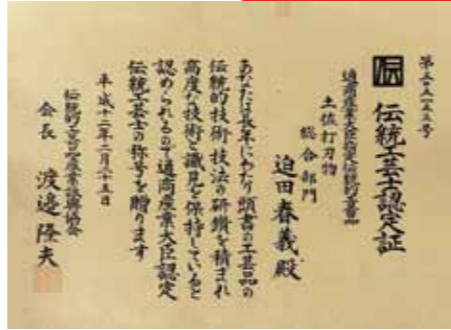


Forgings Specialist

Haruyoshi Sakoda



- Born in Kagoshima Prefecture in 1941.
- Worked at Sumitomo Metal Industries, Ltd.
- In 1989 opened SAKODA-HAMONO in Susaki-City, Kochi Prefecture.
- Use the knowledge of iron and steel, establish original knife manufacturing technology.
- In 1997 get the "Tosa no Takumi(Specialist of TOSA)" certification.
- In 2000 get the "METI-designated traditional craftsman" certification.

Sharpening Specialist

Tsuyoshi Sakoda

- Born in Susaki-City, Kochi Prefecture in 1969.
- For three years from 1985, sharpening and quenching knives training of one side blade at SHIMIZU-HAMONO in Echizen.
- In 1992 opened knife sharpening factory in SAKODA-HAMONO.
- Start selling directly at department stores since 1998. And start production of double-edged blades.
- Since 2000 studied at EDO-HAMONO for training of double-edged sharpening.
- Since 2003 studying at TANAKA-TOISHI. Start learning the wheel grinding and hand sharpening technique.
- From 2017 studying at YOSHIGANE-HAMONO in Sanjo-City.
- From 2018 studying forging with Haruyoshi Sakoda.



SAKODA-HAMONO

株式会社 迫田刃物



Product Name	Steel Type	Blade-Size								for Use		
		10.5cm	12cm	13.5cm	15cm	16.5cm	18cm	21cm	24cm	Fish	Meat	Vege or Fruit
Yanagiba(Sashimi)-Knife	Blue-Steel						○	○	○	○		
	White-Steel						○	○	○	○		
Kaisaki-knife	Blue-Steel				○					○		
	White-Steel			○	○					○		
Deba-Knife	Blue-Steel	○	○	○	○	○	○			○		
	White-Steel	○	○	○	○	○	○			○		
Beef-Knife	Stainless ink flowed style						○				○	
	Super Blue-Steel				○		○				○	
	White-Steel				○		○				○	
Petti-Knife	Stainless ink flowed style				○						○	○
	Super Blue-Steel				○						○	○
	White-Steel				○						○	○
	SK Blade				○						○	○
Vegetable-Knife	Blue-Steel		○			○					○	○
	White-Steel		○			○					○	○
Ship-Style-Knife	SK Blade					○	○				○	○
	Yellow-Steel/Rosewood-Handle					○	○				○	○
Black-Style-Knife	Blue-Steel		○	○	○						○	○
	White-Steel		○	○	○						○	○
Black-Style Petti-Knife	White-Steel	○									○	○

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PRODUCTS

SAKODA-HAMONO

We care very much about Forging & Sharpening by hand

The Japanese traditional kitchen knife maker SAKODA-HAMONO inherited the technique of TOSA-UCHI-HAMONO it's have over 400 years tradition.

In 1973, Sakoda Haruyoshi opened SAKODA-HAMONO in Susaki City, Kochi Prefecture.

Characteristics of TOSA-UCHI-HAMONO is free forging.

Many othermakers use pressed materials, but SAKODA-HAMONO made all single-edged kitchen knives by iron and steel.

Our forging technique which we have independently raised does not impair the quality of steel.

It is working at high temperature to make higher quality nives, temperature control such as quenching and reheating is thoroughly aimed, always aiming for better product making.

It is also very important to sharpen knives.

Second generation Tuyoshi Sakoda has been intermittently studying with several Japanese blacksmiths and polishmakers for more than 20 years and also about finishing.

And he continue to striving to spread the manner of sharpening with a whetstone and how to keep it.

How to make the single-edged knives

- 1.Heat the furnace with heavy oil to about 1000°C.
- 2.Place on the hard steel to the soft iron heated in the furnace, and hit it by hand, and combine iron and steel.
- 3.Beat and stretch the material by piler before it get cold.
- 4.Build a part to be the handle before getting cold.
- 5.Heat it again.
- 6.Grind the back side thinly.
- 7.Hard tap the front side by piler.
- 8.Cut it into the shape of kitchen knife.
- 9.Heat it, and put in water to cool quickly.
- 10.Grind it with rough whetstone to thin the part of the blade.
- 11.Grind it with buff-whetstone.
- 12.Grind with medium whetstone.
- 13.Use some whetstones, grind it by hand.
- 14.Attach a handle. Completed.



SAKODA-HAMONO

Information of products



■Yanagiba(Sashimi) -Knife

Yanagiba-Knife is a kitchen knife to remove fish skin and cut into Sashimi(raw fish).

In "Washoku(Japanese style cuisine)" every cook use it.

We make it aiming at the same sharpness as "Japanese KATANA".

■Deba-Knife

Deba-Knife is for removing fish bone, and cutting fish bone.

The blade is thicker than Yanagiba Nife.

If you get it, you can use for a lifetime.

There are sizes from small(Kodeba) to big ones.



■Nakiri-Knife

Nakiri-Knife is for cut vegetables.

The blade is rectangle and thin.

In chinese cuisine, every cook use it.

In japanese cook use it for peel the radish.

Peeling the radish is studying for young cooks.

■Beef-Knife

Beef-Knife is for western cuisine.

The blade is sharp and twin edged, you can use to cut block meats, and cut vegetables.

But not for cutting fish.

The tip of the blade is sharp, it is professional oriented.



■Ship-Style-Knife

Ship-Style-Knife is japanese style knife.

The blade is sharp and twin edged, you can use to every foods.

It is not so big it is easy to use knife kitchen even beginners of cooking.