

kitchen | since
knives | 1899

TOJIRO

Sha Ra Ku Mono
Premium
Japanese Knives

Designed by
Komin Yamada



2023





TOJIRO

PREMIUM JAPANESE KITCHEN KNIVES

Tojiro is one of the biggest knife brands and they have won many design awards. Traditional Japanese techniques are combined with traditional production methods. The Tojiro knives are razor-sharp and very durable.

The Tojiro moto is "Ichigo Ichie", meaning once in a lifetime. Tojiro manufacturers knives whilst thinking always about the user. Tojiro believes that the use of the knife should enrich the user's life each time that gives the feeling of a once in a lifetime use.

The Tojiro factory in Niigata Japan aspired to produce a commercially successful knife that would be accessible to professional and amateur chefs alike. Their strategy saw them link up with the most famous of Japanese housewares designers, Komin Yamada who also designed the Global G knife series (including the famous G2 Cooks Knife) to produce a series of quality yet value Japanese knives. The result was the development of the Tojiro Sha Ra Ku Mono series, made from a Molybdenum Vanadium steel to offer superior cutting performance and durability. The knives feature an elegant and stylish sweeping design evoking the history of the traditional Samurai katana sword. The handles of the knives are made from stainless steel and are hollow, making these knives feel extremely light. Tojiro Sha Ra Ku Mono knives are good value for a range of high carbon Japanese steel knives and have a hardness of 56 HRC.

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MATERIALS

Molybdenum Vanadium Steel
Hollow Weighted Handle

SHA RA KU MONO



14cm Utility Knife

RRP: £59.99

FJ-01



16cm Vegetable Knife

RRP: £74.99

FJ-02



13cm Deba Knife

RRP: £62.99

FJ-03



15cm Oriental Knife

RRP: £74.99

FJ-04



17.5cm Bread Knife

RRP: £74.99

FJ-05

MATERIALS

Molybdenum Vanadium Steel
Hollow Weighted Handle



17cm Flexible Slicer

RRP: £74.99

FJ-06



11cm Utility Knife

RRP: £49.49

FJ-07



13cm Tomato Knife

RRP: £40.49

FJ-08



15cm Cheese Knife

RRP: £62.99

FJ-09



10cm Herb Knife

RRP: £22.49

FJ-10

MATERIALS

Molybdenum Vanadium Steel
Hollow Weighted Handle



20cm Chef's Knife

RRP: £109.49

FJ-11



18.5cm Nakiri Knife

RRP: £95.99

FJ-12



17cm Deba Knife

RRP: £95.99

FJ-13



18.5cm Oriental Knife

RRP: £95.99

FJ-14



23cm Bread Knife

RRP: £109.49

FJ-15



21cm Flexible Slicer

RRP: £109.49

FJ-16

MATERIALS

Molybdenum Vanadium Steel
Hollow Weighted Handle



17cm Carving Fork

RRP: £64.49

FJ-17



17.5cm Santoku Knife

RRP: £95.99

FJ-18



7cm Peeling Knife

RRP: £40.49

FJS-19



9cm Paring Knife

RRP: £49.49

FJS-20



21cm Carving Knife

RRP: £109.49

FJ-21



9cm Paring Knife

RRP: £149.99

FJ-2117



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HEADQUARTERS

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