

**"Oroshi" Japanese Sushi Knife**

| art.     | Length | Lbs |
|----------|--------|-----|
| 18281-24 | 9 ½"   | 1.0 |

The "Oroshi" is an all-purpose Japanese cooking knife. Particularly used for fish, it is also excellent for preparing vegetables. The slip-resistant wooden handle provides a comfortable grip during use, and the thin, single-bevel blade has a razor-sharp edge that cuts through delicate fish with minimal bruising and tearing. Cutting bones with this knife isn't recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use.

**"Usuba" Japanese Sushi Knife**

| art.      | Length | Lbs |
|-----------|--------|-----|
| 18282-18  | 7 ⅞"   | 0.7 |
| 18282-19* | 7 ⅞"   | 0.7 |
| 18282-22  | 8 ⅞"   | 0.5 |

The "Usuba" is the ultimate vegetable knife. It has a thin, double-bevel blade with a razor-sharp edge and can perform various tasks, from chopping and dicing onions, to peeling thin sheets of potato. The slip-resistant wooden handle provides a comfortable grip during use. Cutting bones with this knife isn't recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use. \* Double bevel.

**"Tako Sashimi" Japanese Sushi Knife**

| art.     | Length | Lbs |
|----------|--------|-----|
| 18283-27 | 10 ⅝"  | 0.7 |
| 18283-33 | 13"    | 0.7 |

The "Tako Sashimi" knife is a variation of the Yanagi and is used to slice straight-cut sashimi. The extra-long blade, blunt tip and balanced weight work well on ingredients such as octopus. The slip-resistant wooden handle provides a comfortable grip during use. Cutting bones with this knife isn't recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use. Originated in the Kanto (Tokyo) region.

**"Yanagi Sashimi" Japanese Sushi Knife**

| art.     | Length | Lbs |
|----------|--------|-----|
| 18284-21 | 8 ⅝"   | 0.6 |
| 18284-27 | 10 ⅝"  | 0.7 |
| 18284-30 | 11 ⅞"  | 0.8 |
| 18284-33 | 13"    | 0.9 |

The "Yanagi Sashimi" is a slicing knife used to cut boneless fish fillets into sashimi and sushi toppings. The long, thin, single-bevel blade cuts through fish in one long, drawing stroke that leaves little to no tearing and bruising. The slip-resistant wooden handle provides a comfortable grip during use. Cutting bones with this knife isn't recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use. Originated in the Kansai (Osaka) region.