

About a set of 4 Japanese knives



Tokyo Sushi Academy

What's Wa-bocho (Japanese Knife)?

A Japanese kitchen knife is **modeled after Katana (Japanese sword) and its sharpness fascinates chefs all over the world.** The big difference between a Japanese and Western kitchen knife is that the former is single-bevel, while the latter is double-bevel. A single-bevel knife cuts into slightly to left and separates parts of ingredients more easily, so it makes your chopping faster. It also provides a clean cut surface without damaging the ingredient's tissue. **It is staple to use a Japanese kitchen knife in order to learn techniques for Sushi and Washoku.**



A set of 4 Japanese knives recommended by TSA

Resistant to corrosion, and
easy to take care for Japanese Knife Beginners

① Kodeba / 120mm

Small-size of Deba and used to filet small-sized fish

② Usuba / 180mm

Usuba is mainly used to cut vegetable for decorating purpose of Japanese cuisine.



③ Deba / 165mm

Indispensable for cleaning fish. Deba is used to cut through hard bones and also to filet fish.

④ Yanagiba / 240mm

Widely used for Sashimi purpose throughout all of Japan by professional chefs.

Price of a set of 4 Japanese knives

	Price	Price (tax included)
A set of 4 Japanese knives for right-handed	72,037JPY	77,800JPY
A set of 4 Japanese knives for left-handed	100,277JPY	108,300JPY
Knife-case for carrying	7,037JPY	7,600JPY