



●Specifications could be changed without notice for further improvement. ●The color of goods may not be the same as they are in the catalog due to printing condition. ●All prices and specifications are as of Jan/2020. ●Special ordered knives can be manufactured upon request. ●All products in this catalog are subject to the product liability law within Japan. ●This catalog is printed by environmentally friendly vegetable oil based printing ink. ●Items with this Discontinued mark are discontinued, and only available until stock runs out.

Knives & Accessories  
2020

 **TOJIRO Co., Ltd.**  
MORE THAN JUST SHARPNESS

1-13Butsuryu-Center, Tsubame, Niigata, 959-1277 Japan  
TEL +81-256-63-7151 FAX +81-256-64-3811

<http://tojiro.net/>



## What TOJIRO can do for knives

The history of TOJIRO knives started with stainless steel fruit knife that was released in 1955. At that time, it was said that stainless steel blades were not sharp enough compare to carbon steel.

Therefore, TOJIRO pursued in earnest “cuttable knives”, realizing continuous improvement and evolution.

Today, our corporate message is “More than just sharpness”.

We wish to deliver not only sharpness, but the feeling that a knife fits comfortably in your hands as you use it, becoming your partner.

We are continuing our efforts to carefully manufacture knives so that a single TOJIRO knife can provide the greatest satisfaction to our customers.

## Craftsman

The craftsman at TOJIRO would like you to feel the “joy” of using a tool with attachment. They hone their skills to manufacture worthy knives daily. As long as we are craftsmen, the road to improving our skills will never end. We are earnest about making knives daily for users. A product born such devotion is a message from maker to customer.

MORE THAN JUST SHARPNESS






# CONTENT

6		TOJIRO ATELIER	62		TOJIRO SHIROGAMI
8		TOJIRO HOME	64		TOJIRO SHIROGAMI Double-Bevel
12		TOJIRO Hammered	66		TOJIRO MV
16		TOJIRO FLASH	68		TOJIRO MV Forged Double-Bevel
20		TOJIRO SHIPPU	68		TOJIRO MV Elastomer Handle
22		TOJIRO SHIPPU BLACK	69		TOJIRO SHIROGAMI Soba Cutter
24		TOJIRO ZEN	69		TOJIRO MV Soba Cutter
26		TOJIRO ZEN BLACK	72		TOJIRO DP Chinese Knife
28		TOJIRO DP	74		TOJIRO Slicer • Fork
32		TOJIRO DP Damascus	74		TOJIRO GADGET
33		TOJIRO Powdered High Speed Steel	78		TOJIRO WAKISASHI
34		TOJIRO DP Damascus	80		TOJIRO TSUBAME
35		TOJIRO DP	83		TOJIRO Whetstone
36		TOJIRO DP A-1	84		Sharpening Stabilizer
38		TOJIRO PRO DP	85		Sharpening Steel • Sharpener
43		TOJIRO PRO Nickel Damascus	86		Knife Block • Paulownia Cutting Board • Magnolia Wood Sheath
44		TOJIRO PRO DP Service en Salle Damascus	1		Story of TOJIRO
45		TOJIRO PRO SD Service en Salle	4		Types of Kitchen Knives
46		TOJIRO PRO DP Deba	37		Daily Maintenance
47		TOJIRO PRO SD Sashimi	70		Japanese knives
48		TOJIRO PRO Meister DP	71		About carbon steel knives
49		TOJIRO PRO Meister SD	73		Manufacturing Process
50		TOJIRO ORIGAMI	75		Tradition and innovation
51		TOJIRO ORIGAMI BLACK	82		How to Sharpen a Knife
52		TOJIRO COLOR	87		Names of Parts
54		TOJIRO COLOR Dimples	88		Frequently asked questions
56		TOJIRO AOGAMI Damascus	92		From Tsubame to the world
58		TOJIRO AOGAMI	94		About Us • Our History

# Types of Kitchen Knives

## Types of Western Style Knives

Introduction to the applications of the main kinds of Western style knives made by TOJIRO

Blade length for home use	Blade length for professional use	
90~180 mm	90~180 mm	<p>●Petty knife This is a small type of Chef knife and is suitable for peeling, decorative cuts and fine designs. This small versatile knife is often used as substitute of the Santoku if the length of the blade is slightly longer.</p> 
165~180 mm	165~210 mm	<p>●Santoku This knife can be versatilely used for meat, fish and vegetables, and is suitable for daily use in the kitchen. Santoku knives combine the good points of both the Chef knife and Nakiri.</p> 
160~210 mm	210~300 mm	<p>●Chef knife Also known as a "Gyuto" in Japan, the shape of this knife was brought from overseas into Japan in the mid 18C together with eating habit of beef. Although primarily used to cut meat, it can also be used for cutting fish and vegetables.</p> 
150~180 mm	150~180 mm	<p>●Nakiri This knife is meant for cutting vegetables. It is suitable for peeling and thinly slicing because the edge is straight.</p> 
240 mm	240~270 mm	<p>●Slicer This knife is used to cut relatively large slabs of meat into parts. It is also used as a slicer or Sashimi knife because of its narrow and long blade.</p> 

## Types of Japanese Style Knives

Introduction to the applications of the main kinds of Japanese style knives made by TOJIRO

Blade length for home use	Blade length for professional use	
105~120 mm	105~120 mm	<p>●Mini Light Deba This knife is used to filet small fish such as horse mackerel and thin fleshed fish. It is also convenient for gutting fish because the blade is thinner than that of the Kodeba.</p> 
150~180 mm	150~300 mm	<p>●Deba Meant for trimming fish, this knife has a very thick blade and is used for filleting fish into 3 pieces and slicing fish open to debone and remove the head. There are different types of Deba depending on the application such as cutting large salmon and filleting narrow fleshed fish.</p> 
210~240 mm	210~330 mm	<p>●Yanagi-Sashimi This knife is meant for slicing sashimi and is used by carving off slices of the boneless upper flesh of fish from the base of the blade to the tip. There are different types of Yanagi-Sashimi depending on the application such as shell crackers for cutting open shellfish and thin blades for cutting pufferfish.</p> 
210~240 mm	210~330 mm	<p>●Tako-Sashimi This is a Kanto-style sashimi knife that is rectangular in shape and is shorter than the Yanagi-Sashimi. It is used in the same manner as the Yanagi-Sashimi.</p> 
150~180 mm	150~210 mm	<p>●Usuba This knife is meant for cutting vegetables. Although it resembles the Nakiri, the Usuba is single bevel. It is best suited for peeling vegetables, especially daikon radish.</p> 



## TOJIRO ATELIER

藤次郎 本鍛造シリーズ

Forged hand made knives made by TOJIRO KNIFE ATELIER.



## Blade

By forging steel of two different hardness over and over, elegant ripple pattern emerges and high uniformity of core steel VG10 eventually generates maximum sharpness.  
The texture of the black finish gives the blade a feel of dignity.

## Handle

Reinforced laminated handle is very durable and tough, not easily deformed and strong against deterioration over time. Metal bolster is very hygienic and prevents stain and dirt from being accumulated between blade and handle.

## TOJIRO ATELIER

藤次郎  
本鍛造  
シリーズ

Blade: VG10 63Layers  
Core: VG10  
Outer Layers:  
Low- and High-Carbon Stainless Steel



Handle:  
Reinforced Laminated Material  
(3Studs, Full-Tang)  
Bolster: 18-8 Stainless Steel

## Petty Knife

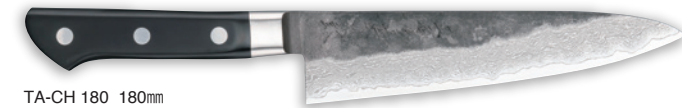
TA-PA 100 100mm  
TA-PA 120 120mm  
TA-PA 150 150mm



TA-PA 150 150mm

## Chef Knife

TA-CH 180 180mm  
TA-CH 210 210mm  
TA-CH 240 240mm  
TA-CH 270 270mm



TA-CH 180 180mm



TA-CH 270 270mm

## Santoku

TA-SA 170 170mm



## Nakiri

TA-VE 165 165mm

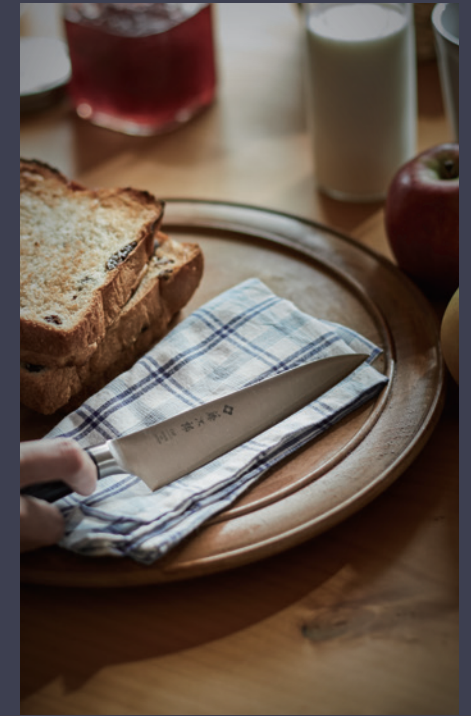




# TOJIRO HOME

藤次郎 暮らしの包丁シリーズ

To make daily life more pleasant and rewarding, our products are designed to suit our customers and play an active role in contemporary life.



TOJIRO is a brand much-loved by professional cooks. Our research into “knives people want to use in their kitchen” has enabled us to come up with these five types. The utility knife, which can also be handled with ease by women and those with small hands, is a great knife for home cooking. The dark blue handle has a simple finish which brings out the wood grain and blends in naturally with contemporary kitchens and dining areas.

So that customers can use this knife with pleasure for many years, we have put

great effort into small details that enhance the level of comfort and convenience. Craftsmen have machined the curved surface of the handle so that it fits snugly into the hand. The blade is easy to sharpen and made from a rust-resistant material which means that the knife can be kept in tiptop condition at home. The blade core uses VG10, a very sharp material that makes the blade extremely long-lasting. The knife has the signature sharpness of all TOJIRO knives. This excellent product will satisfy anyone who demands kitchen utensils of outstanding quality.





### Blade

VG10 as core blade, covered by anti-rust 13 chrome stainless steel on both sides, which establish both professional sharpness and easy maintenance for home users. Edge is convex ground so that it has good balance of sharpness and durability, and easy to re-sharpen.

### Handle

Made from linen Mikarta, hand carved and polished, comfortably fits in your hand.

## TOJIRO HOME

藤次郎  
暮らしの包丁  
シリーズ



Blade: VG10 Clad  
Core: VG10  
Outer Layers: 13 Chrome Stainless Steel



Handle: Linen Mikarta  
Bolster: 18-8 Stainless Steel  
Handle Parts: Stainless Steel

### Petty Knife

F-1300 135mm



### Utility Knife

F-1301 160mm



Production of this series is temporarily pending,  
due to a few incidents of defective handles.  
We will announce as soon as it is improved and ready to sale again.

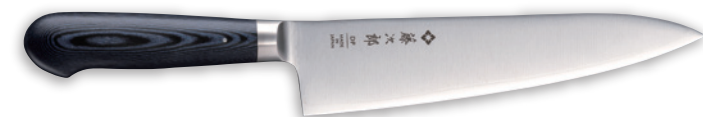
### Santoku

F-1302 175mm



### Chef Knife

F-1303 200mm



### Bread Knife

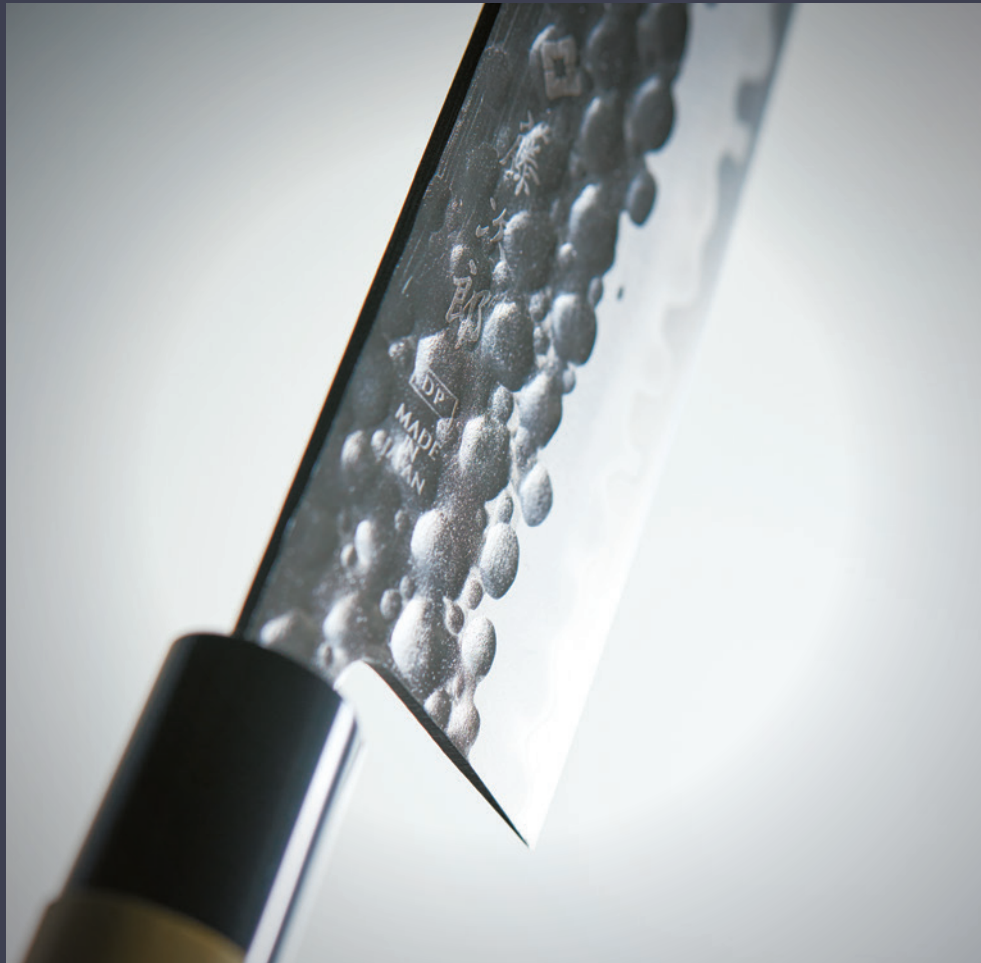
F-1304 220mm



# TOJIRO Hammered

藤次郎 鋸目DPコバルト合金鋼割込(樹脂桂柄)シリーズ

Very Japanese look hammered blade inspires image of forging.  
Traditional wood handle perfectly fits in your hand as you use it.



## Blade

This is fusion of tradition and modern technology.  
VG10 in core, 13 chrome stainless steel as outer layers.  
Clear coating applied on blade surface in order to minimize Kurouchi finished blade having rusted.  
Hammered texture is not only design, but effective against food sticking on blade.

## Handle

Handle is made from Japanese magnolia which has smooth texture and good in water resistance.

# TOJIRO Hammered

藤次郎

鋸目DPコバルト合金鋼  
割込(樹脂桂柄)シリーズ



Blade : VG10 Clad  
Core : VG10  
Outer Layers : 13 Chrome Stainless Steel  
Clear Coated



Handle : Magnolia  
Ferrule : Resin

## Paring Knife

F-1110 90mm  
F-1111 130mm



F-1110 90mm

## Santoku

F-1112 170mm



## Nakiri

F-1113 165mm



## Chef Knife

F-1114 180mm  
F-1115 210mm  
F-1116 240mm



F-1114 180mm



Recommended User

### Svinkløv Badehotel Chef Kenneth Toft-Hansens

Co-owner and chef of Svinkløv Badehotel located in northern Jutland, Denmark. Also chief chef of Denmark team represented at Bocuse d'Or, and the winner of Bocuse d'Or 2019.



copyright Torben Hjulmand



copyright Torben Hjulmand



copyright Torben Hjulmand

Bocuse d'Or - world's famous French culinary competition held every other year in Lyon, France. As Kenneth's right hand, TOJIRO FLASH took a part of Denmark team. Trusted and supported by professional chefs around the world, TOJIRO is now exporting and promoting its unique features to over 40 countries.

# TOJIRO FLASH

藤次郎 閃光 DPダマスカス鋼鍛造シリーズ

This series features a beautiful Damascus wave pattern and handle with a bolster that is easy to grip and well balanced.

This series boasts of widespread appeal in the US and Europe and offers a complete lineup of items for cutting meat.



## Blade

By forging two different types of steel over and over, elegant ripple pattern emerges and high uniformity of core steel VG10 eventually generate maximum sharpness.

## Handle

Uniquely curved reinforced laminated handle is very durable and tough, not easily deformed and strong against deterioration over time. Joint of blade and handle is smoothly curved and comfortably support your finger.

# TOJIRO FLASH

藤次郎 閃光  
DPダマスカス鋼  
鍛造シリーズ



Blade: VG10 Damascus  
Core: VG10  
Outer Layers:  
Low- and High-Carbon Stainless Steel



Handle:  
Reinforced Laminated Material  
Steel on Handle:  
18-8 Stainless Steel

## Peeling Knife

FF-PE70 70mm



## Paring Knife

FF-PA90 90mm  
FF-PA100 100mm  
FF-PA130 130mm



FF-PA130 130mm

## Utility Knife

FF-UT150 150mm



## Chef Knife

FF-CH160 160mm  
FF-CH180 180mm  
FF-CH210 210mm  
FF-CH240 240mm  
FF-CH270 270mm



FF-CH160 160mm



FF-CH240 240mm



# TOJIRO FLASH

藤次郎閃光 DPダマスカス鋼鍛造シリーズ

## Santoku

FF-SA180 180mm



## Nakiri

FF-VE180 180mm



## Carving Knife

FF-CA210 210mm



## Bread Knife

FF-BR240 240mm



## Boning Knife

FF-B0150 150mm



## American Boning Knife

FF-AB0165 165mm



## Deba

FF-DE105 105mm

FF-DE165 165mm Discontinued



FF-DE105 105mm

## TOJIRO SHIPPU

藤次郎 匠 DPダマスカス鋼鍛造シリーズ

Brilliant blade like gusty "Kamikaze".

Using 63 and 37 layers Damascus steel Elegant pattern is proof of forged blade.



## Blade

By forging steel of two different hardness over and over, elegant ripple pattern emerges and high uniformity of core steel VG10 eventually generate maximum sharpness.

## Handle

Handle made from Japanese magnolia wood, which has good water resistance and smooth surface. Water buffalo ferrule prevents blade from rattling and coming off.

## TOJIRO SHIPPU

藤次郎 匠  
DPダマスカス鋼  
鍛造シリーズ



Blade: VG10 63Layers  
Core: VG10  
Outer Layers:  
Low- and High-Carbon Stainless Steel



Handle: Magnolia  
Ferrule: Buffalo Horn

## Peeling Knife

FD-590 70mm



Available in 37 layers only

## Paring Knife

FD-591 90mm  
FD-592 130mm

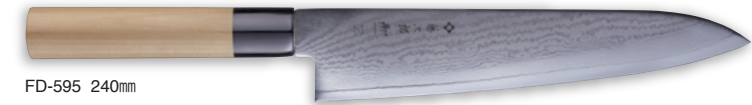


FD-592 130mm

FD-591, FD-592 available in 37 layers only

## Chef Knife

FD-593 180mm  
FD-594 210mm  
FD-595 240mm  
FD-596 270mm



FD-595 240mm

## Santoku

FD-597 165 mm



## Nakiri

FD-598 165 mm



## Slicer

FD-599 210 mm

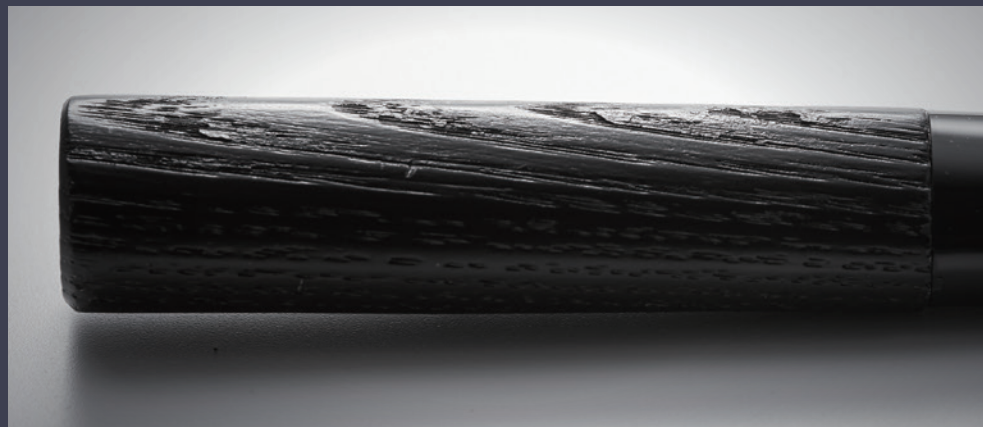
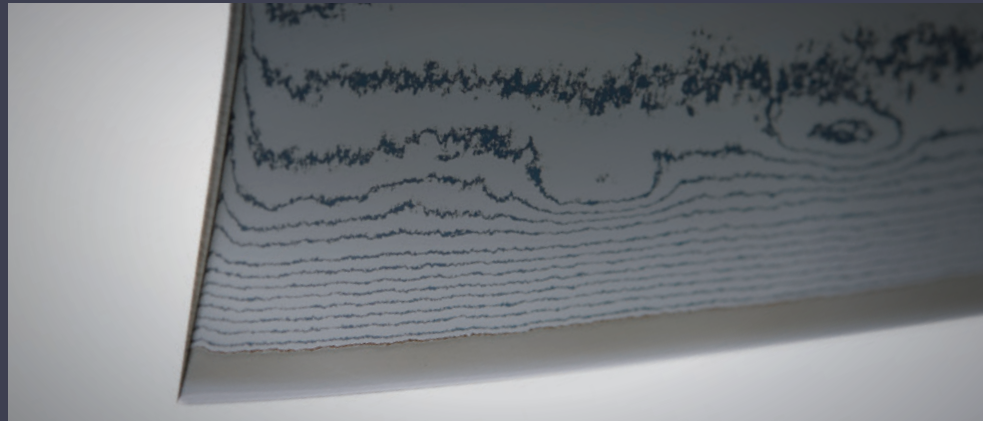




# TOJIRO SHIPPU BLACK

藤次郎 疾風 BLACK DPダマスカス鋼鍛造シリーズ

Sharp like flashing lightning ripping the darkness apart. The new value of Tojiro created by 63- or 37-layered Damascus steel processed by innovative chemical oxide color development that highlights elegant ripple pattern.



## Blade

By forging steel of two different hardness over and over, elegant ripple pattern emerges and high uniformity of core steel VG10 eventually generate maximum sharpness. Black oxide processing, which is the technology often used for medical equipment, has been applied on blade. The blade thus has both outstanding corrosion resistance and beautiful visual aspect.

## Handle

Chestnut handle has excellent durability, and additionally applied fire treatment on surface makes it even stronger.

# TOJIRO SHIPPU BLACK

藤次郎 疾風 BLACK  
DPダマスカス鋼  
鍛造シリーズ



Blade : VG10 63Layers  
Core : VG10  
Outer Layers :  
Low- and High-Carbon Stainless Steel  
(Black oxide process)



Handle : Chestnut Wood  
(Fire Treated Surface)  
Ferrule : Resin

## Peeling Knife

FD-1590 70mm



Available in 37 layers only

## Paring Knife

FD-1591 90mm  
FD-1592 130mm

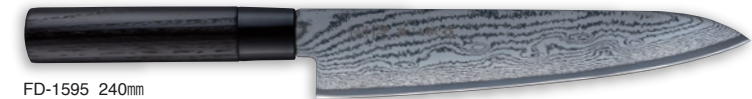


FD-1592 130mm

FD-1591,FD-1592 available in 37 layers only

## Chef Knife

FD-1593 180mm  
FD-1594 210mm  
FD-1595 240mm  
FD-1596 270mm



FD-1595 240mm

## Santoku

FD-1597 165mm



## Nakiri

FD-1598 165mm



## Slicer

FD-1599 210mm



## TOJIRO ZEN

藤次郎 禅 DPコバルト合金鋼割込シリーズ

"ZEN" means stage of selflessness. We study the essence of blade thoroughly. "TOJIRO" has great skill for manufacturing multi-layered knife materials and the skill is top-class in the world. "TOJIRO ZEN" provides you an exquisite sharpness and the blade epitomize know-how of "TOJIRO".



## Blade

VG10 as core steel, clad by 13-chrome stainless steel, it has achieved both professional sharpness and easy maintenance.

## Handle

Handle is made from magnolia and has good water resistance.

## TOJIRO ZEN

藤次郎 禅  
DPコバルト合金  
鋼割込シリーズ



Blade: VG10 Clad  
Core: VG10  
Outer Layers: 13 Chrome Stainless Steel



Handle: Magnolia  
Ferrule: Resin

## Peeling Knife

FD-560 70mm



## Paring Knife

FD-561 90mm  
FD-562 130mm



## Chef Knife

FD-563 180mm  
FD-564 210mm  
FD-565 240mm  
FD-566 270mm



## Santoku

FD-567 165mm



## Nakiri

FD-568 165mm



## Slicer

FD-569 210mm



## Mini-Light Deba

FD-570 115mm

※2Layered single bevel VG10 used for Mini-Light Deba.



## Deba

FD-571 155mm

※2Layered single bevel VG10 used for Deba.



## Yanagi-Sashimi

FD-572 210mm

※2Layered single bevel VG10 used for Yanagi-Sashimi.



# TOJIRO ZEN BLACK

藤次郎 禅 BLACK DPコバルト合金鋼割込シリーズ

The spirit of "ZEN" has brought this knife to the next stage. Chemical oxide color processing, which is often adopted by medical devices for its excellent effect of corrosion resistance, has been applied to this world class stainless steel knives.



## Blade

VG10 as core steel, clad by 13-chrome stainless steel, it has achieved both professional sharpness and easy maintenance. Black oxide processing, which is the technology often used for medical equipment, has been applied on blade. The blade thus has both outstanding corrosion resistance and beautiful visual aspect.

## Handle

Chestnut handle has excellent durability, and additionally applied fire treatment on surface makes it even stronger.

# TOJIRO ZEN BLACK

藤次郎 禅 BLACK  
DPコバルト合金  
鋼割込シリーズ



Blade : VG10 Clad  
Core : VG10  
Outer Layers : 13 Chrome Stainless Steel  
(Black oxide process)



Handle : Chestnut Wood  
(Fire Treated Surface)  
Ferrule : Resin

## Peeling Knife

FD-1560 70mm



## Paring Knife

FD-1561 90mm  
FD-1562 130mm



## Chef Knife

FD-1563 180mm  
FD-1564 210mm  
FD-1565 240mm  
FD-1566 270mm



## Santoku

FD-1567 165mm



## Nakiri

FD-1568 165mm



## Slicer

FD-1569 210mm





## TOJIRO DP

藤次郎 DPコバルト合金鋼割込(口金付)シリーズ

An extremely sharp, durable and rust-resistant knife made to professional specifications, the TOJIRO regular professional series has long been popular with chefs.



This is the series we recommend for confident professionals who demand durability and hygiene. The handle is made from environmentally-friendly, reinforced laminated material. It is firmly fixed to the blade with three rivets and there is virtually no shrinkage as time goes by. It doesn't crack, come loose or bend and will be a joy to use for years. The attached clasp inhibits the build-up of bacteria and stops water getting in.

The blade, of course, is super-sharp. Through a manufacturing process in which stainless steel is inserted into the steel core, we have combined the sharpness of steel with the easy maintenance of stainless steel. Before shipping, our craftsmen meticulously polish the blade using a number of processes in order to bring out the sharpness appropriate to the application.

In 1996 this knife received the "Good Design and Long Life Prize," a Japanese prize awarded to a product which continues to be a timeless standard.



## TOJIRO DP

藤次郎

DPコバルト合金鋼  
割込(口金付)  
シリーズBlade: VG10 Clad  
Core: VG10  
Outer Layers:  
13 Chrome Stainless SteelHandle:  
Reinforced Laminated Material  
(3Studs, Full-Tang)  
Bolster: 18-8 Stainless Steel

## Peeling Knife

F-799 70mm



## Paring Knife

F-800 90mm

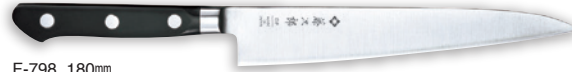


## Steak Knife

F-797 120mm

Japanese product design award  
recognized worldwide.

## Petty Knife

F-801 120mm  
F-802 150mm  
F-798 180mm

F-798 180mm

Chicken  
Boning Knife

F-803 150mm



\*2Layered single bevel VG10 used for Chicken boning knife.

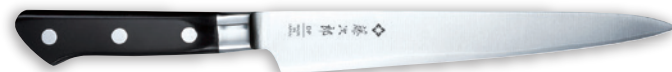
## Boning Knife

F-827 150mm



## Carving Knife

F-826 210mm



## Slicer

F-805 240mm  
F-806 270mm

F-806 270mm

## Chef Knife

F-807 180mm  
F-808 210mm  
F-809 240mm  
F-810 270mm  
F-811 300mm

F-809 240mm

## Santoku

F-503 170mm  
F-500 210mm

F-503 170mm

## Nakiri

F-502 165mm



## Kiritsuke

F-795 160mm  
F-796 210mm

F-796 210mm

\*Half blast finish on Kiritsuke knife.

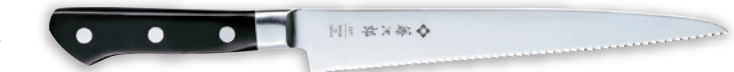
## Western Deba

F-813 170mm  
F-814 210mm  
F-815 240mm

F-815 240mm

## Bread Knife

F-828 215mm



## TOJIRO DP Damascus

藤次郎  
DPダマスカス鋼  
鍛造(口金付)  
シリーズ



Blade: VG10 37Layers  
Core: VG10  
Outer Layers:  
Low- and High-Carbon  
Stainless Steel



Handle:  
Reinforced Laminated Material  
(3Studs, Full-Tang)  
Bolster: 18-8 Stainless Steel

### Petty Knife

F-650 120mm  
F-651 150mm



F-651 150mm

### Chef Knife

F-654 180mm  
F-655 210mm  
F-656 240mm  
F-657 270mm



F-654 180mm



F-657 270mm

### Santoku

F-659 170mm



### Nakiri

F-660 165mm



## TOJIRO Powdered High Speed Steel

藤次郎  
粉末ハイス鋼  
割込(口金付)  
シリーズ



Blade: Powdered High Speed Steel Clad  
Core: Powdered High Speed Steel  
Outer Layers:  
13 Chrome Stainless Steel



Handle:  
Reinforced Laminated Material  
(3Studs, Full-Tang)  
Bolster: 18-8 Stainless Steel

### Petty Knife

F-519 135mm  
F-525 150mm



F-525 150mm

### Chef Knife

F-518 180mm  
F-520 210mm  
F-521 240mm  
F-522 270mm



F-518 180mm



F-522 270mm

### Santoku

F-517 170mm



## TOJIRO DP Damascus

藤次郎  
DP霞流し鋼割込  
シリーズ



Blade: VG10 37Layers  
Core: VG10  
Outer Layers:  
Low- and High-Carbon  
Stainless Steel



Handle:  
Reinforced Laminated Material  
(3Studs, Full-Tang)

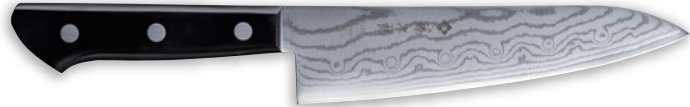
Petty Knife

F-333 135mm



Chef Knife

F-332 180mm



Santoku

F-331 170mm



Nakiri

F-330 165mm



## TOJIRO DP

藤次郎  
DPコバルト合金鋼  
割込シリーズ



Blade: VG10 Clad  
Core: VG10  
Outer Layers:  
13 Chrome Stainless Steel



Handle:  
Reinforced Black Wood  
(3Studs, Long Half-Tang)

Petty Knife

F-313 135mm



Chef Knife

F-312 180mm



Santoku

F-311 170mm



Nakiri

F-310 165mm



## TOJIRO DP A-1

藤次郎  
DPコバルト合金鋼  
割込A-1シリーズ



Blade: VG10 Clad  
Core: VG10  
Outer Layers:  
13 Chrome Stainless Steel



Handle:  
Reinforced Black Wood  
(2Studs, Short Half-Tang)

Its blade thickness has been adjusted to suitable size for home use.  
From beginners to professionals, your satisfaction is guaranteed.

## Petty Knife

F-304 135mm



## Chef Knife

F-302 180mm



## Santoku

F-301 170mm



## Nakiri

F-300 165mm

Daily  
Maintenance

In order to keep your TOJIRO knife in excellent condition for a long time, keep the following in mind, and remember to perform proper maintenance regularly.



After use, wash your knife with a soft sponge with neutral kitchen detergent. After rinsing thoroughly, wipe off the remaining moisture and store it after allowing it to dry.



If your knife is left with adherents containing salt or acid on it, or is stored in a damp place for a long time, rust may form. After cutting pickles, lemons, or the like, wash away any adherents as soon as possible.



As a guide, sharpen your knife once or twice a month to maintain sharpness. However, serrated knives, such as slicers, cannot be re-sharpened due to their structure.



If your knife is rusted, wash it with a sponge and cleanser, or re-sharpen it with a whetstone. Washing your knife with steel wool or other hard materials may cause scratches.



Do not dry your knife in a microwave oven or the like.



Do not leave your knife in water or hot water in a dishpan. This may cause the formation of rust on the blade or corrosion of the handle.



# TOJIRO PRO DP

TOJIRO PRO DPコバルト合金鋼割込シリーズ

This knife, made entirely of stainless steel, is both easy to hold and extra hygienic. Among the wide range of knives in the series, you are bound to find exactly the one you need.



We have welded a stainless steel handle to a blade made of layered composite material well-known for being sharp and easy to look after. The handle with its tornado pattern, symbolizing “the TOJIRO PRO series,” is made to a special specification, using western tableware technology, that in Japan can be manufactured only in Tsubame-Sanjo. Not only is the handle beautiful to look at, but it won’t slip even if your fingers are wet or oily thus making it even safer to use.

Another of the charms of stainless steel is that it is long-lasting and easy to maintain. Here, since the handle and the blade are in once piece, bacteria can’t enter through the gap where the blade joins the handle and the knife can be disinfected using hot water. Since bacteria don’t proliferate, the knife is very hygienic and has an excellent reputation even in food-processing factories where there is strict hygiene control.

In 2000, the knife won the “Good Design Prize,” Japan’s most prestigious design award.



## TOJIRO PRO DP

TOJIRO PRO  
DPコバルト合金鋼  
割込シリーズ



Blade: VG10 Clad  
Core: VG10  
Outer Layers:  
13 Chrome Stainless Steel



Handle・Bolster:  
18-8 Stainless Steel  
(Integrated bolster and blade)

## Peeling Knife

F-843 70mm



## Paring Knife

F-844 90mm



## Petty Knife

F-883 120mm  
F-884 150mm  
F-845 180mm



F-845 180mm

Chicken  
Boning Knife

F-885 150mm



※2Layered single bevel VG10 used for chicken boning knife.

## Carving Knife

F-896 210mm



## Slicer

F-886 240mm  
F-887 270mm



F-886 240mm

## Chef Knife

F-888 180mm  
F-889 210mm  
F-890 240mm  
F-891 270mm  
F-892 300mm



F-890 240mm



F-891 270mm

## Santoku

F-895 170mm



## Nakiri

F-894 165mm

Western  
Deba

F-615 170mm  
F-616 210mm  
F-617 240mm



F-617 240mm

## Bread Knife

F-629 215mm





# TOJIRO PRO DP

TOJIRO PRO DPコバルト合金鋼割込シリーズ

## Chinese Knife

- F-630 220mm
- F-631 225mm Thin
- F-632 225mm Thick



F-630 220mm



F-631 225mm Thin



# TOJIRO PRO Nickel Damascus

TOJIRO PRO  
ニッケルダマスカス鋼  
鍛造シリーズ



Blade : Special Alloy Steel 63Layers  
Core : Special Alloy Steel  
Outer Layers : 63Layers  
Nickel Damascus Steel



Handle・Bolster :  
18-8 Stainless Steel  
(Integrated bolster and blade)

## Petty Knife

- F-1037 105mm
- F-1030 135mm
- F-1038 150mm



F-1038 150mm

## Chef Knife

- F-1031 180mm
- F-1032 210mm
- F-1033 240mm
- F-1034 270mm



F-1031 180mm



F-1034 270mm

## Santoku

- F-1036 170mm



## TOJIRO PRO DP Service en Salle Damascus

TOJIRO PRO  
SERVICE en SALLE  
DPダマスカス鋼鍛造  
サーヴィスナイフシリーズ



Blade: VG10 37Layers  
Core: VG10  
Outer Layers:  
Low- and High-Carbon  
Stainless Steel



Handle・Bolster:  
18-8 Stainless Steel  
(Integrated bolster and blade)

This industry's first series of specialty knives was developed for professionals. Under the supervision of the French Food Culture Center, the shape of the handle was specially designed by researching the unique way professionals grip knives.

### Petty Knife

FD-701 90mm  
FD-702 120mm  
FD-703 150mm



FD-703 150mm

### Steak Knife

FD-707 170mm  
FD-708 190mm



FD-708 190mm



## TOJIRO PRO SD Service en Salle

TOJIRO PRO  
SERVICE en SALLE  
SDモリブデンバナジウム鋼  
サーヴィスナイフシリーズ



Blade:  
Molybdenum Vanadium Steel



Handle・Bolster:  
18-8 Stainless Steel  
(Integrated bolster and blade)

### Filleting Knife

FD-704 190mm



FD-704 190mm

FD-705 190mm  
Flexible Blade



FD-705 190mm  
Flexible Blade

FD-706 190mm  
with Dimples



FD-706 190mm  
with Dimples



FD-705

### Ham Slicer

FD-712 300mm



### Salmon Slicer

FD-709 300mm  
FD-710 350mm



FD-709 300mm

### Bread Knife

FD-711 215mm



## TOJIRO PRO DP Deba

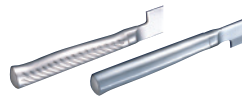
TOJIRO PRO  
DPコバルト合金鋼  
2層複合シリーズ



Blade: VG10  
Core: VG10  
Outer Layer:  
13 Chrome  
Stainless Steel



Handle・Bolster:  
18-8 Stainless Steel  
(Integrated bolster  
and blade)



Right-Left Asymmetric Handle

### Mini Deba

- ◇ F-633 105mm
- ◇ F-634 120mm



F-634 120mm



**GOOD  
DESIGN**

Japanese product design award  
recognized worldwide.

### Deba

- ◇ F-635 150mm
- ◇ F-636 165mm
- ◇ F-637 180mm
- ◇ F-638 210mm

for Left Handed

- F-635L 150mm
- F-636L 165mm



F-635 150mm



F-638 210mm



F-636L 165mm  
for Left Handed

## TOJIRO PRO SD Sashimi

TOJIRO PRO  
SDモリブデン  
バナジウム鋼  
シリーズ



Blade:  
Molybdenum  
Vanadium Steel



Handle・Bolster:  
18-8 Stainless Steel  
(Integrated bolster  
and blade)



Right-Left Asymmetric Handle

### Yanagi-Sashimi

- ◇ F-621 210mm
- ◇ F-622 240mm
- ◇ F-623 270mm
- ◇ F-624 300mm

for Left Handed

- F-622L 240mm
- F-623L 270mm



F-621 210mm



F-624 300mm



F-623L 270mm  
for Left Handed

### Tako-Sashimi

- ◇ F-625 240mm
- ◇ F-626 270mm
- ◇ F-627 300mm



F-626 270mm



## TOJIRO PRO Meister DP

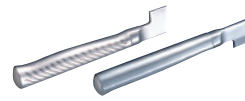
TOJIRO PRO  
匠(本刃付)  
DPコバルト合金  
鋼2層複合シリーズ



Blade: VG10  
Core: VG10  
Outer Layer:  
13 Chrome  
Stainless Steel



Handle • Bolster:  
18-8 Stainless Steel  
(Integrated bolster  
and blade)



Right-Left Asymmetric Handle

Honbazuke honing – which is usually done by professional chef for maximum sharpness – has been applied by our craftsman. Together with Urasuki – hollow part on the back of blade – it brings you best performance.

### Deba

FD-1635 150mm  
FD-1636 165mm  
FD-1637 180mm



FD-1635 150mm



FD-1637 180mm

### Usuba (Square Cut)

FD-1611 180mm  
FD-1612 195mm  
FD-1613 210mm



FD-1611 180mm



FD-1613 210mm

## TOJIRO PRO Meister SD

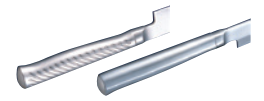
TOJIRO PRO  
匠(本刃付)  
SDモリブデン  
バナジウム鋼  
シリーズ



Blade:  
Molybdenum  
Vanadium Steel



Handle • Bolster:  
18-8 Stainless Steel  
(Integrated bolster  
and blade)



Right-Left Asymmetric Handle

### Yanagi-Sashimi

FD-1622 240mm  
FD-1623 270mm  
FD-1624 300mm



FD-1622 240mm



FD-1624 300mm



## TOJIRO ORIGAMI

藤次郎 ORIGAMI  
ステンレスモノコック構造庖丁  
シリーズ



Blade:  
High-Carbon Stainless Steel



Handle:  
High-Carbon Stainless Steel

### Petty Knife

**F-770** 130mm



### Chef Knife

**F-772** 180mm



### Santoku

**F-771** 165mm



### Diamond Sharpener

**F-790**  
Discontinued



German product design award  
recognized worldwide.



## TOJIRO ORIGAMI BLACK

藤次郎 ORIGAMI BLACK  
ステンレスモノコック構造庖丁  
シリーズ



Blade:  
High-Carbon Stainless Steel  
(Black oxide process)



Handle:  
High-Carbon Stainless Steel  
(Black oxide process)

### Petty Knife

**F-1770** 130mm



### Chef Knife

**F-1772** 180mm



### Santoku

**F-1771** 165mm



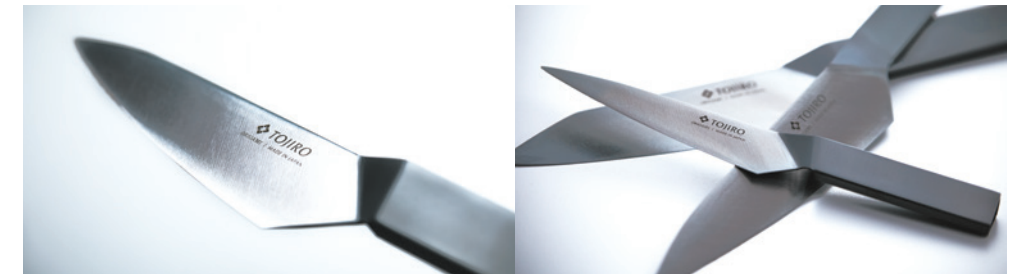
### Diamond Sharpener

**F-1790**  
Discontinued



### Knife Stand

**F-1780**  
Discontinued



## TOJIRO COLOR

TOJIRO Color for HACCP モリブデンバナジウム鋼シリーズ

The TOJIRO Color Series features an impressive handle that is available in 6 colors and was developed to reduce the fatigue of those who cook with its easy-to-grip shape, and is suitable for sanitation control with its antibacterial finish.

This professional grade series is also recommended for meeting HACCP requirements.



## Blade

Blade made from Molybdenum Vanadium steel which is very durable and often used to make surgical knives. High resistance against rust and suitable for professional use.

## Handle

Handle is antibacterial treated elastomer, which is non-slip and easy to grip, very hygienic and durable.

## TOJIRO COLOR

TOJIRO Color for HACCP  
モリブデンバナジウム鋼  
シリーズ



Blade : Molybdenum Vanadium Steel



Handle : Elastomer Resin (Integrated elastomer resin and blade)



## Petty Knife



F-120W 120mm

120 mm : ○ F-120W ● F-140Y ● F-160R ● F-180BL ● F-230G ● F-250BK  
150 mm : ○ F-121W ● F-141Y ● F-161R ● F-181BL ● F-231G ● F-251BK

## Chicken Boning Knife



F-162R 150mm

150 mm : ○ F-122W ● F-142Y ● F-162R ● F-182BL ● F-232G ● F-252BK

## Slicer



F-234G 270mm

240 mm : ○ F-123W ● F-143Y ● F-163R ● F-183BL ● F-233G ● F-253BK  
270 mm : ○ F-124W ● F-144Y ● F-164R ● F-184BL ● F-234G ● F-254BK

## Chef Knife



F-189BL 300 mm

180 mm : ○ F-125W ● F-145Y ● F-165R ● F-185BL ● F-235G ● F-255BK  
210 mm : ○ F-126W ● F-146Y ● F-166R ● F-186BL ● F-236G ● F-256BK  
240 mm : ○ F-127W ● F-147Y ● F-167R ● F-187BL ● F-237G ● F-257BK  
270 mm : ○ F-128W ● F-148Y ● F-168R ● F-188BL ● F-238G ● F-258BK  
300 mm : ○ F-129W ● F-149Y ● F-169R ● F-189BL ● F-239G ● F-259BK

## Nakiri



F-261BK 165mm

165 mm : ○ F-131W ● F-151Y ● F-171R ● F-191BL ● F-241G ● F-261BK

## Santoku



F-132W 170mm

170 mm : ○ F-132W ● F-152Y ● F-172R ● F-192BL ● F-242G ● F-262BK



# TOJIRO COLOR Dimples

TOJIRO Color for HACCP モリブデンバナジウム鋼サーモン刃切仕上シリーズ

The TOJIRO Color Series features an handle that was developed to reduce the fatigue of those who cook with its easy-to-grip shape, and is suitable for sanitation control with its antibacterial finish. Additionally, dimples have been processed on the blade, so that food doesn't stick on it easily.



## Blade

Blade made from Molybdenum Vanadium steel which is very durable and often used to make surgical knives. High resistance against rust and suitable for professional use. Anti-stick dimples are process on the blade additionally.

## Handle

Handle is antibacterial treated elastomer, which is non-slip and easy to grip, very hygienic and durable.

# TOJIRO COLOR Dimples

TOJIRO Color for HACCP  
モリブデンバナジウム鋼  
サーモン刃切仕上シリーズ



Blade :  
Molybdenum Vanadium Steel



Handle :  
Elastomer Resin  
(Integrated elastomer  
resin and blade)

## Petty Knife

F-290BK 120mm  
F-291BK 150mm



F-291BK 150mm

## Slicer

F-263BK 240mm  
F-264BK 270mm



F-263BK 240mm

## Chef Knife

F-265BK 180mm  
F-266BK 210mm  
F-267BK 240mm  
F-268BK 270mm  
F-269BK 300mm



F-268BK 270 mm

## Nakiri

F-292BK 165mm



## Santoku

F-293BK 170mm



# TOJIRO AOGAMI Damascus

藤次郎 青紙鋼霞流し(本水牛桂柄)シリーズ

Each knife in this series of high-grade Japanese style knives is carefully made one at a time by forging high quality cutting steel by the same techniques used in making Japanese swords. The blade features a beautiful wave pattern and creates brilliant cuts that complement the natural flavors of the ingredients.



## Blade

In accordance with traditional technique of Japanese swordsmithing, putting Aogami Steel – a premium carbon steel – in core, forge soft iron on outer layers over and over, it acquired excellent sharpness and edge retention.

## Handle

Handle made by Japanese magnolia wood, which has good water resistance and smooth surface. Water buffalo ferrule prevents blade from rattling and coming off.

# TOJIRO AOGAMI Damascus

藤次郎

青紙鋼霞流し(本水牛桂柄)シリーズ



Blade : Aogami Damascus  
Core : Aogami  
Outer Layers : Soft Iron Damascus



Handle : Magnolia  
Ferrule : Buffalo Horn

## Deba

F-1001 150mm  
F-1002 165mm  
F-1003 180mm  
F-1004 210mm



F-1001 150mm



F-1004 210mm

## Yanagi-Sashimi

F-1020 240mm  
F-1021 270mm  
F-1022 300mm  
F-1023 330mm



F-1020 240mm



F-1021 270mm

## Tako-Sashimi

F-1010 240mm  
F-1011 270mm  
F-1012 300mm  
F-1013 330mm



F-1010 240mm



F-1011 270mm

# TOJIRO AOGAMI

藤次郎 青紙鋼(本水牛桂柄)シリーズ

Aogami steel is highly purified Shirogami steel with chromium and tungsten added.

Extra hard, excellent sharpness and abrasion resistance.

This Tojiro Japanese style professional knives are made of selected premium steel and forged by our craftsmen.



## Blade

Blade is made from premium carbon steel Aogami, it has excellent sharpness and wear resistance. A bit of experience may necessary for re-sharpening, however holds very good edge retention.

## Handle

Handle made from Japanese magnolia wood, which has good water resistance and smooth surface. Water buffalo ferrule prevents blade from rattling and coming off.

# TOJIRO AOGAMI

藤次郎

青紙鋼(本水牛桂柄)シリーズ



Blade: Aogami  
Core: Aogami  
Outer Layer: Soft Iron



Handle: Magnolia  
Ferrule: Buffalo Horn

## Yanagi-Sashimi

F-960 240mm  
F-961 270mm  
F-962 300mm  
F-963 330mm



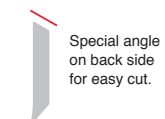
## Tako-Sashimi

F-970 240mm  
F-971 270mm  
F-972 300mm  
F-973 330mm



## Yanagi-Sashimi with Slanted Blade's Spine

F-965 240mm  
F-966 270mm  
F-967 300mm



## Deba with Rounded Blade's Spine

F-975 150mm  
F-976 165mm  
F-977 180mm  
F-978 210mm





Recommended User

Shiratama no Yu: Kahou  
Executive Chef  
Takayuki Yamaoka

After working at a traditional ryokan hot-spring inn in Kansai and later at a Japanese-style restaurant in Tokyo, Mr. Yamaoka was hired by one of Niigata Prefecture's preeminent inns, Shiratama no Yu: Kahou, to serve as executive chef there as well as at Koshinosato Annex. Considered a master of chefs' knives, Mr. Yamaoka prepares Japanese kaiseki cuisine using a bounty of seasonal ingredients from Niigata.

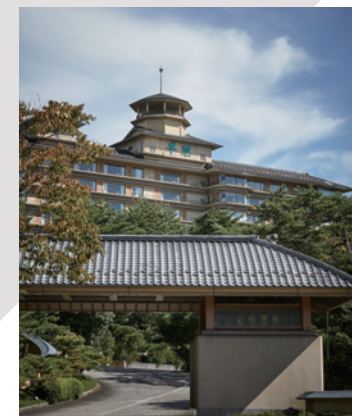


### Knives that readily adjust to the user

TOJIRO's Japanese knives offer outstanding cutting technology with blades of ideal hardness. I use their products because, while preferences concerning blade hardness vary from user to user, TOJIRO has created a knife that readily adjusts to my individual needs. The company's pursuit of materials and construction that harmonize with the knife's intended use make this possible. An additional reason I prefer their knives is that they are designed to be used in kitchens at hot springs resorts and are made of stainless steel to resist the rust-inducing properties of sulfur.

### The cutting characteristics of the knife impact the savor of the food

The luster of the visible surfaces of the ingredients and their enhanced texture are extremely important to Japanese cuisine and impart its beauty. For this reason, I can make no compromises with the quality of the knives I use. Sharpening the blade properly every day is important. If sharpened well, the knife will handle better and will cut up to 50% longer. It is my sincere hope to prepare delicious cuisine with tools of the art that have received my loving care.



## TOJIRO SHIROGAMI

藤次郎  
白紙鋼(樹脂柱柄)シリーズ



Blade : Shirogami  
Core : Shirogami  
Outer Layer : Soft Iron



Handle : Magnolia  
Ferrule : Resin

### Mini-Light Deba

F-897 105mm  
F-898 120mm



F-898 120mm

### Mini Deba

F-899 105mm  
F-900 120mm



F-900 120mm

### Deba

F-901 150mm  
F-902 165mm  
F-903 180mm  
F-904 210mm  
F-905 240mm  
F-906 270mm



F-905 240mm

### Salmon Deba

F-937 240mm  
F-938 270mm  
F-939 300mm



F-938 270mm

### Thin Bladed Deba

F-933 180mm  
F-917 210mm  
F-934 240mm



F-934 240mm

### Yanagi-Sashimi

F-930 210mm  
F-908 240mm  
F-909 270mm  
F-910 300mm  
F-911 330mm



F-909 270mm

### Tako-Sashimi

F-912 240mm  
F-913 270mm  
F-914 300mm  
F-915 330mm



F-913 270mm

### Eel Knife

F-923 100mm  
Nagoya Style



F-923 100mm  
Nagoya Style

F-916 180mm  
Tokyo Style

F-931 210mm  
Tokyo Style

F-932 240mm  
Tokyo Style



F-931 210mm  
Tokyo Style

### Usuba (Square Cut)

F-918 165mm  
F-919 180mm  
F-942 195mm  
F-935 210mm



F-935 210mm

### Usuba (Falcate Cut)

F-941 195mm

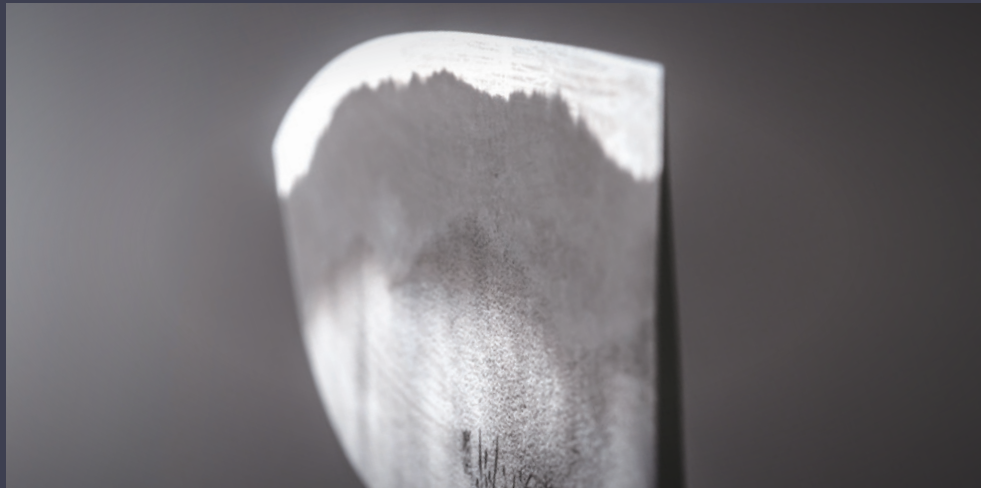


# TOJIRO SHIROGAMI Double - Bevel

藤次郎 白紙鋼(樹脂桂柄)黒打砥出しシリーズ

Core blade by Shirogami steel, outer layer by soft iron, it is easy to re-sharpen and has good edge retention.

Shirogami steel is iron sand as raw material, it is very purified steel.



### Blade

User friendly double beveled edge suites for home use.

### Handle

Handle is made from magnolia and has good water resistance.

# TOJIRO SHIROGAMI Double - Bevel

藤次郎

白紙鋼(樹脂桂柄)黒打砥出しシリーズ



Blade : Shirogami Clad  
Core : Shirogami  
Outer Layers : Soft Iron



Handle : Magnolia  
Ferrule : Resin

### Petty Knife

F-691 120mm  
F-692 150mm



F-692 150mm

### Chef Knife

F-693 180mm  
F-694 210mm  
F-695 240mm



F-695 240mm

### Santoku

F-698 165mm  
F-701A 165mm  
Polished



F-698 165mm



F-701A 165mm  
Polished

### Nakiri

F-699 165mm  
F-702A 165mm  
Polished



F-699 165mm



F-702A 165mm  
Polished

### Kiritsuke

F-689 240mm





# TOJIRO MV

藤次郎 MVモリブデンバナジウム鋼(樹脂桂柄)シリーズ

It is the new generation of Japanese traditional cooking knives .  
The material has the characteristics of both anti-corrosion and abrasion resistance,  
while keeping the Japanese traditional sharpness.



## Blade

Blade made from wear and rust resistant Molybdenum Vanadium steel.  
So that its maintenance is easier than carbon steel knives and therefore suitable for beginners.  
However, edge is carefully sharpened without compromise by our craftsman.

## Handle

Handle is made from magnolia and has good water resistance.

# TOJIRO MV

藤次郎

MVモリブデンバナジウム鋼  
(樹脂桂柄)シリーズ



Blade : Molybdenum Vanadium Steel



Handle : Magnolia  
Ferrule : Resin

## Mini-Light Deba

F-1050 105mm  
F-1051 120mm



F-1051 120mm

## Deba

F-1053 150mm  
F-1054 165mm  
F-1055 180mm



F-1055 180mm

## Yanagi-Sashimi

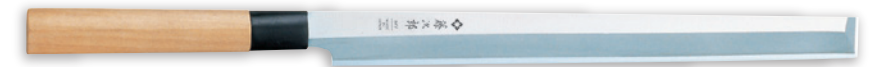
F-1056 210mm  
F-1057 240mm  
F-1058 270mm  
F-1059 300mm



F-1058 270mm

## Tako-Sashimi

F-1060 240mm  
F-1061 270mm  
F-1062 300mm



F-1061 270mm

## TOJIRO MV Forged Double - Bevel

藤次郎  
MVモリブデンバナジウム鋼  
鍛造両刃仕上(樹脂柱柄)  
シリーズ



Blade : Molybdenum Vanadium Clad  
Core : Molybdenum Vanadium  
Outer Layers : Soft Stainless Steel



Handle : Magnolia  
Ferrule : Resin

### Santoku

F-948 170mm



### Nakiri

F-949 165mm



## TOJIRO MV Elastomer Handle

藤次郎  
MVモリブデンバナジウム鋼  
2層複合(エラストマーハンドル)  
シリーズ



Blade : Molybdenum Vanadium  
Core : Molybdenum Vanadium  
Outer Layer :  
13 Chrome Stainless Steel



Handle :  
Elastomer Resin  
(Integrated elastomer  
resin and blade)

### Deba

FD-1104 150mm  
FD-1105 165mm  
FD-1106 180mm



FD-1106 180mm



Octagonal Handle

### Yanagi-Sashimi

FD-1110 210mm  
FD-1111 240mm  
FD-1112 270mm  
FD-1113 300mm



FD-1111 240mm

## TOJIRO SHIROGAMI Soba Cutter

藤次郎  
白紙鋼黒打仕上(紐巻き柄)  
そば切シリーズ



Blade : Shirogami  
Core : Shirogami  
Outer Layer : Soft Iron



Handle : with String

### Black Soba Cutter

F-740 270mm  
F-741 300mm



F-741 300mm

## TOJIRO MV Soba Cutter

藤次郎  
MVモリブデンバナジウム鋼  
そば切シリーズ



Blade : Molybdenum Vanadium Steel



Handle : Magnolia

### Soba Cutter

F-738 240mm  
F-748 270mm



F-748 270mm

# Japanese knives

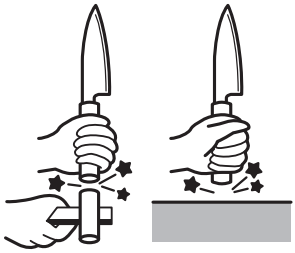


While there is a classification method that classifies Western knives as double-edged and Japanese knives as single edged, we classify our knives according to the handle shape and the specifications. Basically, Western knives have a riveted handle and Japanese knives have an insertion type handle. Furthermore, Western knives basically cut by bringing the blade down, while Japanese knives basically cut by pulling. Furthermore, the way blades are attached is also different between Western and Japanese knives.



### How to repair a rattling handle

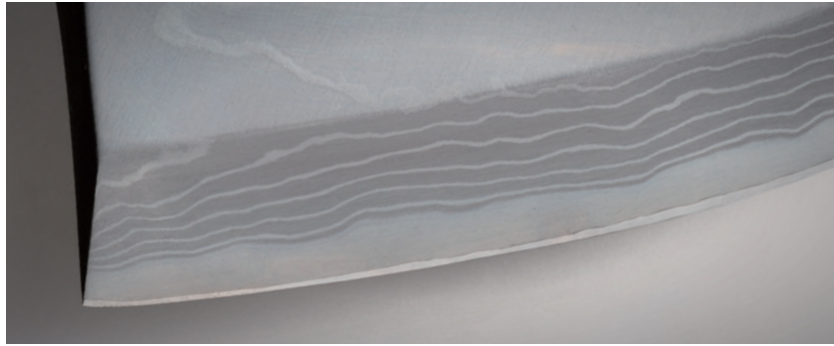
Since any adhesive agent or nails etc. are not used to attach blade and handle, hit the end of the handle as shown, to fix the loose blade.



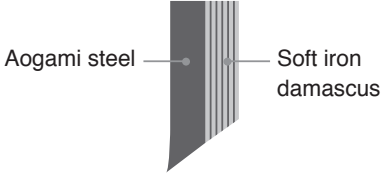
### How to repair rusted knives

Rust on an edge can be removed by sharpening with a whetstone or sharpener. For carbon steel knives, perform maintenance by scraping rust with a scrubbing brush, and then apply cooking oil to prevent rust.

# About carbon steel knives

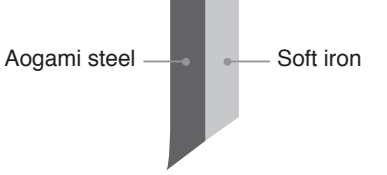


We use a highly purified type of steel based on iron sand in which impurities are reduced to a minimum. This is the material from which traditional Japanese knives were made. Though it rusts more easily than stainless steel, its outstanding feature is its sharpness.



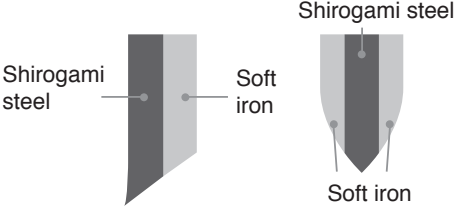
### [ Aogami Damascus Steel ]

In accordance with traditional technique of Japanese swordsmithing, putting Aogami Steel – a premium carbon steel – in core, forge soft iron on outer layers over and over, it acquired excellent sharpness and edge retention.



### [ Aogami ]

Highly purified Shirogami steel with chromium and tungsten added. Extra hard, excellent sharpness and abrasion resistance. Though it requires certain sharpening technique, long lasting sharpness can be obtained once you get used it.



### [ Shirogami ]

Compare with Aogami steel, it has less abrasion resistance but friendly on sharpening and keeps long lasting edge. Iron sand as raw material, it is very purified steel, and temperature control during its heat processing requires skill.



# TOJIRO DP Chinese Knife

藤次郎  
 DPコバルト合金鋼割込  
 中華庖丁シリーズ



Blade: VG10 Clad  
 Core: VG10  
 Outer Layers:  
 13 Chrome Stainless Steel



Handle: Natural Wood  
 (2Studs, Full-Tang)

## Chinese Knife

F-921 225mm  
 Thin

F-922 225mm  
 Thick

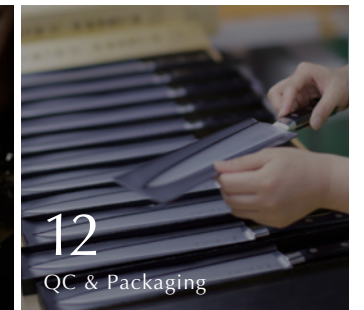
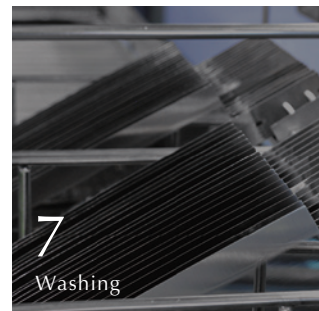
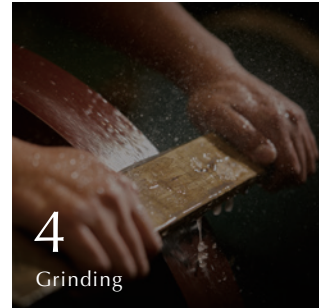
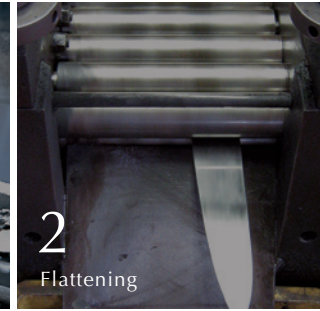
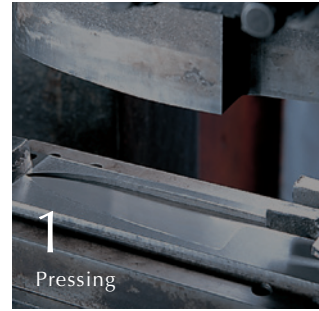


F-922 225mm Thick



## Manufacturing Process

TOJIRO Co.,Ltd. is producing more than 3,000~4,000 knives per day, which is domestically one of the most, with the latest technology and under the quality controlled production lines in our own factory.



## TOJIRO Slicer•Fork

藤次郎 スライサー・フォーク

### Bread Knife



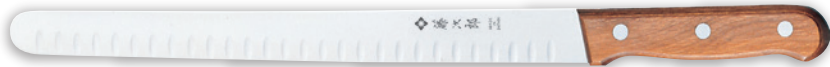
F-687 270mm  
Molybdenum Vanadium Steel



F-737 235mm  
High-Carbon Stainless Steel

### Salmon Knife

F-816 305mm



### Meat Fork

F-819



## TOJIRO GADGET

藤次郎 キッチン鉗・ウロコ取り TOJIRO PRO 骨抜き

### Kitchen Shears



FK-843 Separable



FG-3500

### Fish Scaler

F-640



### Fish Bone Tweezers

F-642  
18-8 Stainless Steel



## TOJIRO GADGET

藤次郎 庖丁ケース

### Knife Case



F-355  
Soft Knife Bag



F-359  
Canvas Knife Pocket

Each case is capable for Chef knife up to 300mm, Western Deba up to 270mm, Deba up to 240mm, and Yanagi-Sashimi up to 300mm. (8 knives can be stored.)  
\*Based on our standard knives. \*Subject to knife shape, some may not fit.

Each case is capable for Chef knife up to 240mm, Western Deba up to 240mm, Deba up to 165mm, and Yanagi-Sashimi up to 240mm. (5 knives can be stored.)  
\*Based on our standard knives. \*Subject to knife shape, some may not fit.



F-354  
Soft Knife Case

Storable 2 petty knives up to 150mm blade length, 2 chef knives up to 240mm blade length. Maximum 4 knives.  
\*Based on our standard knives. \*Subject to knife shape, some may not fit.



### Tradition and innovation

Traditional Japanese sword-making techniques that forged steel from Tamahagane is fully used for TOJIRO knives. Although machines have allowed the process to become more efficient, the deciding factor lays, of course, in the skill and instinct of craftsmen.

As knives are tools that people directly take into their hands to use, we value the skills of producers, which are the foundation of manufacturing, and keep a close eye on all processes until each craftsman at TOJIRO is completely satisfied. Our knives that are produced by traditional techniques and modern industrial technology are held in the highest regard not only in Japan, but around the world. We, TOJIRO, will continue to strive for a balance between inherited tradition and technical innovation as one of the few full-scale production kitchen knife manufacturers in Japan.



Recommended User

RESTAURANT Ryuzu  
Executive Chef & Directeur  
Ryuta Iizuka

Appointed chef in Tokyo's L'Atelier de Joël Robuchon after studying the art of French cuisine in other restaurants in the Joël Robuchon group. In 2011, he opened his own French restaurant, RESTAURANT Ryuzu, in Roppongi, Tokyo, where his unique cuisine, incorporating Japanese ingredients in unusual ways, continues to impress customers.

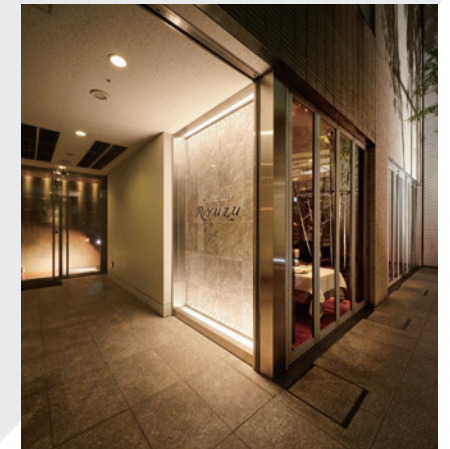


I choose table knives I myself would like to use.

In my restaurant, I use the "wakisashi" table knife. When I held it in my hand in the TOJIRO's showroom I felt "This is the one!" I want my customers to use the knife that inspired me. The "wakisashi" is mainly for meat and the beauty of it is that it's so sharp. The wood grain of the handle is also very attractive and customers from overseas love it.

When it comes to tools and food, "simple is best."

I like to make simple food in which you can taste the goodness of each ingredient. There's no point in a dish that's tasty but anonymous. In order to bring out individual flavors, I sometimes use Japanese ingredients, or cook using a Japanese kitchen knife. All this is to achieve "simplicity". In the "wakisashi" too, what attracted me was the simple design which brings out the beauty of the materials.





# TOJIRO WAKISASHI

藤次郎 脇差 テーブルナイフ・フォークシリーズ

Steak knives features a design with a sharp edge from the handle to the tip. Rare and precious wood is used for the handle. This tableware series by TOJIRO evokes the image of Japanese swords and expresses the beauty of Japan.



## Blade & fork

Inspired by Japanese sword, it is the steak knife of one of a kind. Feel the craftsmanship from beautifully finished double bevel Damascus blade.

A fork uniquely inspired by the form of Japanese sword.

Its angle is well designed and you could enjoy smooth touch as you use it.

## Handle

Unique esteemed woods are curved and finished by our excellent partner wood curving factory MARUNAO.

## TOJIRO WAKISASHI Table Knife

藤次郎  
脇差  
テーブルナイフ  
シリーズ



Blade: VG10 Damascus  
Core: VG10  
Outer Layers:  
Low- and High-Carbon Stainless Steel



Handle: Natural Wood, Mikarta  
Handle Parts: Silver  
Bolster: Handle End:  
18-8 Stainless Steel

### Table Knife

FD-1000 80mm  
Ebony



FD-1000 80mm Ebony



FD-1001 80mm  
King Wood



FD-1001 80mm King Wood



FD-1002 80mm  
Bocote



FD-1002 80mm Bocote



FD-1003 80mm  
White MiKarta



FD-1003 80mm White MiKarta



reddot award 2017  
winner

German product design award  
recognized worldwide.

## TOJIRO WAKISASHI Table Fork

藤次郎  
脇差  
テーブルフォーク  
シリーズ



Head:  
18-8 Stainless Steel(Hot Forged)



Handle: Natural Wood, Mikarta  
Handle Parts: Silver  
Handle End: 18-8 Stainless Steel

### Table Fork

FD-1004  
Ebony



FD-1004 Ebony



FD-1005  
King Wood



FD-1005 King Wood



FD-1006  
Bocote



FD-1006 Bocote



FD-1007  
White MiKarta



FD-1007 White MiKarta



## TOJIRO TSUBAME

藤次郎 燕 テーブルナイフ・フォークシリーズ

Our hometown "TSUBAME" means a swallow in Japanese.

The design of these knives &amp; Forks are derived from the image of a swallow about to take off to the sky.

From selection of materials to finishing work, this is TOJIRO's one of a kind.



## Blade &amp; fork

Blade is VG10 Damascus with no compromise on sharpness.

Color of fork head varies depending on handle material, and you can enjoy its harmony with knife.

## Handle

Also enjoy its handle design, which is made from natural wood, fiber and mikarta.

Combination of 3 different types of materials -natural wood, fiber and reinforced laminated material – brought the perfect design.

## TOJIRO TSUBAME Table Knife

藤次郎  
燕 テーブルナイフ  
シリーズ

Blade: Cobalt Alloy Steel(VG10)

Core: VG10

Outer Layers: Low- and High-Carbon  
Stainless Steel  
(FD-1022, FD-1023, FD-1024:  
Black oxide process)Handle:  
Natural Wood, Fiber,  
Reinforced Laminated Material  
Handle Parts: Stainless Steel

## Table Knife

FD-1020 95mm  
Olive×WhiteFD-1021 95mm  
Olive×IndigoFD-1022 95mm  
Walnut×WhiteFD-1023 95mm  
Walnut×IndigoFD-1024 95mm  
Ebony×Moss GreenSelf-stand structure without  
damaging blade's edge.

FD-1020 95mm Olive×White



FD-1021 95mm Olive×Indigo



FD-1022 95mm Walnut×White



FD-1023 95mm Walnut×Indigo



FD-1024 95mm Ebony×Moss Green

## TOJIRO TSUBAME Table Fork

藤次郎  
燕 テーブルフォーク  
シリーズ

Head:

18-8 Stainless Steel  
(FD-1032, FD-1033, FD-1034:  
Black oxide process)Handle:  
Natural Wood, Fiber,  
Reinforced Laminated Material

## Table Fork

FD-1030  
Olive×WhiteFD-1031  
Olive×IndigoFD-1032  
Walnut×WhiteFD-1033  
Walnut×IndigoFD-1034  
Ebony×Moss Green

FD-1030 Olive×White



FD-1031 Olive×Indigo



FD-1032 Walnut×White



FD-1033 Walnut×Indigo



FD-1034 Ebony×Moss Green



## How to Sharpen a Knife

To keep its sharpness always in best condition, here we introduce how to re-sharpen a knife.



FD-400  
How to Sharpen  
a Knife DVD

<p><b>1</b></p> <p>Submerge the whetstone in water. It should absorb enough water until no air bubbles come out.</p>	<p><b>2</b></p> <p>Keep the blade down, hold the handle firmly with your thumb on the blade.</p>	<p><b>3</b></p> <p>Blade facing towards you, keep the blade 45degree angle against the center of the stone, then start back and forth to re-sharpen. First from the top section of the blade.</p>
<p><b>4</b></p> <p>Check the back side of the blade after some sharpening to see whether if there are burrs can be seen. If there are, sharpening is done.</p>	<p><b>5</b></p> <p>Then move on to the next section, and repeat the same procedure until entire edge is sharpened.</p>	<p><b>6</b></p> <p>The last section, at the end of the blade, you do not have to sharpen this area keenly. Leave this part slightly obtuse.</p>
<p><b>7</b></p> <p>Turn the blade around, and re-sharpen the back side. The back side should be sharpened lightly, only to remove burrs away.</p>	<p><b>8</b></p> <p>Keep checking with fingers, remove burrs away from the entire blade's edge.</p>	<p><b>9</b></p> <p>If you have a finishing stone, sharpen with it to refine the edge.</p>

### Double - Bevel

Do not place the entire blade on the stone. Keep the blade tilted to about 15degree. Extra angle should be taken and tilt the blade a little upwards when sharpening back side of the edge.



### Single - Bevel

Keep placing "Kiriha" (the slanted area of the blade) on the stone and sharpen by moving back and forth.



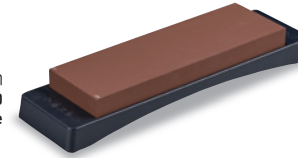
## TOJIRO Whetstone

藤次郎  
砥石シリーズ

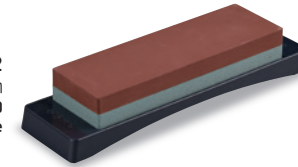
- Coarse grid stones (#220-400) for repairing chip and reshape.
- Medium grid stones (#800-1200) for getting rid of scratches and smoothing edge.
- Fine grid stones (#3000-10000) for polishing edge.

### for Home Use

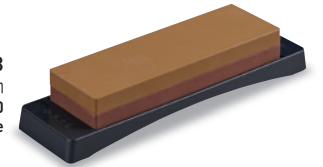
F-431  
230×65×30mm  
Medium grid #1000  
with base



F-432  
230×65×45mm  
Combination #220/#1000  
with base



F-433  
230×65×45mm  
Combination #1000/#3000  
with base



### for Professional Use

F-451  
210×80×55mm  
Coarse grid #220



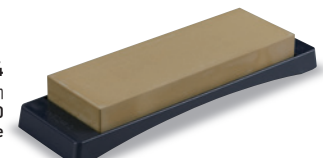
F-452  
215×65×35mm  
Medium grid #800



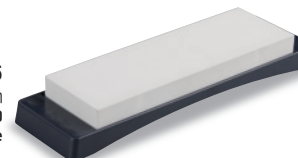
F-453  
215×75×65mm  
Medium grid #1000



F-454  
265×80×40mm  
Fine grid #4000  
with base



F-455  
265×80×40mm  
Extra fine grid #8000  
with base



### Natural Leather Strop

F-461  
250×70×25mm



### Touch-up Whetstone

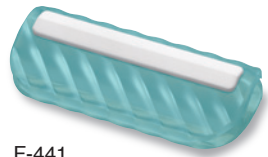
F-421 #60  
170×55×30mm



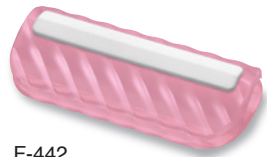


## Sharpening Stabilizer

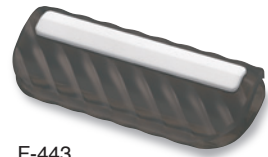
### TOGRIP Sharpening Stabilizer



F-441  
Blue



F-442  
Pink



F-443  
Black

#### Features

Sharpen a knife like "Meister"!



TOGRIP keeps appropriate angle against a whetstone and makes your sharpening easier by mounting it on the blade's spine.

Both ends of TOGRIP can be used.



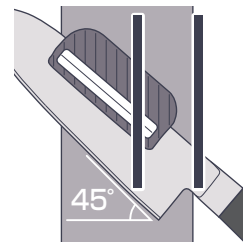
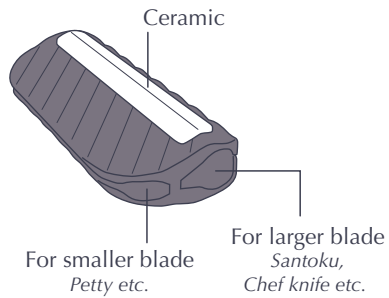
Wider end for lager blade such as Santoku and Chef knife, smaller end for tiny blade like Petty.

High-precision ceramic.



High-precision ceramic made in Japan attached for angle adjustment.

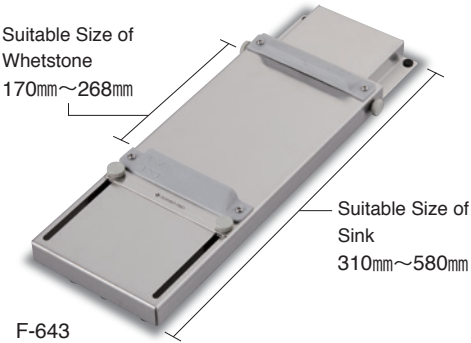
#### How to use



Place knife blade 45° against whetstone as shown.

### TOJIRO PRO Sharpening Table

Suitable Size of Whetstone  
170mm~268mm



藤次郎

### TOJIRO Knife Sharpening Starter Kit

Plastic container,  
TOJIRO wooden sharpening table,  
TOJIRO combination whetstone #220/#1000,  
TOJIRO TOGRIP sharpening stabilizer,  
Original training DVD

F-481



## Sharpening Steel

### Sharpening Steel (Fine Cut)

F-846 275mm



F-847 300mm



## Sharpener

### TOJIRO PRO 18-8 Stainless Steel Double Rolling Sharpener

F-641



F-411  
(#320/#1000)

Exclusive Spare Whetstones Set for F-641



## Wooden Knife Block with Magnet (6 slots)



Capable for blade length up to 240mm. 6 knives in slots, 2 additional knives on magnetic surface, and 1 slot for scissors.

## Paulownia Cutting Board



## Magnolia Wood Sheath

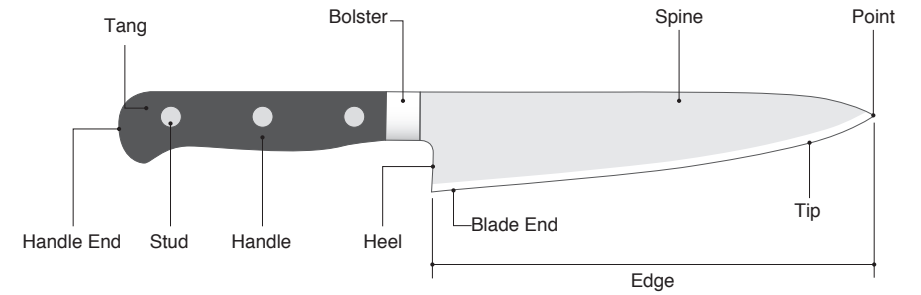


M-314 For Chef Knife 240mm    M-315 For Chef Knife 270mm

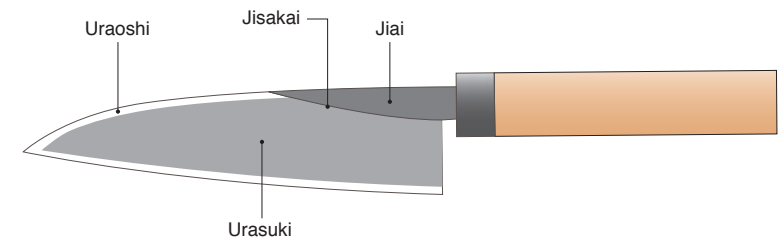
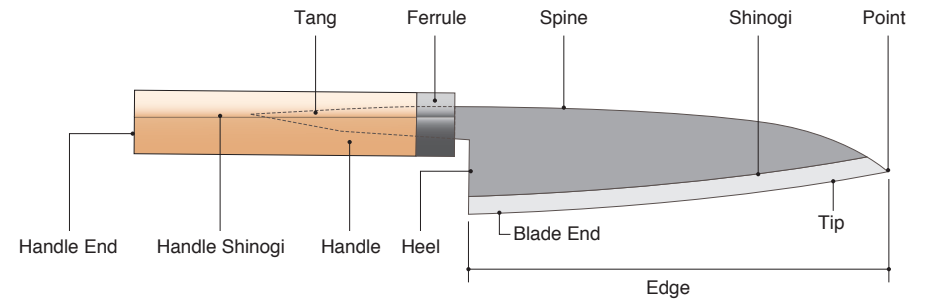
※Color varies due to natural wood.

## Names of Parts

### Western Style Knives



### Japanese Style Knives



# Frequently asked questions

## For use

**Q** There may be slight weight difference even for the same kinds of knives.

**A** Since we sharpen and finish each knife by hand, there may be slight weight difference between individual knives. Rest assured, this does not impact quality. Also, the weight of a knife will gradually decrease as it is re-sharpened.

**Q** Handle odor

**A** The laminated reinforcement material contains phenol resin, which may emit an odor when it is exposed to heat. Please be careful when using in places where the handle could be exposed to high temperatures such as near gas stoves and use in dishwashers. In addition, the natural wood material sometimes emits a unique innate odor, and is not harmful to the human body. If you are concerned about the odor, leave the knife in a well-ventilated place for a period of time.

**Q** The knife bent

**A** Wrap a towel around the blade, press it down on a flat surface and apply force from the opposite side of the bending direction to straighten the bent part. Since the blade may break if force is suddenly applied, please apply force gradually. If the bend appears to be wavy, the knife may have been used while it was twisted to both sides.

**Q** What kind of cutting board should I use?

**A** Wooden cutting boards are gentle on knife blades and reduce loads applied to the edge of a blade, which allows the knife to maintain its sharpness longer. For users who wish to keep a knife in a good condition for a long time, we recommend using a wooden cutting board. For users who place priority on ease of cutting board maintenance, we recommend using plastic or rubber cutting boards.

**Q** Where does the worn off edge of the blade go during use?

**A** The worn off tip adheres to the cutting board and is rinsed away when the cutting board is washed. Although it may mix in with the ingredients, since the waste that is caused by wear is finer than sand and naturally passes through your body, there is no need for concern. On the other hand, if the blade is nicked or chipped, do not mix it with ingredients because it is dangerous.

**Q** Are left-handed knives available?

**A** Some left-handed products are made-to-order. See the respective product information page for details.

**Q** I want to dispose of an old knife.

**A** When disposing of knives, wrap a cloth or newspaper around the blade and dispose of it as a dangerous object. How to dispose of waste differs depending on your municipality, so please contact your city office directly. We will accept our products only for disposal. (However, you must bear the shipping fees.)

## Maintenance

**Q** Are rusted knives no longer usable?

**A** Rust on an edge can be removed by sharpening with a whetstone or sharpener. For stainless steel knives, rust on areas other than an edge can be scraped off with cleanser, etc. (However, please note that this may cause scratches to the blade.) For carbon steel knives, perform maintenance by scraping rust with a scrubbing brush, and then apply cooking oil to prevent rust.

**Q** How can I repair a rattling handle?

**A** If an insertion type handle rattles, (a handle that does not have a rivet on the knob) such as the handles of Japanese style knives, tap the knob end slightly with a hammer or on the floor a few times to fix the rattle. When there is rattling immediately after purchase, please contact us before use. When rattling occurs after some time of use, the inside of the knob may be corroded. While it depends on the state of the corrosion, we will repair such knives (fee-based).

**Q** Is blade chipping a defect?

**A** Most blade chippings are considered to be caused by cutting hard ingredients. Use a dedicated freezer knife for frozen food. When chopping fish bones, etc., into pieces, the Deba is best. When the blade stops in the process of cutting an ingredient, pull it out straight and cut again without forcibly twisting the knife to both sides. When the blade is sharpened thin, while its sharpness is increased, its strength decreases. Therefore, be careful of excessive sharpening.

**Q** What should I do if the blade is cracked?

**A** Cracks are considered to stem from the same cause as blade chipping. In addition, cracking may occur when the blade is given a strong impact (hacking or dropping, etc.). For knives made by composite materials, it may be able to re-sharpen and use again. Since even small cracks can result in blade breakage, if you find a crack, immediately repair it by grinding with a whetstone. We will also accept repairing for our products.(fee-based)

**Q** If I have a simple sharpener, is sharpening with a whetstone unnecessary?

**A** A simple sharpener is not a substitute for a whetstone. Sharpeners do not sharpen the edge as a whetstone does, but is rather used for the purpose improving the knife's biting of ingredients temporarily by roughening the edge of the knife. Use of simple sharpeners only makes the edge very brittle, causing blade chipping. In order to keep the edge in good condition, periodically sharpen with a whetstone.

**Q** Which whetstone should I choose?

**A** Whetstones are generally classified into three types: coarse, medium, and fine grid stones. A medium grid is sufficient for re-sharpening that is performed for maintenance at home. When re-sharpening chipped knives, or when genuine sharpness is required, use coarse grid and finishing grid additionally.

- Coarse grid stones (#220-400) for repairing chip and reshape.
- Medium grid stones (#800-1200) for getting rid of scratches and smoothing edge.
- Fine grid stones (#3000-10000) for polishing edge.



# Frequently asked questions

## Materials, shape, manufacturing process

**Q** What kind of material is Damascus steel (Kasuminagashi)?

**A** Elegant wave patterns are characteristic of Damascus steel. This wave pattern is generated by laminating different types of materials in several layers, rolling and forging, producing a raw material with less unevenness and free from impurities. Having less unevenness increases hardening accuracy, resulting in a blade material with high hardness and excellent sharpness.

**Q** What does “DP” and “SD” described for material quality mean?

**A** “DP” is the abbreviation for Decarburization Prevention Method, and shows that a technology which prevents a reduction in hardness due to the movement of carbon between raw materials of composite materials was used as the manufacturing method. “SD” is the abbreviation for “Super Durability” which means “high durability,” and represents a special single-layer material in which molybdenum and vanadium are mixed into a high purity iron ore for blades.

**Q** What is the difference between “Western knives” and “Japanese knives”?

**A** While there is a classification method that classifies Western knives as double-edged and Japanese knives as single edged, we classify our knives according to the handle shape and the specifications. Basically, Western knives have a riveted handle and Japanese knives have an insertion type handle. Furthermore, Western knives basically cut by bringing the blade down, while Japanese knives basically cut by pulling. Furthermore, the way blades are attached is also different between Western and Japanese knives.

**Q** What is the difference between the Chef Knife and Santokuk?

**A** The Chef Knife came to Japan with Western culture in the 18C, and was named “Gyuto (means beef blade)” since it was a knife to cut beef. This knife is suitable for cutting meat. The Santoku has the shape of both the Chef Knife and Nakiri combined, and is suitable for cutting a wide variety of ingredients including meat, fish and vegetables. The Santoku is called a “versatile knife” because virtually any kind of cooking can be performed with this knife alone.

**Q** For types of Japanese knives, what is the difference between “glost fired knives” and “composite knives”?

**A** “Glost fired knives are Japanese knives made of single-layered material, and composite knives are made of composite materials in which two or more types of materials are combined. Glost fired knives have the characteristic of longer lasting sharpness and composite knives have the characteristic of being tough with excellent durability.

**Q** What is “hardening”?

**A** Hardening is the process to stimulate metallic components by heating raw materials to 1000°C or higher, and fixing this stimulated state while increasing hardness by cooling it. There are water, oil and air methods for cooling the raw materials, and each of them is classified into “water hardening,” “oil hardening” and “air hardening.”

## Other

**Q** What knife should I start with?

**A** The key to selecting a knife is to consider what you want to cook and how often you will use the knife. If selecting only a single knife at the beginning, we recommend the Santoku. The Santoku is suitable for cutting a wide variety of ingredients including meat, fish and vegetables. For cooking at home, we would next recommend getting both the Chef knife and Petty knife. Easy-to-use knives can be selected depending on the ingredients. In addition, the Deba is convenient when preparing fish dishes regularly, and the Nakiri (Usuba) is also convenient if vegetables are prepared often.

**Q** Can I request made-to-order knives?

**A** We basically do not accept requests for made-to-order knives from individuals. This is because die costs and sufficient manufacturing lots are required to manufacture new knives at our company. For companies that desire to develop original goods, please contact us as our sales representatives accept consultations.

**Q** Are knives suitable as a gift?

**A** Knives have traditionally been a tool considered something sacred in dietary life. Even now, they are kept and widely used as an object of good luck during the stages and celebrations of life, such as ceremonial tape-cuttings for formal openings, cutting of wedding cakes at wedding receptions and as axes in launching ceremonies. Giving a knife as a gift serves as a congratulatory message of wishing good fortune in celebrating new beginnings.

**Q** Japanese traditional measuring unit “Sun” and “Shaku”, how long are they actually?

**A** 1 Sun is approximately 30mm(1.2”). 10 Sun is equal to 1 Shaku, and 1 Shaku is approximately 300mm(1’).

## From Tsubame to the world

We continue to manufacture the highest quality knives in this region where the spirit and techniques of manufacturing have been succeeded since ancient times.

Tsubame, where TOJIRO is located, is a metal-processing industrial cluster area known as "Tsubame-Sanjo". Since manufacture of Wakugi(Japanese nail) started in the early 1600s, knives, files, pipes, copperware, metal-carving, cutlery and other products have been manufactured here, and have increased in export. TOJIRO has delivered products from the representative production area of Japan to the world, where professional vendors of each process have developed techniques and spirit together through friendly competition.



Tsubame city is known as an industrial area of tableware and metal houseware



The Bunsui Kimono Parade at the Tsubame Cherry Blossom Festival

## Access to Tsubame

### By car:Hokuriku Expressway (→ Exit 39 Sanjo-Tsubame)

- From Tokyo / about 4 hours.
- From Osaka / about 7 hours.
- From Niigata / about 40 minutes.

### By Shinkansen high-speed train (→ Tsubame-Sanjo Station)

- From Tokyo / about 2 hours.
- From Osaka / about 4.5 hours via Tokyo.
- From Niigata / about 15 minutes.



# About Us

Name | TOJIRO Co., Ltd.

Representative | CEO Susumu Fujita

Foundation | 1. May. 1953.

Address of Company

■ Head Office

1-13 Butsuryu-Center, Tsubame, Niigata,  
959-1277, Japan  
TEL +81-256-63-7151 Fax +81-256-64-3811

■ Yoshida Factory

11-12 Yoshida-Higashisakae, Tsubame, Niigata,  
959-0232, Japan  
TEL +81-256-93-4138 Fax +81-256-92-7401

■ TOJIRO OPEN FACTORY

9-5 Yoshida-Higashisakae, Tsubame, Niigata,  
959-0232, Japan  
TEL +81-256-93-4195 Fax +81-256-93-4330



Capital Fund | ¥11,000,000 (Japanese Yen)

Business Description | Production and Distribution of Cooking Knives,  
Cooking Tools

Number of Employees | 110 as of Jan. 2020

Banks

Daishi Bank Tsubame Branch, Taiko Bank Tsubame Branch  
Mitsubishi UFJ Bank Niigata Branch, Sanjo Shinkin Bank  
Shoko Chukin Bank Niigata Branch

Main Products | TOJIRO Knife, TOJIRO PRO Knife, Fuji Mark Knife etc.

# Our History

- 1953 May • Establishment of Fujitora Farm Equipment. Started to make machine parts and blade for farm equipment.
- 1955 Apr • Started to make cooking knives.
- 1964 Mar • Establishment of Fujitora Industry Co., Ltd.
- 1968 Apr • New construction of Yoshida Factory. Manufacture department relocated to new factory.
- 1973 Feb • Capital expansion to Japanese 11million Yen.
- 1980 Sep • TOJIRO DP 3Layered Series with Bolster were awarded for Good Design Award by MITI.
- 1981 Sep • TOJIRO DP 3Layered Series with Bolster were awarded for Good Design Award again.
- 1992 Jul • Business headquarters also relocated to Head office.
- 1996 Oct • TOJIRO DP 3Layered Series with Bolster was awarded Good Design Award and Long Life Design Award by MITI.
- 2000 Apr • Establishment of FUJI CUTLERY Co., Ltd. as distributor of FUJITORA INDUSTRY Co., Ltd.
- Sep • By reorganization, Mr.Torao Fujita acceded to chairman, and Mr.Susumu Fujita acceded to new president.
- Oct • TOJIRO PRO SD Japanese Knife Series was awarded Good Design Award 2000 by MITI.
- 2001 Nov • Sponsored 2contests of France Food Culture Center.
- 2004 Feb • First exhibit at the Ambiente in Frankfurt Messe.
- 2005 Feb • Chairman Mr.Torao Fujita passed away. (72 years old)
- 2008 Nov • Completion of "TOJIRO KNIFE ATELIER" at Yoshida south factory.
- 2012 Feb • TOJIRO ORIGAMI was awarded IF Design Award 2012. (in Germany)
- Dec • Completion of FUJI CUTLERY logistic center.
- 2014 Mar • 50th anniversary since establishment of Fujitora Industry Co., Ltd.
- 2015 Jul • Renamed its corporate name from Fujitora Industry Co., Ltd. to "TOJIRO Co., Ltd."
- Jul • Completion of "TOJIRO KNIFE GALLERY" as the hub of TOJIRO brand.
- 2017 Jul • Grand opening of TOJIRO OPEN FACTORY. Unique all-in-one facility of TOJIRO KNIFE GALLERY, TOJIRO KNIFE FACTORY and TOJIRO KNIFE ATELIER.
- Nov • Establishment of representative office in Germany.
- 2018 Oct • TOJIRO OPEN FACTORY was awarded Good Design Award 2018 by JDP.
- 2019 Feb • Selected as a company of The Driving Company for the regional future.
- Jun • Selected as a company of The Fly High SMEs 300 .
- Oct • TOJIRO OPEN FACTORY was expanded and reopened.





 **TOJIRO Co., Ltd.**  
MORE THAN JUST SHARPNESS

Further improvement of our products' quality and environmental protection.  
"Harmonious coexistence of Human, Local Society, and Environmental Protection" as our principle, we are positively participating various activities. Putting up the target value in each manufacturing process – Planning, Development, Manufacturing, Sales, Repair. Minimizing the use of toxic substance, recycling the used or defective products, using vegetable oil based printing ink on packages, these are the part of our daily activity for environmental protection.