

HAND-MADE, TRADITIONAL & CONTEMPORARY  
**ECHIZEN UCHIHAMONO**  
CUTLERY

越前打刃物

*since* 1337

**The 700 Year-old Tradition**

It is said that Echizen Uchihamono (Cutlery) originated in 1337 when a certain Chiyozuru Kuniyasu set out for Fuchu (Echizen City, Fukui Prefecture in Japan) in search of a good source of water for sword-smithing and began making sickles for farmers in the neighboring districts along the way. Then during the Edo Period (1687-1885) a kind of Guild system was formed under a protective policy enacted by the Lord of Fukui, and sales routes were established throughout the country. Today we produce Uchihamono (sickles, hatches, shears, kitchen knives, etc.) using the same original forging and hand-made techniques. In 1979 Echizen City was the first area officially recognized as the Traditional Producing District by the Minister of Economy, Trade and Industry.



**MADE IN ECHIZEN, JAPAN**

Designated by the Minister of Economy, Trade and Industry  
Traditional Cutlery crafts "Echizen Uchihamono"