



Factory Including Shop and Shrine

Echizen Uchihamono (Cutlery) Story
The sword smith Chiyo-zuru Kuniyasu is credited with being the originator of Echizen Uchihamono. (One theory holds that Chiyo-zuru and Kuniyasu were in fact two different people.) It is said that each time he made a sword he also carved one of these Komainus (Guardian Dogs) and threw it into a well. He did this because he wanted the sword to be recognized not as a weapon for killing, but rather as the symbol of the essence of the Samurai (the Japanese Warrior).



Komainu (Guardian Dog)

伝統工芸士
加茂
KAMO
ECHIZEN JAPAN



Echo With A Sledge Sound For Future !

ECHIZEN (TAKEFU), JAPAN

Our town, Echizen-city, is situated in the center of Fukui-prefecture on the coast of the Japan Sea. The coast area of the Japan Sea used to be the advanced iron culture district and is considered to have already had the technique of forging and refining iron sand during the Yayoi period (B.C.3c—A.D.3c).

Echizen flourished as the provincial capital of "Koshi-no-kuni" (the country of Koshi) in ancient times and has historically played an important role in Japanese politics, economy and culture. Now Echizen is one of the oldest cutlery-producing centers, whose technique handed down from ancient times, is the oldest in Japan. It can also boast to having the greatest cutting quality in the world.

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 Chiyo-zuru 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.



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MADE IN ECHIZEN, JAPAN

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

GYUTO Knives (Chef's Knives)

GYUTO-300



GYUTO-270



GYUTO-240



GYUTO-210



SANTOKU Knives (General Purpose Knives)

SANTOKU-165



USUBA Knives (Vegetable Knives)

USUBA(NAKIRI)-165



KITCHEN KNIVES

SASHIMI Knives (Sushi Knives)

YANAGIBA-210



DEBA-150



PETTY Knives (Paring Knives)

PETTY- 150



PETTY- 120



PETTY- 80



GIFT Set



Chef's Knife Set (Santoku+Gyuto-240/270)



Sashimi Knife Set (Yanagiba+Deba)



Petty Knife Set (Petty-80/120/150)



GIFT CASE