

ASSEMBLING AND MARKING
Harada Takayuki, 39 years old, is a second-generation Sakai knife assembler, respected for his precise work.

Before engraving the Haiku logo he checks that each blade lives up to the quality requirements and adds a Sakai stamp to the hilt of the blade where it can't be seen in the handle.

The Haiku name is chiselled into the blade by hand, which is then given the final Haiku falcon approval stamp. After this the hilt of the blade is heated and burned into its handle, thereby securing the blade and handle so they don't come apart. Knives are given an antirust treatment, wrapped in anti rust paper, and then carefully packaged in a "kiribako", wooden box. The wood helps keep the knife dry by absorbing moisture, thereby reducing the risk of rust.

Normally the knives are sold unsharpened in Japan and the chef sharpens the knife himself. As we do not have this trust in you, as you will not have the experience like a sushi master, we asked Master Fujii Keiichi san to sharpen the knives perfectly for you, so you have an ideal base to build on.

Once you understand the philosophy of CHROMA Haiku pro knives, you will never

use another knife again. If you take care of your knife, they will last you your professional life. When they retire, Japanese chefs bury one knife to show that this episode of their life is now over.

If you buy CHROMA Haiku pro knives we suggest that you invest in a sharpening whetstone, otherwise the knives will soon become useless.

We recommend the CHROMA stones ST-240 (repair), ST-1000 and ST 3/8.

Just a word about handmade knives you can buy cheaply on the Internet. The sales people claim that only this manufacturer supplies the Tenno (Japanese Emperor) and outside Japan, only this dealer and so on. Please use your common sense. The Tenno does not cut his sushi himself, the wages in Japan are higher than anywhere else, handmade knives take a lot of time. Only mass production could enable people to sell these knives so cheaply. Mass producing means they will not have the same standard and quality as CHROMA Haiku pro knives.

If you have had no experience with Japanese knives so far, take a more simple line such as HAIKU original with the Falcon (high quality mass production). They are easy to sharpen. Use CHROMA stone ST-1000 for sharpening!



ST-1000 Chroma Japanese Whetstone 21 x 7.5 x 2.3 cm, medium grit: 1000 for normal, domestic use



ST-240 Chroma Japanese Whetstone 21 x 7.5 x 2.3 cm, coarse grit: 240 for the removal of chips and sharpening of blunt knives..



ST-3/8 Chroma Japanese Whetstone 18.3 x 6.1 x 2.5 cm, fine and super fine grit: 3/8 combination stone plus an extra Shusei Toishi repair stone.

Each knife is the work of 4 specialized workshops, taking 83 careful steps to produce



Ebuchi Kouhei san
江渕浩平さん

27 steps of craftsmanship



Tatsumi Masaru san
辰己勝さん

24 steps of craftsmanship



Fujii Keiichi san
藤井啓市さん

20 steps of craftsmanship



Harada Takayuki san
原田隆行さん

12 steps of craftsmanship

Haiku pro

Professional Japanese knives – not for beginners
traditional handwork



Have you already had experience with Japanese knives, but you are now looking for the ultimate quality blade? Than take a look at CHROMA HAIKU pro knives. Some of the best Sushi chefs in Japan use CHROMA Haiku pro.

Important information before you buy: These knives must be taken care of very well. They must be sharpened regularly using a whetstone or they will be rendered as useless as other dull knives. Because of the quality of the knives, they rust easily. Placing them in the dishwasher would be like washing away hundreds of dollars. They must also be regularly oiled. Please think before buying!

CHROMA Haiku pro are manufactured under the supervision of Harada Hirotsugu san, a second-generation knife manufacturer, born and raised in the heart of the knife production in Sakai. 17 people work to produce top quality knives for the up-scaled professional Japanese market, especially for Sushi masters. In these sushi bars you easily pay \$1000 for a meal for two.



When making the CHROMA Haiku pro Gyutou, Santoku, and Kawamuki knives, the edge steel is supported on both sides by the softer low-carbon steel. The blades are straightened before the steel is quenched (hardened) and tempered. When Ebuchi Kouhei has done with the knife it has been through 27 manufacturing steps, and has a hardness of about 63 degrees Rockwell C. The blade is then handed to the sharpener.

There are 83 steps in the Production process: In accordance with the Sakai tradition, the CHROMA Haiku pro knives are not manufactured in one large factory. Each knife is the work of 4 specialized workshops, taking 83 careful steps to produce.

FORGING
Ebuchi Kouhei san is a second-generation blade-smith, native to Sakai. Although he is only 40 years of age, his craftsmanship has already won him international acclaim, and in Japan he counts numerous celebrities among his customers, including the famous traditional Japanese chefs Michiba Rokusaburo and Kandagawa Toshiro.

Not many people have the determination to become a Sakai blade smith any more. It was a long 10-year apprenticeship for Ebuchi Kouhei san, but the real test is the high temperatures in the workshop that rise to about 50 degrees Celsius in summer. When producing a traditional Sakai kasumi

knife like the CHROMA Haiku pro sashimi knife, Ebuchi Kouhei forges together two types of steel: An extremely hard high carbon "hagane" steel (white steel, known in Japan as "shirokou") for the cutting edge, and a softer low carbon steel to support the edge steel. Without the softer low carbon steel, the blade would be far more fragile and harder to sharpen. The two steels are heated to about 1000 degrees Celsius in a charcoal fuelled kiln. The steels are combined and repeatedly reheated and forged until the two steels are seamlessly combined in the rough shape of a knife.

SHARPENING

Fujii Keiichi, 57 years old, is a third generation Sakai knife sharpener. With 40 years experience he is a veteran sharpener that takes extreme pride in his job. The Haiku blades are taken through a 20 step grinding and sharpening process that give the blades their unbelievable sharpness. Fujii Keiichi takes care to prevent the steel from heating up, taking the extra time and using old-fashioned water-cooled sharpening stones. Working with hands in cold water all day is a task that most would find unbearable in winter, when the water is close to freezing. Due to the extreme care, the steel retains a hardness of about 60 to 61 degrees Rockwell C.

HANDLES

Handles are produced by Tatsumi Masaru san, another Sakai veteran. The Haiku Pro handles with buffalo ferrule are of the highest quality ho wood from the Gifu region, and take 24 steps to produce.



The CHROMA Haiku pro Hatsuherb shears are carefully hand-forged, one at a time, from high-grade stain-resistant Japanese high-carbon cutlery steel. After forging, the shears then go to the experienced knife-sharpener who carefully hand-sharpens them, perfecting the cutting edges. The handy CHROMA Haiku pro Hatsuherb shears are therefore extremely sharp, and great for many other tasks, including delicate needlework.



HP 7
Jap. Hatsuherb shears,
120mm

HP 1
Gyutou
21 cm

HP 2
Sashimi
27 cm

HP 3
Santoku
18 cm

HP 4
Nakiri
16,5 cm

HP 5
Deba
15 cm

HP 6
Kawamuki
15 cm