is larger than *honesuki*.

## For Cutting Bread

There are bread knives with a saw-like edge used for slicing hard breads like baguette and Castella sponge cake knives with a straight edge used for cutting cakes and Castella sponge cakes.



### Bread Knife

Many of these knives have a wave edge and are used like a saw. It can also slice hard breads like baguette.



### Castella Sponge Cake Knife

Knives made for cutting cakes and Castella sponge cakes. Usually, rust-resistant stainless steel is used for the blade.




### Salmon Knife

It is a knife made for slicing salmon, but since it has dimples to prevent thinly sliced meat from sticking to the knife, it is used for slicing ham and roast beef as well.



# Lineup of Western kitchen knives


Takahashikusu mainly handles the following Western kitchen knives.  
All of these are products of excellent manufacturers, such as Sakai, Seki, Takefu and Tsubame-sanjo, and many retail shops make repeat orders for us to deliver them.



1.Swedish steel,  
White steel II

- Paring knife… 120・150・180・210/mm
- Santoku …… 165・180/mm
- Chef's knife… 180・210・240・270・300・330・360・390・420/mm
- Sujihiki …… 180・210・240・270・300・330・360/mm
- Honesuki …… *Nishigata* 150・*Nishigata* *Azumagata* 150・*Azumagata* 165/mm
- Garasuki …… 180mm
- Western Deba 180・210・225・240・270・300・330/mm
- Chinese knife No.6/No.7


\*You can choose black plywood handles or red plywood handles.



2.VG10 Hammered  
mark Damascus


- Paring knife 80mm・135/mm
- Santoku …… 180mm
- Usuba …… 165mm
- Chef's knife 180・210・240・270/mm
- Sujihiki …… 240mm

\*You can choose black plywood handles or mahogany handles




3.VG10 Damascus

- Paring knife 120・150/mm
- Santoku …… 180mm
- Chef's knife 180・210・240・270/mm
- Sujihiki …… 270mm



4.VG10, VG1, Powder  
high-speed steel \*1


- Paring knife… 55・125・150/mm
- Small Santoku 145mm
- Santoku …… 175mm
- Chef's knife … 180・210・240・270・300mm
- Sujihiki …… 240・270・300/mm
- Slicer …… 180・210/mm
- Honesuki …… *Azumagata* 145mm
- Garasuki …… 180mm
- Western Deba 210・240・270/mm
- Chinese knife 220mm
- Yanagiba …… 210・240・270・300/mm
- Deba …… 135・165・180・210/mm
- Usuba …… 165mm



5.Blue paper steel super,  
Blue paper steel I,  
SK, VG1 \*2


- Paring knife… 150mm
- Small Santoku 140mm
- Santoku …… 170mm
- Usuba …… 155mm
- Chef's knife… 180mm

\*You can choose handles with bolster or without bolster.



6.VG10 Damascus

- Paring knife… 135mm
- Santoku …… 165mm




7.VG10 Damascus, VG10,  
VG5, Powder high-speed  
steel, 1K6, SK \*3

- Paring knife… 80・120・150/mm
- Santoku …… 180mm
- Usuba …… 175mm
- Chef's knife… 180・210・240・270・300・330/mm
- Honesuki …… *Azumagata* 150mm




8.VG10 Damascus, VG10,  
VG5, Powder high-speed  
steel, 1K6, SK \*4

- Paring knife… 120・150/mm
- Santoku …… 180mm
- Usuba …… 175mm
- Chef's knife… 180・210・240・270・300・330/mm
- Sujihiki …… 240・270・300・330/mm
- Honesuki …… *Azumagata* 150mm



9.VG10 Hammered mark,  
VG10


- Paring knife… 130・150/mm
- Santoku …… 170mm
- Chef's knife… 180・210/mm



10.Blue paper steel super  
Hammered mark, AUS8  
Hammered mark \*5


- Paring knife… 80・135/mm
- Santoku …… 180mm
- Usuba …… 165mm
- Chef's knife… 180・210・240/mm
- Sujihiki …… 240mm

\*You can choose black plywood handles, red plywood handles or brown plywood handles.




11.Powder high-speed steel

- Paring knife… 80・120・135・150/mm
- Santoku …… 165・180/mm
- Usuba …… 165mm
- Chef's knife… 180・210・240・270/mm
- Sujihiki …… 240・270/mm




12.VG10

- Paring knife… 135mm
- Small Santoku 140mm
- Santoku …… 165mm
- Usuba …… 165mm
- Chef's knife… 180mm




13.Blue paper steel II Satin  
finish Hammered mark

- Paring knife… 135mm
- Santoku …… 180mm
- Usuba …… 165mm
- Chef's knife… 200mm




14.VG1 Dimple

- Santoku …… 170mm



15.VG10 Damascus


- Santoku …… 170mm
- Usuba …… 165mm



16.VG1 Satin finish


- Santoku …… 170mm
- Usuba …… 165mm

\*You can choose handles with bolster or without bolster.



17.Silver paper III steel

- Paring knife… 120・150/mm
- Santoku …… 180mm
- Chef's knife… 180・210・240・270・300・330/mm
- Sujihiki …… 240・270/mm
- Honesuki …… *Azumagata* 150・*Nishigata* 150/mm
- Western Deba 210・240・270/mm



18.ZA18 Damascus

- Paring knife… 150mm
- Santoku …… 180mm
- Usuba …… 165mm
- Chef's knife… 210・240/mm

\*1 The above examples are from the VG1 line; the VG10 and high-speed steel powder lines are different. In addition, the handle shapes for VG10 and high-speed steel powder knives are different from those shown in the photograph. Contact us for more information.  
\*2 Handles differ depending on steel materials.  
\*3 The above is the VG10 Damascus line, while the lines for other steel materials are different.  
\*4 The above is the VG10 line, while the lines for other steel materials are different.  
\*5 The above is the AUS8 Hammer line, while the line for the other steel material is different.

Japanese kitchen knife handles can be attached to some of the above Western kitchen knives. If you desire such a handle, please ask us.  
Various types of Western kitchen knives other than the above are available. Please contact us to tell us your desired steel material, pattern, handle, budget, etc.







