



重陽

CHOYO



美しく、冴える

信頼のブランド堺菊守から、最高の使い心地と美しさを兼ね備えた新提案。
プロの料理人の声を細部にまで反映し使いやすさを追求、火造りから研ぎまで一流の職人が丹精込めて作り上げた逸品です。

Brilliant Masterpiece

A trusted brand, "SAKAI KIKUMORI" presents a new series of the highest quality – uniting the most pleasant in use and beauty. It is reflected the voice of the professional chefs and pursued the

simplicity of use. CHOYO, a masterpiece that the top craftsmen diligently produce from forging, the very first process in handmade forged knife, to the final process of sharpening.



About "CHOYO"

The chrysanthemum is called Kiku flower in Japanese. We named our brand SAKAI KIKUMORI from "Kiku". In Japan, we pray for a long life to Kiku on 9 September and the day is called "CHOYO".

堺菊守 重陽のウェブサイトも併せてご覧ください。
Please visit our website to view more information about CHOYO.

<http://chouyou.kikumori.co.jp/>

堺菊守 SAKAI KIKUMORI KITCHEN KNIFE

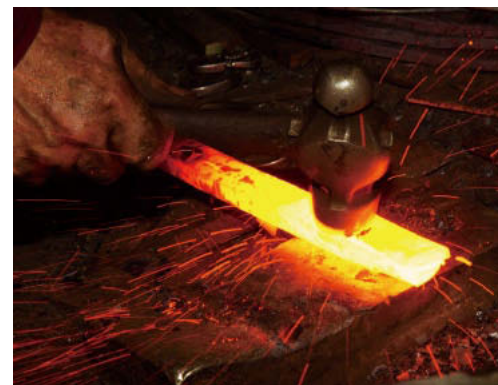
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MADE IN JAPAN

美しく、冴える

重陽は、信頼のブランド堺菊守が提案する使い心地と美しさを兼ね備えた新シリーズです。



熟練の職人が鋼本来の特性を最大限まで引き出す堺打刃物。重陽は、堺でも一流の職人たちが火造りから研ぎまでを手がけ、圧倒的な切れ味を生み出します。

※重陽 銀のみ製造工程が異なります。

Sakai forging knife is made to draw the original characteristics of steel to the maximum by the craftsmen. CHOYO is produced by the master craftsmen in Sakai from forging to sharpening and create the astonishing cutting performance.

*The manufacturing process of CHOYO-SILVER is different from the others.



一流の職人たちの仕事は、手入れのしやすさにも現れます。完璧に歪みのない刃は、まるで吸い付くような研ぎ心地。少しの研ぎで鋭い切れ味がよみがえります。

The work of the top craftsmen also allows "easy care". The perfect distortion-free blade gives sticking-like sharpening on the whetstone. Just a little sharpening brings back the sharpness.



研ぎ澄まされた美しさと機能性をより感じていただくため、パッケージにもこだわりを。白を基調とした特製の和紙箱に収めました。ご進物にも最適です。

The package is designed to express the CHOYO's attractive beauty and functionality. It is offered to you in a special-made white box of Japan paper. It is also suitable for a gift.



重陽 白

安来鋼白紙巻号。硬度と粘りを兼ね備え、鋭い切れ味が光ります。砥石当たりが柔らかく、手入れもしやすい。

CHOYO-WHITE

The blade is made from Yasuki White-2 Steel. It has both hardness and ductility, and provides the excellent sharp cutting edge. Easy-care, and the sharpening on the whetstone is also easy.



重陽 靑

安来鋼靑紙巻号。高い硬度を誇り、滑らかな切れ味が持続します。砥石当たりは硬め。

CHOYO-BLUE

The blade is made from Yasuki Blue-1 Steel. It boasts a high hardness, and keeps a smooth cutting sharpness. You feel slightly hard with the sharpening on the whetstone.

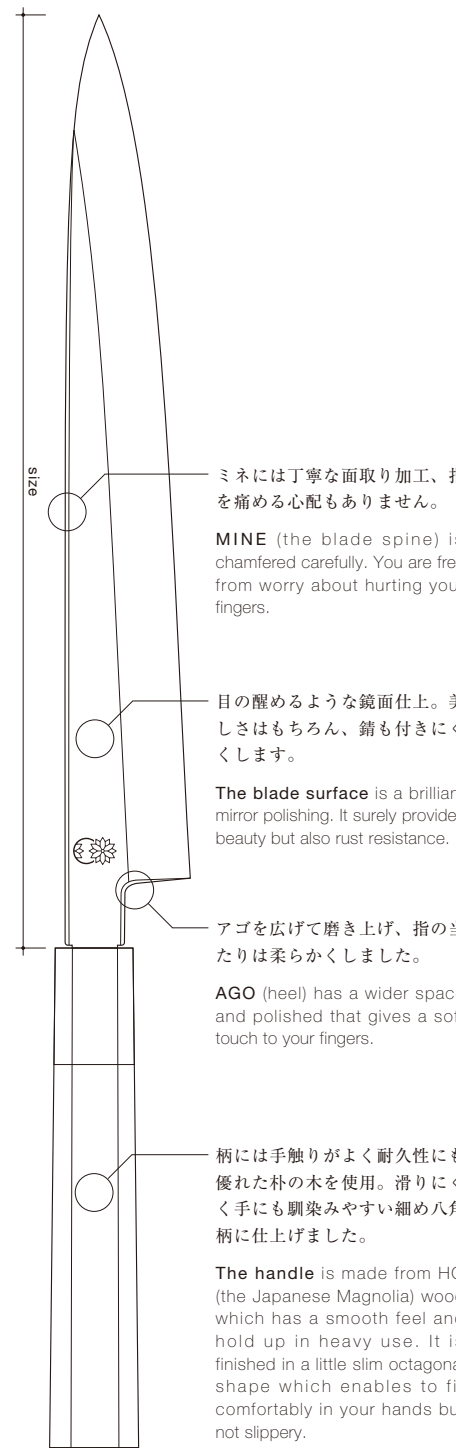


重陽 銀

安来鋼銀紙巻号。錆びに強いステン系ながらも、心地良い切れ味を実現。専用の砥石もご用意しております。

CHOYO-SILVER

The blade is made from Yasuki Silver-3 Steel. It is rust-resistant stainless steel and offers great cutting response for chefs. The whetstone for the stainless blade knife is also available.





切付
ペティ

Kiritsuke Petty Knife



- 135mm
- W CYW813
- B CYB813
- S CYS813

切付
三徳

Kiritsuke Santoku



- 180mm
- W CYW718
- B CYB718
- S CYS718

切付
牛刀

Kiritsuke Gyuto



- 210mm 240mm 270mm
- W CYW621 CYW624 CYW627
- B CYB621 CYB624 CYB627
- S CYS621 CYS624 CYS627

ペティ

Petty Knife



- 150mm
- W CYW515
- B CYB515
- S CYS515

三徳

Santoku



- 180mm
- W CYW418
- B CYB418
- S CYS418

牛刀

Gyuto



- 210mm 240mm 270mm
- W CYW321 CYW324 CYW327
- B CYB321 CYB324 CYB327
- S CYS321 CYS324 CYS327

先丸
蛸引

Sakimaru Takohiki



- 270mm 300mm
- W CYW227 CYW230
- B CYB227 CYB230
- S CYS227 CYS230

切付
柳刃

Kiritsuke Yanagi



- 270mm 300mm
- W CYW127 CYW130
- B CYB127 CYB130
- S CYS127 CYS130

柳刃

Yanagi



- 240mm 270mm 300mm
- W CYW024 CYW027 CYW030
- B CYB024 CYB027 CYB030
- S CYS024 CYS027 CYS030

凡例 / Note
W: WHITE 白
B: BLUE 青
S: SILVER 銀