

和包丁

Japanese knife

With the increased interest in Japanese cuisine and culture, of late, the Japanese kitchen knife has received grown attention from not only professionals but also from informed enthusiasts around the world.



Yanagiba Knife

The Yanagiba Knife is for cutting Sashimi (sliced raw fish and seafood), and is also known as the Sashimi Knife.



Usuba Knife

The blade is wider and thin, allowing cutting hard vegetables such as carrots without cracking them.



Deba Knife

Mainly for fish, poultry, and bones, the Deba knife is suitable for cutting tougher ingredients.

和雜貨

Japanese Craft

Continuing the tradition from the days of Samurai. Make your life rich.



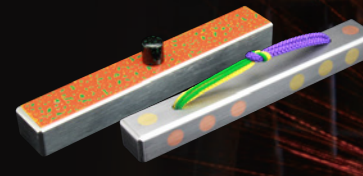
Anmon Paper Knife

It is a convergence of our Anmon technique and Tsugaru Lacquer-making.



Paper Weight

It features a Japanese Braided Cord for a handle.



Paper Weight

It features a Japanese Tsugaru lacquer. It is durable to withstand hard fall.



A distinguished family of swordsmiths in Japan

During the early Edo Period, the city of Hirosaki was a castle town. There were over one hundred forging shops in the area. Nigara Forging is one such historical Tsugaru blacksmith shops maintaining its history and art. Since being appointed by the domain of Tsugaru to make Japanese swords, Nigara Forging has a history of over 350 years. As one of the few noble swordsmiths in Japan, we have continued to preserve this art. During the Showa period, Nigara Kunitoshi, a master swordsmith, was often recognized for his work. During the period of World War II, the traditional swordsmithing technique made its impression with the military prior to and during the war, but afterwards has been realigned to creating knives.

