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JAPANESE

KITCHEN

CATALOGUE



CNB ENTERPRISES BV



Japanese kitchenware and tableware, backed by over 50 years of experience

Since 1971, CNB Enterprises B.V. has imported authentic Japanese kitchenware and tableware for professionals who value craftsmanship, functionality, and character. Long before Japanese cuisine became a global phenomenon, we were already involved in major hospitality projects worldwide, helping chefs, restaurants, and retail partners source the right products from Japan.

Today, that expertise sits at the heart of everything we do. As the company behind Tokyo Design Studio, a tableware brand available in more than 45 countries, we combine global reach with deep knowledge of the professional hospitality market. Our headquarters and showroom are located in Alkmaar, the Netherlands, from where we serve professionals across Europe and beyond.

Our longstanding presence in Japan has allowed us to build strong relationships with a wide network of trusted suppliers and makers. This gives us access to an exceptionally broad assortment, direct communication with our partners, and the flexibility to respond quickly to specific project needs.

Our own office in Japan lets us coordinate short-term shipments, consolidate orders, and manage projects efficiently from source to destination – for smoother communication and more responsive support throughout the sourcing process.

We work with executive chefs, rising culinary talent, and professional retail partners alike, offering not only an extensive collection but also the knowledge and support to guide projects from concept to delivery. Whether you are opening a new restaurant, refining your kitchen identity, or building a professional retail assortment, we are here as a knowledgeable, approachable, and reliable partner. Beyond our Alkmaar base, a trusted network of agents and distributors represents us across Europe and Australia, ensuring local support wherever you are.

At CNB Enterprises B.V., we believe Japanese craftsmanship brings something special to both kitchen and table: beauty, precision, and purpose – and we are proud to share it with professionals around the world.

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1. Japanese Knives

Japanese knives are renowned worldwide for their exceptional craftsmanship and cutting precision. Crafted using techniques refined over generations, they are prized for their sharpness, balance, and durability. Each knife is designed for a specific culinary purpose; the yanagi, for instance, is a long, single-bevel blade ideal for slicing sashimi with razor-thin precision, while the santoku is a versatile, double-bevel knife suited to chopping, slicing, and dicing.

Japanese knife makers place equal importance on the harmony between blade and handle, ensuring a comfortable, ergonomic grip for effortless handling. Traditional handles are often crafted from magnolia or ho wood, complementing the blade's aesthetics while enhancing control during use.



01 Knife Knowledge
02 Masamoto
03 Sen
04 Sekiryu
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1.01 Knife Knowledge

Elements in knife steel

Knife steel is an alloy of iron, carbon and other elements. Each element influences properties such as hardness, toughness, corrosion resistance and edge retention. By adjusting this balance, knife makers create steels suited to different cutting tasks and kitchen environments.

This table shows how each element influences the main performance characteristics of knife steel.

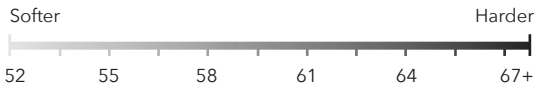
	Fe Iron	C Carbon	Cr Chromium	Mo Molybdenum	Mn Manganese	Co Cobalt	V Vanadium	W Tungsten
Hardness	●	● ● ●	● ●	● ●	● ●	● ●	● ● ●	● ● ●
Edge Retention	●	● ● ●	●	● ●	●	● ●	● ● ●	● ●
Corrosion Resistance	—	●	● ● ●	● ●	●	●	—	●
Toughness	● ●	●	●	● ● ●	● ●	●	● ●	● ●
Heat Resistance	●	●	●	● ●	●	● ●	● ●	● ● ●
Wear Resistance	●	● ● ●	● ●	● ●	● ●	● ●	● ● ●	● ● ●
Grain Refinement	●	●	●	●	● ●	●	● ●	●

Choosing the right steel

If you want:	Choose:	Why:
Easy sharpening and maintenance	White Steel	Softer steel, easy to sharpen to a razor edge.
Long edge retention and sharpness	Blue Steel	Harder steel with excellent wear resistance.
High rust resistance and low maintenance	Stainless Steel	Contains chromium for corrosion resistance.
Maximum toughness for heavy use	Molybdenum Steel	Better toughness and chipping resistance.
Carbon steel sharpness with low maintenance	Gingami Steel	Exceptional sharpness, easy sharpening and corrosion resistance.

HRC: Rockwell Hardness Scale

Measures how hard the blade steel is.



Easy to sharpen Dulls faster	Balanced performance Most common range	Stays sharp longer Harder to sharpen

Common ranges

52-56 HRC Very tough, easy to sharpen. Best for heavy work.	57-62 HRC Balanced with good edge retention. Versatile all-round use.	57-62 HRC High performance. Excellent edge retention but requires more care.

Care



Hand wash only with water and mild soap



Never soak in water or soap



Not dishwasher safe



Dry immediately



Lightly oil Carbon Steel to prevent rust



Store cool & dry

The Historic Knife Regions of Japan

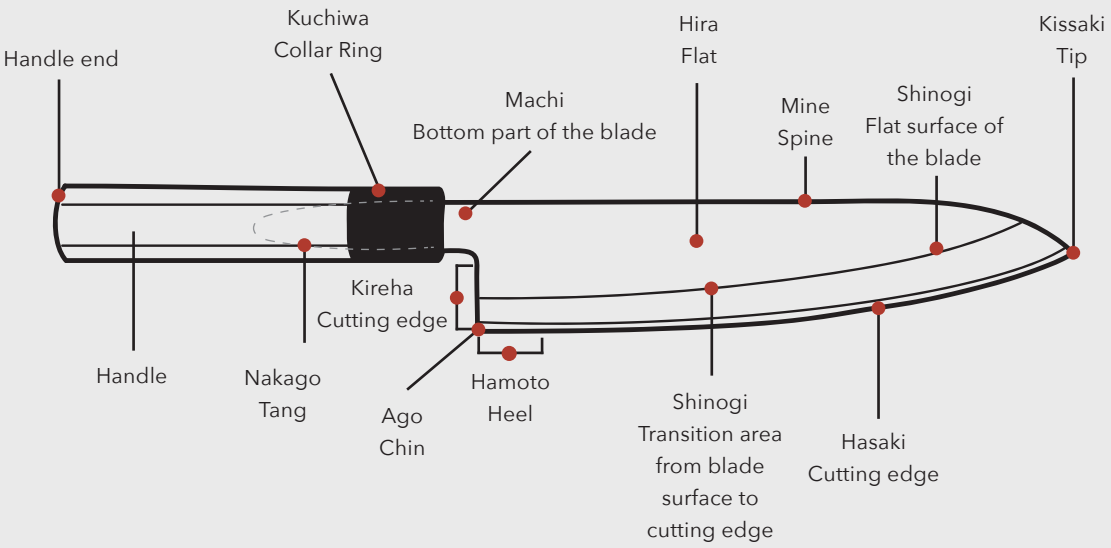
Echizen
Artisan-forged knives

Seki
Traditional & modern craftsmanship

Sakai
Professional chef's knives



Anatomy of Japanese knives





CHAPTER
1.02

Masamoto

MADE IN
JAPAN

Masamoto Sohonten was founded near the end of the Edo period by Minosuke Matsuzawa and has over 150 years of history crafting high-quality Japanese knives. Known for exceptional sharpness, precision, and durability, the brand is especially trusted by professional sushi chefs.

Now in its sixth generation, Masamoto continues to uphold traditional craftsmanship while using premium materials such as carbon steel and Hyper Molybdenum Vanadium stainless steel. The result is long-lasting, high-performance knives that have earned international recognition.

The brand offers both Japanese and Western-style knives, suited to a wide range of culinary needs in professional and home kitchens alike.

Materials

White Steel

Shirogami (White Steel) is a very pure carbon steel known for its extreme sharpness and fine cut. This steel is often used in traditional Japanese knives and is favoured by professional chefs seeking maximum cutting precision.

Blue Steel

Aogami (Blue Steel) contains additional alloying elements such as chromium and tungsten. This keeps the edge sharp for longer and increases wear resistance, whilst the steel remains easy to sharpen.

Knife Shapes

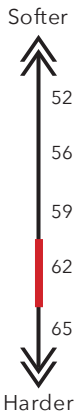
Yanagi, single-bevel: making long, smooth slices of raw fish with a single pulling motion.

Petty, double-bevel: small, precise cutting tasks such as peeling, trimming, slicing fruits and vegetables or mincing herbs.

Kiritsuke, double-bevel: precision slicing, chopping, and fine vegetable preparation.

Chef's, double-bevel: versatile, all-purpose kitchen knife used for chopping, slicing, dicing, mincing, and cutting a wide variety of ingredients.

HRC: Rockwell Hardness Scale



Why chefs choose Masamoto

Exceptional sharpness and precision.

Traditional Japanese knife steels.

Favoured by professional sushi chefs.

Internationally recognised quality.



4368 Masamoto Shirogami Steel Yanagi Knife
30cm Blade: White Steel Bolster: Buffalo Horn
HRC: 61-62 1/60



21377 Masamoto Aogami Steel Yanagi Knife
27cm Blade: Blue Steel Bolster: Buffalo Horn
HRC: 62-63 1/60



4366 Masamoto Shirogami Steel Yanagi Knife
24cm Blade: White Steel Bolster: Buffalo Horn
HRC: 61-62 1/60



21378 Masamoto Aogami Steel Yanagi Knife
24cm Blade: Blue Steel Bolster: Buffalo Horn
HRC: 62-63 1/60



21379 Masamoto Aogami Steel 8 Layers Yanagi Knife
27cm Blade: Blue Steel Bolster: Buffalo Horn
HRC: 62-63 1/60



21380 Masamoto Aogami Steel 8 Layers Yanagi Knife
24cm Blade: Blue Steel Bolster: Buffalo Horn
HRC: 62-63 1/60



21385 Masamoto Swedish Steel Petty Knife
16.5cm Blade: Swedish Steel Bolster: Buffalo Horn
HRC: 60-62 1/60



21382 Masamoto Shirogami Kiritsuke Knife
16.5cm Blade: White Steel Bolster: Buffalo Horn
HRC: 62-63 1/60



21384 Masamoto Swedish Steel Gyuto Chef's Knife
21cm Blade: Swedish Steel Bolster: Buffalo Horn
HRC: 60-62 1/60



21392 Masamoto Shirogami Steel Kiritsuke Knife Purple Heart Octagon
27cm Blade: White Steel Bolster: Buffalo Horn
HRC: 62-63 1/60



21393 Masamoto Shirogami Steel Kiritsuke Knife Special Ebony Heart
27cm Blade: White Steel Bolster: Buffalo Horn
HRC: 62-63 1/60

A needle punch is a handy tool for improving the tenderness and flavour of various cuts of meat and fish.



21389 Masamoto Octagon Needle Punch
13cm Stainless Steel 1/1



21387 Masamoto Square Needle Punch
13cm Stainless Steel 1/1



34196 Oyster Knife
Blade: 9.5cm Stainless Steel 1/1



21383 Masamoto Oyster Knife
Blade: 9.5cm Stainless Steel 1/1



CHAPTER
1.03

Sen

MADE IN
JAPAN

Sen is a modern Japanese knife brand founded in 2021 by Takahashikusu of Sakai, a maker with roots dating back to 1917. It blends centuries-old craftsmanship with refined design and premium materials, guided by the principles of kire-aji (clean cutting purity) and zanshin (a state of calm, sustained awareness).
Blades are made from Gingami (Silver 3) stainless steel by Hitachi Metals, offering carbon-like sharpness with improved corrosion resistance, though it requires exceptional skill to finish. Handles use kaede (Japanese maple) from Hokkaido, with select pieces dyed in Aizome indigo from Tokushima, giving each knife a unique character.

Every Sen knife is handcrafted in Sakai – forged, shaped, and sharpened by hand – then finished in traditional styles such as Kurouchi (black-forged), Migaki (polished), and Kyomen (mirror), reflecting both craftsmanship and intent.

Materials

Gingami Steel

Gingami 3 is a high-quality stainless steel made by Hitachi Metals, that combines the hardness of the carbon steel, and the corrosion resistant characteristics of stainless steel. Requiring skilled blacksmith to be manipulated, artisans from Sakai are the rare craftsmen able to achieve outstanding Gingami 3 blades. Thanks to Sakai's craftsmanship Gingami 3 knives are among Japanese chefs favorite knives, featuring traditional know-how and modernity of the stainless steel.

Knife Shapes

Chef's, double-bevel: versatile, all-purpose kitchen knife used for chopping, slicing, dicing, mincing, and cutting a wide variety of ingredients.

Kiritsuke Chef's, double-bevel: It combines the functionality of a traditional chef's knife with the distinctive angled tip of a Kiritsuke, offering added precision.

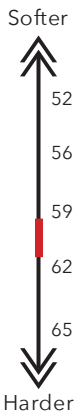
Paring, double-bevel: small, precise tasks such as peeling fruits and vegetables, trimming, coring, hulling strawberries or deveining shrimp

Kiritsuke Paring, double-bevel: Its angled Kiritsuke-style tip provides added precision for intricate cuts while maintaining the control and versatility of a traditional paring knife.

Slicer, double-bevel: cutting thin, even slices of cooked meats, poultry, fish, and large fruits or vegetables.

Kiritsuke Slicer, double-bevel: It combines the long slicing ability of a slicer knife with the angled Kiritsuke-style tip, allowing for more controlled, detailed cuts.

HRC: Rockwell Hardness Scale



Why chefs choose Sen

Exceptional cutting precision.

Gingami 3 Stainless Steel.

Premium Japanese maple handles.

Handcrafted in Sakai.



21949 Sen Kurouchi Chef's Knife
24cm Blade: Gingami steel
HRC: 60 1/1



21950 Sen Kurouchi Kiritsuke Chef's Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21951 Sen Kurouchi Slicer Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21952 Sen Kurouchi Kiritsuke Slicer Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21947 Sen Kurouchi Kiritsuke Paring Knife
15cm Blade: Gingami Steel
HRC: 60 1/1



21948 Sen Kurouchi Paring Knife
15cm Blade: Gingami Steel
HRC: 60 1/1



21955 Sen Migaki Chef's Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21956 Sen Migaki Kiritsuke Chef's Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21957 Sen Migaki Slicer Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21958 Sen Migaki Kiritsuke Slicer Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21954 Sen Migaki Kiritsuke Paring Knife
15cm Blade: Gingami Steel
HRC: 60 1/1



21953 Sen Migaki Paring Knife
15cm Blade: Gingami Steel
HRC: 60 1/1



21961 Sen Mirror Finished Chef's Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21962 Sen Mirror Finished Kiritsuke Chef's Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21963 Sen Mirror Finished Slicer Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21964 Sen Mirror Finished Kiritsuke Slicer Knife
24cm Blade: Gingami Steel
HRC: 60 1/1



21960 Sen Mirror Finished Kiritsuke Paring Knife
15cm Blade: Gingami Steel
HRC: 60 1/1



21959 Sen Mirror Finished Paring Knife
15cm Blade: Gingami Steel
HRC: 60 1/1



CHAPTER
1.04

Sekiryu

MADE IN
JAPAN

Sekiryu is a Japanese knife brand produced in Seki City, Gifu Prefecture, a region known for its long history of blade-making. Manufactured by Ohzawa Swords Co., the brand combines traditional craftsmanship with affordability and solid everyday performance.

Sekiryu knives often use VG-10 steel, and some higher-end models feature Damascus-style layered construction. The range covers general kitchen tasks such as slicing, dicing, and vegetable prep, as well as more specialized fish-cutting knives like deba and sashimi styles.

While entry-level models are more budget-friendly and may not match the refinement of premium forged knives in finish or balance, Sekiryu remains popular for offering reliable quality across a wide range of price points.

Materials

420J2 Stainless Steel

420J2 is a martensitic stainless steel grade that is widely used in kitchen knives. Through heat treatment, this steel can be hardened to approximately 52–56 HRC, resulting in a stable cutting edge suitable for everyday use.

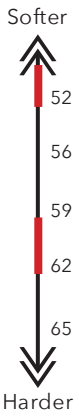
VG10 Three-Layer Steel

VG-10 is a high-quality Japanese stainless steel renowned for its exceptional sharpness and long-lasting cutting performance. Through the addition of elements such as chromium, molybdenum, vanadium and cobalt, the steel can be hardened to approximately 60–62 HRC. In a three-layer (san-mai) construction, VG-10 forms the hard core of the knife, whilst softer stainless steel grades form the outer layers.

VG10 33-Layer Damascus Steel

In a Damascus construction, a hard VG-10 core is surrounded by multiple layers of stainless steel. In this case, the blade consists of 33 layers of steel, offering both functional and aesthetic benefits. The outer layers protect the hard core and increase the structural stability of the knife.

HRC: Rockwell Hardness Scale



Knife Shapes



Petty, double-bevel: small, precise kitchen tasks that require control rather than power.



Santoku, double-bevel: everyday all-purpose cutting tasks such as slicing, dicing, and chopping vegetables, fruits, fish, and boneless meats.



Nakiri, double-bevel: specifically for cutting vegetables. It's designed for clean, straight cuts through produce like leafy greens, root vegetables, herbs, and other plant-based ingredients.



Deba, single-bevel: for breaking down whole fish. It is designed for tasks like head removal, filleting, and cutting through small bones and cartilage.



33796 Sekiryu Kiritsuke
18cm Blade: VG-10 Three-Layer Steel Bolster: Stainless Steel
HRC: 60-61 1/60



33801 Sekiryu Kiritsuke
18cm Blade: VG-10 Three-Layer Steel Bolster: Stainless Steel
HRC: 60-61 1/60



33795 Sekiryu Gyuto Chef's Knife
20cm Blade: VG-10 Three-Layer Steel Bolster: Stainless Steel
HRC: 60-61 1/60



33800 Sekiryu Gyuto Chef's Knife
20cm Blade: VG-10 Three-Layer Steel Bolster: Stainless Steel
HRC: 60-61 1/60



33807 Sekiryu Slicer
24cm Blade: VG-10 | 33-Layer Damascus Stainless Steel Bolster: Packer Wood
HRC: 60-61 1/36



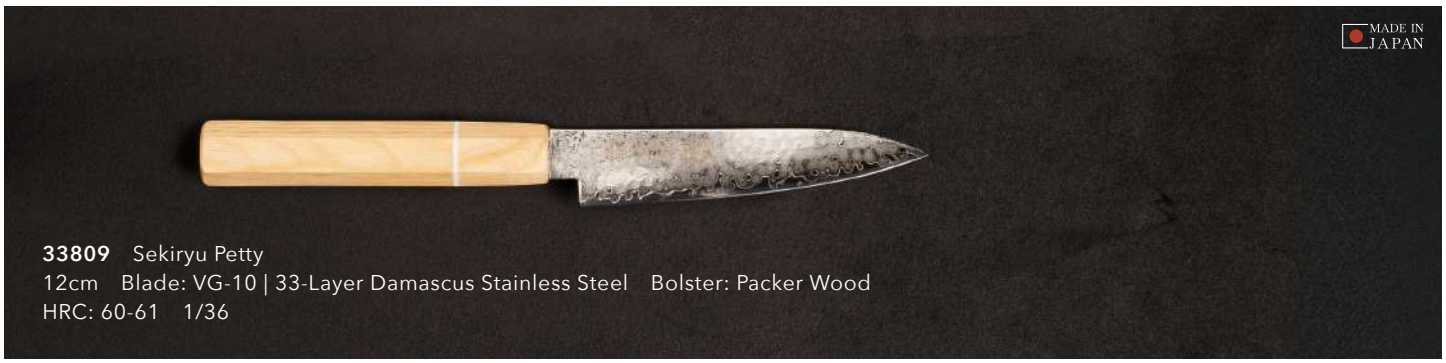
33806 Sekiryu Gyuto Chef's knife
21cm Blade: VG-10 | 33-Layer Damascus Stainless Steel Bolster: Packer Wood
HRC: 60-61 1/36



33805 Sekiryu Santoku
18cm Blade: VG-10 | 33-Layer Damascus Stainless Steel Bolster: Packer Wood
HRC: 60-61 1/36



33808 Sekiryu Kiritsuke
18cm Blade: VG-10 | 33-Layer Damascus Stainless Steel Bolster: Packer Wood
HRC: 60-61 1/36



33809 Sekiryu Petty
12cm Blade: VG-10 | 33-Layer Damascus Stainless Steel Bolster: Packer Wood
HRC: 60-61 1/36

MADE IN JAPAN



16603 Sekiryu Sashimi Yanagi Knife Hammered Style
21cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60

MADE IN JAPAN



16604 Sekiryu Gyuto Chef's Knife Hammered Style
18cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60

MADE IN JAPAN



16600 Sekiryu Santoku Knife Hammered Style
16.5cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60

MADE IN JAPAN



16601 Sekiryu Nakiri Knife Hammered Style
16.5cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60

MADE IN JAPAN



16602 Sekiryu Deba Knife Hammered Style
15cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60

MADE IN JAPAN



16605 Sekiryu Petty Knife Hammered Style
12cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60





MADE IN JAPAN

16609 Sekiryu Sashimi Yanagi Knife Hammered Style
21cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



MADE IN JAPAN

16778 Sekiryu Gyuto Chef's Knife Hammered Style
18cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



MADE IN JAPAN

16606 Sekiryu Santoku Knife Hammered Style
16.5cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



MADE IN JAPAN

16607 Sekiryu Nakiri Knife Hammered Style
16.5cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



MADE IN JAPAN

16608 Sekiryu Deba Knife Hammered Style
15cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



MADE IN JAPAN

16779 Sekiryu Petty Knife Hammered Style
15cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60





21499 Sekiryu Sashimi Yanagi Knife
30cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



21498 Sekiryu Sashimi Yanagi Knife
27cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



21497 Sekiryu Sashimi Yanagi Knife
24cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60



21502 Sekiryu Sashimi Yanagi Knife
30cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60



21501 Sekiryu Sashimi Yanagi Knife
27cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60



21500 Sekiryu Sashimi Yanagi Knife
24cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60



MADE IN JAPAN



18285 Sashimi Yanagi Knife
21cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60

MADE IN JAPAN



18286 Sekiryu Gyuto Chef's Knife
18cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60

MADE IN JAPAN



18282 Sekiryu Santoku Knife
16.5cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60

MADE IN JAPAN



18283 Sekiryu Nakiri Knife
16.5cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60

MADE IN JAPAN



18284 Sekiryu Deba Knife
15cm Blade: 420J2 Stainless Steel Bolster: Nylon
HRC: 50-53 1/60





MADE IN JAPAN

18290 Sekiryu Sashimi Yanagi Knife
21cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60



MADE IN JAPAN

18291 Sekiryu Gyuto Chef's Knife
18cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60



MADE IN JAPAN

18287 Sekiryu Santoku Knife
16.5cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60



MADE IN JAPAN

18288 Sekiryu Nakiri Knife
16.5cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60



MADE IN JAPAN

18289 Sekiryu Deba Knife
15cm Blade: 420J2 Stainless Steel Bolster: 420J2 Stainless Steel
HRC: 50-53 1/60





MADE IN JAPAN

20306 Sekiryu Sujihiki Slicer Knife
27cm Blade: VG-10 33 Layers Damascus Bolster: SUS410 Stainless Steel
HRC: 60-61 1/60



MADE IN JAPAN

20304 Sekiryu Gyuto Chef's Knife
21cm Blade: VG-10 33 Layers Damascus Bolster: SUS410 Stainless Steel
HRC: 60-61 1/60



MADE IN JAPAN

20303 Sekiryu Santoku Knife
18cm Blade: VG-10 33 Layers Damascus Bolster: SUS410 Stainless Steel
HRC: 60-61 1/60



MADE IN JAPAN

20309 Sekiryu Petty Knife
15cm Blade: VG-10 33 Layers Damascus Bolster: SUS410 Stainless Steel
HRC: 60-61 1/60



MADE IN JAPAN

20308 Sekiryu Petty Knife
12cm Blade: VG-10 33 Layers Damascus Bolster: SUS410 Stainless Steel
HRC: 60-61 1/60



MADE IN JAPAN

20307 Sekiryu Paring Knife
8cm Blade: VG-10 33 Layers Damascus Bolster: SUS410 Stainless Steel
HRC: 60-61 1/60



MADE IN JAPAN





33803
Sekiryu Chinese Cleaver
17.5 cm
Blade: 420J2 Stainless Steel
Bolster: Stainless Steel
HRC: 50-53 1/36

MADE IN JAPAN



22 cm 15 cm 16.5 cm 16.5 cm



33804 4pcs set in Wooden box
(Santoku, Nakiri, Deba, Sashimi Yanagi)
Blade: 420J2 Stainless Steel
Bolster: Nylon
HRC: 50-53 1/20



CHAPTER
1.05

Tojiro Fujitora Yanagi

MADE IN
JAPAN

Tojiro Fujitora Yanagi is a traditional Japanese sashimi knife made by Tojiro Co. in Niigata, Japan, designed specifically for clean, precise slicing of raw fish. It follows the classic single-bevel Yanagi shape used in Japanese cuisine.

Depending on the model, it is made with stainless steel or carbon steel, balancing sharpness, durability, and ease of maintenance. Handles are typically traditional Japanese styles such as magnolia wood or durable synthetic materials, designed for control and hygiene.

The Fujitora Yanagi is valued as an accessible, reliable option for both professionals and enthusiasts, offering traditional performance with modern manufacturing consistency.

Materials

Molybdenum Vanadium Steel

Molybdenum–vanadium steel is a modern stainless steel alloy, combining chromium for rust resistance with small additions of molybdenum and vanadium to improve hardness, edge retention, and wear resistance. It is precisely heat-treated to achieve a balanced combination of toughness and durability.

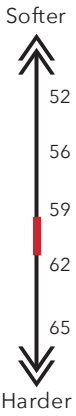
This alloy is produced in Japan by steel manufacturers such as Aichi Steel, known for developing well-regarded stainless cutlery steels like the AUS series. The result is a steel that holds a sharp edge well while remaining easy to maintain; a popular choice for knives used in demanding professional kitchens.

In production, the base iron is melted and alloyed with carbon and chromium, then refined to remove impurities. Molybdenum and vanadium are carefully added to enhance performance, and the steel is then shaped into sheets or processed through powder metallurgy in some higher-grade versions to create a very fine and uniform grain structure. After forming, it undergoes precise heat treatment and tempering to achieve the final result.

Knife Shapes

Yanagi, single-bevel: used primarily for slicing raw fish for sushi and sashimi. Its long, narrow blade is designed to make a single smooth drawing cut, producing clean, precise slices that preserve the texture and appearance of delicate fish. It can also be used for thinly slicing boneless cooked meats, but its main purpose is preparing sashimi and sushi.

HRC: Rockwell Hardness Scale



Why chefs choose Tojiro

- Reliable Japanese manufacturing.
- Precise sashimi slicing.
- Excellent value for professionals.
- Manufactured in Niigata, Japan.



406226 Tojiro Fujitora Yanagi Knife
24cm Blade: Molybdenum Vanadium Steel
HRC: 58-60 1/60



406233 Tojiro Fujitora Yanagi Knife
27 cm Blade: Molybdenum Vanadium Steel
HRC:58-60 1/6



406240 Tojiro Fujitora Yanagi Knife
30 cm Blade: Molybdenum Vanadium Steel
HRC:58-60 1/6







618611 Knife & Moribashi Chopsticks Stand 44x15x1cm Wood



2. Wet Stones

Wet stones are a traditional and effective tool for sharpening knives, prized for the level of control and precision they offer. The name reflects how they're used: these stones are soaked or lubricated with water before sharpening, which helps carry away swarf, the metal particles removed during sharpening, and keeps the stone surface from clogging. They are also widely known internationally as whetstones, from "whet," meaning to sharpen.

01 Suehiro
02 King
03 Naniwa
04 Shapton Rockstar
05 How to use

MADE IN JAPAN



4415 Wetstone Grit: 240 - 120
15x5x2.5cm Stone 1/50

MATSUNAGA

MADE IN JAPAN



4119 Wetstone Grit: 240
20.5x7.5x5cm Stone 1/20

IMANISHI

MADE IN JAPAN



15947 Wetstone Fixer
20.5x6.5x3.2cm Stone 1/20

IMANISHI

MADE IN JAPAN



15945 Wetstone Fixer
15.5x5.5x2.5cm Stone 1/60

MADE IN JAPAN



15943 Wetstone Base
26.5x8x5cm Plastic 1/10

IMANISHI

MADE IN JAPAN



15946 Wetstone Fixer
24x10x4cm Stone 1/12

MADE IN JAPAN



15944 Wetstone Holder
28.6x7x3cm Plastic 1/10



CHAPTER
2.01

Suehiro

MADE IN
JAPAN

Suehiro is one of Japan's most respected manufacturers of sharpening stones, with a history dating back to the 1960s. Made in Japan, Suehiro whetstones are known for their consistent quality, fast cutting performance, and excellent feedback during sharpening.

Suehiro produces a wide range of water stones suitable for everything from routine edge maintenance to polishing and mirror finishing. Their stones are designed to be used with water rather than oil, creating a fine slurry that helps sharpen and refine the blade efficiently while minimizing wear on the knife.

Key Benefits

- Excellent tactile feedback, making it easier to maintain the correct sharpening angle.
- Compatible with all common Japanese knife steels.
- Water-based use; no sharpening oil required, making cleanup simple.
- Durable and long-lasting with proper care and regular flattening.

Care

Suehiro wet stones should be soaked before use.

For the 3000/1000 combination stone, soak for 10–15 minutes, primarily to prepare the coarser 1000 side; the 3000 side will be ready at the same time.
For the solid 3000 grit stone, a shorter soak of 5–10 minutes is sufficient.

Rinse and wipe dry after use, then allow the stone to air dry fully at room temperature before storing.

Since combination stones join two grits together, avoid prolonged soaking beyond what's needed, as extended exposure can weaken the bond between the two halves.

Grits

The grit of a wet stone refers to how coarse or fine the abrasive particles on its surface are.



Common ranges

800-1000	1000-3000	4000-8000+
Very coarse, used for repairing chipped edges	Balanced, used for sharpening and refining edges	Fine to very fine, used for polishing and razor sharp finish

Material
Synthetic Ceramic

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan

SUEHIRO

MADE IN JAPAN



4788 Wetstone Suehiro Grit: 3000
18x6x2cm Synthetic Ceramic 1/24

SUEHIRO

MADE IN JAPAN



4787 Wetstone Suehiro Grit: 3000 - 1000
18.5x6.5x2.5cm Synthetic Ceramic 1/20



CHAPTER
2.02

King

MADE IN
JAPAN

King is one of Japan's most iconic whetstone manufacturers and has been producing sharpening stones for decades. Made in Japan, King stones are renowned for their excellent value, ease of use, and consistent sharpening performance, making them a popular choice among beginners, home cooks, and professional chefs alike.

They are synthetic water stones made from carefully graded abrasive particles bonded with a resin or ceramic binder. The mixture is molded into shape, cured, and precision-finished to create a stone with a uniform grit size and reliable sharpening characteristics. Their relatively soft composition allows fresh abrasive particles to be continuously exposed during sharpening, resulting in fast cutting action and excellent feedback.

Key Benefits

- Fast cutting performance thanks to the stone's soft abrasive composition.
- Compatible with all common Japanese knife steels
- Easy to use with water—no sharpening oil required.
- Offers excellent value for money with professional-level sharpening performance while also be ideal for beginners

Grits

The grit of a wet stone refers to how coarse or fine the abrasive particles on its surface are.



Common ranges

800-1000	1000-3000	4000-8000+
Very coarse, used for repairing chipped edges	Balanced, used for sharpening and refining edges	Fine to very fine, used for polishing and razor sharp finish

Care

King wet stones should be treated according to grit.

The 800 and 1000 grit stones benefit from a brief soak of a few minutes before use.

The 8000 grit finishing stone should only be splashed with water, not submerged, to avoid weakening the bond.

After use, rinse clean and allow the stone to air dry thoroughly before storing.

Material
Varies

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan



4111 Wetstone King Grit: 1000
20.9x7x6cm Synthetic Aluminum Oxide 1/18



4113 Wetstone King Grit: 1000
20.7x6.6x3.4cm Synthetic Aluminum Oxide 1/30



4797 Wetstone King Grit: 1000
23x10x8cm Synthetic Aluminum Oxide 1/7



4115 Wetstone King Grit: 8000
21x7.3x2.2cm Synthetic Aluminum Oxide 1/20



4114 Wetstone King Grit: 800
17.6x5.2x1.5cm Calcined Clay 1/30



CHAPTER
2.03

Naniwa

MADE IN
JAPAN

Naniwa is one of Japan's most respected manufacturers of premium synthetic whetstones, producing high-quality sharpening stones in Osaka, Japan for over 80 years. The company is known for its advanced manufacturing techniques, exceptional consistency, and stones that deliver professional sharpening results.

Naniwa whetstones are made from carefully selected abrasive particles bonded with high-quality resin or ceramic binders. The stones are manufactured under strict quality control to ensure a uniform grit size, consistent cutting performance, and excellent durability.

Key Benefits

- Fast, efficient sharpening with excellent edge refinement.
- Compatible with all common Japanese and Western knife steels.
- Many models are splash-and-go, requiring little to no soaking before use.
- Premium abrasive and bonding technology for long-lasting performance.

Grits

The grit of a wet stone refers to how coarse or fine the abrasive particles on its surface are.



Common ranges

800-1000	1000-3000	4000-8000+
Very coarse, used for repairing chipped edges	Balanced, used for sharpening and refining edges	Fine to very fine, used for polishing and razor sharp finish

Care

Naniwa stones, across the full range from 400 to 8000 grit, are designed as splash-and-go: a light splash of water is sufficient before use, and prolonged soaking is not recommended.

These stones are sensitive to extended water exposure and may crack if soaked or dried too quickly. This applies consistently across grits, from the coarser 400–1000 range used for repair and reprofiling to the finer 3000–8000 range used for refining and polishing.

After use, let the stone air dry evenly and store it in a dry place, away from direct sunlight and heat.

Material
Synthetic Ceramic

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan



33871 Wetstone Naniwa Grit: 400
21x7x2cm Synthetic Ceramic 1/20



33872 Wetstone Naniwa Grit: 600
21x7x2cm Synthetic Ceramic 1/20



33874 Wetstone Naniwa Grit: 2000 21x7x2cm Synthetic Ceramic 1/20



33873 Wetstone Naniwa Grit: 1000
21x7x2cm Synthetic Ceramic 1/20



33875 Wetstone Naniwa Grit: 3000
21x7x2cm Synthetic Ceramic 1/20



33881 Wetstone Naniwa Grit: 8000
21x7x2cm Synthetic Ceramic 1/20



33882 Wetstone Naniwa Grit: 10000
21x7x2cm Synthetic Ceramic 1/20



33884 Wetstone Naniwa Grit: 1000/3000
21x7x2cm Synthetic Ceramic 1/20



33885 Wetstone Naniwa Grit: 2000/5000
21x7x2cm Synthetic Ceramic 1/20



33878 Wetstone Naniwa Grit: 2000
21x7x2cm Synthetic Ceramic 1/20



33883 Wetstone Naniwa Grit: 400/1000
21x7x2cm Synthetic Ceramic 1/20



33886 Wetstone Naniwa Grit: 1000
21x7x2cm Synthetic Ceramic 1/20



33886 Wetstone Naniwa Grit: 1000
21x7x2cm Synthetic Ceramic 1/20



33887 Wetstone Naniwa Grit: 1500
21x7x2cm Synthetic Ceramic 1/20



33888 Wetstone Naniwa Grit: 2000
21x7x2cm Synthetic Ceramic 1/20



33889 Wetstone Naniwa Grit: 1000
21x7x2cm Synthetic Ceramic 1/20



33890 Wetstone Naniwa Grit: 8000
21x7x2cm Synthetic Ceramic 1/20



33879 Wetstone Naniwa Grit: 3000
21x7x2cm Synthetic Ceramic 1/20



33877 Wetstone Naniwa Grit: 1000
21x7x2cm Synthetic Ceramic 1/20



33876 Wetstone Naniwa Grit: 400
21x7x2cm Synthetic Ceramic 1/20



CHAPTER
2.04

Shapton Rockstar

MADE IN
JAPAN

Shapton Rockstar is a premium series of synthetic whetstones manufactured in Japan, developed for users who demand fast, precise, and consistent sharpening performance. Built using advanced ceramic abrasive technology, Rockstar stones are engineered to cut quickly while maintaining their flatness longer than many traditional water stones. Their hard, dense composition delivers exceptional durability and consistent results, making them a popular choice among professional chefs, knife makers, and sharpening enthusiasts.

Key Benefits

- Outstanding tactile feedback for maintaining a consistent sharpening angle.
- Compatible with all common Japanese and Western knife steels.
- Splash-and-go design; no soaking required.
- Trusted by professional chefs, sharpeners, and knife enthusiasts worldwide.

Grits

The grit of a wet stone refers to how coarse or fine the abrasive particles on its surface are.



Common ranges

800-1000	1000-3000	4000-8000+
Very coarse, used for repairing chipped edges	Balanced, used for sharpening and refining edges	Fine to very fine, used for polishing and razor sharp finish

Care

Shapton Rockstar stones are splash-and-go: simply add water to the surface and begin sharpening immediately, with no soaking required.

After use, wipe the stone dry and allow it to air dry naturally at room temperature.

Avoid direct sunlight, heaters, hot water, and detergents, as rapid temperature changes or forced drying may cause cracking.

Material
Synthetic Ceramic

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan

SHAPTON MADE IN JAPAN



33214 Wetstone Shapton Rockstar Grit: 320
21x7x1cm Synthetic Ceramic 1/24

SHAPTON MADE IN JAPAN



33197 Wetstone Shapton Rockstar Grit: 1000
21x7x1cm Synthetic Ceramic 1/24

SHAPTON MADE IN JAPAN



33198 Wetstone Shapton Rockstar Grit: 2000
21x7x1cm Synthetic Ceramic 1/24

SHAPTON MADE IN JAPAN



33199 Wetstone Shapton Rockstar Grit: 3000
21x7x1cm Synthetic Ceramic 1/24

SHAPTON MADE IN JAPAN



33200 Wetstone Shapton Rockstar Grit: 6000
21x7x1cm Synthetic Ceramic 1/24

SHAPTON MADE IN JAPAN



33201 Wetstone Shapton Rockstar Grit: 10000
21x7x1cm Synthetic Ceramic 1/24

SHAPTON MADE IN JAPAN



33202 Wetstone Shapton Rockstar Grit: 16000
21x7x1cm Synthetic Ceramic 1/24

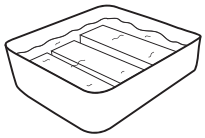
CHAPTER
2.04



How to Use a Wetstone

MADE IN
JAPAN

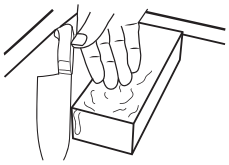
1



Soak your stones

Soaking time depends on your stone. Traditional water stones are typically soaked for 5–15 minutes before use, while splash-and-go stones need only a light splash of water and should not be soaked. If the stone isn't sufficiently saturated, it may dry out during sharpening, causing the blade to catch and leaving nicks in the edge. Refer to your stone's specific care instructions for exact timing. If using a stone fixer, soak this as well, unless it's a splash-and-go or diamond type.

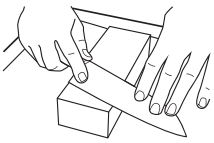
2



Set your station

Place your stone on a holder. Keep a container of water nearby to keep your stone constantly moistened during the sharpening process. The stone should be oriented with the short end parallel to the edge of the counter.

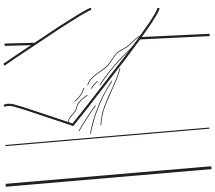
3



First stroke

- Place the heel of the knife on the far edge.
- Hold the blade at a 15-20 angle.
- Apply even pressure and slide the knife forward, edge leading, to the tip.
- Lift the knife, return to the heel and repeat.
- Each stroke should end with the tip of the blade on the stone.

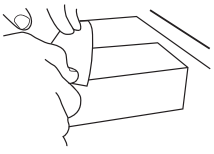
4



Look for silty water

As you sharpen, a thin slurry will form.
This is a sign the stone is working. Continue until a burr forms on the opposite side of the blade.
To check for it, very carefully, lightly run your thumb across the edge. If you feel a slight catch, a burr has formed.

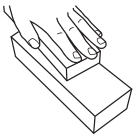
5



The other side

Flip the knife and repeat the same process.
Maintain the same angle and pressure.

Care



Fix your stones

Over time, stones develop grooves that reduce their effectiveness. Use a low-grit stone fixer to flatten the surface.



Clean up

Rinse the stone and let it air dry completely (at least 24h) on a rack. Store wrapped in a towel to keep clean and protected.

Tips for succes



Keep it wet.



Maintain angle.



Use light pressure.



Be consistent.



3. Cutting Boards

Japanese-style cutting boards are designed to complement the performance of Japanese kitchen knives, offering an ideal balance between durability and edge protection. Traditionally crafted from woods such as hinoki (Japanese cypress), they provide a naturally soft, resilient cutting surface that helps preserve the razor-sharp edge of high-quality knives, while offering a comfortable cutting experience.

Many modern Japanese-style boards are also made from premium hardwoods or high-quality synthetic materials, combining excellent hygiene with long-lasting durability. Their knife-friendly surfaces reduce impact on the blade, helping maintain sharpness for longer and minimising the risk of edge damage. Favoured by professional chefs and home cooks alike, Japanese-style cutting boards are an excellent choice for anyone looking to get the best performance and longevity from their kitchen knives.



01 Hasegawa
02 Sumibe
03 Tenryo
04 Asahi
05 Cutting board comparisons

CHAPTER
3.01



Hasegawa

MADE IN
JAPAN

For decades, Hasegawa has been at the forefront of innovation in professional kitchen equipment in Japan. Working closely with sushi chefs and culinary professionals, the company developed a cutting board that meets the demanding requirements of traditional Japanese knife work while incorporating modern materials and technology.

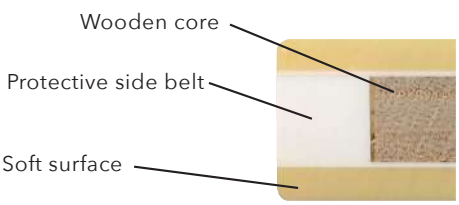
Hasegawa cutting boards feature a unique construction, with a lightweight wood core sealed within a soft synthetic rubber surface. It's this rigid core that allows the surface itself to stay so soft – a fine pyramid-textured finish that cushions the blade with every cut, making these boards especially well suited to the delicate edges of Japanese knives. The result is a board that's 30–50% lighter than conventional solid plastic, without sacrificing the stability chefs rely on. Combining Japanese craftsmanship with advanced material engineering, Hasegawa cutting boards have become a trusted tool in professional sushi and fine dining kitchens.

Key Benefits

A soft rubber layer with a fine pyramid texture cushions every cut, helping preserve the sharp edge of fine Japanese blades.

The wood-core structure makes Hasegawa boards 30–50% lighter than conventional plastic boards, without compromising rigidity, easier to lift, turn, and handle throughout service.

The synthetic surface is dishwasher safe and meets HACCP food-safety standards, making these boards suitable for professional catering environments as well as fine dining kitchens.



Care

Dishwasher safe.

Bleach safe.

Do not use or store at temperatures over 90°C or below -30°C.

Store upright after cleaning to allow the board to dry completely.

Material
Elastomer 5mm surface

Material
Broadleaf tree core

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan



21700 Cutting Board Hasegawa 50x30x2cm Elastomer - Wooden Core



21701 Cutting Board Hasegawa 60x35x2cm Elastomer - Wooden Core



21702 Cutting Board Hasegawa 90x40x2.5cm Elastomer - Wooden Core



21703 Cutting Board Hasegawa 100x40x3cm Elastomer - Wooden Core



CHAPTER
3.02

Sumibe

MADE IN
JAPAN

Sumibe Techno Co., Ltd. is a respected Japanese manufacturer specializing in professional cutting boards for the culinary industry. Known for their exceptional hygiene, durability, and knife-friendly surface, Sumibe cutting boards are widely used in professional kitchens across Japan.

Produced using advanced synthetic materials, these boards combine the traditional needs of Japanese chefs with modern food safety standards. Their carefully engineered surface helps protect the sharp edge of Japanese knives while offering excellent resistance to moisture, odors, and bacteria.

Trusted by sushi chefs, restaurants, and culinary professionals, Sumibe cutting boards represent the perfect balance of craftsmanship, innovation, and reliability in the professional kitchen.

Key Benefits

- Designed to reduce wear on high-quality Japanese knives.
- Designed for intensive professional use and offer excellent durability and hygiene.
- With proper care they provide a long service life and maintain the high hygiene standards required in professional kitchens.

Care

- Dishwasher safe but hand wash is recommended.
- Exposure to extreme heat, boiling water and sterilizers may cause warping or softening.
- Do not use or store at temperatures over 90°C or below -30°C.
- Store upright after cleaning to allow the board to dry completely.

Material
Elastomer

Line
Anti-Bacteria

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan

MADE IN JAPAN



133733 Cutting Board Sumibe
30x20x0.3cm Elastomer

MADE IN JAPAN



133788 Cutting Board Sumibe
30x20x0.8cm Elastomer

MADE IN JAPAN



133740 Cutting Board Sumibe
50x25x0.3cm Elastomer

MADE IN JAPAN



133795 Cutting Board Sumibe
50x25x0.8cm Elastomer

MADE IN JAPAN



21704 Cutting Board Sumibe
37x21x1.5cm Elastomer

MADE IN JAPAN



21705 Cutting Board Sumibe
50x27x1.5cm Elastomer



CHAPTER
3.03

Tenryo

MADE IN
JAPAN

Tenryo Manaita is a respected Japanese manufacturer specializing in high-performance cutting boards for professional kitchens. Drawing on decades of expertise, the company combines advanced material engineering with practical design tailored to chefs' needs.

Tenryo boards are made from carefully developed synthetic materials that offer excellent durability, hygiene, and knife-friendly surfaces. Their products are widely used in sushi bars and restaurants, where precision and cleanliness are essential. A distinctive feature is the high-contrast surface, which improves visibility during detailed cutting work.

Designed for intensive daily use, Tenryo cutting boards meet the strict standards of modern food preparation environments. The result is a reliable, professional solution that balances performance, safety, and longevity.

Key Benefits

- Exceptionally gentle on knife edges, helping maintain sharpness longer.
- Soft, wood-like cutting feel with the hygiene of a synthetic board.
- Non-slip surface for safe and precise food preparation.
- Ideal for premium high-hardness steels such as Shirogami, Aogami, VG10, SG2/R2, and Gingami.



Care

- Dishwasher safe.
- Rinse board often to avoid stains.
- Do not use or store at temperatures over 70°C or below -30°C.
- We recommend flipping the board every day for even wear.

Material
Polyvinyl Acetate/ Synthetic Polyethylene

Line
High-Soft/Black

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan



21704 Cutting Board High-Soft
30x20x2cm Polyvinyl Acetate



21168 Cutting Board High-Soft
40x25x2cm Polyvinyl Acetate



21169 Cutting Board High-Soft
50x30x2cm Polyvinyl Acetate



18370 Cutting Board High-Soft
100x40x2cm Polyvinyl Acetate



18371 Cutting Board Black
50x25x2cm Synthetic Polyethylene



18372 Cutting Board Black
84x39x2cm Synthetic Polyethylene



18373 Cutting Board Black
100x40x2cm Synthetic Polyethylene



18374 Cutting Board Black
120x45x2cm Synthetic Polyethylene



18367 Cutting Board High-Soft
29x20x2cm Polyvinyl Acetate



18368 Cutting Board High-Soft
40x29x2cm Polyvinyl Acetate



9104 Cutting Board High-Soft
75x33x2cm Polyvinyl Acetate



9100 Cutting Board High-Soft
100x40x2cm Polyvinyl Acetate



9101 Cutting Board High-Soft
120x45x2cm Polyvinyl Acetate





CHAPTER
3.04

Asahi

MADE IN
JAPAN

Widely considered the finest cutting board available in Japan, Asahi is the standard for top sushi chefs and the most beloved choice among Japan's leading sushi omakase establishments – including the legendary Sukiyabashi Jiro.

The Asahi rubber cutting board is known for its exceptional durability, constructed from high-quality rubber that withstands heavy daily use in a professional kitchen. The material offers a slight cushioning effect that helps protect the sharpness of knives and reduce wear over time; a crucial feature for professional cooks who rely on precise, efficient cutting techniques.

Key Benefits

- Blade-friendly: The rubber material is gentle on knife blades.
- Resistant to scratch and moisture, liquids, making it highly hygienic.
- Non-slip surface for safe and precise food preparation.

Care

- Not dishwasher safe.
- Rinse board often to avoid stains Bleach is recommended.
- Do not use or store at temperatures over 90°C or below -30°C.
- We recommend flipping the board everyday for even wear.



Material
Synthetic Rubber

Line
Regular & Pro

Storage
Cool & dry, avoid direct sunlight

Country of origin
Japan



18297 Cutting Board Asahi
38x21x1.3cm Synthetic Rubber 1/10



18683 Cutting Board Asahi Pro
75x33x2cm Synthetic Rubber 1/10



18298 Cutting Board Asahi
40x23x1.3cm Synthetic Rubber 1/10



18685 Cutting Board Asahi Pro
100x40x2cm Synthetic Rubber 1/10



18299 Cutting Board Asahi
42x25x1.3cm Synthetic Rubber 1/12



18684 Cutting Board Asahi Pro
120x42x2cm Synthetic Rubber 1/10

CHAPTER
3.05

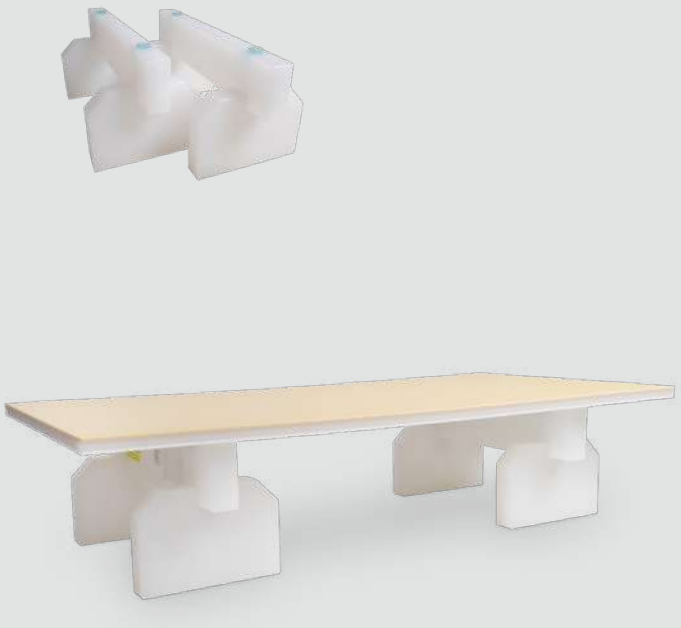
Cutting Board Comparisons

MADE IN JAPAN

This comprehensive comparison chart explores our range of Japanese cutting boards, weighing factors such as price, blade preservation, bleach and dishwasher safety, weight, and stain visibility – helping you make an informed decision and choose the ideal cutting board companion for your kitchen. Using the right cutting board helps preserve the sharpness of your knives for longer, regardless of the ingredients you're working with.

Board	Material	Price	Preservation of blade sharpness	Bleach safe	Dishwasher safe	Weight	Stain visibility	Scarring and Texture	Surface
Hasegawa	Elastomer	€€€	★★★★★	✓	✓	Light	Moderate	Soft rubber surface that is blade friendly and prolongs edge sharpness, recommended for delicate cutting. The wood core prevents warping and bending.	
Sumibe	Elastomer	€€€	★★★★★	✓	✓	Light	Moderate	Engineered synthetic surface that is soft and blade-friendly, helping prolong edge sharpness while resisting moisture, odors and bacteria.	
Tenryo High Soft	Vinyl Acetate	€€	★★★★	✗	✓	Medium	Moderate	Vinyl acetate is soft and flexible, preventing deep scarring and surface roughness.	
Tenryo Black	Polyethylene	€	★★★	✗	✓	Heavy	Least	The black surface will not visibly stain from highly pigmented foods, makin it ideal as a presentation board. Resistant to deep scratches and splitting.	
Asahi	Synthetic Rubber	€€€	★★★★★	✓	✗	Heavy	Moderate	Soft elastic material resists deep scarring, allowing minor marks to gradually smooth over with use.	

MADE IN JAPAN



Tenryo Cutting Board Lifter Set of 2
18797 40x16cm 1/1
18796 35x16cm 1/1

MADE IN JAPAN



18656 Cutting Board Shaver 9x5x3cm 10/240





4. Grills

From the sizzling street food stalls of Tokyo to the quiet glow of charcoal embers in rural izakaya kitchens, grilling in Japan is an act of craft refined over centuries. At its core is the pursuit of balance: achieving a perfectly charred exterior while preserving the natural tenderness and moisture within. This duality; crisp yet delicate, smoky yet pure, defines the essence of Japanese grilling.



01 Diatomite Grills
02 Bizen Black Water Grills
03 Yakitori Grills High Performance
04 Yakitori Grills Regular Performance
05 Tabletop Grills



CHAPTER
4.01

Diatomite Grills

MADE IN
JAPAN

The Diatomite Konro Grill is a traditional Japanese tabletop grill made from natural diatomaceous earth, a porous, heat-resistant material quarried in Japan. Designed for use with Binchotan charcoal, it delivers stable, even heat and is ideal for yakitori, kushiyaki, robata, and tabletop grilling.

Key Benefits

Best suited for
- Yakitori & kushiyaki
- Robata grilling
- Sushi bars
- Chef's counters
- Open kitchens

Excellent heat retention. Maintains stable cooking temperatures throughout grilling.

Compact design with high heat output. Delivers efficient charcoal grilling while occupying minimal workspace.

Even cooking with reduced flare-ups. Helps distribute heat evenly while reducing flames caused by dripping fat.

Traditional Japanese craftsmanship. Crafted in Japan using traditional manufacturing techniques.

Durable and naturally fire-resistant. Designed to withstand high cooking temperatures and intensive daily use.

How to use

Light the charcoal.

Transfer the hot charcoal to the grill and position the cooking net on top.

The grill is now ready for cooking.

Material
Diatomite

Fuel
Charcoal

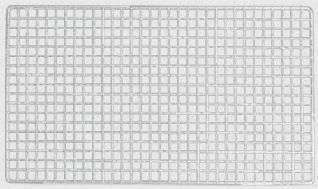
Max temp.
Up to 1000°C

Country of origin
Japan

MADE IN JAPAN



16245 Konro grill incl. 1 Net
31x23x20cm Diatomite 1/1



Spare part: **34028** Net
27x21cm 1/200
For this grill you need 1 net

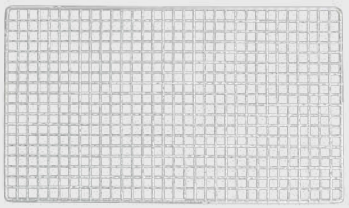


Sold separately: **16247** Wooden base
35.1x25x2cm 1/1

MADE IN JAPAN



16246 Konro grill incl. 1 Net
54x23x20cm Diatomite 1/2



Spare part: **34027** Net
50x20cm 1/200
For this grill you need 1 net

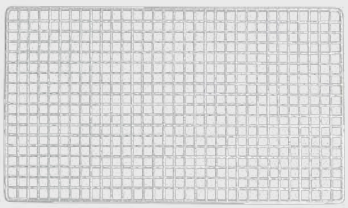


Sold separately: **21526** Wooden base
59x28x2.5cm 1/1

MADE IN JAPAN



17333 Konro grill incl. 2 Nets
77x23x20cm Diatomite 1/1



Spare part: **17387** Net
36x20.5cm 1/100
For this grill you need 2 nets



Sold separately: **17334** Wooden base
81.5x28x2.5cm 1/1

Care



Let charcoal die out or remove from grill and extinguish



Wipe remaining dust or ash off with a dry brush



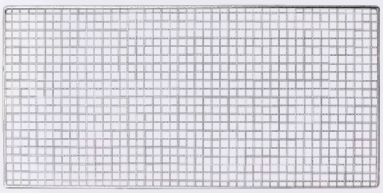
Never use water to clean these grills, it can cause severe damage

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.

MADE IN JAPAN



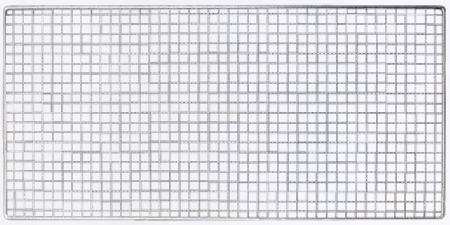


33460 Konro grill incl. 1 Net
46x35x20cm Diatomite 1/1

Spare part: **619847** Net
45x30cm

MADE IN JAPAN

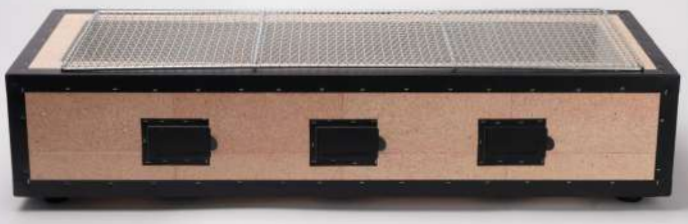


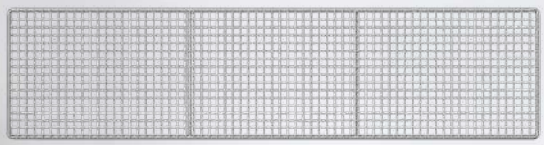


33461 Konro grill incl. 1 Net
69x35x20cm Diatomite 1/1

Spare part: **619830** Net
62x30cm

MADE IN JAPAN





33134 Konro grill incl. 3 Nets
92x35x20cm Diatomite 1/1

Spare part: **33868** Net
80x30cm

Care

Let charcoal die out or remove from grill and extinguish.

Wipe remaining dust or ash off with a dry brush.

Never use water to clean these grills, it can cause severe damage.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.





CHAPTER
4.02

Bizen Water Grill

MADE IN
JAPAN

The Bizen Water Konro is a traditional Japanese tabletop grill handcrafted in the Bizen region, renowned for its centuries-old ceramic tradition. Featuring an integrated water chamber beneath the charcoal bed, it improves heat control and reduces heat transfer to the table surface, making it ideal for interactive tabletop grilling.

Key Benefits

Best suited for
- Omakase counters
- Kaiseki restaurants
- Chef's tables
- Interactive tabletop dining
- Open kitchens

Water-cooled base.
Stabilises heat and helps keep the exterior cooler during use.

Low smoke grilling.
Designed for use with Binchotan or other clean-burning charcoal for odorless, flavor-pure grilling.

Bizen ceramic construction.
Made with traditional Bizen clay and fired at high temperatures for durability and natural heat resistance.

Handcrafted in Japan.
Produced in the Bizen region, renowned for its centuries-old ceramic tradition.

How to use

Remove the inner white bowl and pour water into the black outer konro base.

Fill the inner bowl with charcoal over a direct flame until the charcoal is burning, then replace the inner bowl into the outer konro.

The water acts as an insulating layer, keeping the exterior of the konro cool while preventing cracking, burning and scorching of wooden surfaces.

Material	Fuel	Max temp.	Country of origin
Earthenware	Charcoal	Up to 1000°C	Japan

Spare part: Net
16251 19cm 1/1



16242 Konro Grill incl. Net and Wooden Base
20x10cm Earthenware 1/2

Spare part: Net
16252 26cm 1/1



16243 Konro Grill incl. Net and Wooden Base
28x11cm Earthenware 1/2

Spare part: Net
16253 29cm 1/1



16244 Konro Grill incl. Net and Wooden Base
30x12cm Earthenware 1/2

Care

Let it cool completely.

Wipe remaining dust or ash off with a dry brush.

Clean net with warm water.

Wash water reservoir with mild dish soap and rinse thoroughly.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.

CHAPTER
4.03



Yakitori Grills

High Performance

MADE IN
JAPAN

The Asahi High Performance Yakitori Grill is a Japanese-style charcoal grill designed for intensive use in professional kitchens. Constructed entirely from heavy-duty stainless steel, it offers precise heat control and adjustable skewer supports, making it ideal for yakitori, robatayaki, and open-kitchen grilling.

Key Benefits

Professional stainless steel construction.
Built entirely from heavy-duty stainless steel for durability, hygiene, and intensive daily use.

Best suited for
- Yakitori restaurants
- Izakayas
- Robatayaki restaurants
- Open kitchens
- High-volume service

Efficient heat control.
Reflective inner surfaces direct heat upward for even cooking and reduced fuel consumption.

Adjustable skewer supports.
Allow precise control over cooking height for even grilling and caramelisation.

Easy maintenance.
Removable ash tray and grates simplify cleaning during service.

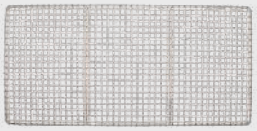
How to use

Light the charcoal.

Spread charcoal evenly in the grill and let the grill preheat.

Adjust the skewer supports as needed and begin grilling.

Material	Fuel	Max temp.	Country of origin
Stainless steel	Charcoal	Up to 1000°C	Japan



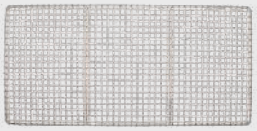


Spare parts:
619878 Full size net 60x36x27cm
619922 Half size net 30x18x13,5cm

619861 Konro Grill Pro Asahi Incl. 2 Iron Bars
60x36x27cm 75kg Stainless Steel 1/1



MADE IN JAPAN



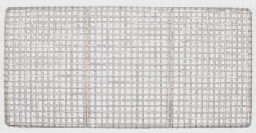


Spare parts:
619885 Full size net 75x36x27cm
619915 Half size net 37,5x18x13,5cm

34092 Konro Grill Pro Asahi Incl. 2 Iron Bars
75x36x27cm 90kg Stainless Steel 1/1



MADE IN JAPAN





Spare parts:
619939 Full size net 90x36x27cm
619946 Half size net 45x18x13,5cm

34093 Konro Grill Pro Asahi Incl. 2 Iron Bars
90x36x27cm 110kg Stainless Steel 1/1



MADE IN JAPAN

Care



Let charcoal die out or remove from grill and extinguish.



Empty the ash.



Use a soft sponge for the stainless steel body. Dry immediately.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.



CHAPTER
4.04

Yakitori Grills

MADE IN
JAPAN

Regular Performance

The Asahi Regular Performance Yakitori Grill is a Japanese-style charcoal grill designed for lower-volume professional kitchens and mobile catering. Constructed from stainless steel, it offers reliable heat performance in a lightweight, compact design, making it ideal for yakitori, pop-up kitchens, and occasional commercial use.

Key Benefits

Stainless steel construction. Rust-resistant, hygienic, and easy to clean for daily food service.

Best suited for
- Yakitori restaurants
- Izakayas
- Smaller professional kitchens
- Open kitchens
- Lower-volume service

Lightweight & portable. Compact design for easy transport and flexible kitchen layouts.

Adjustable skewer support frame. Allow consistent grilling with manual height adjustment.

Easy maintenance. Removable internal parts simplify cleaning and charcoal replacement.

How to use

Light the charcoal.

Spread charcoal evenly in the grill and let the grill preheat.

Adjust the skewer supports as needed and begin grilling.

Material	Fuel	Max temp.	Country of origin
Stainless steel	Charcoal	Up to 1000°C	Japan

MADE IN JAPAN





34103 Konro Yakitori grill Incl. 2 Iron bars
45x14x16.5cm 9kg Stainless Steel 1/1

MADE IN JAPAN





18676 Konro Yakitori grill Incl. 2 Iron bars
60x24x16.5cm 15.2kg Stainless Steel 1/1

MADE IN JAPAN





34104 Konro Yakitori grill Incl. 2 Iron bars
90x21x16.5cm 21kg Stainless Steel 1/1

Care



Let charcoal die out or remove from grill and extinguish.



Empty the ash.



Use a soft sponge for the stainless steel body. Dry immediately.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.



CHAPTER
4.05

Tabletop Grills

The Aluminium Tabletop Grill is a compact charcoal grill designed for professional tabletop service. Lightweight, durable, and easy to handle, it is well suited to interactive dining, tasting menus, catering, and open-kitchen presentation.

Key Benefits

Cast aluminium construction.
Provides consistent heat performance while remaining lightweight and easy to handle.

Best suited for
- Tabletop dining
- Tasting menus
- Open kitchens
- Catering
- Interactive service

Lightweight & portable.
Easy to move, store, and set up for temporary or mobile cooking stations.

Compact design.
Fits comfortably on tables, counters, and serving stations.

Dishwasher safe.
Easy to clean and maintain.

How to use

Heat up your charcoal.

Transfer the hot charcoal to the grill and position the cooking grate on top.

The grill is now ready for cooking.

Material
Aluminium

Fuel
Charcoal

Max temp.
Up to 1000°C

Country of origin
China



Spare part:
18559 Net
11.5cm
1/1



Spare part:
18564 Insert
7.5x4.5cm
1/1



Spare part:
18555 Wooden base
15cm 1/1

17900 Konro grill Incl. Net & Base & Insert
12x12x11cm Aluminium 1/12



Spare part:
18560 Net
14.5cm
1/1



Spare part:
18564 Insert
7.5x4.5cm
1/1



Spare part:
18556 Wooden base
18 cm 1/1

17899 Konro grill Incl. Net & Base & Insert
15x15x13.5cm Aluminium 1/6



Spare part:
18557 Net
24.5x13.5cm 1/1



Spare part:
18562 Insert
20x9.5x6cm 1/1



Spare part:
18553 Wooden base
27x15.5cm 1/1

17898 Konro grill Incl. Net & Base & Insert
24x12.5x11.5 cm Aluminium 1/4



Spare part:
18558 Net
36.5x18cm 1/1



Spare part:
18563 Insert
27.5x11.6cm 1/1



Spare part:
18554 Wooden base
39x21cm 1/1

17897 Konro grill Incl. Net & Base & Insert
36x18x13cm Aluminium 1/4

Care



Let charcoal die out or remove from grill and extinguish.



Wipe remaining dust or ash off with a dry brush.



You can use the dishwasher or hand wash to clean these grills.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.

MADE IN JAPAN

Ishiyaki Stones

Ishiyaki, or hot stone cooking, is a traditional Japanese cooking method in which food is cooked directly on a heated stone. Made from natural granite or volcanic rock, Ishiyaki stones retain heat for even cooking and are ideal for meat, seafood, and vegetables.

17460 13cm 1/1
17461 15cm 1/1
17462 18cm 1/1
Granite



MADE IN JAPAN

Spare part:
16249 Net
26.5x21cm 1/1



16240 Konro Grill Incl. Net & Base
18.5x14x11.5cm Earthenware 1/10

MADE IN JAPAN



22245 Konro Grill Incl. Net & Base
21.5x15.5x17.5cm Diatomite 1/4

MADE IN JAPAN



22190 Konro Grill
39x25x19.6cm Stainless Steel 1/4

MADE IN JAPAN



33992 Konro Grill
45x30x19.6cm Stainless Steel 1/2





5. Grilling Tools

Japanese grilling relies on more than just the grill itself. The right tools help ensure safe handling, precise heat control, and consistent results. Designed to complement traditional grilling methods such as yakitori, robatayaki, and tabletop charcoal cooking, these tools are an essential part of every professional grilling setup.

Skewers

Japanese grilling skewers are designed for preparing meat, seafood, vegetables, and other ingredients over charcoal with precision and consistency. Their slim profile promotes even cooking while keeping ingredients securely in place, making them ideal for yakitori, kushiyaki, and a wide variety of grilled dishes.



Ideal for meat, seafood and vegetables.

Promotes even cooking.

Helps keep ingredients securely in place.

Soak skewers in water before grilling to prevent burning





17942 Skewer Pack 50pcs
18cm Bamboo 1/6





18837 Skewer Pack 250pcs
16cm Bamboo 1/40

MADE IN JAPAN



18678 Skewers 20pcs Dia 2mm
39cm Stainless Steel 1/1

MADE IN JAPAN





18839 Skewers 20pcs Dia 2mm
34cm Stainless Steel 1/1

Tongs

Grilling tongs provide precise control when handling ingredients over charcoal or an open flame. Long, ergonomic handles offer a secure grip for turning, lifting, and serving food while protecting delicate ingredients during cooking.



Precise handling over charcoal.

Secure grip for turning and lifting.

Easy to clean and maintain.



20798 Tong for Grilling
24cm Stainless Steel 1/1



17953 Tong
25cm Bamboo 1/2



18673 Tong
24cm Stainless Steel 1/1



4410 Hand Fit Tong
Stainless Steel 10/240



20799 Tong for Grilling
24cm Stainless Steel 1/1



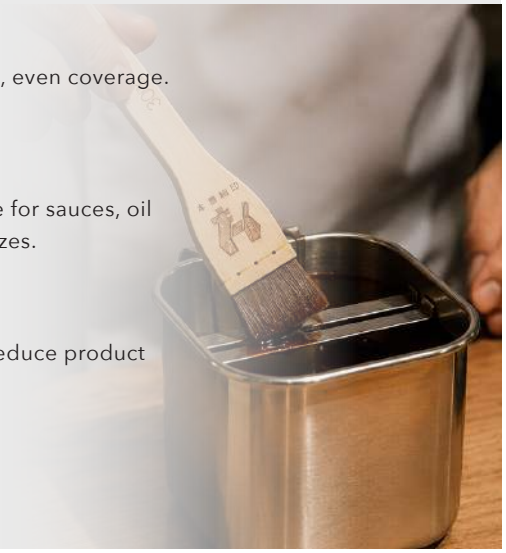
18672 Tong for Grilling
24cm Stainless Steel 1/1



18687 Turner Tong
24cm Stainless Steel 12/240

Sauce Brushes

Sauce brushes allow for the precise application of sauces, marinades, glazes, and oils throughout the cooking process. Soft, flexible bristles provide smooth, even coverage without damaging delicate ingredients, making them suitable for grilling, baking, and Japanese cuisine.



Smooth, even coverage.

Suitable for sauces, oil and glazes.

Helps reduce product waste.



18716	Sauce Brush	30mm	Wood + Goat Hair	1/1
18717	Sauce Brush	45mm	Wood + Goat Hair	1/1
619410	Sauce Brush	60mm	Wood + Goat Hair	1/1
18671	Sauce Brush	13mm	Wood + Goat Hair	1/1



619434	Sauce Brush	45mm	Wood + Goat Hair	1/1
619458	Sauce Brush	45mm	Wood + horse Hair	1/1
619427	Sauce Brush	30mm	Wood + Goat Hair	1/1
619441	Sauce Brush	30mm	Wood + horse Hair	1/1

Sauce Containers

Sauce containers keep marinades, tare, oils, and dipping sauces organised and within easy reach during preparation and service. Their compact design supports efficient workflow while helping maintain a clean and organised workstation.



- Keep sauces within easy reach.
- Supports efficient food preparation.
- Helps maintain an organised workstation.

MADE IN JAPAN





083471 Sauce Container
10cm 0.5L Stainless Steel 1/1

MADE IN JAPAN



18664 Sauce Container 0.5cm 1.1L Stainless Steel 1/1
18665 Sauce Container 12cm 1.6L Stainless Steel 1/1
18666 Sauce Container 13.5cm 2.3L Stainless Steel 1/1



22159 Brown Tare Pot
21x24.5cm 5.4L Ceramic 1/1

18679 Brown Tare Pot
18x22.5cm 3.6L Ceramic 1/1



MADE IN JAPAN





34226 Konro Grill Yakitori Fan
26.5x38.5cm Paper 1/20



6. Charcoal Binchotan

Binchotan is a traditional Japanese white charcoal valued for its exceptional burn time, stable heat, and clean combustion. Produced by carbonising hardwood at extremely high temperatures, its dense structure delivers consistent performance with minimal smoke, making it ideal for Japanese grilling techniques such as yakitori, robatayaki, and unagi. Its neutral heat source allows the natural flavours of meat, seafood, and vegetables to take centre stage.

Today, Binchotan is produced in both Japan and Indonesia. Japanese Binchotan is traditionally made from Ubame oak, while Indonesian Binchotan is commonly produced from sustainably managed hardwoods, offering a more economical alternative while maintaining many of the same grilling characteristics.



01 Kishu Charcoal
02 Ogatan Charcoal
03 Binchotan Charcoal



CHAPTER
6.01

Kishu Charcoal

MADE IN
JAPAN

Kishu Binchotan is a traditional Japanese white charcoal produced from dense Ubame oak in Wakayama Prefecture. Its dense structure provides long burn times, stable heat, and minimal smoke, making it ideal for yakitori, robatayaki, tabletop grilling, and water purification.

The **Chumaru** variant features medium-sized, round pieces, carefully selected and pre-washed.
The **Hanmaru** variant features large, round pieces, offering greater mass and longevity. This makes Hanmaru ideal for those seeking a powerful water purifier with extended lifespan or a robust, long-burning charcoal for serious grilling.

Key Benefits

Long burn time
Provides stable heat for up to 4–5 hours.

Minimal smoke and odour.
Ideal for clean, flavour-neutral grilling.

Stable, consistent heat. Ideal for yakitori, robatayaki, and slow grilling.

Dense Ubame oak.
Slow-burning hardwood for extended grilling sessions.

How to purify water with charcoal

Rinse under running water to remove any ash or dust.

Boil the charcoal in water for 5–10 minutes. Let it dry and cool completely.

Put the charcoal stick into your bottle or pitcher.

Use one stick (approximately 50–100 g) per litre of water. Leave the charcoal in the water for 4–8 hours or overnight before use.

Material
Ubame Oak

Storage
Cool & dry, avoid direct sunlight

Max temp.
Up to 1000°C

Country of origin
Japan

MADE IN JAPAN



21791 Kishu Binchotan Chumaru Charcoal Dia. 3-6cm 15kg 1/1

MADE IN JAPAN



21792 Kishu Binchotan Hanmaru Charcoal Dia. 5-7cm 15kg 1/1

MADE IN JAPAN



21793 Kishu Binchotan Mix Charcoal Dia. 3-6cm 15kg 1/1

How to use

Ignite slowly using a charcoal chimney or oven (approx. 30–40 min).

Allow to fully glow, and use in a well-ventilated area.

Your charcoal is ready for use.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.



CHAPTER
6.02

Ogatan Charcoal

Ogatan is a compressed hardwood charcoal produced from recycled sawdust generated by the timber industry. Manufactured from eucalyptus and teak hardwoods, it is carbonised at high temperatures to produce a dense, long-burning fuel with stable heat, minimal smoke, and low ash production. It offers a practical and economical alternative for professional charcoal grilling.

Key Benefits

Long burn time.
Provides stable heat for extended grilling sessions.

Minimal smoke and odour.
Ideal for clean, flavour-neutral grilling.

Low ash production.
Reduces cleaning during service.

Ideal for high-temperature grilling.

Suitable for yakitori, robatayaki, and tabletop grilling.

Eco-Friendly

- Produced from recycled hardwood sawdust.
- Efficient use of timber industry by-products.
- Dense compressed structure for long-lasting performance.
- Cost-effective alternative to traditional Binchotan.

Material
Teak & Eucalyptus Wood

Storage
Cool & dry, avoid direct sunlight

Max temp.
Up to 1000°C

Country of origin
Vietnam



33739 Binchotan Ogatan Charcoal Teak and Eucalyptus Wood 5kg 1/1



21946 Binchotan Ogatan Charcoal Teak and Eucalyptus Wood 10kg 1/1

How to use

Ignite slowly using a charcoal chimney or oven (approx. 20–30 min).

Allow to fully glow, and use in a well-ventilated area.

Your charcoal is ready for use.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.



CHAPTER
6.03

Binchotan Charcoal

Maitew Binchotan is a high-density white charcoal produced using traditional low-oxygen carbonisation techniques. Manufactured from carefully selected hardwoods, it delivers stable heat, long burn times, and minimal smoke, making it suitable for yakitori, robatayaki, teppanyaki, and other high-temperature grilling applications.

Key Benefits

Stable high heat.
Provides consistent heat throughout extended grilling sessions.

Minimal smoke and odour.
Ideal for clean, flavour-neutral grilling.

Low ash production.
Reduces cleaning and downtime during service.

Traditional carbonisation.
Produced using dense hardwoods and low-oxygen firing techniques.

Sustainable Production

- Produced from responsibly sourced hardwoods.
- Traditional low-oxygen carbonisation improves fuel efficiency.
- Efficient manufacturing with reduced production waste.

Reusing Binchotan

Best method: Allow the charcoal to cool, then extinguish it in a sealed metal container or bury it in dry sand or ash. Restricting oxygen stops combustion and preserves the charcoal for future use.

Water method: The charcoal may also be extinguished with water, although this can cause it to crack. Allow it to dry completely before reusing the remaining pieces in your next grilling session.

Material	Storage	Max temp.	Country of origin
Maitew Wood	Cool & dry, avoid direct sunlight	Up to 1000°C	Vietnam



33738 Binchotan Charcoal Maitew Wood 5kg 1/1



21945 Binchotan Charcoal Maitew Wood 10kg 1/1

How to use

Ignite slowly using a charcoal chimney or oven (approx. 20–30 min).

Allow to fully glow, and use in a well-ventilated area.

Your charcoal is ready for use.

Warning

Only use charcoal in well-ventilated areas. Burning charcoal produces carbon monoxide, an odourless gas that can be hazardous if inhaled. Never use charcoal indoors or in enclosed spaces.



7. Charcoal Tools

Japanese charcoal grilling relies on the right tools to ensure safe handling, efficient ignition, and precise heat control. From charcoal starters and firelighters to ash shovels and charcoal tongs, each tool is designed to simplify the grilling process while complementing traditional Japanese charcoal and grills. Whether lighting Binchotan or managing charcoal during service, these tools provide reliability, safety, and control for professional and home kitchens alike.



17708 Charcoal Starter Removable Handle
20x15cm Stainless Steel 1/1



17707 Charcoal Starter
24cm Cast Iron 1/1



17549 Charcoal Tong
45cm Stainless Steel 1/72



17550 Mini Shovel
44cm Stainless Steel 10/60



8. Trays

Japanese stainless steel trays are designed for efficient food preparation, serving, and organisation in both professional and home kitchens. Their durable construction and minimalist design make them suitable for preparing ingredients, marinating foods, resting cooked items, and transporting dishes throughout service. Practical, hygienic, and easy to clean, they are an essential addition to any kitchen workflow.

Not microwave safe.

Dishwasher safe.



4020 Kitchen Tray
24x9x1cm Stainless Steel 1/1



21743 Kitchen Tray
21.5x1cm Stainless Steel 12/120



21744 Kitchen Tray
15.5x12.5x2cm Stainless Steel 12/120



21746 Kitchen Tray
19.5x10.5x1.5cm Stainless Steel 12/120



21742 Kitchen Tray
28.5x15x1.3cm Stainless Steel 12/120



21747 Kitchen Tray
24.5x17.5x2cm Stainless Steel 12/120

MADE IN JAPAN

21741 Kitchen Tray
18.5x13.5x2cm
Stainless Steel
12/120

20807 Tray Inlay
16x11.6x1.5cm
Stainless Steel
1/100



MADE IN JAPAN

21745 Kitchen Tray
21.5x15x1.7cm
Stainless Steel
12/120

21750 Tray Inlay
20x10.5x1cm
Stainless Steel
10/240



MADE IN JAPAN

21748 Kitchen Tray
25.5x18.5x1cm
Stainless Steel
12/120

21749 Tray Inlay
23x17x1cm
Stainless Steel
10/200



MADE IN JAPAN

20411 Kitchen Tray
25.6x17.6x1.8cm
Stainless Steel
1/1



20414 Tray Inlay
23.8x15.90.8cm
Stainless Steel
1/1

MADE IN JAPAN

20412 Kitchen Tray
31.8x23x2cm
Stainless Steel
1/1



20415 Tray Inlay
29.5x20.5x0.7cm
Stainless Steel
1/1

MADE IN JAPAN

20413 Kitchen Tray
41.5x30.6x2.3cm
Stainless Steel
1/1



20416 Tray Inlay
39.3x28.3x0.7cm
Stainless Steel
1/1

MADE IN JAPAN

20806 Kitchen Tray
18.7x14.2x3cm
Stainless Steel
12/120



20807 Tray Inlay
16x11.6x1.5cm
Stainless Steel
1/100

MADE IN JAPAN



18847 Gyoza Vat 33.5x25.5x4cm Aluminium 1/1
18848 Lid 34.6x26.6x1.5cm Aluminium 1/1

18662 Gyoza Vat 40x30x4cm Aluminium 1/1
18663 Lid 41.4x31.2x1.5cm Aluminium 1/1

MADE IN JAPAN

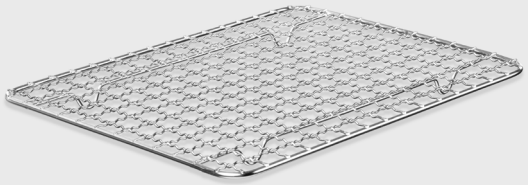


9955 Tofu Mold 13.5x16.5x4.7cm Stainless Steel 1/1

34222 Kitchen Tray
24.8x20x3.1cm
Stainless Steel
1/1



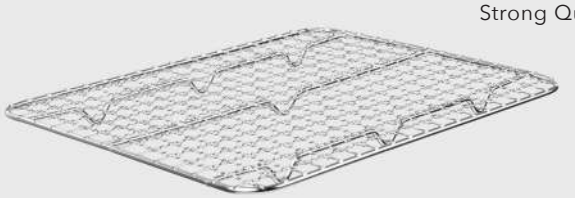
34225 Tray Inlay
21.5x17x1.5cm
Stainless Steel
Strong Quality
1/1



34221 Kitchen Tray
30x23x4cm
Stainless Steel
1/1



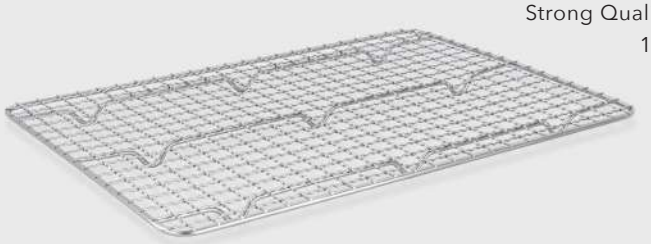
34224 Tray Inlay
25x19.5x1.5cm
Stainless Steel
Strong Quality
1/1

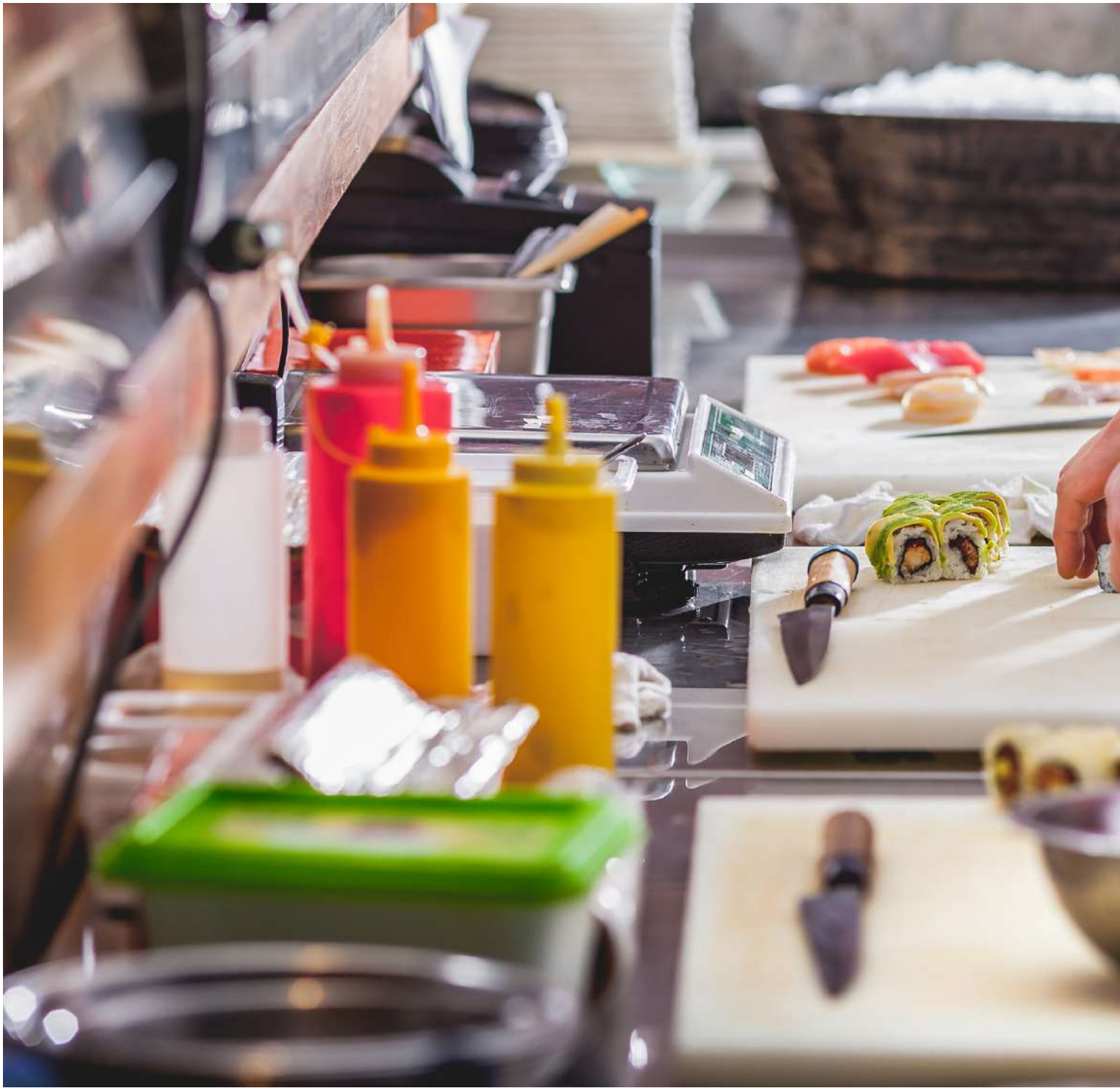


34220 Kitchen Tray
35.5x27x4cm
Stainless Steel
1/1



34223 Tray Inlay
31.5x23x1.5cm
Stainless Steel
Strong Quality
1/1





9. Kitchen Utensils

Japanese kitchen utensils combine practical design with reliable everyday performance. Designed for cooking, serving, grilling, and plating, they help improve efficiency and precision across a wide range of kitchen tasks. Suitable for both professional and home kitchens, these utensils offer durability, ease of use, and timeless functionality.



01 Strainers
02 Graters
03 Tweezers
04 Scissors
05 Spatulas/Spoons
06 Freshness preservation tools

CHAPTER
9.01



Strainers

MADE IN
JAPAN

Japanese strainers are designed for rinsing, draining, straining, and lifting ingredients with precision and efficiency. Suitable for vegetables, noodles, fried foods, stocks, and broths, they are available in a variety of mesh sizes for different kitchen tasks. Specialized udon strainers feature a deep basket design for cooking and draining individual portions without overcooking. Combining durability, practicality, and ease of use, Japanese strainers are an essential tool in professional and home kitchens.

Key Benefits

Ideal for rinsing, draining, and straining ingredients.
Fine mesh retains small ingredients while allowing fast drainage.

Suitable for lifting food from boiling water or hot oil.

Durable construction for everyday kitchen use.
Comfortable and easy to handle.

Udon strainers allow individual portions of noodles to be cooked and drained with ease.

Easy to clean and maintain.

Mesh

The mesh number refers to the number of openings per linear inch of the mesh.

The higher the mesh number, the finer the mesh and the smaller the particles it filters.

11 Mesh
Best for draining and lifting larger foods such as noodles, vegetables, and fried foods.

40 Mesh
An excellent all-round choice for everyday kitchen straining, producing smooth sauces and soups.

60 Mesh
Ideal when a very smooth, refined texture is required, such as for fine sauces, broths, and purées.

Material
Stainless Steel

Storage
Cool & dry

Not
Microwave safe

Country of origin
Japan

MADE IN JAPAN

4143
Strainer 40 Mesh
12cm
Steel
12/600



MADE IN JAPAN

4528
Strainer 60 Mesh
12cm
Steel
12/600



MADE IN JAPAN

4938
Strainer 40 Mesh
14cm
Stainless Steel
12/240



MADE IN JAPAN

4939
Strainer 60 Mesh
14cm
Stainless Steel
12/240



MADE IN JAPAN

4940
Strainer 40 Mesh
16.5cm
Steel
12/120



MADE IN JAPAN

4941
Strainer 60 Mesh
16.5cm
Steel
12/120





MADE IN JAPAN



34001 Oil Strainer No.5 40 Mesh
28.3x8cm Stainless Steel 1/10

34000 Oil Strainer No.5 32 Mesh
27.7x8.7cm Stainless Steel 1/10



18670 Strainer 60 Mesh
17x12x25cm Stainless Steel
1/1



4144 Strainer 11 Mesh
12x9cm Steel 12/120



18303
Strainer Spoon 60 Mesh
8cm Stainless Steel 1/24



18307 Strainer 40 Mesh
6cm Stainless Steel 10/400



18793 Strainer Shallow Model 11 Mesh
37.5x17.5cm Stainless Steel 1/10



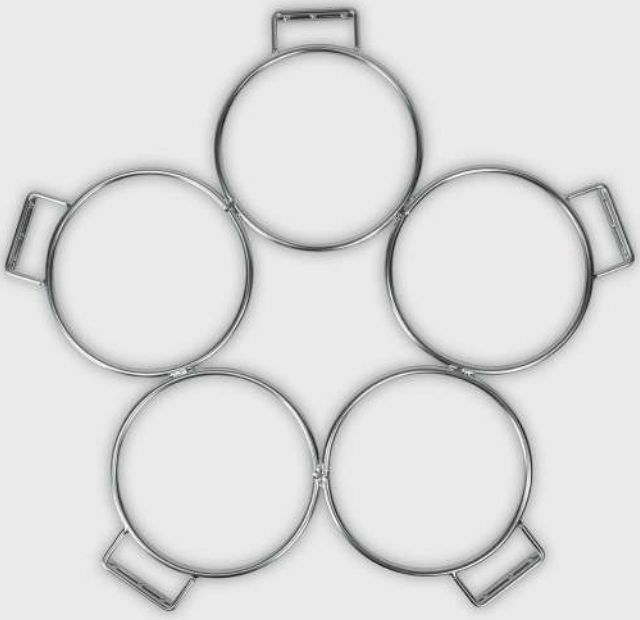
18794
Strainer Deep Model 11 Mesh
37.5x27cm Stainless Steel 1/10



18306 Strainer 40 Mesh
11cm Stainless Steel 10/400



1x



1x



5x

34193 Noodle Cooker Set 1x pot, 1x holder, 5x strainers
Pan: 51cm, Strainer: 16cm Stainless Steel 1/1



4100
Strainer Udon 11 Mesh
39x14cm
Stainless steel
1/50



4112
Strainer Udon 11 Mesh
40.5x14cm
Stainless steel
1/20



20801
Strainer Udon 11 Mesh
40x14cm
Stainless steel
1/20



101995
Strainer 8 Mesh
14x19x42cm
Stainless steel
1/36



101759
Strainer 8 Mesh
14x15x35.8cm
Stainless Steel
1/50



319024 Noodle Strainer Brush Tebo-Rashi
28cm 1/50

MADE IN JAPAN





4867 Tea Strainer 100pcs 40 Mesh Set with handle Stainless Steel 1/8
4 sizes: S - 62-69mm | M - 69-74mm | L - 73-79mm | XL - 78-84mm

MADE IN JAPAN



4868 Tea Items Strainer 100pcs
40 Mesh Stainless Steel 1/8
4 sizes: S - 66-72mm | M - 69-74mm | L - 73-79mm | XL - 78-84mm

MADE IN JAPAN



17562 Teapot Skitter 2pcs
Stainless Steel 20/240

MADE IN JAPAN





4046 Handy Tea Strainer 15.5x3.9x3.9cm
Stainless Steel 10/240



37226 Matcha Strainer 6.9x19.2
60 mesh Stainless Steel 12/600

MADE IN JAPAN





4889 Tea Strainer 7cm With handle 18/540

MADE IN JAPAN





4467 Tea Strainer 7cm 20/600

MADE IN JAPAN





4887 Tea Strainer 7.5cm With handle 18/540

MADE IN JAPAN





4469 Tea Strainer 7.5cm 20/600

MADE IN JAPAN





4886 Tea Strainer 8cm With handle 18/540

MADE IN JAPAN





4470 Tea Strainer 8cm 20/600



CHAPTER
9.02

Graters

MADE IN
JAPAN

Japanese graters are designed to produce fine pastes and delicate shavings from a wide variety of ingredients. They are ideal for grating ginger, garlic, daikon radish, wasabi, citrus zest, cheese, and other foods with precision and ease. Known for their sharp teeth and efficient design, Japanese graters produce a smooth texture while preserving the natural flavor and aroma of the ingredients. Suitable for both traditional Japanese cuisine and everyday cooking, they are an essential tool in home and professional kitchens.

Key Benefits

- Ideal for grating ginger, garlic, daikon, wasabi, citrus zest, cheese, and more.
- Sharp grating surface for fast and efficient results.
- Preserves the natural flavor and aroma of ingredients.
- Available in a variety of sizes and grating styles.
- Easy to clean and maintain.

Tips

Chill soft ingredients like ginger before grating to make them firmer and easier to handle.

For wasabi and ginger, use gentle circular or back-and-forth motions to create a finer, creamier paste.

Place a damp cloth under the grater to keep it stable during use for better control and safety.

Rinse the grater immediately after use to prevent fibrous ingredients from drying onto the teeth.

Material
Wood/Stainless Steel

Storage
Cool & dry

Not
Microwave safe

Country of origin
Japan



15942 Sharkskin Grater
7x8cm Wood 1/5

15941 Sharkskin Grater
6x7cm Wood 1/5

15940 Sharkskin Grater
5x4.5cm Wood 1/5



20809 Ginger Grater 21.5x10cm Stainless Steel 1/20

20808 Ginger Grater 13x7cm Stainless Steel 1/20



4137 Grater
6x5.5cm Stainless Steel 10/240



9047 Ginger Grater
10x20cm Stainless Steel 1/10



18711 Ginger Grater
13x24cm Stainless Steel 1/1



18800 Grater Plate Motoshige 18.5cm Stoneware 1/14



4759 Grater
22x10cm Aluminium 10/120



18799 Grater Plate Motoshige 15.5cm Stoneware 1/20



9200 Grater 25cm
Plastic 10/120



18798 Grater Plate Motoshige 12cm Stoneware 1/36



17564 Brush
13.3cm Bamboo 10/120

MADE IN JAPAN



34213 Mini Grater Eggplant
10.8cm Stainless Steel 1/1

MADE IN JAPAN



34218 Mini Grater Fugu
10cm Stainless Steel 1/1

MADE IN JAPAN



34215 Mini Grater
10.9cm Stainless Steel 1/1

MADE IN JAPAN



34218 Ginger Spoon Grater
13.5cm Stainless Steel 1/50

MADE IN JAPAN



34217 Mini Grater Hirame
11.5cm Stainless Steel 1/1

MADE IN JAPAN



34209 Mini Grater
7.5x12cm Stainless Steel 1/1

MADE IN JAPAN



34214 Mini Grater Fish
11cm Material: Stainless Steel 1/1

MADE IN JAPAN



34219 Mini Grater Frying Pan
13.5cm Stainless Steel 1/1

MADE IN JAPAN



34212 Mini Grater Squid
11cm Stainless Steel 1/1

MADE IN JAPAN



34209 Mini Grater
7.5x12cm Stainless Steel 1/1



CHAPTER
9.03

Tweezers

MADE IN
JAPAN

Japanese fish bone tweezers are precision tools designed for removing pin bones from fish quickly and cleanly without damaging the delicate flesh. Their strong grip and finely aligned tips allow for accurate removal of even the smallest bones, making them an essential tool for preparing fillets for sushi, sashimi, and everyday cooking. They provide excellent control for preparing clean, bone-free fillets with minimal waste.

Key Benefits

- Designed for precise removal of fish pin bones.
- Strong grip for secure extraction without slipping.
- Ideal for sushi, sashimi, and everyday fish preparation
- Suitable for both small and large fish species.
- Easy to clean and maintain.

Care

- Rinse immediately after use to remove fish residue and prevent odors.
- Wash with warm water, mild dish soap, and a soft sponge or brush.
- Dry thoroughly after washing to help prevent water spots and maintain the finish.
- Most stainless steel fish bone tweezers are dishwasher safe, but hand washing is recommended.

Material
Stainless Steel

Storage
Cool & dry

Not
Microwave safe

Country of origin
Japan

MADE IN JAPAN







21166 Fish Bone Tweezer Asahi
12.6cm Stainless Steel 1/10

MADE IN JAPAN





34201 Fish Bone Tweezer 12.8cm Stainless Steel 1/1

MADE IN JAPAN



34198 Anti-Slip Fish Bone Tweezer 12cm Stainless Steel 1/50

MADE IN JAPAN



34200 Anti-Slip Fish Bone Tweezer
12cm Stainless Steel 1/50

MADE IN JAPAN



34197 Anti-Slip Fish Bone Tweezer
12cm Stainless Steel 1/50

MADE IN JAPAN



34199 Anti-Slip Fish Bone Tweezer
12cm Stainless Steel 1/50

MADE IN JAPAN



17896 Fish Bone Tweezer
12cm Stainless Steel 1/50

MADE IN JAPAN



17895 Fish Bone Tweezer
12cm Stainless Steel 1/50

MADE IN JAPAN



4040 Fish Bone Tweezer
11.8cm Stainless Steel 12/360



CHAPTER
9.04

Scissors

MADE IN
JAPAN

Japanese kitchen scissors are designed for a wide range of food preparation tasks. Ideal for trimming meat, seafood, herbs, vegetables, and opening food packaging, they provide excellent control while reducing the need for a knife in many situations. Combining sharp blades with ergonomic handles, they offer reliable performance for both professional and home kitchens.

Key Benefits

- Ideal for trimming meat, poultry, seafood, herbs, and vegetables.
- Comfortable handles for improved grip and control.
- Sharp blades for clean, precise cuts.
- Available in a variety of sizes and blade styles.
- Durable construction for long-lasting performance.

Care

- If the scissors can be disassembled, separate the blades for more thorough cleaning.
- Wash with warm water and mild dish soap after each use.
- Dry thoroughly before storing to help maintain the blades.
- Hand washing is recommended, even for dishwasher safe models, to maximize their lifespan.

Material
Stainless Steel

Storage
Cool & dry

Not
Microwave safe

Country of origin
Japan

MADE IN JAPAN





320225 Scissors
21.5cm Stainless Steel 1/1

MADE IN JAPAN





048000 Scissors
18cm Stainless Steel 1/1

MADE IN JAPAN





34202 Scissors
22cm Stainless Steel 1/1

MADE IN JAPAN





315917 Scissors
16.5cm Stainless Steel 1/1

MADE IN JAPAN





34204 Scissors
19.5cm Stainless Steel 1/1

MADE IN JAPAN





18304 Quail Egg Scissors
15cm Stainless Steel 1/12

MADE IN JAPAN





20310 Scissors
21cm Stainless Steel 1/1

MADE IN JAPAN





20311 Scissors
21cm Stainless Steel 1/1



CHAPTER
9.05

Spoon & Spatulas

Spoons and spatulas are versatile kitchen utensils designed for stirring, mixing, turning, serving, and portioning food with precision and ease. Available in a variety of materials, shapes, and sizes, they are suitable for everything from traditional Japanese cooking to everyday food preparation. Combining comfort, durability, and practicality, these utensils provide reliable performance in both professional and home kitchens.

Key Benefits

- Ideal for stirring, mixing, serving, and turning food.
- Suitable for Japanese and international cuisine.
- Comfortable, ergonomic designs for precise control.
- Available in a variety of shapes and sizes.
- Durable construction for everyday kitchen use.

Care

- Wash with warm water and mild dish soap after each use.
- Avoid prolonged soaking, especially for wooden utensils.
- Dry thoroughly before storing.
- Follow the manufacturer's instructions regarding dishwasher safety, as not all materials are dishwasher safe.

Material
Plastic/Wood/
Stainless Steel

Storage
Cool & dry

Usage
Home &
Professional

Country of origin
Various



4644 Spatula
19cm Plastic 1/200



4646 Spatula
36cm Plastic 1/60



4648 Spatula
45cm Plastic 1/60



8057 Rice Peddle
30cm Wood 20/300



20804 Spoon
18cm Stainless Steel 1/120



20805 Spoon with holes
18cm Stainless Steel 1/120



8056 Rice Peddle
19cm Bamboo 20/400



741878 Spoon with holes
7cm Stainless Steel
1/24



741861 Spoon
7cm Stainless Steel
1/24



4530 Teppan Yaki Spatula
12x27cm Stainless Steel
1/100



4529 Teppan Yaki Spatula
10x24cm Stainless Steel
1/20



874569 Soup Side Ladle
12x8.3x28cm 180ml
Stainless Steel 1/10



990146 Soup Ladle
11.5x30cm 360ml
Stainless Steel 1/10



990085 Soup Ladle
9.5x28cm 180ml
Stainless Steel 1/10



18302 Wok Spoon
29.5x11.2x9.5cm Stainless Steel 1/10



18301 Wok Spatula
29.5x8x10cm Stainless Steel 1/10



18300 Wok Spoon
29.5x9.5cm Stainless Steel 1/10



34087 Ramen Spoon
17cm Acrylic
10/1000



34136 Ramen Spoon
20cm ABS
10/1000



Ladle
18715 Size XL 54ml
18714 Size L 30ml
18713 Size M 22ml
20842 Size S 14ml
Material: Stainless Steel
1/20



34085 Ramen Spoon
17cm Acrylic
10/1000



34138 Ramen Spoon
22cm ABS
10/900



8054 Ramen Spoon 21.5x7.5cm
Wood 1/300



34086 Ramen Spoon
17cm Acrylic
10/1000



34137 Ramen Spoon
22cm ABS
10/900



CHAPTER
9.06

Freshness Preservation

MADE IN JAPAN ®

Pichit & Red Keeper

Professional Japanese Moisture-Control.

Developed in Japan for professional kitchens, Pichit® and Red Keeper® sheets are advanced moisture-control solutions for preserving the freshness and quality of meat and fish. Red Keeper® absorbs excess surface moisture to help maintain color, texture, and appearance during storage and presentation. Pichit® uses osmotic dehydration technology to draw out excess moisture, odors, and impurities while preserving the natural flavor of the ingredient. The result is improved texture, enhanced umami, extended shelf life, and better marinade absorption, making it an essential tool for professional food preparation.

Key Benefits

- Helps preserve the freshness, color, and texture of meat and fish.
- Removes excess moisture without compromising quality.
- Reduces unwanted odors and impurities.
- Enhances natural flavor and umami.

Magu Roll by Miki Tokushu Seishi

Professional Japanese Freshness Paper.

Magu Roll by Miki Tokushu Seishi is a Japanese food-grade absorbent paper It is produced through a controlled fiber-pulp process that creates a strong, highly absorbent structure designed for food use. In professional kitchens, it is used to absorb excess moisture (“drip”) from fish and meat, particularly fish, seafood, and sashimi. It helps maintain freshness, texture, and appearance during storage, thawing, and preparation.

Key Benefits

- High absorption capacity for removing excess moisture.
- Helps maintain freshness, texture, and natural appearance of fish and meat.
- Helps reduce unwanted liquid buildup.
- Food-safe material designed for professional kitchen use.

Material	Storage	Reduces	Country of origin
Paper/Fabric	Cool	Food Waste	Japan

MADE IN JAPAN



33422 Magu Roll Kitchen Paper Fresh Keeping
23x23cm 170 sheets Paper 1/20

MADE IN JAPAN





9487 Tempura Paper 50 sheets
15.5cm Paper 20/240

MADE IN JAPAN



18681 Reed Fresh Keeping Paper
38.5x24cm 2 rolls of 75 sheets 1/8

MADE IN JAPAN



681171 Pichitto Sheet Dehydrating Regular
25x35cm 30pcs Polyvinyl Alcohol 1/12

MADE IN JAPAN





681225 Red Keeper Absorbing Sheet
50x35cm 20pcs Polyethylene Nonwoven Fabric 1/12

Can Openers

Designed for safe, efficient, and precise can opening with minimal effort, Japanese can openers provide excellent control, reliable performance, and long-lasting durability for both professional and home kitchens.



Sharp cutting mechanism for smooth opening.

Durable construction for long-lasting performance.

Easy to clean and maintain.

MADE IN JAPAN



34205 Can Opener
11cm Stainless Steel 1/1

MADE IN JAPAN



001044 Mini Can Opener
6.5cm Stainless Steel 1/12

MADE IN JAPAN



699161 Mini Can Opener
6.5cm Stainless Steel 1/12

MADE IN JAPAN



4120 Peeler Julienne
13.5x5.4cm Stainless Steel 1/60

MADE IN JAPAN



4108 Peeler Speed
13.5x5.4cm Stainless Steel 1/60



Vegetable cutter molds:
082087 2.8x4cm 4pcs
082070 3.5x5.3cm 4pcs
Stainless Steel 1/50



Vegetable cutter molds:
261332 2.8cm 6pcs
261318 4cm 6pcs
Stainless Steel 1/50

MADE IN JAPAN



9912 Shaker Sesame
7x12.5cm Stainless Steel 1/60

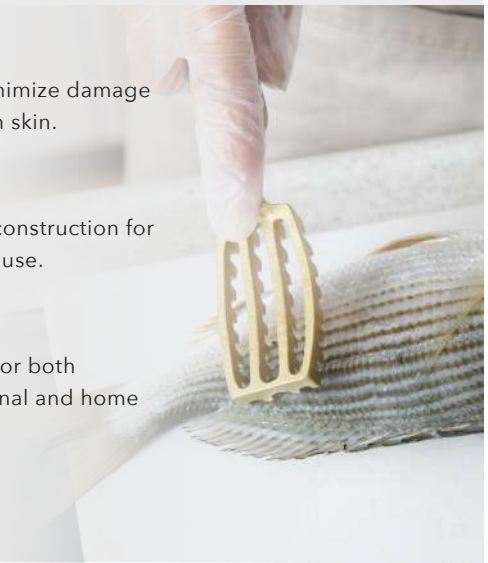
MADE IN JAPAN



9911 Shaker Salt
7x9.5cm Stainless Steel 1/12

Fish Scale Removers

Japanese fish scale removers are designed for quick, efficient scaling while minimizing damage to the fish's skin. Featuring ergonomic handles and precision-engineered scaling teeth, they offer excellent control for faster, cleaner fish preparation. Suitable for both professional kitchens and home use, they make preparing whole fish easier, more efficient, and more consistent.



Helps minimize damage to the fish skin.

Durable construction for everyday use.

Suitable for both professional and home kitchens.



9910 Fish Scale Remover Brass
19.5cm Steel 1/20



4045 Fish Scale Remover
17cm Iron 12/384



4291 Fish Scale Remover with Scale gard
19.5cm Steel 1/100

MADE IN JAPAN



4292 Ice Mold Spherical Regular Plastic 10/100

MADE IN JAPAN



4293 Ice Mold Spherical Large Plastic 10/120



18654
Polyethylene Glove
180pcs Size M
Transparent/Clear
1/10



18655
Polyethylene Glove
180pcs Size M/L
Transparent/Clear
1/10



18654
Polyethylene Glove
180pcs Size L
Transparent/Clear
1/10





10. Slicers

Japanese vegetable slicers are designed for fast, precise, and consistent food preparation. Suitable for slicing, julienning, and shredding a wide variety of vegetables, they help achieve uniform results while reducing preparation time. Available as handheld mandolines, countertop slicers, and specialty cutters, they offer adjustable blade settings for a range of cutting styles, making them an essential tool in both professional and home kitchens.

Not microwave safe.

Not dishwasher safe.

MADE IN JAPAN



34106 Scallion Slicer
19.5x24x28.5cm Plastic + Stainless Steel 1/3

MADE IN JAPAN



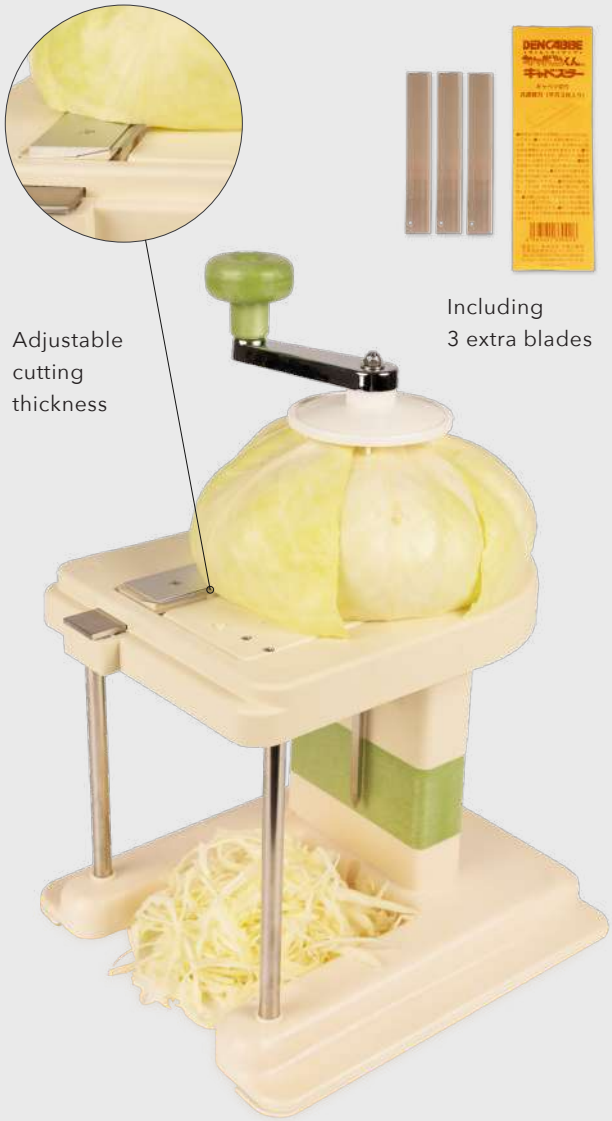
4570 Vegetable Slicer
33x11.5cm Plastic + Stainless Steel 1/30

MADE IN JAPAN



4847 Vegetable Slicer 37.5x13.5x21cm Plastic + Stainless Steel 1/6

MADE IN JAPAN



34107 Cabbage Slicer
24x22x30cm Plastic + Stainless Steel 1/6

MADE IN JAPAN



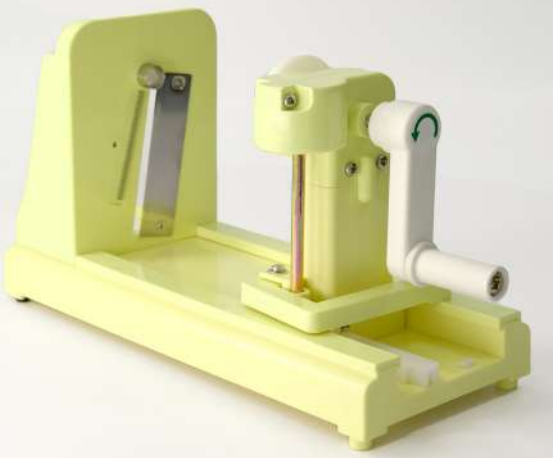
34105 Vegetable Slicer
26x24x16cm Plastic + Stainless Steel 1/6

MADE IN JAPAN



20670 Vegetable Slicer
Plastic + Stainless Steel 1/30

MADE IN JAPAN



21606 Vegetable Slicer
27x11.5x16cm Plastic + Stainless Steel 1/6



4999 Vegetable Net Waving Slicer Plastic + Stainless Steel 1/6



20301 Swan Kakigori Steel Shaved Ice Machine
51.4×15.5×6.3cm 1/1



MADE IN JAPAN





618628
Dried Bonito Slicer White
24x9.5x11cm　Wood
1/1

MADE IN JAPAN





618635
Dried Bonito Slicer Brown
24x9.5x11cm　Wood
1/1



11. Mortars

Mortars and pestles are traditional tools used for grinding, crushing, and blending ingredients with precision. In Japanese cuisine, they are known as suribachi (mortar) and surikogi (pestle), and are commonly used to prepare sesame seeds, herbs, spices, and seasoning pastes. The textured interior of the mortar helps break down ingredients efficiently, releasing their natural flavours, aromas, and oils while creating a smooth, even consistency.

Not microwave safe.

Dishwasher safe.



18787 Mortar Suribachi Brown
12.5x5.5cm Stoneware with Silicon Rubber 5/40



18788 Mortar Suribachi Brown
15.5x7cm Stoneware with Silicon Rubber 2/32



18789 Mortar Suribachi Brown
18.5x8cm Stoneware with Silicon Rubber 2/24



18790 Mortar Suribachi Brown
21.5x9cm Stoneware with Silicon Rubber 2/18



18791 Mortar Suribachi Brown
27x11cm Stoneware with Silicon Rubber 1/12



18792 Mortar Suribachi Brown
36x15cm Stoneware with Silicon Rubber 1/6



18801 Mortar Suribachi Black Non Slip Base
12x6.5x11cm Stoneware 1/18



18804 Mortar Suribachi White Non Slip Base
12x6.5x11cm Stoneware 1/18



18802 Mortar Suribachi Black Non Slip Base
15.5x8.5x14.5cm Stoneware 1/18



18805 Mortar Suribachi White Non Slip Base
15.5x8.5x14.5cm Stoneware 1/18



18803 Mortar Suribachi Black Non Slip Base
18.5x10x18cm Stoneware 1/18



18806 Mortar Suribachi White Non Slip Base
18.5x10x18cm Stoneware 1/18



MADE IN JAPAN

34195 Pestle
33cm Wood
1/20



MADE IN JAPAN

34194 Pestle
27cm Wood
1/20



4096 Pestle
18cm Wood
12/120





12. Containers

Japanese sauce and seasoning containers provide practical storage and serving solutions for oils, sauces, seasonings, and condiments. Available in ceramic, glass, stainless steel, and plastic, they are designed to keep ingredients organised and easily accessible during food preparation and service. From soy sauce and wasabi to vinegar and sesame oil, these containers combine functionality with clean, minimalist design for both professional and home kitchens.

Not microwave safe.

Dishwasher safe.



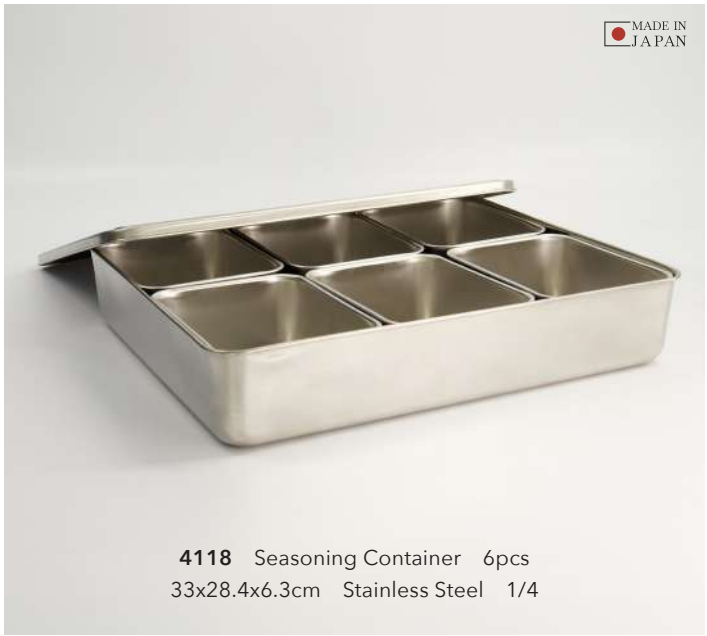
34004 Seasoning Container 5pcs
45x13.3x6cm Stainless Steel 1/10



4854 Seasoning Container 3pcs
21x11.5x6.5cm Stainless Steel 1/10



34030 Seasoning Container 4pcs
43.5x14.5x6cm Stainless Steel 1/10



4118 Seasoning Container 6pcs
33x28.4x6.3cm Stainless Steel 1/4



34029 Seasoning Container 4pcs
27.7x11.8x6cm Stainless Steel 1/20



20296 Seasoning Container 5pcs
51.4x15.5x6.3cm Stainless Steel 1/4

Kyūshokuka

A kyūshokukan is a large metal container commonly used in school meal programmes to transport and serve dishes such as soup, curry, rice, and side dishes. Typically made from stainless steel or aluminium, it features insulating properties to help retain heat and is fitted with a lid for easy carrying. In practice, it can be used in a wide range of environments, including canteens, care facilities, events, and professional kitchens, for transporting, storing, or temporarily holding large quantities of food



Resistant to corrosion and suitable for use with raw meat, fish, and acidic foods.

Durable construction for everyday use.

Easy to clean and sanitize, suitable for strict professional kitchen standards.

MADE IN JAPAN



34192 Container 24L 30cm Stainless Steel 1/1

MADE IN JAPAN





Top view



Inside view

34191 Container 12.2L 24cm Stainless Steel 1/1





13. Pans

Japanese pans are designed for precision, control, and specialised cooking techniques. From the rectangular tamagoyaki pan for rolled omelettes to carbon steel and copper cookware for searing, frying, and grilling, each pan is developed for a specific culinary purpose. Manufactured using traditional craftsmanship and modern production techniques, they provide excellent heat distribution, durability, and control. Suitable for both professional and home kitchens, Japanese pans combine functionality with the attention to detail that defines Japanese cooking.



01 Egg Pans
02 Yakotto Pots
03 Yukihira Pans
04 Tempura Frying Pans
05 Shokupan



CHAPTER
13.01

Egg Pans

MADE IN
JAPAN

Japanese egg pans, or tamagoyaki pans, are rectangular pans specially designed for preparing rolled omelettes. Their unique shape allows thin layers of egg to be folded into neat, uniform rolls with precision and control. Typically made from carbon steel or other responsive materials, they provide fast, even heating for consistent cooking. With regular use, seasoned carbon steel develops a natural non-stick surface, making these pans a favourite in both professional and home kitchens.

Key Benefits

- Rectangular shape for creating perfectly rolled omelettes.
- Compact design for precise control and easy handling.
- Allows even layering and consistent cooking.
- Available for gas, electric, ceramic, and induction cooktops (depending on the model).
- Durable construction for everyday use.

How to use

1. Preheat the pan over low to medium heat.
   Lightly oil the pan before adding the egg mixture.
2. Pour in a thin layer of beaten egg, just enough to cover the bottom. As the egg begins to set, gently roll it toward one end of the pan using chopsticks or a spatula.
3. Lightly oil the exposed surface, then pour in another thin layer of egg, lifting the rolled omelette so the new egg flows underneath.
4. Repeat until all the egg mixture has been used.
   Allow the finished omelette to cook briefly on all sides before removing it from the pan.

Material
Iron/Copper

Storage
Cool & dry

Care
Hand wash is recommended

Country of origin
Japan

MADE IN JAPAN



00454 Egg Pan Non-stick 17x8.7cm Iron 1/50

MADE IN JAPAN



4063 Egg Pan Non-stick 24x22x3cm Iron 1/10

MADE IN JAPAN



4008 Egg Pan Non-stick 19x13x3cm Iron 1/30

MADE IN JAPAN



4857 Egg Pan Lid 24cm 1/10
4856 Egg Pan Lid 21cm 1/10
4855 Egg Pan Lid 18cm 1/10
Wood

MADE IN JAPAN



9902 Egg Pan 24x24x3cm
9906 Egg Pan 21x21x3cm
9903 Egg Pan 18x18x3cm
Copper



CHAPTER
13.02

Yattoko Pots

MADE IN
JAPAN

Yattoko pots are traditional Japanese cooking pots widely used in professional kitchens. Usually made from lightweight aluminium, they feature a handle-free design and are lifted using dedicated Yattoko tongs. Their stackable construction saves valuable space while providing excellent heat conductivity for preparing stocks, simmered dishes, noodles, vegetables, and sauces. Lightweight, durable, and efficient, Yattoko pots have been a staple of Japanese professional kitchens for generations.

Key Benefits

- Lightweight construction for easy handling.
- No fixed handle, allowing efficient stacking and storage.
- Excellent heat conductivity for fast, even cooking.
- Suitable for gas cooktops.
- Durable and built for intensive daily use.

Care

- Wash with warm water and mild dish soap after each use.
- Dry thoroughly before storing to help prevent water spots and oxidation.
- Avoid abrasive cleaners or steel wool that can scratch the surface.
- Do not leave salty or acidic foods in the pot for extended periods, especially if it is aluminum.

Material	Storage	Care	Country of origin
Aluminium	Cool & dry	Not dishwasher safe	Japan

MADE IN JAPAN



34190 Yattoko pot 24cm 3.7L Aluminium 1/1
34189 Yattoko pot 21cm 2.4L Aluminium 1/1
34188 Yattoko pot 15cm 0.9L Aluminium 1/1

MADE IN JAPAN



18743 Nipper for handling hot bowls and pans
18.5cm Stainless Steel 1/60

MADE IN JAPAN



408010 Tawashi Palm Scrubber 7x5x3cm 1/120
101010 Tawashi Palm Scrubber 10x8x5cm 1/120
103014 Tawashi Palm Scrubber 14x8x5cm 1/120
104011 Tawashi Palm Scrubber 17x9x5.5cm 1/120

MADE IN JAPAN



600110 Sand Clean Scrubber Medium-Fine Small
10x8x5cm 1/10

CHAPTER
13.03



Yukihira Pans

MADE IN
JAPAN

Yukihira pans are among the most versatile cookware found in Japanese kitchens. Traditionally made from aluminium with a distinctive hammered finish, they are valued for their lightweight construction, excellent heat conductivity, and precise control. The hammered surface strengthens the pan while promoting even heat distribution, making it ideal for preparing soups, sauces, noodles, vegetables, and other delicate dishes.

Key Benefits

- Lightweight construction for easy handling.
- Dual pouring spouts for clean, drip-free pouring.
- Excellent heat conductivity for fast, even cooking.
- Suitable for gas and induction cooktops (model dependent).
- Durable and built for intensive daily use.

Care

- Wash with warm water and mild dish soap after each use.
- Dry thoroughly before storing to help prevent water spots and oxidation.
- Avoid abrasive cleaners or steel wool that can scratch the surface.
- Do not leave salty or acidic foods in the pot for extended periods, especially if it is aluminum.

Material	Storage	Care	Country of origin
Aluminium	Cool & dry	Not dishwasher safe	Japan



17556 Yukihira Pan
Induction & Gas 18cm 1.7L Aluminium 1/20



17557 Yukihira Pan
Induction & Gas 20cm 2.3L Aluminium 1/20



20407 Yukihira Pan
Induction & Gas 18cm 1.6L Aluminium 1/20



20408 Yukihira Pan
Induction & Gas 20cm 2.2L Aluminium 1/20



20409 Yukihira Pan
Pan Induction & Gas 22cm 2.8L Aluminium 1/16



20410 Yukihira Pan
Induction & Gas 24cm 3.5L Aluminium 1/12



CHAPTER
13.04

Tempura Frying Pans

MADE IN
JAPAN

Japanese tempura frying pans are specially designed for deep-frying at stable, consistent temperatures, helping achieve the light, crisp texture that defines authentic tempura. Their deep shape provides ample space for frying seafood, vegetables, and other ingredients while reducing oil splatter. Excellent heat distribution and practical design make them a favourite in both professional kitchens and home cooking.

Key Benefits

- Deep shape helps reduce oil splatter.
- Easy to pair with frying racks and oil-draining accessories.
- Comfortable handle for safe and controlled use.
- Cooktop compatibility varies by model.
- Durable construction for frequent use.

Care

- Allow the pan and oil to cool completely before cleaning.
- Remove used oil and wipe away excess residue with kitchen paper.
- Wash with warm water and mild dish soap, unless otherwise specified by the manufacturer.
- Dry thoroughly before storing to prevent water spots or rust (for carbon steel models).

Material
Aluminium/Iron/
Stainless Steel

Care
Not microwave safe

Care
Not dishwasher safe

Country of origin
Japan

MADE IN JAPAN



18667 Tempura Frying Pan 39cm Iron 1/1



MADE IN JAPAN



34186 Tempura Frying Pan 39cm 12L Aluminium 1/1



MADE IN JAPAN



34187 Tempura Frying Pan 45cm 17L Aluminium 1/1

MADE IN JAPAN



18669 Tempura Frying Draining Box 37.5x25.5x6.5cm Stainless Steel 1/1



18657 Kamado Iga Pot
2 Cups 21x16cm 1L 1/4



21041 Donabe Earthen Casserole Mishima
18cm No. 6 1/16



20405 Donabe Earthen Casserole 10.5x14x6cm 1/12



18658 Kamado Iga Pot
2 Cups 24x18cm 1.5L 1/4



20406 Donabe Earthen Casserole 12x16x7cm 1/12

Takoyaki Pan

Takoyaki pans are specially designed for preparing takoyaki, the iconic Japanese snack of round batter balls traditionally filled with diced octopus, tempura scraps, and green onions. Featuring rows of half-spherical moulds, these pans ensure even cooking while making it easy to rotate the batter into perfectly round balls. Available in cast iron, aluminium, and other materials, they provide excellent heat distribution for authentic results.



Creates evenly cooked takoyaki with a crisp exterior and creamy centre.

Excellent heat distribution for consistent browning.

Suitable for home kitchens and professional use.

MADE IN JAPAN



16337 Takoyaki Pick Plastic 1/120

MADE IN JAPAN



16334 Takoyaki Pan Iron 1/12



34185 Lid for Cooking Pot 45cm Aluminium 1/1
34184 Lid for Cooking Pot 42cm Aluminium 1/1
34183 Lid for Cooking Pot 39cm Aluminium 1/1
34182 Lid for Cooking Pot 36cm Aluminium 1/1



34181 Cooking Pot 23L 45cm
34180 Cooking Pot 19L 42cm
34179 Cooking Pot 16L 39cm
34178 Cooking Pot 13L 36cm
Aluminium 1/1



9300 Steak Cover
30cm Copper 1/6



9299 Oyakodon Pan Lid
14.5cm Aluminium 10/30



9303 Oyakodon Pan
14.5cm Aluminium 10/30



16335 Wok High Grade
30cm Stainless Steel 1/10



18733 Wok Flat Bottom
33cm Iron 1/10



18732 Wok Flat Bottom
30cm Iron 1/10



18731 Wok Flat Bottom
27cm Iron 1/10



CHAPTER
13.05

Shokupan

MADE IN
JAPAN

Shokupan pans are specially designed for baking the traditional Japanese milk bread known for its exceptionally soft texture, fine crumb, and light sweetness. Their rectangular shape creates the signature square loaf, while the fitted lid (on selected models) produces a perfectly even top. Suitable for both home bakers and professional kitchens, these pans help achieve consistent results for sandwiches, toast, and a wide variety of Japanese-style breads.

Key Benefits

- Creates soft, fluffy bread with a fine crumb.
- Ideal for sandwiches, toast, and French toast.
- Suitable for both home bakers and professionals.
- Even shape makes slicing simple and consistent.
- Ideal for Shokupan and everyday bread baking.

How to use

1. Lightly grease the pan before adding the dough.
2. Fill the pan with proofed dough to approximately half its height.
3. Bake according to your recipe, using the lid for a square loaf or without it for a domed loaf.
4. Let the bread cool for a few minutes before removing it from the pan. Cool completely on a wire rack before slicing for the best texture.

Material
Various

Storage
Cool & dry

Care
Not dishwasher safe

Country of origin
Japan

MADE IN JAPAN



34236 Shokupan Bread Case
18.5x12x12.5cm Altite 1/1

MADE IN JAPAN



34235 Shokupan Bread Case
18.5x9.5x9cm Altite 1/1

MADE IN JAPAN



34207 Mini Palette Knife Triangle 20.5cm Stainless Steel 1/24

MADE IN JAPAN



34206 Mini Palette Knife Straight 21cm Stainless Steel 1/24

MADE IN JAPAN



22189 Mini Palette Knife L-shape 21cm Stainless Steel 1/24



14. Steamers

Steamers are traditional cooking tools widely used throughout Japan and Asia for gently cooking food over boiling water. Their stacked design allows multiple dishes to be steamed simultaneously while preserving natural moisture, texture, flavour, and nutrients. Favored in both professional kitchens and home cooking, bamboo steamers are ideal for preparing dumplings, buns, vegetables, fish, rice dishes, and other delicate foods.

Not dishwasher safe.	Clean with warm water, avoid prolonged soaking, and allow the steamer to dry completely after each use.



2 layers
1 lid

8570 Steamer
20cm Bamboo 1/24



2 layers
1 lid

8571 Steamer
25cm Bamboo 1/24



2 layers
1 lid

8572 Steamer
30.5cm Bamboo 1/12



2 layers
1 lid

22214 Steamer Square
21x21x15cm Bamboo & Fir Wood 1/24



2 layers
1 lid

22213 Steamer Square
15x15x15cm Bamboo & Fir Wood 1/48



15. Sushi Preparation

Sushi is one of Japan's most iconic culinary traditions, with a history spanning more than a thousand years. Its origins trace back to an ancient method of preserving fish with fermented rice, which gradually spread from Southeast Asia to Japan. During the Edo period (1603–1868), sushi evolved into the fast, convenient style known as nigiri, first served in the streets of Edo (modern-day Tokyo). This innovation laid the foundation for the sushi enjoyed around the world today.

Preparing sushi is about far more than combining rice and fish. It is a craft built on precision, balance, and respect for every ingredient. From perfectly seasoned rice and expertly prepared seafood to precise knife work and elegant presentation, each step reflects the dedication and craftsmanship at the heart of Japanese cuisine.



01 Professional Sushi Molds
02 Home use Sushi Molds
03 Sushi Mats



CHAPTER
15.01

Professional Sushi Molds

MADE IN
JAPAN

Professional sushi molds are designed to produce consistently shaped sushi quickly and efficiently. Widely used in sushi restaurants, catering, and commercial kitchens, they help chefs create uniform nigiri, oshizushi, and other pressed sushi with speed and precision. Made from durable, food-safe polyethylene, these molds are lightweight, non-absorbent, hygienic, and easy to clean, making them ideal for frequent professional use.

Key Benefits

- Produces uniform sushi with consistent size and shape.
- Hygienic, non-porous surface that does not absorb moisture or odors.
- Lightweight and comfortable to use.
- Easy to clean and maintain.
- Resistant to wear and suitable for frequent professional use.

How to use

1. Lightly moisten the mold with water to help prevent the rice from sticking.
2. Fill the mold with sushi rice, pressing it gently to create an even layer.
3. Add your desired topping or filling, depending on the type of sushi being made.
4. Use the matching press or lid to compress the rice evenly without applying excessive force. Carefully remove the finished sushi from the mold.

Material	Storage	Care	Country of origin
Polyethylene	Cool & dry	Dishwasher safe	Japan



20418 Oshi Sushi Mold
18x5.5x5cm Polyethylene 1/60



4727 10pcs Nigiri Sushi Mold
5x2.3x2cm Polyethylene 1/60



4728 20pcs Nigiri Sushi Mold
5x2.3x2cm Polyethylene 1/60



4729 30pcs Nigiri Sushi Mold
5x2.3x2cm Polyethylene 1/60

CHAPTER
15.02



Home use Sushi Molds

MADE IN
JAPAN

Home-use sushi molds make it easy to prepare beautifully shaped sushi without professional skills. Designed for convenience and consistency, they help create uniform nigiri, maki, oshizushi, and other sushi styles with minimal effort. Made from lightweight, food-safe materials, they are easy to use, clean, and store, making them ideal for beginners, families, and anyone who enjoys making fresh sushi at home.

Key Benefits

- Simple to use, even for beginners.
- Made from durable, food-safe materials.
- Lightweight and easy to handle.
- Easy to clean and maintain.
- Perfect for family meals, parties, and homemade sushi.

How to use

1. Lightly moisten the mold with water to help prevent the rice from sticking.
2. Fill the mold with sushi rice, pressing it gently to create an even layer.
3. Add your desired topping or filling, depending on the type of sushi being made.
4. Use the matching press or lid to compress the rice evenly without applying excessive force. Carefully remove the finished sushi from the mold.

Material
Plastic/Wood

Storage
Cool & dry

Care
Dishwasher safe but hand wash is recommended

Country of origin
Japan



4502 Maki Sushi Mold
20.5x4x4cm Plastic 10/120



4107 Sakura Sushi Mold
Plastic 20/120



4501 Futomaki Sushi Mold
21x7x6cm Plastic 10/120



4127 Onigiri Sushi Mold
Plastic 10/180



4503 Nigiri Sushi Mold
16x5.5x2.5cm Plastic 10/160



4500 Onigiri Sushi Mold
Plastic 10/160



4101 Maki Sushi Mold Plastic 20/120



8573 Sushi Mold Wood 5/50



CHAPTER
15.03

Sushi Mats

A sushi mat, or makisu, is a traditional Japanese tool used to roll sushi with precision and consistency. Traditionally made from thin bamboo slats connected with cotton string, it helps create tightly rolled maki and other sushi while maintaining an even shape and firm texture. Lightweight, flexible, and easy to use, the makisu provides excellent control throughout the rolling process, making it an essential tool for both beginners and professional sushi chefs.

Key Benefits

- Ideal for preparing maki and other rolled sushi.
- Creates tight, evenly shaped rolls.
- Lightweight and flexible for precise rolling.
- Reusable and easy to store.
- Easy to use for beginners and professionals.

How to use

1. Place a sheet of nori on the sushi mat.
2. Spread an even layer of sushi rice over the nori, leaving a small border at the top. Arrange your desired fillings across the center.
3. Lift the edge of the mat and roll the sushi forward while applying gentle, even pressure.
4. Continue rolling until the sushi is fully sealed. Remove the mat and slice the roll with a damp, sharp knife.

Material
Bamboo/Plastic

Storage
Cool & dry

Care
Hand wash is recommended

Country of origin
Various



8401 Sushi Mat
27x27cm Bamboo 10/120



8402 Sushi Mat
24x24cm Bamboo 10/200



8400 Sushi Mat
24x21cm Bamboo 10/200



4136 Sushi Mat
24x24cm Plastic 10/180



8318 Sushi Mat /w Spoon
24x24cm Bamboo 10/100



16. Sushi Presentation

Sushi presentation is an essential part of Japanese culinary tradition, where visual harmony is valued as highly as taste and texture. Every element is carefully considered—from the arrangement of the sushi to the choice of plate, garnish, and even the use of negative space—to create a balanced and refined presentation that reflects seasonality and respect for the ingredients.

Presentation emphasizes simplicity and precision. Nigiri is often arranged in clean rows or gentle curves, sashimi is fanned to highlight freshness and color, and sushi rolls are evenly sliced and symmetrically placed. Garnishes such as shiso leaves, daikon, wasabi, and pickled ginger not only enhance the appearance but also complement the flavors of the dish.



01 Sushi Boats
02 Sushi Geta
03 Sushi Oke



CHAPTER
16.01

Sushi Boats

Sushi boats are traditional Japanese serving platters designed to present sushi, sashimi, and other Japanese specialties in an elegant and eye-catching way. Inspired by traditional Japanese fishing boats, they create an authentic dining experience in restaurants, catering, and home settings. Available in a variety of sizes and materials, sushi boats are suitable for everything from individual servings to large shared platters.

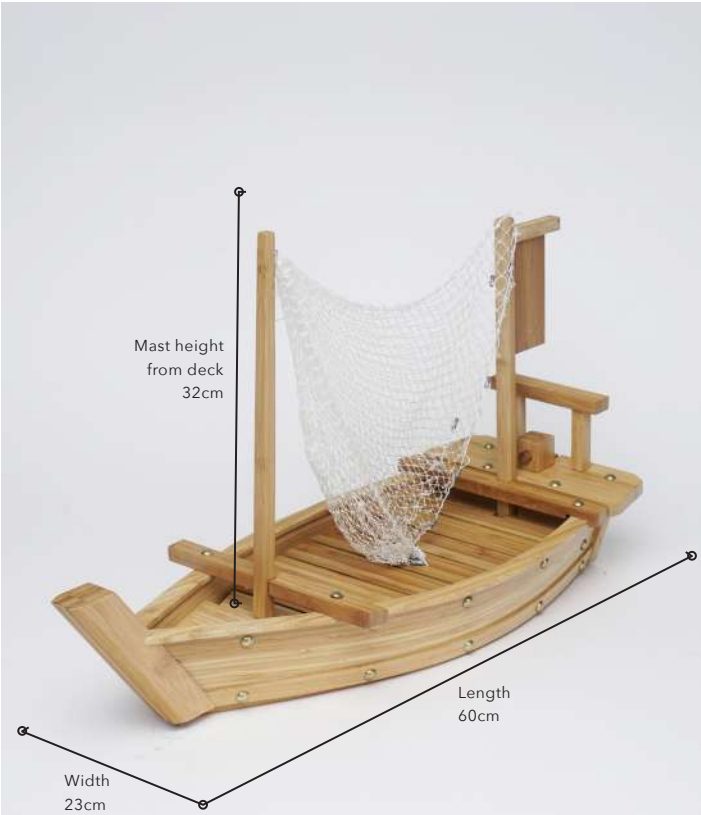
Key Benefits

- Creates an impressive and authentic presentation.
- Ideal for restaurants, catering, events, and home entertaining.
- Available in various sizes to suit different serving needs.
- Durable construction for long-lasting use.
- Enhances the visual appeal of Japanese cuisine.

Care

- Remove all food residues as soon as possible.
- Wipe surface with soft sponge or cloth with warm water and mild soap.
- Avoid soaking in water.
- For detailed areas or carved sections, use a soft brush rather than abrasive tools.

Material	Storage	Care	Country of origin
Bamboo	Cool & dry	Hand wash only	Various



17867 Sushi Boat /w mast & net
60x23.5cm Bamboo 1/8



17868 Sushi Boat /w mast & net
70x26.5cm Bamboo 1/6



17869 Sushi Boat /w mast & net
80x27.5cm Bamboo 1/6



18719 Sushi Boat /w mast & net
90x38cm Bamboo 1/2



CHAPTER
16.02

Sushi Geta

Sushi geta are traditional Japanese serving boards used to present sushi, sashimi, and other delicacies in a clean, elevated way. Their name comes from the wooden geta sandals they resemble in shape. In sushi restaurants, they are commonly used to showcase individual portions or small assortments, creating a refined, minimalist presentation that highlights freshness and craftsmanship

Key Benefits

- Traditional Japanese serving board for sushi and sashimi.
- Commonly used in sushi bars and high-end restaurants.
- Available in traditional wood and modern food-safe materials.
- Slightly elevated surface for refined plating.
- Suitable for both professional and home use.

Care

- Remove all food residues as soon as possible.
- Wipe surface with soft sponge or cloth with warm water and mild soap.
- Avoid soaking in water.
- For detailed areas or carved sections, use a soft brush rather than abrasive tools.

Material	Storage	Care	Country of origin
Bamboo/Wood	Cool & dry	Hand wash only	Various

4238 Sushi Geta High Model
21x12x6cm Wood 1/60

18836 Sushi Geta High Model
24x15x6cm Wood 1/48

8565 Sushi Geta High Model
24x15x6cm Bamboo 1/36

4239 Sushi Geta High Model
27x18x6cm Wood 1/24

8566 Sushi Geta High Model
27x18x6cm Bamboo 1/60





CHAPTER
16.03

Sushi Oke

MADE IN
JAPAN

A sushi oke is traditionally used for mixing and seasoning sushi rice, but it also serves as an elegant presentation vessel for sushi and Japanese dishes. Its wide, open design makes it ideal for serving shared platters, while its clean appearance complements the minimalist aesthetics of Japanese cuisine. Available in lacquerware and modern food-safe materials, the sushi oke combines practicality with refined presentation.

Key Benefits

- Wide, open design ideal for large shared platters.
- Enhances table presentation and visual appeal.
- Reusable and suitable for professional service.
- Lightweight and easier to maintain than traditional wooden hangiri.
- Available in lacquerware and durable food-safe plastic.

Care

- Wash with warm water and mild dish soap after use.
- Use a soft sponge to avoid scratching lacquer or plastic surfaces.
- Do not expose lacquerware to prolonged soaking.
- Dry thoroughly before storing to prevent moisture buildup.

Material	Storage	Care	Country of origin
Various	Cool & dry	Dishwasher safe	Japan

MADE IN JAPAN



Blue Azure

20852	No. 8	Outer 27.5cm	Inner 22.2cm	1/30
20853	No. 10	Outer 33.8cm	Inner 28.4cm	1/20
20854	No. 12	Outer 40.3cm	Inner 34.3cm	1/20
20855	No. 13	Outer 43.8cm	Inner 37.6cm	1/10
20856	No. 14	Outer 47.6cm	Inner 40.9cm	1/10
20857	No. 15	Outer 51cm	Inner 44.4cm	1/10

Woodlook

20843	No. 8	Outer 27.5cm	Inner 22.2cm	1/30
20844	No. 10	Outer 33.8cm	Inner 28.4cm	1/20
33300	No. 11	Outer 37cm	Inner 31.3cm	1/20
20845	No. 12	Outer 40.3cm	Inner 34.3cm	1/20
20846	No. 13	Outer 43.8cm	Inner 37.6cm	1/10
20847	No. 14	Outer 47.6cm	Inner 40.9cm	1/10
20848	No. 15	Outer 51cm	Inner 44.4cm	1/10

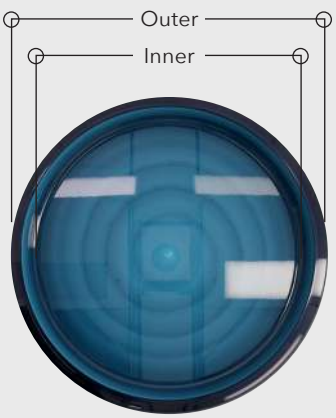




Gold Wood

20857	No. 8	Outer 27.5cm	Inner 22.2cm	1/30
20859	No. 10	Outer 33.8cm	Inner 28.4cm	1/20
20860	No. 12	Outer 40.3cm	Inner 34.3cm	1/20
20861	No. 13	Outer 43.8cm	Inner 37.6cm	1/10
20862	No. 14	Outer 47.6cm	Inner 40.9cm	1/10
20863	No. 15	Outer 51cm	Inner 44.4cm	1/10





MADE IN JAPAN



Blue Gold Marble

18879	No. 6	Outer 21cm	Inner 16cm	1/60
18314	No. 8	Outer 27.5cm	Inner 22.2cm	1/30
18315	No. 10	Outer 33.8cm	Inner 28.4cm	1/20
33298	No. 11	Outer 37cm	Inner 31.3cm	1/20
18316	No. 12	Outer 40.3cm	Inner 34.3cm	1/20
21402	No. 13	Outer 43.8cm	Inner 37.6cm	1/10
33299	No. 14	Outer 47.6cm	Inner 40.9cm	1/10
18317	No. 15	Outer 51cm	Inner 44.4cm	1/10



Purple Gold Brush

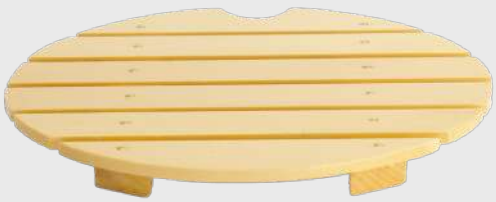
18310	No. 8	Outer 27.5cm	Inner 22.2cm	1/30
18311	No. 10	Outer 33.8cm	Inner 28.4cm	1/20
33301	No. 11	Outer 37cm	Inner 31.3cm	1/20
18312	No. 12	Outer 40.3cm	Inner 34.3cm	1/20
33302	No. 13	Outer 43.8cm	Inner 37.6cm	1/10
33303	No. 14	Outer 47.6cm	Inner 40.9cm	1/10
18313	No. 15	Outer 51cm	Inner 44.4cm	1/10



Orange Gold

18318	No. 8	Outer 27.5cm	Inner 22.2cm	1/30
18319	No. 10	Outer 33.8cm	Inner 28.4cm	1/20
18320	No. 12	Outer 40.3cm	Inner 34.3cm	1/20
18321	No. 15	Outer 51cm	Inner 44.4cm	1/10

18324



18879



4148



18324
Wooden Base Inlay
15.5x1.2cm
For Sushi Oke **18879**
and Kazaguruma **4148**
1/80

MADE IN JAPAN



18322 Chirashi Box With Lid
19.8x8.6cm Inner 14.2x4.9cm 1/60

MADE IN JAPAN



34083 Chirashi Box With Lid 16.8x14.3x7.6 1/60

MADE IN JAPAN



34088 Chirashi Box With Lid 15x15x8.5 1/60

MADE IN JAPAN



4874 Black Bamboo Outer 16x6.5cm Inner 14x5cm 1/60

MADE IN JAPAN



34084 Chirashi Box With Lid 16.8x14.3x7.6 1/60

MADE IN JAPAN



Kazaguruma

4148	No. 6	Outer 18cm	Inner 16.2cm	1/60
4937	No. 7	Outer 22cm	Inner 20cm	1/60
4151	No. 8	Outer 25cm	Inner 23cm	1/40
4154	No. 10	Outer 31cm	Inner 29cm	1/20
4150	No. 12	Outer 37cm	Inner 34cm	1/20
20717	No. 13	Outer 40cm	Inner 37cm	1/20
20723	No. 14	Outer 43.5cm	Inner 41.1cm	1/10
4001	No. 15	Outer 46.5cm	Inner 44.5cm	1/10
4755	No. 17	Outer 52.3cm	Inner 50.3cm	1/10

Temaki Sushi Stand

A temaki sushi stand is designed to present hand-rolled sushi cones neatly while helping maintain their crisp texture before serving. Individual holders keep each cone upright, making them ideal for sushi bars, buffets, catering, and home entertaining. Available in wood, lacquerware, plastic, and acrylic, these stands combine practical serving with elegant presentation.



Helps maintain crispness of seaweed before serving.

Ideal for buffets, parties, sushi bars, and home entertaining.

Available in wood, lacquerware, plastic, or acrylic materials.

MADE IN JAPAN





8459 2pcs Temaki Sushi Stand
Wood 1/50



4049 3pcs Temaki Sushi Stand
Lacquerware 10/60

Baran

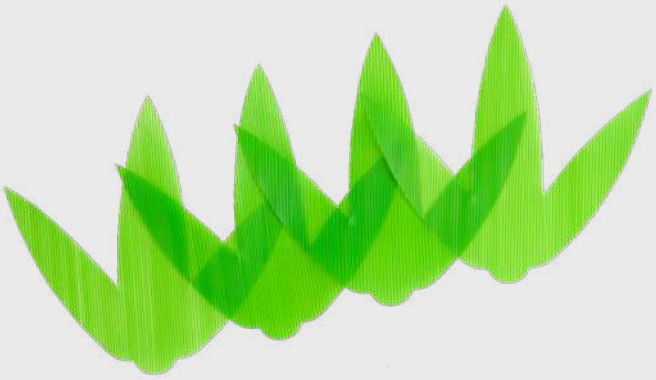
Baran are decorative food dividers traditionally used in Japanese cuisine to separate different foods in bento boxes, sushi platters, and takeaway containers. Originally made from fresh bamboo leaves, modern baran are typically produced from food-safe plastic while retaining the appearance of natural grass. They help keep foods separated while enhancing presentation.



Traditional Japanese divider for bento boxes and sushi platters.

Hygienic and food-safe.

Helps reduce flavor and moisture transfer.



9083 Baran Sanmaizasa
1000pcs 1/36



9801 Baran Grass Plastic 1000pcs 1/60



17. Rice Cookers

Japanese rice cookers are designed to prepare perfectly cooked rice with consistent texture and flavour. Using precise temperature control and automated cooking programs, they simplify the cooking process while delivering reliable results every time. Modern rice cookers can prepare a variety of rice types, including sushi rice, white rice, brown rice, and mixed grains. Widely used in both home and professional kitchens, they combine convenience, efficiency, and precision to produce high-quality rice with minimal effort.

Country of origin: Various



9043 Cuckoo Rice Cooker 26 Cups 4.6L 1/1



34025 Tiger Rice Thermo Box
Non Electric 3.9L 1/2



33270 Cuckoo Rice Cooker 35 Cups 6.3L 1/1



34026 Tiger Rice Thermo Box
Non Electric 5.7L 1/2



9044 Tiger Rice Cooker 20 Cups 3.6L 1/1



34208 Kamameshi Pot
Set 19.2x19.2x20cm
Aluminium 1/1



18. Hangiri

A hangiri is a traditional Japanese wooden tub used for mixing, seasoning, and cooling sushi rice. Usually crafted from cedar or cypress, it naturally absorbs excess moisture while allowing the rice to cool evenly, helping create the glossy texture and balanced consistency essential for sushi. Used by both professional sushi chefs and home enthusiasts, the hangiri remains an indispensable tool for preparing authentic sushi rice.

Material: Wood/Bamboo



Bamboo

17872 52x14cm
17873 60x16cm
17874 66x16cm
17875 72x16cm



MADE IN JAPAN

Cypress Wood

17383 30x9cm
17384 33x9cm
17385 36x9.5cm
4554 39x10.2cm
4895 48x11.5cm
4335 54x14.5cm
4336 60x16.2cm
4337 66x17.2cm
4815 72x17.6cm



Cypress Wood

8560 30x9.5cm
8569 33x9.5cm
8561 36x9.5cm

How to use

1. Transfer the freshly cooked rice to the hangiri while it is still hot.

2. Spread the rice gently with a rice paddle. Add sushi vinegar while folding and fanning the rice to cool it evenly without crushing the grains.

3. Continue mixing until the rice is glossy and reaches room temperature.

4. Cover the rice with a clean, damp cloth until ready to use to prevent it from drying out.



18659 Tsukemonoki Pickle (ginger) Container 27x21cm Wood 1/4



4897 Edo Ohitsu Rice Holder
27x17cm Wood 1/4



4896 Edo Ohitsu Rice Holder
33x20cm Wood 1/4





19. Bento Boxes

Bento boxes are a traditional and practical way of packing and carrying meals, often consisting of compartments filled with a variety of foods. These boxes serve as a convenient means of enjoying a balanced and visually appealing meal, whether at home, school, work, or during travel. The contents of a bento box typically include rice, protein (such as fish, meat, or tofu), vegetables, and pickled items, all arranged neatly in separate compartments. These meals are not only nutritious but also visually appealing, often featuring colorful and artfully arranged ingredients.

Not microwave safe.

Dishwasher safe.



17330 Bento Box
25.5x25.5x5cm Lacquerware 1/20



4582 Bento Box Inlay
24x24cm Lacquerware 1/40



17382 Bento Box Lid
25.5x25.5x5cm Lacquerware 1/20



18631 Bento Box
30.7x21.5x6.5cm Lacquerware 1/20



16203 Bento Box
25.5x25.5x5cm Lacquerware 1/20



4193 Bento Box
25.5x25.5x5cm Lacquerware 1/20



4153 Bento Box
30x24x5cm Lacquerware 1/20



4655 Bento Box
35x26x5cm Lacquerware 1/16



20. Thermo Box

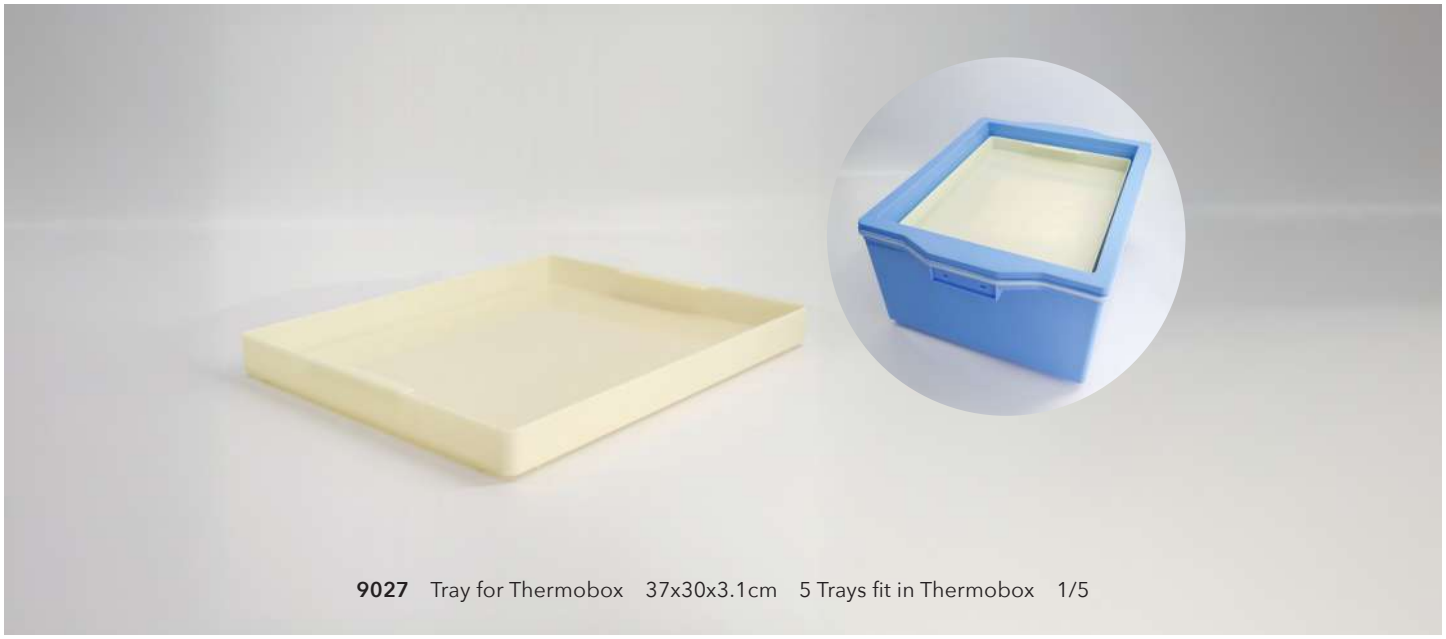
Thermo boxes are insulated food containers designed to keep hot foods hot and cold foods cold during transport and storage. Widely used in catering, food delivery, and professional kitchens, they help maintain food quality and serving temperature for extended periods. Their durable construction and excellent thermal insulation make them ideal for transporting prepared meals safely and efficiently.



Hand wash only.



9027 Thermobox Blue Sari 47.5x36.5x25.5cm Foam and Plastic 1/5



9027 Tray for Thermobox 37x30x3.1cm 5 Trays fit in Thermobox 1/5



21. Headbands

Hachimaki are traditional Japanese headbands that symbolize determination, focus, and perseverance. While often associated with martial arts and festivals, they are also worn by chefs and craftsmen as a practical way to keep hair and perspiration away from the face during work. Often decorated with traditional patterns or motivational phrases, the hachimaki represents dedication, discipline, and pride in one's craft.

Washing machine safe.



5965
Head Band "Banzai/Cheers"
Cotton 1/10



5968
Head Band "Ichiban/Nr. 1"
Cotton 1/10



5969
Head Band "Tokon/Fighting Spirit"
Cotton 1/10



5971
Head Band "Gokaku/Success"
Cotton 1/10



5972
Head Band "Kamikaze/Divine Wind"
Cotton 1/10



5970
Head Band "Hissho/Victory"
Cotton 1/10



5979
Head Band "Gokaku/Success"
Cotton 1/10



5978
Head Band "Hissho/Success"
Cotton 1/10



5977
Head Band "Tokon/Fighting Spirit"
Cotton 1/10



5974
Head Band "Banzai/Cheers"
Cotton 1/10



5973
Head Band "Ninja"
Cotton 1/10



5976
Head Band "Ichiban/Nr. 1"
Cotton 1/10



22. Maekake

For centuries, the Japanese MAEKAKE has been more than a simple apron. Originally worn by merchants, craftsmen, sake brewers, and shopkeepers, it became a symbol of hard work, craftsmanship, and pride. Designed to protect the body while providing support during physical work, the MAEKAKE has remained an enduring part of Japanese culture since the Edo period.

Today, skilled artisans in Toyohashi—the historic center of MAEKAKE production—continue to weave these aprons on traditional shuttle looms that are more than 100 years old. Using thick cotton yarns and time-honored techniques, they create exceptionally durable yet comfortable fabrics that develop character with use.

Every MAEKAKE reflects authentic Japanese craftsmanship, combining heritage, functionality, and timeless design. Once practical workwear, it has become a lifestyle product appreciated worldwide for its quality, versatility, and cultural significance.



617300 Maekake Apron Daruma Navy 67x47cm



617287 Maekake Apron Sakura Navy 67x47cm



617294 Maekake Apron Kamon Navy 67x47cm



33856 Maekake Apron Lucky Cat Navy 67x47cm



33857 Maekake Apron Fuji Navy 67x47cm



617317 Maekake Apron Tiger Natural White 67x47cm

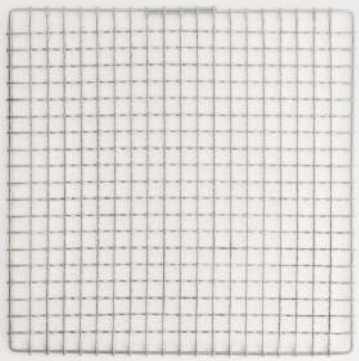


23. Spare parts

Japanese spare parts are designed to extend the lifespan and maintain the performance of professional kitchen equipment. This collection includes replacement grill grates, slicing machine blades, and other essential components manufactured to the same high standards as the original products.
Made from durable, food-safe materials, they restore functionality, safety, and reliability while offering a practical and cost-effective alternative to replacing complete equipment.

MADE IN JAPAN

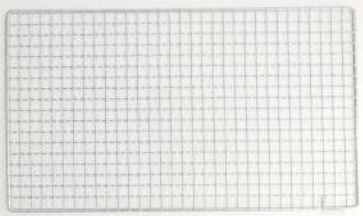




Konro Grill Net
16249 For item **16240**
26.5x26.5x1cm Stainless Steel 1/1

MADE IN JAPAN





Konro Grill Net
16250 For item **16245** 32.5x16.5x1cm 1/100
17387 For item **17333** 36x20.5x1cm 1/1
18360 For item **18359** 40x23x1cm 1/1
Stainless Steel

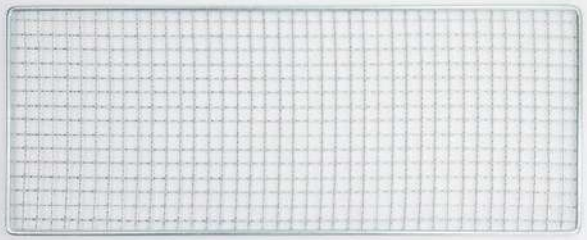
MADE IN JAPAN





Konro Grill Net
16251 For item **16242** 19x1cm 1/1
16252 For item **16243** 26x1cm 1/1
16253 For item **16244** 29x1cm 1/1
Stainless Steel

MADE IN JAPAN



34027 Net 50x20cm 1/200
For this grill you need 1 net

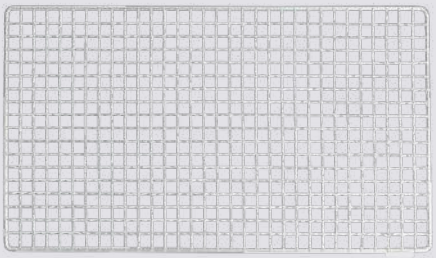
16246





21526 Wooden base 59x28x2.5cm 1/1

MADE IN JAPAN



17387 Net 36x20.5cm 1/100
For this grill you need 2 nets

17333





17334 Wooden Base 81.5x28x2.5cm 1/1



Spare part:
18564 Insert
7.5x4.5cm
1/1

Keep your Konro grill performing at its best with essential spare parts designed for balance and durability. The sturdy net ensures even cooking, the wooden base provides a stable, heat-resistant foundation, and the charcoal insert promotes efficient airflow—working together for consistent, controlled grilling every time.

17900



Spare part:
18559 Net
11.5cm
1/1





Spare part:
18555 Wooden base
15cm 1/1



Spare part:
18564 Insert
7.5x4.5cm
1/1

17899



Spare part:
18560 Net
14.5cm
1/1





Spare part:
18556 Wooden base
18cm 1/1



Spare part:
18562 Insert
20x9.5x6cm 1/1

17898



Spare part:
18557 Net
24.5x13.5cm 1/1





Spare part:
18553 Wooden base
27x15.5cm 1/1



Spare part:
18563 Insert
27.5x11.6cm 1/1

17897



Spare part:
18558 Net
36.5x18cm 1/1





Spare part:
18554 Wooden base
39x21cm 1/1

4570





4584 Spare Blade Coarse
for item 4570



4585 Spare Blade Medium
for item 4570



4586 Spare Blade Fine
for item 4570



4847

A



4781 Spare Blade
For item 4847

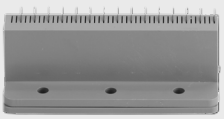
B



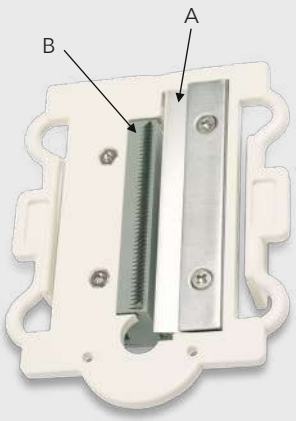
4782 Spare Blade
Fine
For item **4847**



4783 Spare Blade
Medium
For item **4847**



4784 Spare Blade
Coarse
For item **4847**



The replacement blades are easy to change by simply unscrewing them. Blade A is the blade used for thin peeling. Blade block B is used to adjust the thickness of each slice. Attachment B is optional and available in three thicknesses.

Product care guide

To preserve the quality, finish, and longevity of your CNB Oriental products, please follow the material specific guidelines below. Correct care ensures each piece performs at its best – both in professional and residential kitchens.

Wood & Bamboo

- Hand wash only with mild detergent.
- Do not soak or leave in water.
- Dry immediately with a clean cloth.
- Treat regularly with food-grade oil.
- Store in a well-ventilated and dry place.

Stainless Steel

- Dishwasher safe unless otherwise indicated.
- Wash with mild detergent and a soft sponge.
- Dry immediately with a clean cloth.
- Store in a cold and dry place.

Aluminium

- Hand wash only with mild detergent.
- Avoid prolonged contact with salty or acidic foods.
- Dry immediately with a clean cloth.
- Do not use abrasive cleaners or steel wool.
- Store in a cold and dry place.

Copper

- Hand wash only.
- Dry immediately with a clean cloth.
- Copper develops a patina over time.
- Polish only when appearance needs restoring.
- Store in a cold and dry place.

Cast Iron

- Hand wash only.
- Avoid soaking and dishwasher use.
- Dry throroughly after washing.
- Lightly oil after each use to prevent rust.
- Store in a dry place.

Lacquerware

- Hand wash only.
- Use a soft sponge and mild detergent.
- Dry immediately with a clean cloth.
- Avoid prolonged soaking.
- Avoid direct sunlight and excessive heat.

Legend

- Not for induction cooking
- Not for electric cooking
- Not for gas cooking

How to read the product information

art. number	→	18801
product size	→	12x6.5x11cm
material	→	Stoneware
inner box minimum order quantity master carton quantity	→	1/18
produced in Japan	→	MADE IN JAPAN



18801 Mortar Suribachi Black
12x6.5x11cm Stoneware 1/18


神田作

JAPANESE

KITCHEN

CATALOGUE

CNB ENTERPRISES BV