登録 藤次郎作

和庖丁シリーズ

REGISTRATION : TOJIRO

Japanese Traditional Knife

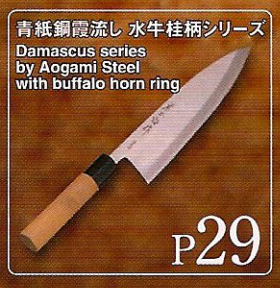
伝統技術が息づく職人芸の傑作。

素材の持ち味を生かすこと。見た目の繊細な美しさを追求すること。そんな純粋な思いが、日本独自の調理文化を発展させてきました。職人の心が伝わる和庖丁。藤次郎和庖丁シリーズは「刃物の命はよいハガネから」を信念に十分吟味された上質の刃物鋼をもとに、伝統に磨かれた職人芸で一丁一丁丹念に作り上げられています。日本の刃物の神髄を脈々と受け継ぎ、日本の伝統技術がふんだんに生かされた逸品は、芸術品としての気品にもあふれています。

Art of work by professional skill with traditional technology.

Japanese own cooking culture was developed by pure thought as full use of material taste and pursuit of delicate beauty. Tojiro Japanese Cooking knives are transmitting the heart of professional workman. It is made one by one with traditional skill of professional workman and high grade blade steel material. Besides, we are using examined material due to our trust that superior cooking tools should be made from superior steel.

Precious Tojiro knives with Japanese traditional technology are inheriting essential point of Japanese sword and also having many elegance for art object.


青紙鋼霞流し 水牛桂柄シリーズ
Damascus series by Aogami Steel with buffalo horn ring
P29

青紙鋼 水牛桂柄シリーズ
Aogami Steel series with buffalo horn ring
P30

白紙鋼 PC桂柄シリーズ
Shirogami series with PC ring
P31

白紙鋼 PC桂柄 両刃シリーズ
Double-edged Shirogami series by 3 layers with PC ring
P35

DPコバルト合金鋼2層複合 片刃シリーズ
Single-Edged DP series by 2 layers
P36

黒打槌目 PC桂柄シリーズ
Hammered black finish series PC ring
P36・P37

MVモリブデン鋼鍛造 水牛桂柄シリーズ
MV Forged series with buffalo horn ring
P38

MVモリブデン鋼鍛造 PC桂柄 両刃シリーズ
Double-Edged MV forged series with PC ring
P38

MVモリブデンバナジウム鋼 PC桂柄シリーズ
Double-Edged MV forged series with PC ring
P39

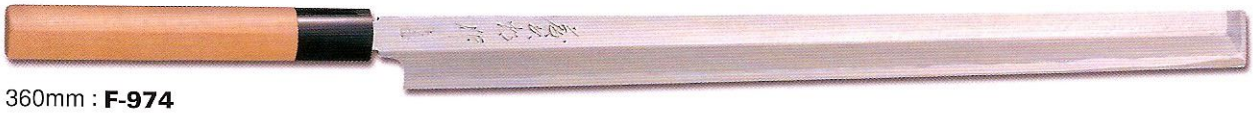
蛸引
Tako-Sashimi

240mm : **F-970**

270mm : **F-971**

300mm : **F-972**

330mm : **F-973**


360mm : **F-974**

白紙鋼 シリーズ PC柱柄
Shirogami series with PC ring

本職用
For Professional

日本古来のハガネの良さをそのまま再現。切れ味を重視した本鍛造和庖丁のスタンダードシリーズです。
日本料理で標準的に使われる様々な特殊庖丁も多種ラインナップいたしました。

It just reappeares goodness of Japanese ancient steel. This is standard Japanese cooking knife series with emphasizing the sharpness by real forged technology. We lined up also many special knives which are using for standard Japanese cooking.

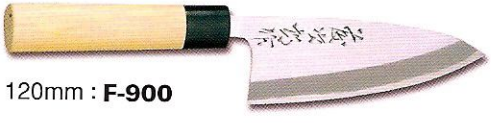
あじ切
Mini-Light Deba

105mm : **F-897**

120mm : **F-898**

小出刃
Mini Deba

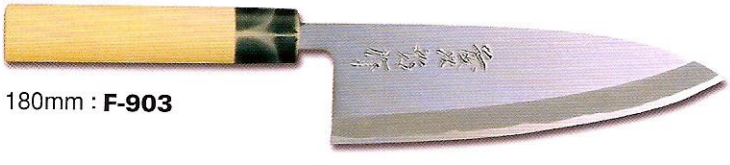
105mm : **F-899**

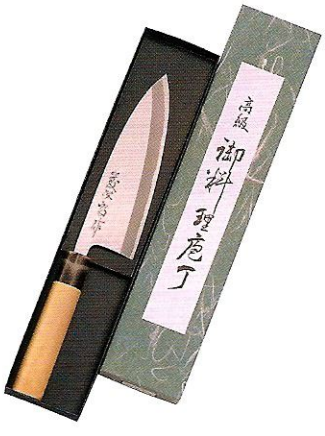

120mm : **F-900**

出刃
Deba

150mm : **F-901**

165mm : **F-902**


180mm : **F-903**



出刃
Deba

210mm : **F-904**

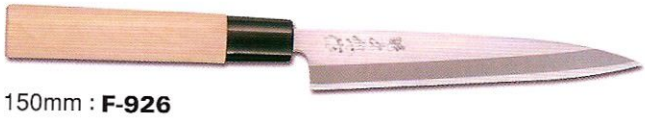
240mm : **F-905**

270mm : **F-906**

300mm : **F-907**

貝裂
Small Yanagi-Sashimi

120mm : **F-925**


150mm : **F-926**

柳刃
Yanagi-Sashimi

210mm : **F-930**

240mm : **F-908**

270mm : **F-909**

300mm : **F-910**

330mm : **F-911**

蛸引
Tako-Sashimi

240mm : **F-912**

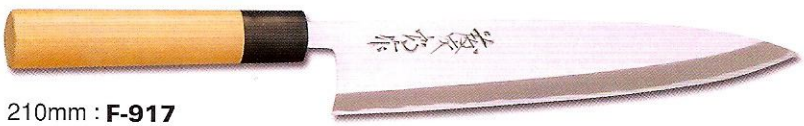
270mm : **F-913**

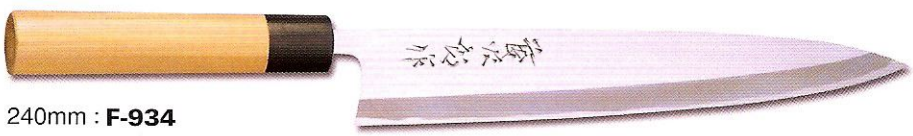
300mm : **F-914**

330mm : **F-915**

身卸し
Thin-Bladed Deba

180mm : **F-933**


210mm : **F-917**

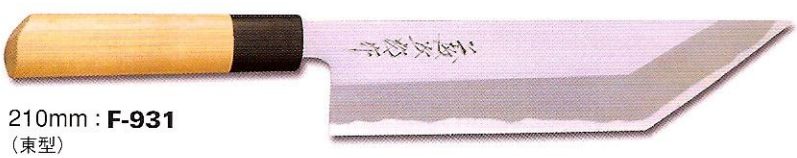

240mm : **F-934**

うなぎ裂き
Eel Knife

90mm : **F-924**
（京型）

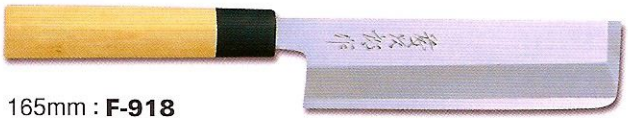
100mm : **F-923**
（名古屋型）

180mm : **F-916**
（東型）

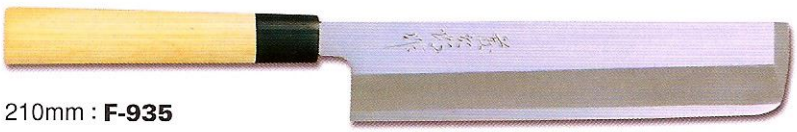

210mm : **F-931**
（東型）

240mm : **F-932**
（東型）

角型薄刃
Rectangle Thin-Bladed Knife

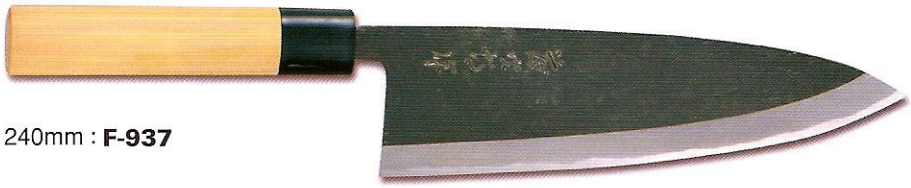

165mm : **F-918**

180mm : **F-919**


210mm : **F-935**

240mm : **F-936**

さけ切
Salmon Knife

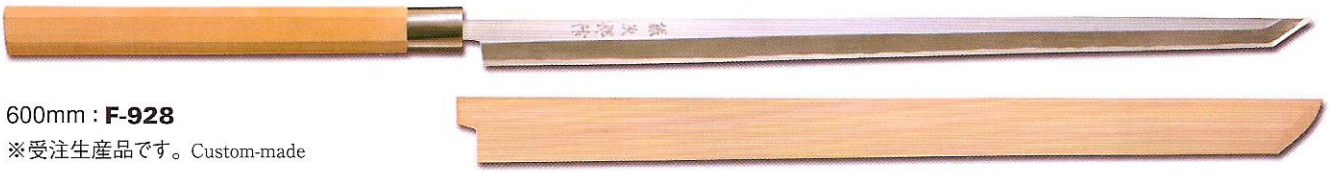

240mm : **F-937**

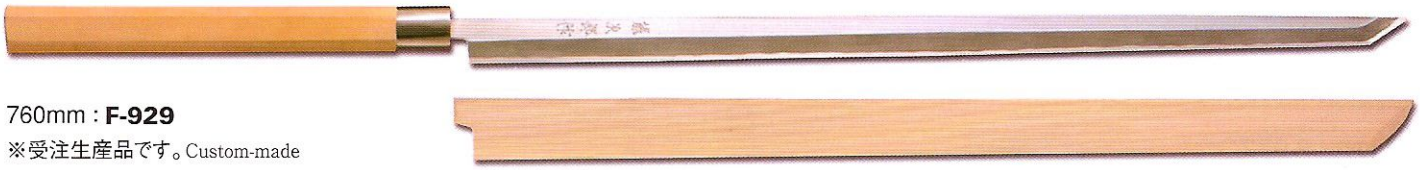
270mm : **F-938**

300mm : **F-939**

まぐろ切
Tuna Knife

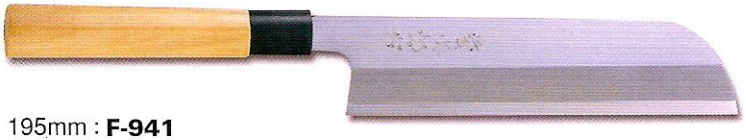
540mm : **F-927**
※受注生産品です。Custom-made


600mm : **F-928**
※受注生産品です。Custom-made


760mm : **F-929**
※受注生産品です。Custom-made

240mm : **F-940**

寿し切
Sushi Knife

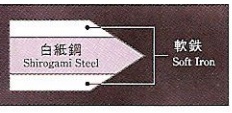


195mm : **F-941**

かま型薄刃
Falcate Thin-Bladed Knife

白紙鋼 シリーズ PC柱柄 両刃
Double-edged Shirogami series by 3 layers with PC ring

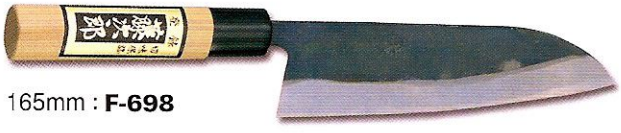
本職用 For Professional



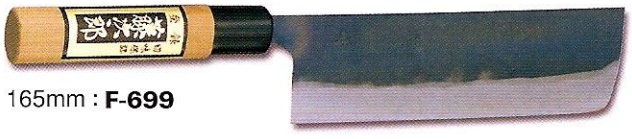
本鍛造和庖丁として家庭用で広く親しまれている割込庖丁です。硬度が高く、耐摩耗性に優れる安来白紙鋼を軟鉄で割込み、お手入れしやすく仕上げています。

This is Japanese sandwiched familiar knife series for common house use made by real forged technology. It is finished for easy care with soft iron and sandwiched Yasuki Shirogami steel which hardness and abrasion resistance are superior level.

黒打砥出し
Black finish



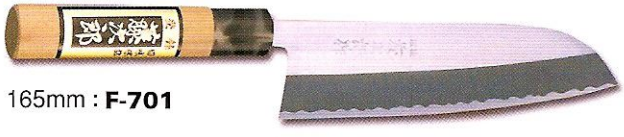
165mm : **F-698**



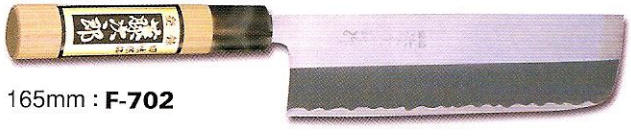
165mm : **F-699**

150mm : **F-700**

ミガキ込厚（マーブル柱）
Grinding finish with marble patten PC ring

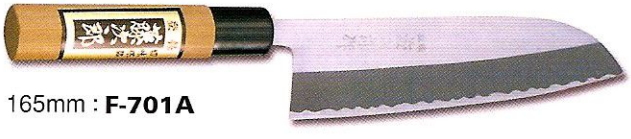


165mm : **F-701**

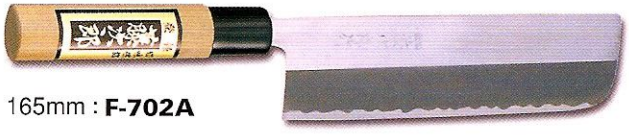


165mm : **F-702**

ミガキ込厚
Grinding finish



165mm : **F-701A**



165mm : **F-702A**