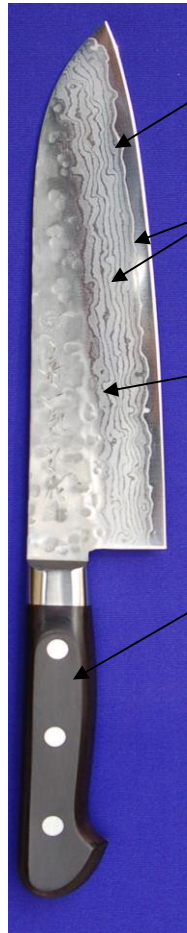


March 1, 2013

Tsuchime Damascus style all purpose knife series



WGAD18-7-0sp

Cutting edge have a beautiful damascus layer of VG 10 high carbon steel and stainless steel
VG 10 high carbon steel blade has 0.7-0.8% carbon steel for the optimum edge hold and 13-15% chromium for stain resistance, HRC 60

VG 10 layers appear shiny and stainless steel layers appear gray

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 tempering it with heat.

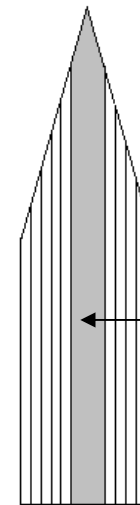
Each of our Tsuchime knife has an unique hand hammered pattern.

Compressed wood handle with 3 rivets for the optimum balance and durability

This series are made with 16 layers of VG10 high carbon steel layers 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**

Stainless Steel (non-stain)

16 layer of VG10 high carbon
steel blade (stain-ersistant)

Actual blade has 16 layers

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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"

Santoku
WGAD12-5-0sp
12cm 5.0"

Utility knife
WGAD13-05-3sp
13cm 5.3"

Chefs
WGAD15-06-0sp
15cm 6.0"

Santoku
WGAD18-07-0sp
18cm 7.0"

Chef knife
WGAD21-08-0sp
21cm 8.0"

Chef knife
WGAD24-09-5sp
24cm 9.5"

Slicing knife
WGSD21-08-0sp
21cm 8.0"

Slicing knife
WGSD24-09-05sp
24cm 9.5"

Santoku w/ Ho-wood Handle
WGAH18-07-0sp (32 layers)
18cm 7.0"
with Wooden Seath