

CARING FOR YOUR KITCHEN KNIVES

Kirin Hamono kitchen knives handcrafted for Unique Japan are some of the most beautiful and sharpest artistic creations made in Japan. This level of craftsmanship, however, does demand extra care in the kitchen to maintain your investment properly for the years to come.

Below are major guidelines that MUST be followed.

1. DO NOT EVER have your knife come into contact with hard food such as poultry bone, semi-frozen food, pumpkin, etc. Doing so may chip the blade. The only exception is if you are using the strong **Deba-bocho**, which is a knife, designed specifically for these tougher tasks.
2. DO NOT EVER TWIST your knife if it becomes stuck inside a hard food. **Doing so will almost certainly chip the blade.** Gently remove the knife using an up and down and down motion. Take your time. Do not twist.
3. ONLY USE soft wood or bamboo or polypropylene cutting boards (all of which are softer and 'give' under the blade. **DO NOT EVER** cut on marble, glass, porcelain dinner plates, stainless steel or other such hard surfaces. **Doing so may chip the blade.**
4. DO NOT EVER place the knife in the dishwasher. Hand wash only with mild dishwashing liquid. DO NOT let the knife soak in water. As the handle is made of hard wood, this will prematurely age the handle.
5. DO NOT EVER drop the knife. This may break the tip or chip the knife. Always keep the knife away from the edge of your countertop, a habit worth developing in your kitchen.
6. Store the knife in a safe location in its sheath or box and away from other knives. Keep away from children.
7. Professionally sharpen your knives at least once a year using a whetstone. Do not sharpen your knives with "a steel" or an electric sharpener.
8. If you are not going to use your traditional knives for more than two weeks, lightly rub vegetable oil on the blade to help prevent corrosion.