

KNIFE CARE & MAINTENANCE

Japanese knives are forged out of hard carbon steel to achieve thin sharp blades. This makes these blades more delicate than Western style knives. If used and maintained

properly, your Japanese knife will last you many, many years.

Using Traditional Japanese Knives

- Traditional Japanese knives are task specific, and most styles are not designed to cut through bones. Please do not attempt to cut through bones with traditional Japanese knives, unless it is a deba butchering knife.
- Never use traditional Japanese knives in a rough manner. They are not meant to be used as cleavers.
- Do not twist or force the knife when cutting.
- Traditional Japanese knives have significantly thinner and more delicate blades than Western knives. Use of honing steels or sharpening machines will result in chipping.
- We advise all customers to have a skilled sharpener prepare the knife before using the knife for the first time. By preparing

the knife with the uraoshi process, the blade will be aligned and strengthened. Korin offers a complimentary uraoshi sharpening with every purchase.

- Korin offers customers a free service to realign knives purchased in house. All traditional Japanese knives will bend over time due to the heat tempering of the two different steels in the blade.
- It is important to always flatten sharpening stones with a stone fixer to keep a consistent angle when sharpening and to prevent knives from warping.
- Please always use sharpening stones to sharpen traditional Japanese knives.

Preventing Rust and Maintaining

- Carbon knives are not stain resistant. Rust and discoloration will occur after cutting acidic ingredients or if not dried completely after use.
- Carbon knives must be wiped dry after use to prevent rusting. Korin recommends wiping carbon knives with tsubaki oil after use to keep moisture off the blade.
- The stain resistant knives offered at Korin contain a high carbon content and are not stainless. Stain resistant knives must be dried and stored properly after use. They can stain or rust if not properly maintained.



Rust Eraser HA-1007

2.5" x 1.5"

Use this eraser with water to remove rust from carbon steel.

Cleaning Knives

- Never put knives in the dishwasher.
- Carefully clean knives with water and soap after use. Remove salts and acidic remnants of food from the surface to avoid staining.
- Do not use bleach, harsh chemicals, steel wool, or abrasive sponges to clean the knife.



Korin Cleaning Cloth HA-1053K

4.95" x 7.5"

Cleaning cloth to polish your stain resistant knives and other kitchen utensils. This product can also be used to clean jewelry.