

Daily maintenance

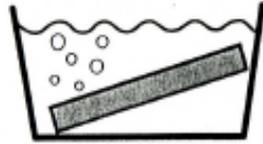
Each time after using Kikuichi knife, wash with hot water and wipe dry with a soft cloth. When you will not be using the knife for a long time, apply oil to the edge (we recommend using Tsubaki oil) before putting it away. Should any rust appear, wash it off using a cleanser.

How to sharp Kikuichi knives

■ Before sharpening:

We recommend using the middle grain water stone (around 1000 grits) for regular sharpening.

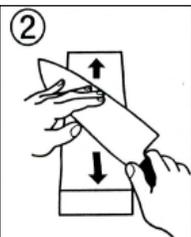
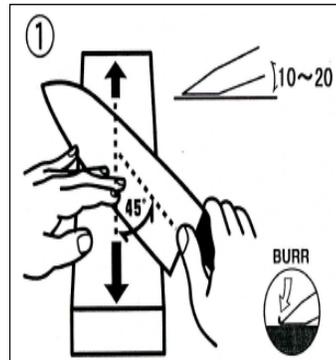
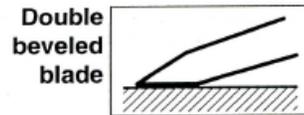
- Prior to sharpening, soak the water stone in water for five minutes and allow it to absorb sufficient moisture. Do not over soak the stone for a long time.
- Set the waterstone on to a stone holder prevents slippage. If you do not have a stone holder, place the water stone on a wet cloth to hold the stone as secure as possible.



■ Sharpening double beveled blades:

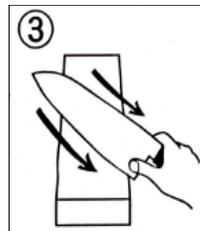
Set the blade on stone so the knife tip is at 10 o'clock and the handle is at 4 o'clock position. Maintain an angle of 10~20° to the stone, so that the base of the blade is raised to the height of approximately three quarters. Move the blade firmly and smoothly over the stone until you feel slight burring on the other side of the blade. Maintain the same angle throughout the process. The more acute the angle, the sharper will be the cutting edge.

Make sure to draw the knife backwards and forwards across the water stone in smooth strokes. Give attention to each sections of the blade until you have sharpened the entire length. The black powder that forms on the water stone is necessary for sharpening so it should not be rinsed away.

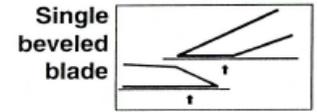


When you finish sharpening one side, then turn the blade over. Repeat the same process on the other side of the blade.

When removing burr, set the blade flat on the stone and scrape the blade edge lightly to the direction of the arrow.



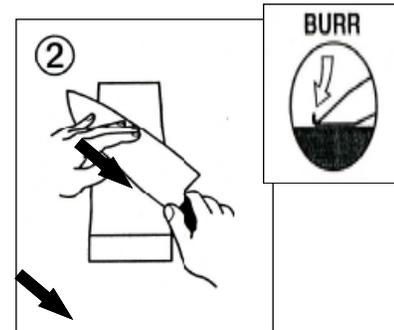
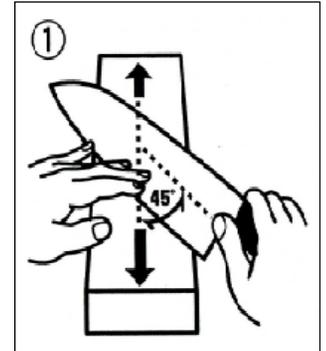
■ Sharpening single beveled blade



Rest the blade flat on the stone, then angle it to match the bevel.

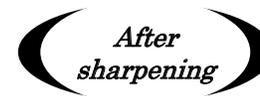
Set the blade on stone so the knife tip is at 10 o'clock and the handle is at 4 o'clock position. Maintain an angle to match the bevel. Move the blade firmly and smoothly over the stone until you feel slight burring on the other side of the blade. Maintain the same angle throughout the process. The more acute the angle, the sharper will be the cutting edge.

Make sure to draw the knife backwards and forwards across the water stone in smooth strokes. Give attention to each sections of the blade until you have sharpened the entire length. The black powder that forms on the water stone is necessary for sharpening so it should not be rinsed away.



When you finish sharpening the entire bevel side, then turn the blade over to just remove the burr.

When removing burr, set the blade flat on the stone and scrape blade edge lightly to the direction of the arrow.



After use the water stone, rinse it and wipe off the residue. Store it protected from direct sunlight.

If a worn stone surface has become uneven, it can be fixed using a coarse water stone or water-proof sand paper.



When sharpening, handle blade carefully to avoid any injury. Do not leave stone in a water. Whetstone gets fragile.