

# The New York Times

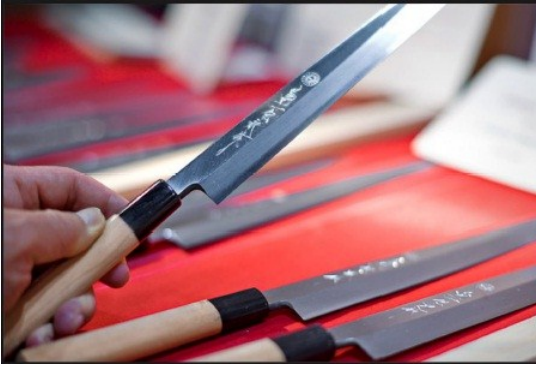
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"Kikuichi Cutlery, the ultimate in macho kitchenware"

## Manly Goods From the Housewares Show

By Jesse McKinley

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Knives, \$200 to \$300 a piece, from Kikuichi Cutlery, whose company once made swords for the samurai. Its chefs' knives are in the same style, with delicate waves along layers of steel.

Credit: Michelle Litvin for The New York Times

**Signs of manliness were evident throughout the International Home and Housewares Show, with an array of items aimed at building the better dude.**

**The ultimate in macho kitchenware, however, may have come from Kikuichi Cutlery, whose company dates back to the 14th century, when it was making swords for a little group called the samurai. It was a good steady business model — what with the need for samurai back then — but once the swordplay dried up, so did the company's bottom line. "We no longer had our customers," said Ikuyo Yanagisawa, the company's president.**

**But people still need to eat. And so it was that Kikuichi started making chefs' knives, in the same ornate style with delicate waves along layers of steel, emblazoned with the same logo from centuries ago: a chrysanthemum. The newest models come with exotic names like the Nickel Sweden Warikomi Damascus.**

**It's no fun just to say layered steel," Ms. Yanagisawa said.**