

Handbook on Japanese Knives and Sharpening Techniques



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Traditional Japanese cuisine as well as traditional Japanese kitchen knives as the tools to prepare such food are getting high recognition and attention. Not only traditional Japanese kitchen knives but also many other styles of knives that are widely used in Japan, including some western and Chinese knives, are introduced in this book. The book covers different styles, features, basic knowledge of knives, sharpening stones and techniques in both Japanese and English.

This book is not only for people who would like to give it as a gift or souvenir but also for people who desire to learn about Japanese knives and sharpening techniques, or those who wish to introduce this rich culture outside of Japan.