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Japanese Knives and Sharpening Techniques (Japanese-English Bilingual Books)

Tsukiyama Yoshitaka Cutlery
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Tsukiyama Yoshitaka Cutlery : Japanese Knives and Sharpening Techniques (Japanese-English Bilingual Books) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Japanese Knives and Sharpening Techniques (Japanese-English Bilingual Books):

2 of 2 people found the following review helpful. Fantastic Book on KnivesBy Edward J. StackI have many great Japanese Knives and water Stones. I bought many of both in Japan too but even though I have seen demonstrations on how to use them remembering the proper part of the process is difficult for someone raised with Oil Stones. The pictures (Many) in color offer a sense of confidence to me. Having just the weight of a SHARP Japanese Knife cutting by just pulling it through without pressing downward is like cutting butter Amazing !! In my home area of Minneapolis I have seen many American Chefs bring their knives into Knife Shops to get them sharp again tired of working with dull Knives. There is a purpose to this book to fill in the gaps of our meager knowledge. EJS1 of 1 people found the following review helpful. Get sharp, stay sharpBy Cristian MoriThis book will explain all the inside out of handling Japanese knives as well as any other type. Very good advice on sharpening. Can't wait to try them out.A little too short, therefore the 4 stars. Would have liked more diagrams and pictures0 of 0 people found the following review helpful. Five StarsBy CustomerAn excellent book that gives you the answers you need to excel at honing, thinning and shaping your Japanese knives.

Traditional Japanese kitchen knives are gaining as high recognition and attention as Japanese food itself. This book covers everything on knives, from Japanese and Chinese to western, from their styles, features, basic knowledge of knives to sharpening stones and techniques all in a single volume. Written in both English and Japanese, this book will appeal to those with a desire to learn about Japanese knives and unique sharpening techniques, or who wish to learn more about the rich culture and tradition to people outside of Japan.

About the AuthorTsukiyama Yoshitaka Cutlery was established in 1945 and Fujiwara is the third generation owner. He calls himself a professional knife sharpener, and has been offering tutorial sharpening lessons since August 2010. The number of people who have taken his lessons is now more than 620 after 4 years.