

STONE
BARRIER

スーパーストーンバリア包丁

Super Stone Barrier Knife



Made
in
Japan



GIFU

SEKI

4 Special Features

1 High density 6-layer unique coating

The special "Stone Barrier Coating" is applied on both sides of the knife and gives it a unique uneven surface. The uneven surface ensures the knife is non-stick whereas the coating itself gives the knife its rust resistant quality.

2 Outstanding sharpness

Skilled workers in Seki - which is known as the capital of swords and knives in Japan - sharpen every single knife by hand. The shape of the cutting edge is called "Hamaguri-ba", which means "clam-shaped edge". Just as it sounds, it looks like the shape of a clam. This edge enables the knives to make low friction clean cuts and remain sharp for a long time.

3 Calculated minimum thickness of the blade

The 0.01mm precise increments of the grinding machine controlled by high-tech software can achieve minimum thickness of the blade.

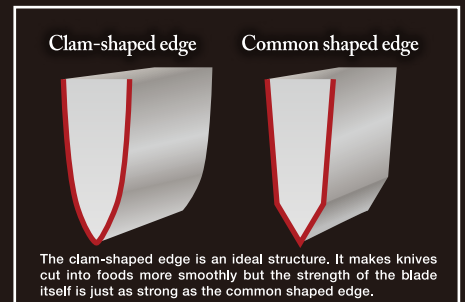
4 Easy to clean

Thanks to our "Stone Barrier Coating", this product does not get stained easily. As less detergent is required to clean, it is also environmentally friendly and good for our hands.

Each Super Stone Barrier Knife is finished by hand by our skillful workers who have preserved the traditional Japanese techniques of sword-making in Seki, which started in the 13th century.

Grinding by a high-precision machine with 0.01mm increments and the cutting-edge technology for "Stone Barrier Coating" leads to non-stick and long-lasting cutting quality.

Also, these technologies ensure exceptionally sharp knives even for everyday home use.



French Knife 180mm