



Tosa Forged Cutlery

# 土佐打刃物

## The charm of "free forging" created by Tosa's climate

"Tosa Forged Cutlery" is highly valued anywhere from common households to professional sites. In Kochi Prefecture, which boasts the highest percentage of Japan's forests, "Tosa Forged Cutlery" has a history that has developed along with its agriculture and forestry. Because of this, Tosa Forged Cutlery is characterized by "durability" and "ease of use" as well as "sharpness". They are forged using "free forging",

whereby blacksmiths freely shape blades according to their intended purposes, which is a technique handed down to this day as knives close to their users. In recent years, kitchen knives with excellent design have also been featured. We will continue to support people's daily needs for tools like kitchen knives, outdoor blades, and garden shears, as well as for agriculture and forestry.



Feel a connection to  
our cutlery  
that can survive the ages

My goal as a blacksmith  
is to make a single piece  
that can continue to be  
used for generations.



●Kurotori Forge  
6th Generation Head  
**Mr. Hiroshi  
Kajihara**

Born in Shimanto Town in 1979. After working as a carpenter and sheet-metal worker, he took over the family business.



○Business Establishment

This traditional blacksmith shop has operated for over 150 years. We've produced items for daily use, such as farming tools, forestry knives, and kitchen cutlery. In the shop attached to the forge, you can learn how to choose and sharpen knives with the blacksmith's aid.

○What is Mr. Hiroshi's greatest challenge?

My challenge is to "create cutlery that can be used continuously and with affection". As the times change, new and untested technology or materials will appear. In order to always upgrade our quality of work, we will continue the tradition of Kurotori by means of never forgetting to gather knowledge and make use of new technologies. We would like to enhance the whole cutlery industry, while posting information on social media and attending industry events.



# Being Close to its Clients is the Tradition of Kurotori Forge

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▼The petty knife is the most popular item among Kurotori Forge Cutlery. Owing to its easy grip and small turning radius, it makes cooking easier.



◀ Kitchen knives designed with Japanese patterns like ichimatsu (checkered) or cherry blossoms, made from stainless steel that's rust-resistant and also easy to care for.

▼The "Butcher Knife" created in consultation with a friend who loves the outdoors. This excellent blade can enrich any outdoor activity.



▲This whetstone set was developed with the idea of "Easily sharpening cutlery at home."



## Kurotori Forge Persistence & Skill

As a "Blacksmith" rooted in the region, we've specialized in forging items that require advanced skills, such as Egama stickles (used for cutting tree branches) and so on. We've responded to diverse needs using our honed skills, instead of simply saying "we can't" (in consultation with customers). With an open attitude, we are continuing to take on challenges with an eye on the entire Tosa Forged Cutlery industry, such as giving lectures on sharpening for customers and nurturing young craftspeople.





# 土佐打刃物 Customer Testimonials



Customer in his 30s • Meat Seller • Male "Using a Petty Knife".  
Lives in Kochi Prefecture



Attracting by the owner's thought, "I'd like you to use this knife for a long time"

● Provided by a User

I found the store on SNS and visited there. I was attracted by Mr. Kajihara's wish "I'd like you to use the knife for a long time" and purchased one. He politely instructed me how to care the knife. I've continued to use it with love. Also I use a Yanagiba kitchen knife for sashimi and a Deba knife!

Customer in his 30s • Meat Seller • Male "Using Custom-made Knives"  
Lives in Kochi Prefecture

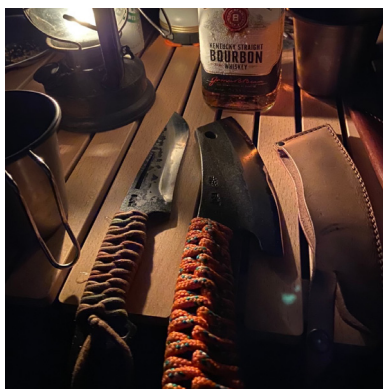


Making knives according to purposes and careful maintenance

● Provided by a User

They made knives in large, middle and small sizes according to their purposes in processing meat, as well as having excellent sharpness. I've used them over 10 years, and every year they sharpen them very carefully.

Customer in his 50s • Male • "Using Outdoor Knife"  
Lives in Kochi Prefecture



A town blacksmith that cuddles at every scene.

● User's Products are Taken at Office

I use various kinds of knives - kitchen knives for everyday use, butcher knives for outdoor activities and hatchets for my work in forestry. The knives are sharpened regularly, and when they are returned, my wife is always surprised because they are so shiny!

Customer in his 40s • Fresh Fish Shop Owner "Using Yanagiba Knife"  
Lives in Kochi Prefecture



A relationship which lasts for generations. It's a must-have for work.

● Provided by a User

My predecessor used their knives, as have I. After many consultations, I was able to have a finished knife that fit my hand. Since we process a lot of fish, Kurotori's knives are very useful because they are light and have excellent sharpness.



An important kitchen knife  
for those who use it.  
Diligent and everlasting...

I'd like to earn trust by  
continuing to make  
cutlery  
of stable quality.



●Kajihara Tsutomu  
Blacksmith

**Head of 4th-Generation  
Mr. Hisahiro  
Yamauchi**

He was the 2nd-generation head of Tosa Blacksmith. Born in Fukuoka Prefecture in 1976. Moved to Kochi after getting married, and took over his wife's family blacksmithing business.



### ○Business Establishment

The workshop is located in the countryside of Kami City. For many generations, they have made cutlery not only for household use, but knives for professionals, as well, and have distributed them to wholesalers. Currently, the 4th-generation owner Mr. Hisao continues to work from forging to sharpening.

### ○What is Mr. Hisahiro's greatest challenge?

"Continuously making cutlery with stable quality." I believe that thanks to this attitude, our family has acquired the trust of wholesalers for many generations. Even though I make thousands of knives a year, each one is very important for those who use it. Thinking of those who chose our knives over many others, I carefully forge with all our heart. I would like to continue to be a craftsman who forges with a sense of responsibility.



# Honestly continue making important cutlery

土佐打刃物



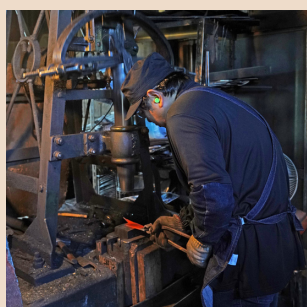
◀One can't help but admire the Damascus kitchen knives. Each blade has a unique pattern, and they are not only beautiful but also durable.



▲Here is a knife for cooking eels (left) and a knife specialized for cooking bonito (right). We make various unique knives based on, for example, the size of the user's hand and the ingredients to be cut.



▲This is a knife for cooking octopus, which is also used for serving Kochi's traditional sawachi cuisine. It is a long and thin knife with a very delicate edge.



## Kajihara Tsutomu Blacksmith Persistence & Skill

He says, “My third-generation father-in-law taught me how to be a craftsman, who always values trust first. I'd like to continue making cutlery of reliable quality.” It goes without saying that this honest attitude has earned the trust of wholesalers over many years, and he creates ideal cutlery according to every request from the customers. As a fourth-generation creator, Hisao makes knives that have a more mature feeling.





土佐打刀物  
Customer  
Testimonials



## "Favored Santoku Knife Clad Steel (Tasoko)," • For home use

Lives in Gunma Prefecture • Male



● Provided by a User

### A valuable piece that's great for gifts...

I presented this for our baby birthday gift. She is very satisfied with its sharpness, as she can easily cut through chicken skin, which usually gave her a hard time. Thanks to our names that they took time to engrave, we have something that's unique to us!

## "Favored Santoku Knife Clad Steel (Tasoko)," • For home use

Lives in Nagano Prefecture • Male

### Normally troublesome food preparation is no longer a chore, but easy and fun!

Due to its outstanding sharpness, I've been able to cook ingredients easily without using lots of force. I was so surprised to be able to cut like a professional! Normally troublesome food preparation is no longer a chore, but easy and fun.



● Provided by a User



I have a long way to go  
from being a full-fledged  
master, but I'll work hard  
every day!

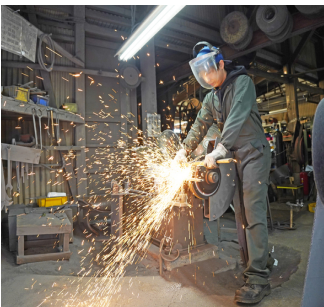
● Toyokuni Co., Ltd.

**Mr. Hideto Fujita** (right)  
Born in Kochi City in 1993. I'm working to bring out 100% of the materials' capabilities, while enjoying my own growth.

**Mr. Taku Kawashima** (left)  
Born in Aki City in 1995. I'm approaching manufacturing through trial-and-error so that our customers can be satisfied.



Manufacturing goods  
that express  
the enjoyment of  
our creation!



### ○ Business Establishment

Since its establishment in 1946, our blacksmith shop has made world-class cutlery and won many awards at exhibitions overseas. In addition to kitchen knives, we've developed a wide range of specialty blades, from knives for outdoor activities and hunting to medical scalpels.

### ○ What is Toyokuni Co Ltd's greatest challenge??

"Manufacturing goods by analyzing the traditions with data and reading the changing times". Toyokuni was among the first to utilize mainstream data overseas. Using a computer and mold, it's also possible to make a trial model using a 3D printer. Toyokuni will continue to manufacture goods that respect tradition while keeping up with the times.



# Combining fostered traditions with new techniques

土佐打刃物

▼These small knives produced by combining traditions with unique data analysis, as well as playful original goods.



◀An axe for chopping firewood. It can chop cleanly without excessive force, and is very useful for camping! The front and back of the blade are engraved with lines to pray for safety.

▼A hunting knife with high-quality haft and blade with stunning sharpness. Also you can order a custom-made case, customized to your liking.



▲Checker processed handle with patterns, which is an original process with excellent design and non-slip functionality during work.



## Toyokuni Co., Ltd. Persistence and Skill

The key to Toyokuni's manufacturing lies in traditional techniques and technology (designing data and 3D devices) fostered over many years. We have developed a variety of goods from fresh ideas based on this approach. There's no end to our orders from overseas. Mr. Sei Hamaguchi, the representative, says with a smile that "it feels like cooking iron," while putting his thoughts into each and every item.





# 土佐打刀物 Customer Testimonials



## Customer in his 50s "Using "Yanagiba Knife" Lives in China



**My ideal knife that meets  
all my needs.**

● Provided by the Office

I purchased this through SNS. I ordered it after consultation about materials of blade, length, finishing method and materials of the hilt and design. It arrived after 3 months. I'm very satisfied because my ideal knife was able to be made.

## Customer in his 40s "Using the Mountain Stream Knife" Lives in Tokyo



**The knife is different from any  
I've ever used, which is evident  
from its excellent sharpness.**

● Provided by the Office

I ordered mine through e-mail and phone consultation. I told them about the design of the hilt and its intended use. They even processed the grip to be slip-resistant. It has outstanding sharpness, and I feel it's different from the other tools I've used so far!

## Customer in her 50s "Using Craft Knife " Lives in France



**A cutting arc that fits in my hand.  
I'm very satisfied with its excellent  
sharpness and durability.**

● Provided by the Office

We had a consultation at a fair in France, and I ordered a craft knife with excellent sharpness and durability. I'm very satisfied because the sharpness lasts for a long time even in woodwork and outdoors. The amount of oil in the leather case is just right, and I like its firmness in my hand.

## Customer in her 60s "Using Outdoor Knife" Lives in Italy



**Its beauty is captivating  
as if a friend for life.**

● Provided by the Office

We use this for cooking outdoors and cutting cheese for breakfast, etc. I ordered this knife according to my husband's physical build. It arrived in time for my husband's birthday. After we unwrapped it, we were fascinated by the Japanese cutlery's beauty. I will use it as if it were a friend for life.



I want to aim high  
as a professional sharpener!

Responding flexibly by  
increasing our skills and  
techniques.



●Myojin Handcraft  
Blacksmith

## 2nd Generation Head Mr. Naohito Myojin

Born in Susaki City in 1990. After training in Fukui Prefecture, a prominent cutlery production area, he inherited the family business. He launched own brand and has expanded his activities.

### ○Business Establishment

His grandfather, who trained in Fukui Prefecture, opened his forge in Susaki City, where his father started the sharpening workshop that became "Myojin Handcraft Blacksmith".Owing to our high quality, in recent years we've received many orders from overseas. Since Naohito took ownership, he has launched his own brand, "Iron Man Cutlery Lab".

### ○What is Mr. Naohito's greatest challenge?

I'd like to develop further as a "Professional Sharpener".A thin edge can cut very well, but if I focus solely on thinness, the edge will be brittle. So I sharpen with an awareness of balancing thinness.

# Made with Craftsmanship, In Pursuit of Beauty and Utility

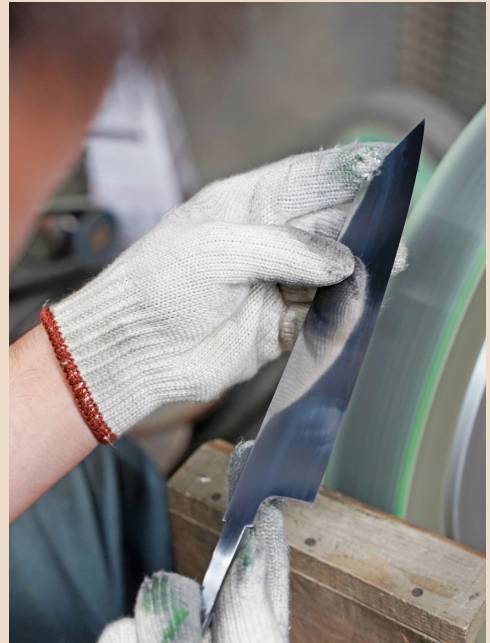
土佐打刃物



◀ There's also a high-class one favored by wealthy people overseas. Not only is it sharp, but it also has artistic beauty.



▲ We have launched our own brand, "Iron Man Cutlery Lab". By expanding our workshop, all the work, from forging to finishing, is done in-house.



▲ His techniques as a professional sharpener have been highly evaluated by clients home and abroad. In recent years, there are even some wholesalers who sell goods inscribed with, "Made by Naohito"!



## Myojin Handcraft Blacksmith **Persistence & Skill**

Myojin Handcraft Blacksmith, rooted in Sakai, specializes in single-edge finishing, which is rare in Kochi, where double-edged finishing is common. Meanwhile, Naohito has trained in Fukui Prefecture, which is famous for its "Echizen Cutlery", and learned "hamaguriba" sharpening. Naohito's special sharpening technique is a double-edged finish, which is rounded toward the tip of the blade with perfect thickness. He says, "I'm the only one at our workshop who can do this." Naohito's enthusiasm is reflected in the cutlery he makes, to the point that he says wryly, "Sometimes, I'm too picky."





# 土佐打刃物 Suppliers Testimonials



## Cutlery Wholesaler Representative

Lives in Tokyo



●Products Taken at the Office

**One of his charms is his uncompromising attitude towards even the slightest variance in sharpness.**

Our company distributes knives to knife shops around the world. The Myojin's knives are regarded as high-quality cooking knives from the users all over the world. Each and every time they deliver products to us, they contact us if there are any improvements. The most of the knife's function is hidden in small difference in sharpness that is impossible to judge. This attitude towards making knives makes me to want to continue selling Myojin's knives.

## Cutlery Speciality Wholesaler

Lives in Osaka

**State-of-the-art craftsmanship by his uncompromising attitude that is sensitive to the slightest variance in sharpness.**

I think that Mr. Myojin is one of the young craftsmen who has very excellent sharpening technique and grinding technology. I feel he has a strong persistence on grinding knives. The beauty of his sharpening is different from others, I feel satisfaction akin to when I hold jewelry. He is always looking ahead in order to continue improving his products' quality. He offers state-of-the-art craftsmanship while incorporating modern methods and techniques.



●Products Taken at the Office

Connecting to the  
Next Generation!  
Helping them earn  
livings as craftsmen

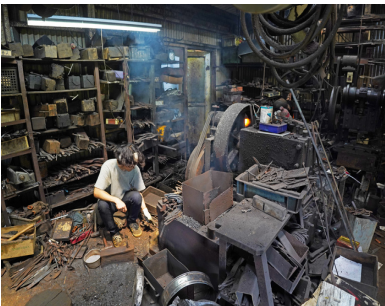
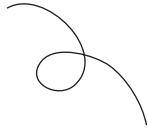


● Sasaoko Scissors Blacksmith

## 2nd Generation Head Mr. Satoru Sasaoka

Born in Ino Town in 1971. Wrapping a towel around the head is his trademark. As a young child, he used to sleep on his father's back as he worked.

One Precious  
Knife—Friends for Life!



### ○ Business Establishment

Over 50 years after being established, our blacksmith shop is the only make of Tosa Uchihamono (forged cutlery)scissors.Thanks to our finely-honed traditional techniques, we receive orders from all over the country for items including flower scissors, gardening shears, and pruning scissors.

### ○What is Mr. Satoru's greatest challenge?

"It's making the blacksmithing trade profitable for craftsmen of future generations." To do so, it's important to directly connect with each and every customer, so we continue to post on social media and blog and open stores at events.When I received an online order from someone I met at an event, I truly realized again just how important it is to connect with others.



The Only Tosa Uchihamono Scissors-Forging Blacksmith

# Professional Purveyor of Gleaming Hand-crafted Beauty

土佐打刃物



◀ These garden clippers are becoming popular among gardeners and landscapers nationwide through sheer word-of-mouth. We are flexible in accepting custom requests.



▲ The clippers have a light opening, stable grip, and excellent sharpness. It is also possible to customize their size and shape.



▲ These original “hasamiya” kitchen knives were created in collaboration with designers and furniture craftsmen.



## Sasaoka Scissors Blacksmith **Persistence & Skill**

Our products are characterized by “urasuki,” in which the backside of the blade is dented, and “hazuki” blade sharpening, which focuses on a fine edge. Each careful process is meant to enhance the tools' usability. In recent years, we've also developed original knives that look stylish and have the warmth of wood. Mr. Satoru's creativity shines through the uniqueness of tradition, and is attracting the attention of the younger generation.※“urasuki” and “hazuki”: Kinds of process for making cutlery



土佐打刃物  
Customer  
Testimonials



## Customer in his 40s•Male•Gardener "Using Garden Shears"

Lives in Kochi Prefecture



●Products Taken at the Office

**The ideal pair of shears I use was only possible because they were custom-made to order.**

Sakaoka Scissors Blacksmith is the only blacksmith not only in Kochi Prefecture, but in all of Shikoku. Since they can make items to order, I thought "I want to get garden shears that suit me!" and ordered some. They also offered good post-sales care like sharpening and so on. Most of all, I'm very satisfied that they made my ideal shape of shears into reality.

## Customer in her 50s•Female•Flower Arranging Practitioner "Using Flower-Arranging Scissors"

Lives in Hyogo Prefecture

**I feel the joy of nurturing these scissors as time goes by.**

[When using them], I feel a pleasure in nurturing them as my own. I had been looking for some hand-made flower scissors for a long time, so I bought them. Beyond their superior sharpness, their valuable presence feels like an extension of my own hand. I purchased a petty knife, as well.



●Products Taken at the Office