



Togiya Kitchen Knife Lineup

In order to reproduce the sharpness of Japanese swords in modern knives, Combining traditional and high-tech technology We produce kitchen knives. In addition, in response to changes in lifestyle, Safe and reliable I aim to make knives.

Blade: 3 layers
middle AUS-8(Aichi Steel)
both sides SUS410

Handle: Rose wood



TKP-90

Peeling Knife

Blade 90mm
Mainly for peeling FRUITS



TKP-150

Paring Knife

Blade 150mm
Mainly for cutting FRUITS meat, fish,
vegetable



TKG-210

Chef Knife

Blade 210mm
Mainly for cutting MEAT fish,
vegetable



TKB-165

Santoku Knife

Blade 165mm
Mainly for cutting MEAT, FISH,
VEGETABLE



TKN-165

Nagiri Knife

Blade 165mm
Mainly for cutting VEGETABLE,
meat



TKS-210

Sashimi Knife

Blade 210mm
Mainly for cutting FISH, meat

togiya
Made in JAPAN

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