



ORIENTAL MARKET

中歐百貨商場

TODO LO DE ORIENTE EN OCCIDENTE

# index

- 4 konro grill
- 14 binchotan
- 20 knives
- 58 wetstones
- 62 cutting boards
- 64 slicers
- 68 hangiri
- 74 sushi geta
- 76 sushi displays
- 78 sushi case
- 82 kitchen ware
- 90 rice cookers & warmers
- 92 tamago
- 94 kaiten
- 96 wok & ramen
- 100 sake
- 108 taru
- 110 soy, ginger & wasabi
- 114 chopsticks



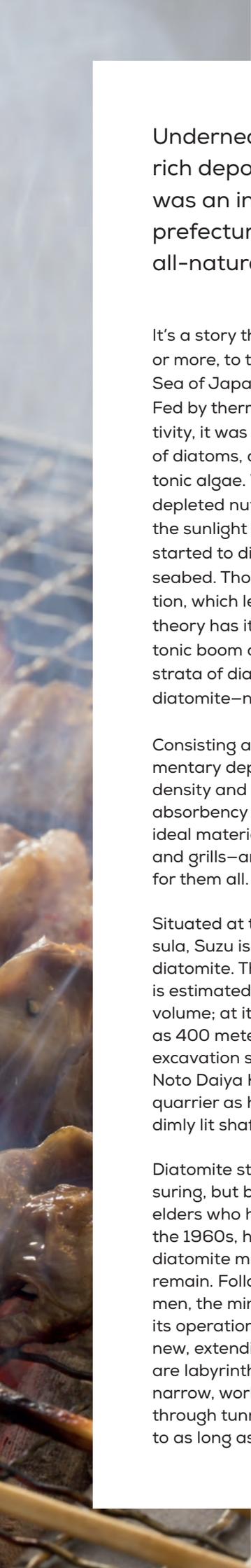


# Konro grills

## about

The Japanese word “Konro” indicates any heat source used for cooking. A Konro barbecue is a special kind of Japanese grill that is generally long and narrow enough that the Yakitori skewers can rest on the walls of the box and not fall into the coals below. There are also wider versions to accommodate larger pieces of meat, like a ribeye steak. Konro grills are also often paired with Binchotan charcoal.





Underneath the vast sky and sparkling waters of the Sea of Japan lie rich deposits of diatomite, accumulated from long ages past when this was an inland sea. Suzu, the city at the tip of Noto peninsula in Ishikawa prefecture, draws on these siliceous fossil remains to produce lightweight, all-natural charcoal burners.

It's a story that goes back some 20 million years or more, to the Miocene Epoch. Back then, the Sea of Japan was a landlocked body of water. Fed by thermal springs created by volcanic activity, it was an environment ripe for the growth of diatoms, a major group of single-celled planktonic algae. When an explosive bloom of them depleted nutrients in the water and blocked out the sunlight needed for photosynthesis, diatoms started to die off, their remains sinking to the seabed. Those deposits then fed a new generation, which led to another bloom, and so on. As theory has it, this oft-repeated cycle of planktonic boom and bust is what formed the massive strata of diatomaceous earth—also known as diatomite—now found in the area.

Consisting almost entirely of silica, these sedimentary deposits are characterized by their low density and high porosity. Diatomite's excellent absorbency and insulating properties make it an ideal material for filters, heat-resistant bricks, and grills—and Suzu is a major production center for them all.

Situated at the northeastern tip of Noto peninsula, Suzu is in fact Japan's largest producer of diatomite. The sedimentary deposit in the area is estimated to reach 5.1 billion cubic meters in volume; at its deepest point it extends as far as 400 meters below the ground. At one of the excavation sites overseen by the mining firm Noto Daiya Kogyo, we photographed a veteran quarrier as he progressed steadfastly through a dimly lit shaft.

Diatomite strata are not found by scientific measuring, but by information passed along by local elders who have long been in the business. Until the 1960s, hundreds of people were involved in diatomite mining in Suzu, but today only a few remain. Following the leads of veteran quarriers, the mining company decides where to focus its operations. The site we visited was relatively new, extending only 20 to 30 meters, but others are labyrinthine. Because the quarries are so narrow, workers dig alone, carving their way through tunnels that can eventually stretch to as long as 500 meters.

Alone at his task, a quarrier etches a precise grid on the wall where diatomite is exposed. In short time the outlines of future bricks appear beneath his chisel. Driving a wedge into the grooves, he extracts one freshly cut block after another. A notable feature of diatomite bricks produced in Suzu is that they are baked without undergoing pressing. Each day's take goes straight into a kiln and emerges ready for market or further processing.

Kaginushi Kogyo K. K. produces diatomite charcoal burners in a building formerly used for silkworm cultivation. While diatomite bricks account for most of the firm's sales, a corner of the factory is given over to the manufacture of its Charcoal Konro Grills—accomplished wholly by hand, piece by piece. President Tetsu Kaginushi comments, "The hot grease and juices that drip during grilling cause regular burners to give out fairly quickly. But these grills are made of diatomite bricks that have baked at 1,000°C for six hours. Having endured those temperatures, they are ready for anything—they're very durable."

Stacked piles of diatomite bricks move along a conveyor belt on their slow journey through the factory's long kiln. Afterwards, a workman hits each fired piece with a hammer to judge by its sound whether there are any cracks within. Whereas some makers join bricks with mortar to form their cooking grills, at Kaginushi the workmen use carpentry skills to fit each unit together meticulously by hand, for a stronger, tighter, more fire-resistant product. Because diatomite grills have superior heat-insulation properties, charcoal used in them starts easily and burns longer than in conventional cookers.

Cookware crafted from diatoms. It gives us pause to think of the vast sea and the countless unicellular organisms that have metamorphosed over and through the ages to appear in this new form for our use today: a tool that's strong enough to withstand the burning of charcoal, itself the product of wood transformed by fire.





## How to use your konro

- Heat up the binchotan separately before placing it inside the grill. You can use a commonly used charcoal chimney from any available bbq-brand. You can use the chimney on your gas-stove, use a gasburner or heat-up on top of any available bbq.
- Place the glowing charcoal in the grill and place net on top and your konro is ready for use.

After using make sure that all charcoal is burned, if not please let it die out or remove the remaining charcoal by a tong and put in a sand filled pot or in a water filled bucket. Once the charcoal is extinguished it can be used again. Of course when you have used water,

- it should dry completely before it is ready for use.
- Never use water to rinse the konro, the stone used inside the konro are absolutely not water proof and your konro will be seriously damaged if they become wet or what so ever.
- Any remaining dust, ash, wipe of with a dry brush.

## Warning

- Only burn charcoal in well ventilated areas. Burning charcoal will produce Carbon Monoxide. Carbon monoxide poisoning through this odorless gas is hazardous to one's health.



**Spare net for Konro grill**

17387  
40x23cm  
1/100



For the large Konro Grill  
you need 2 spare nets

**Konro grill**

17333  
77x23x20cm  
(incl. 3 nets)



Feeds 10-15 people:  
Fits 18 skewers or 6 patties

**Wooden base**

17334  
81.5x28x2.5cm  
1/1



Wooden base  
sold separately

**Spare net for Konro grill**

17386  
27x21cm  
1/200



For the medium Konro Grill  
you need 2 spare nets

**Konro grill**

16246  
54x23x20cm  
(incl. 2 nets)



Feeds 4-7 people:  
Fits 12 skewers or 4 patties

**Wooden base**

16248  
59x28x2.5cm  
1/1



Wooden base  
sold separately

**Spare net for Konro grill**

17386  
27x21cm  
1/200



For the small Konro Grill  
you need 1 spare net

**Konro grill**

16245  
31x23x20cm  
(incl. 1 net)



Feeds 2-3 people:  
Fits 6 skewers or 2 patties

**Wooden base**

16247  
35x25x2cm  
1/1



Wooden base  
sold separately

# Konro grills

16249  
metal rack/net spare part



16240

18.5x14x11.5cm  
Konro grill | JP

incl. net

16250  
metal rack/net spare part



16241

32x14x11.5cm  
Konro grill | JP

incl. net



17332

29x19.5cm  
Konro grill | JP

16252  
metal rack/net spare part



16243

28x11cm  
Konro grill | JP

incl. net

16253  
metal rack/net spare part



16244

30x12cm  
Konro grill | JP

incl. net

16251  
metal rack/net spare part



16242

20x10cm  
Konro grill | JP

incl. net

4309  
metal rack/net spare part



4301

Konro grill without net  
18x18x13cm | JP

excl. net

4311  
metal rack/net spare part



4310

Konro grill without net  
15x15x12cm | JP

excl. net



16331

Konro grill with net  
15x15x14cm | CN

incl. net

konro



# grills



17547

Gas Grill Teppan Yaki  
38.5x20.5x11.5 | 1/6 | JP



17551

Yakidokoro fish grill  
35x23.5x3.5cm | 1/20 | JP



17552

Kongariyaki fish grill  
36x21.5x4cm | 1/20 | JP



17554

Aluminum BBQ Grill  
30cm | 1/10 | JP



17555

Aluminum Oblong BBQ Grill  
34x29cm | 1/10 | JP

# binchotan

Binchotan is a traditional charcoal of Japan. It dates to the Edo period, when during the Genroku era, a craftsman named Bitchu-ya Chozaemon began to produce it in Tanabe, Wakayama. The raw material is oak, specifically ubame oak, now the official tree of Wakayama Prefecture. Binchotan is a type of Lump charcoal or Hardwood charcoal. The fineness and high quality of binchotan are attributed to steaming at high temperatures (about 1000 degrees Celsius). Although it is often thought that binchotan burns hot, it actually burns at a lower temperature than ordinary charcoal but for a longer period, making it preferable to a number of Japanese chefs. Because it does not release smoke or other unpleasant odours, it is a favorite of unagi and yakitori chefs.

Japanese binchotan is the perfect charcoal for barbequing, due to its long steady burning properties. And food grilled over Japanese binchotan results in a juicier texture and heightened flavors compared to other charcoal. It doesn't develop smoke by itself and it is completely odorless when burning, so the flavor of the food is kept pure. This of course all changes when you add meat to the grill. As the fats and oils drip onto the binchotan, plumes of delicious smelling smoke fill the air as salivating onlookers twitch with excitement. We have binchotan from Japan and Indonesia. The difference between those two is simple: Japanese binchotan is made from oak and Indonesian binchotan, which is cheaper, is made from Mangrove.



## Usage tips

- Use charcoal chimney to light the charcoal
- Ensure you stack at least 2-3 layers deep of binchotan logs. This will give you good vertical heat and a more reliable grilling experience
- Use tongs to evenly place charcoal in your barbeque. If you are only using half your barbeque, stack binchotan evenly on one side only
- Do not use a synthetic fire starter or you will end up with unhealthy and distasteful chemical fumes
- Please ensure that a spark screen is placed on top of the chimney
- Ensure area surrounding the chimney (about 3 feet) is open and free of objects and people
- The binchotan should be consistently glowing
- Be patient. Often people start grilling before the charcoal has reached it's peak heat potential
- Do not use water to extinguish the charcoal. Instead, cut off the oxygen supply to the charcoal and let it cool
- Charcoal that is not completely burned can be re-used again, provided that it is stored properly

## Storage instructions

- Store in a cool, dry place. Avoid direct sunlight
- Once opened, seal the charcoal tightly in a container or heavy-duty bag. We recommend inserting a desiccant pack to reduce moisture



## Scan me!

Scan the QR code to see a video of how to use the binchotan charcoal.

Or visit [www.cnboriental.nl/binchotan](http://www.cnboriental.nl/binchotan)

# Kishu binchotan about

Grilling is the oldest methods of cooking with a long history dating back to the caveman days. And in the present day, it's probably one of the more favored ways of preparing food. It's less fatty, fun to do with friends and family, and not to mention the irresistible charred flavor. Although are several types of charcoal and techniques that can be used for the perfect grill, one charcoal that the Japanese have sworn by for centuries is Kishu Binchotan.

Kishu Binchotan (white charcoal) is incredibly unique. Not only is it a cooking agent, but it is widely utilized in households as a water and air purifier, deodorizer, soil fertilizer; and is also an active ingredient in cosmetics and hygiene products. This activated charcoal has been perfected with Japanese Ubame Oak, native in the forests of the Kishu prefecture in Japan, and is considered to be the best fuel for grilling. As it is all natural and does not contain chemicals, it generates infernal heat that articulately kisses the meat and preserves its flavorful juices, gives a good sear,

and produces a beautiful, delicious flavor. It doesn't release smoke nor odor into food and is said to emit far infrared waves – things that a cheaper variety of charcoal simply can't do.

In Japan, Binchotan is especially used for their local dishes like yakitori (grilled chicken skewers), unagi (grilled eel), robotayaki, and yakiniku (grilled meat). They attest to the unique flavour it gives to meat and seafood that is unachievable with other types of charcoals. Moreover, compared to other types of charcoal, Binchotan ignites faster, can burn up to five hours and generates heat nearing 2,200 °F. For restaurant owners and chefs from all over the world, this makes a huge difference, especially when cooking for a crowd.

Grilling with Kishu binchotan is an extraordinary gastronomic experience. Fortunately, this charcoal is accessible and available for households so you can experience it for yourself too! Get yours here.



## Kishu binchotan made from Ubame oak wood

9001

Made in Japan, 15 kg

Burn time: 4-5 hours



## Kishu binchotan made from Ubame oak wood

17568

Made in Japan, 2 kg

Burn time: 4-5 hours



## Scan me!

Scan the QR code to see a video of how to use the binchotan charcoal.

Or visit [www.cnboriental.nl/binchotan](http://www.cnboriental.nl/binchotan)

# Binchotan about

Eucalyptus and Teak charcoal is popular with restaurants and commercial entities for its low-moisture content and various other characteristics. It provides long burn times and high heat combustion with low spark and smoke levels. Another favourable feature of this charcoal is the fact that it is odourless. Since the Eucalyptus and Teak are natural timber, this charcoal is eco-friendly. The process for making this charcoal is a simple one: it begins with cutting down trees.

In the next step, the workers strip all the bark from the green stems. They perform this act before transporting the Eucalyptus and Teak logs or stems to the factory for further processing. After they finish, the workers have stacks of bare Eucalyptus and Teak stems.

Once the green timber reaches the factory, workers select the ideal pieces for the charcoal process and group them according to diameter. The timber is stacked vertically rather than horizontally.

The green logs of Eucalyptus and Teak are dried in the kiln. As a result of this process, the logs can lose up to 60 percent of their weight. It can take up to 50 days for the wood to reach the desirable dryness level and about 22 days for each load to cool sufficiently for workers to unload the kiln. Packaging of the charcoal is the last step in its manufacturing process in order to be able to ship it to various companies for distribution.

This charcoal provides superior heat for regular cooking in comparison to coal since it has a longer burn time and emits far less smoke. Restaurants often select it since it is odourless and does not interfere with the aroma of their cuisine. Families also prefer this charcoal for their backyard BBQ grills for the above reasons.

## Charcoal binchotan made from compressed Saw Dust Eucalyptus and Teak

16254

Made in Indonesia, 10 kg  
Burn time: 2 hours



## Charcoal binchotan made from various hard wood Eucalyptus and Teak

9000

Made in Indonesia, 15 kg  
Burn time: 3-4 hours



## Charcoal binchotan made from compressed Saw Dust Eucalyptus and Teak

17570

Made in Indonesia, 2 kg  
Burn time: 2-3 hours



## Charcoal binchotan made from various hard wood Eucalyptus and Teak

17567

Made in Indonesia, 2 kg  
Burn time: 3-4 hours



**Iron Charcoal  
starter 14.5cm**

17546  
10/60



**Cast Iron Charcoal  
starter 18x19cm**

17707  
1/1



**Cast Iron Charcoal  
Extinguisher  
26x20.5cm**

17706  
1/1



**Japan Iron  
tong 45cm**

17549  
12/72



**Japan Mini  
schop 44cm**

17550  
10/60







# Kotai knives

## about

KOTAI is an independent knifemaker, dedicated to handcrafting high-end knives for F&B professionals. The combination of the finest materials with the art of traditional Japanese craftsmanship results in handmade knives that last a lifetime.

KOTAI means "solid" in Japanese. Durability and performance are the defining values behind all our creations, and we uphold these values by backing all Kotai knives with a lifetime warranty.

Each knife is painstakingly handcrafted by our knifemakers, following a rigorous production process. Their expertise is passed down through generations, combining modern technology with traditional knifemaking methods.

## **A blade that is sharper and holds its edge longer**

KOTAI blades are made of Japanese 440C stainless steel with a carbon content of 0.95%, 3 to 5 times more than regular knives. Finished and sharpened in China.

This high carbon content combined with a proprietary vacuum heat treatment gives the blade the best mechanical properties possible, achieving a hardness of HRC 60 for outstanding edge retention.

The blade is then hand-sharpened using 5 different grinding wheels to obtain a razor-sharp edge.

KOTAI knives are therefore sharper and hold their edge longer. Chefs can cut food effortlessly and do not need to re-sharpen them as often as regular knives, especially German knives made of a softer steel (HRC 55-56).

## **Kotai knives are all about balance**

Balance of the weight, perfectly distributed between the handle and the blade for maximum comfort and minimum fatigue, even after a 12-hour shift.

Balance of blade geometry, with a hybrid shape between a German and a Japanese blade that allows both precise slicing and a rocking motion for easy mincing.

Balance of tradition and modernity, taking the best of traditional craftsmanship and modern steel tempering technology to create the ultimate tool for chefs.

Balance of the steel chemical composition, using only the finest Japanese steel that balances a high carbon content for sharpness and edge retention with the perfect amount of chromium to prevent corrosion.

# Kotai knives

## about

### Extremely durable knives, engineered for professionals

#### Rust-resistant blade

The Japanese 440C stainless steel blade contains 17% chromium, which makes it very corrosion-resistant (while regular knives only contain about 13% chromium).

#### Pakkawood handle

Pakkawood is used by Shun, Miyabi and other premium brands for their handles. It is a hybrid material combining the advantages of both wood and synthetic materials.

Pakkawood is a resin-impregnated natural wood engineered to combine a natural look with extreme durability and a firm grip even with wet hands. No water absorption, no splinters, no bacteria.

### Full tang

The full tang construction – the gold standard of knife construction – gives the knife an optimal balance, which makes a real difference for chefs using it several hours each day.

Unlike regular knives whose blade and handle can split after a few years, full tang knives are made of a single piece of steel and can last through a lifetime of heavy use. KOTAI knives feature a hidden full tang, a rare method which gives the knife the robustness of a full tang while keeping a traditional, minimalist design.

### Partial bolster

High-end professional knives last for a lifetime, during which they will be sharpened countless times.

Western knives have a major defect: each time they are sharpened on a whetstone, the blade becomes narrower and narrower. The blade edge and the bolster are not aligned anymore, there is a gap between the blade and the cutting board and the food cannot be cut properly with only one stroke. Once this situation occurs, the knives have to be replaced or given to a professional sharpener who will try to grind the bolster, a difficult and expensive process.

KOTAI knives feature a partial bolster which, unlike the full bolster found on most German knives, allows sharpening of the entire length of the blade.

The knives can be sharpened indefinitely and chefs can keep them for their entire career.

Our international team is present during production, ensuring that the most uncompromising quality standards are enforced throughout the entire production, from steel heat treatment to the final hand-sharpening and 360° quality control.

### Compliance and regulations

All KOTAI knives have passed the mandatory EU/USA tests (FDA, LFGB, REACH Annex XVII) and are 100% safe for food contact.



# Kotai knives

## a clarification

At **2.2mm**, the blade is thicker than traditional Japanese gyutos for more **heft** and robustness.

The **Japanese 440C high-carbon steel** undergoes a high-tech vacuum heat treatment. This gives the blade the best mechanical properties possible, achieving an exceptional hardness of HRC 60 +/- 2 for outstanding **edge retention**.



Sharpened to a **double bevel** grind giving the edge an optimal angle of **15° per side**, KOTAI knives perfectly balance extreme sharpness and blade solidity. The **sharpness** of the cut ensures that even the most delicate foods will not be bruised when minced or sliced, thus retaining all of their **flavor**.

**Hybrid** between a Japanese and a German blade profile, the slightly curved belly allows a **rocking motion** for effortless chopping and mincing while the lowered tip makes **precision work** easier.

**Craftsmanship** truly shows in the details. KOTAI knives all have a **sloped bolster**, which is the easiest way to tell a forged knife from a stamped blade. There should be no gap between the bolster and the handle for maximum **hygiene** and **durability**.

**Full tang** - KOTAI blades extend all the way to the bottom of the handle - for superior durability and **balance**.



High-end professional knives last for a **lifetime**, during which they will be sharpened countless times. KOTAI knives feature a **partial bolster** which, unlike the full bolster found on most Western knives, allows sharpening of the entire length of the blade.

Resin-impregnated **pakkawood** handle engineered to combine a natural look with extreme durability and a **firm grip** even with wet hands. No water absorption, no splinters, no bacteria.

# Kotai knives

## our models

### Gyuto / Hand Hammered

KT-SG-001H / 16929

The "Tsuchime" (hammered) version features a hand-hammered blade. Besides the aesthetic appeal, the hammered pattern creates tiny pockets of air between the blade and the food being cut. This ancestral Japanese method reduces drag, thus preventing food from sticking to the blade.

Length: 20 cm blade  
Weight: 220 g  
Thickness at the spine: 2.2 mm



### Paring knife

KT-SG-002 / 16931

The smallest of the family, the paring knife is extremely useful, coming close second after the chef knife for its frequency of use. Nearly everything on the cutting board can be done with the chef knife, while all precise, off-the-board cutting tasks are performed with the paring knife.

KOTAI's paring knife is a hybrid between a "sheep's foot" and a "spear tip". Its blade edge is mostly flat, allowing great precision and easy peeling, while its tip is slightly pointed, for intricate coring tasks. Like its bigger brother the Gyuto, the KOTAI paring knife is made of Japanese 440C high-carbon stainless steel for optimal sharpness, edge retention and corrosion resistance. Once sharp, the KOTAI paring knife will remain this way up to 10 times longer than other knives. The handle is made of a solid, single piece of black pakkawood, ideal for its durability, water resistance and hygiene. The hidden full tang - meaning that a single piece of

steel goes from the tip of the blade to the bottom of the handle - ensures excellent balance and outstanding durability.

Length: 10cm blade  
Weight: 85g  
Thickness at the spine: 2mm



### Kiritsuke

KT-SG-001B / 16930

The "Kiritsuke" is a very special knife, a hybrid between a Yanagiba and a Usuba. It can perform versatile functions and is the favorite go-to knife of many Japanese chefs. In fact, in most Japanese fine restaurants only the head chef is allowed to use them, therefore the Kiritsuke is often considered to be a symbol of expertise and status.

KOTAI's Kiritsuke is made of Japanese AUS-8, an ultra-premium steel that balances a high carbon content for hardness, sharpness and edge retention with the perfect amount of chromium to prevent corrosion.

The signature octagonal handle is made of rare ebony wood, a beautiful dark natural wood famous for its hardness and ability to age well. Like the Gyuto, the Kiritsuke features a

Tsuchime (hammered) blade for aesthetics and performance, and a hidden full tang for maximum durability, making it virtually unbreakable.

Length: 20 cm blade  
Weight: 235 g  
Thickness at the spine: 2.2 mm





# Kotai knives

our models

## **Santoku / 18cm**

KT-SG-003 / 16932



## **Flexible fillet knife / 20 cm**

KT-SG-005 / 16933



## **Serrated bread knife / 21 cm**

KT-SG-006 / 16934



## **Slicing knife with scallops / 25 cm**

KT-SG-007 / 16935



## **Chef's knife / 25 cm**

KT-SG-008 / 16936





### **Knife roll-up bag / top grain leather and waxed canvas**

KT-AC-001 / 16937

- Ideal for chefs that are always on the go or simply want a convenient and safe way to carry up to 8 different knives.
- Built with ultra-resistant waxed canvas and full-grain leather, the KOTAI travel knife bag is made to last and follow great chefs as they progress in their careers.
- Easy to open and close with copper rivets, addition of a large zipper pocket to store accessories.
- The knives are protected by the waxed canvas and cotton lining, and they are securely held to ensure that they will not move and get damaged during transportation.
- 350 grams waxed canvas
- 325 grams cotton canvas lining
- 200 grams top-grain leather straps and handle
- Copper rivets
- 8 knife sleeves
- Zipper pocket
- Rolled measurements: 42 x 15 cm
- Unrolled measurements: 57 x 42 cm



**Kotai wooden box**

17603

KT-SG-007 / 16935



KT-SG-008 / 16936



**Kotai wooden box**

17600

KT-SG-006 / 16934



KT-SG-001H / 16929



KT-SG-001B / 16930





**Kotai wooden box**

17601

KT-SG-006 / 16934



KT-SG-001H / 16929



KT-SG-001B / 16930



**Kotai wooden box**

17602

KT-SG-003 / 16932



# Tojiro

## about

### Once in a lifetime

Beyond a single knife, while thinking of its user, TOJIRO continues to manufacture knives. Person to person, person to knife, both are "once in a lifetime". To enrich such encounters, we manufacture knives.

### Knives

The history of TOJIRO knives started with stainless steel fruit knife that was released in 1955. At that time, it was said that stainless steel blades were not sharp enough compare to carbon steel. Therefore, TOJIRO pursued in earnest "cuttable knives", realizing continuous improvement and evolution. Today, our corporate message is "More than just sharpness".

We wish to deliver not only sharpness, but the feeling that a knife fits comfortably in your hands as you use it, becoming your partner. We are continuing our efforts to carefully manufacture knives so that a single TOJIRO knife can provide the greatest satisfaction to our customers.

### Tradition and innovation

Both tradition and innovation are being existed in our manufacturing process.

Clad steel is the material that we use most in our production. It is forged in the same way of forging a traditional Japanese sword "Katana" from Tamahagane.

On the other hand, our area, Tsubame in Niigata Prefecture, is well-known as a center of manufacturing metal products. Modern technology of metal processing has been therefore improved over the decades in here and we are good at it.

Here we merge the tradition and the modern technology – pressing out sheet of clad steel by stamping machine. In other words, we are taking advantage of quality of clad steel and high production efficiency of modern machines.

Although machines have allowed the process to become more efficient, the deciding factor lays, of course, in the skill and instinct of craftsmen. As knives are tools that people directly take into their hands to use, we value the skills of producers, which are the foundation of manufacturing, and keep a close eye on all processes until each craftsman at TOJIRO is completely satisfied. Our knives that are produced by traditional techniques and modern industrial technology are held in the highest regard not only in Japan, but around the world. We, TOJIRO, will continue to strive for a balance between inherited tradition and technical innovation as one of the few full-scale production kitchen knife manufactures in Japan.

### Craftsman

The craftsman at TOJIRO would like you to feel the "joy" of using a tool with attachment. They hone their skills to manufacture worthy knives daily. As long as we are craftsmen, the road to improving our skills will never end. We are earnest about making knives daily for users. A product born such devotion is a message from maker to customer.



TOJIRO PRO

SD | MADE IN JAPAN

# Tojiro

Carbon Steel | HRc 59-60 Hardness Rockwell C scale | Made in Japan

This is a standard Japanese cooking knife series made from Shirogami steel with emphasis on the sharpness created with real forged technology.

## **Deba knife / 16.5cm**

4384



## **Deba knife / 18cm**

4912



## **Yanagi knife / 24cm**

4902



## **Yanagi knife / 27cm**

4672



## **Yanagi knife / 30cm**

4903



## **Tababiki knife / 27cm**

4843



## **Left hand Yanagi / 27cm**

4364



# Tojiro

Stainless Steel | HRc 60 Hardness Rockwell C scale | Made in Japan

This series of knives has an asymmetric handle, an inheritance of the Japanese knife tradition. The blade is made from Swedish steel and stainless steel with DP clad method to prevent easy breaking. It can be used widely from delicate artfulness to dynamic cooking.

## Yanagi knife / 24cm

4102



## Yanagi knife / 27cm

4117



## Yanagi knife / 30cm

4924





藤次郎

DP

MADE  
IN  
JAPAN

# Tojiro

DP series with 3 layers | Made in Japan

This series of knives is made from high-class blade steels as Cobalt alloy steel and is manufactured under perfect quality control with our own DP clad technology. The knives are sharpened by handwork of a skilled workman. This is our original superior knife series for professional use because of its sharpness, durability, rust resistance et cetera.

## Tojiro DP 3 Layers Petty 15cm

4110



## Tojiro DP 3 Layers Santoku 17cm

4103



## Tojiro DP 3 Layers Chef Knife 24cm

4098



## Tojiro DP 3 Layers Thin Knife 16.5cm

4099



# Masamoto

## about

### The origin of Masamoto

As the first generation Minosuke engraved the (“Masa”) character on his knives as proof that he had made them himself, the second generation knife craftsman Kichizo Hirano sought to register this character as the trading name when the trademark registration system began in 1884.

However, since a knife specialty store in Osaka was already using the name, it could not be used. After consulting with business partners, the suggestion was made that since the knives use genuine steel, why not place the (“moto”) character that forms part of the Japanese word “genuine” under the (“masa”) character? This advice was the origin of “Masamoto®.”

Only Masamoto Sohonten has carried on the techniques and approaches to hardening, tempering and polishing created by the first-generation founder Minosuke.

As well as cutting well, boasting excellent durability and requiring little maintenance, the range of Masamoto® knives has expanded into various types based on feedback from the chefs using them even back in this time. Striving to create the perfect knife that meets the demands of users, Masamoto Sohonten works diligently on a daily basis, devoting itself to the task so that others cannot follow.



At the age of 16, Minosuke Matsuzawa left his hometown of Tokyo for Sakai to study knife crafting. Sakai was then considered the natural place for a young knife craftsman to go to study his craft. During his apprenticeship, Matsuzawa identified the features in Inari clay, found only in Kansai, that made it the ultimate material used during the tempering process of knife forging. He discovered that a similar type of clay could also be found in Kanto (Tokyo).

He was so excited by his discovery and anxious to prove that superior knives could also be created in his own region, that he deserted his craft master in the middle of training and rushed back to Tokyo, surviving the entire way on okara (soy byproduct of tofu making). It was the only food he could get the tofu-makers to give him for free. Company rumor has it that every president of the Masamoto Sohonten since has been strangely fond of okra.

Matsuzawa's most prized knife design was the takobiki, an original kanto-style sashimi knife. At first, many sushi chefs in the Kanto region used these knives, But as time passed, chefs everywhere also began using the Kanto-style yanagi. Nowadays, most of Masamoto's customers are professional chefs, and the company has a long standing reputation on premier knife manufacturer that the sixth current president, Masahiro Hirano maintains to this day.



吉野  
鋼

# Masamoto

Shiro-ko High-Carbon Steel (not Stain-Resistant) HRc 62-63 Hardness  
Rockwell C scale | Water Buffalo Horn | Magnolia Handle | Made in Japan

With more than 150 years of kitchen knife production history and technique Masamoto has achieved the no.1 name in making sushi chef knives in Japan. If you are a professional sushi chef, you must have heard the name of Masamoto.

The Masamoto Shiro-ko Kasumi grade knives are handcrafted using a combination of white carbon steel #2 and soft iron. White steel is a form of pure carbon steel that provides the user with the sharpest cutting edge. Kasumi knives are more affordable than hongasumi, making them ideal for traditional knife beginners.

## Yanagi knife / 24cm

4366



## Yanagi knife / 27cm

4367



## Yanagi knife / 30cmw

4368



## Chopstick S.S. Moribashi / 16.5cm

4086



# Hokiyama

## about

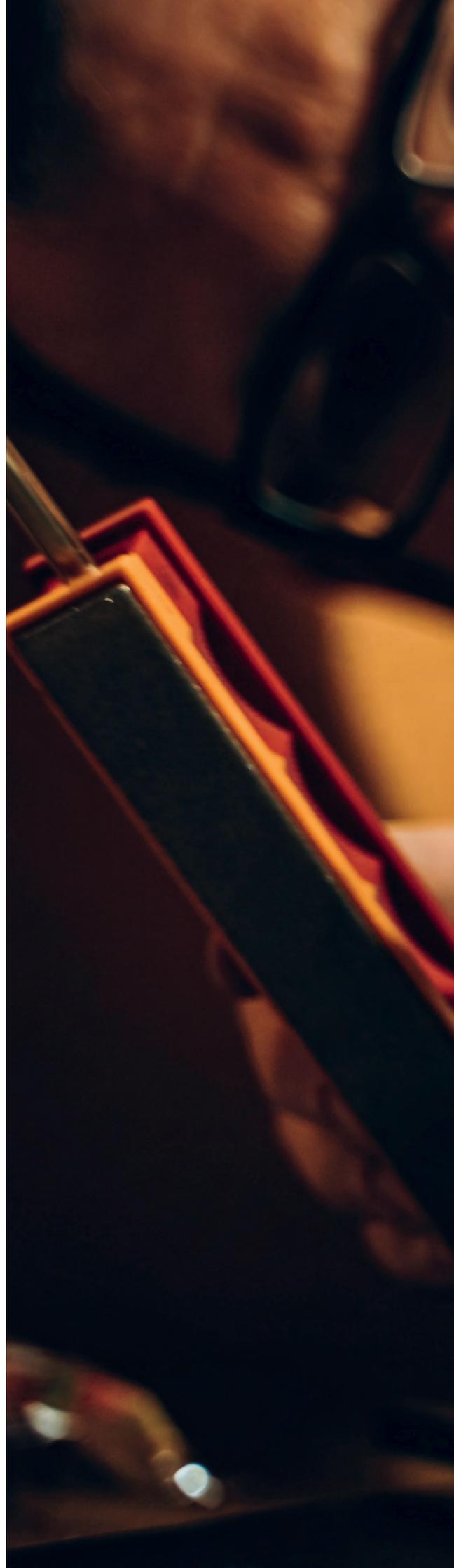
### History

TOSA cutlery has over 800 years of history as a traditional industry originated from SAMURAI sword making. Distinctive products are kitchen knives and various cutting tools used at forestry, agricultural & horticultural field. The products are forged & properly heat-treated by skillful craftsman and their quality has been verified by professional users at work.

For its reputation, "TOSA Cutlery" was approved as a official local brand by the Japanese patent office in 2007. Hokiyama Cutlery was founded in 1919 and is located in the center of TOSA province, Shikoku Island, Japan. Based on traditional knife-making techniques, we've developed and improved our core technology "Roll-Forging" and accumulated various processing know-hows since 70's.

In the middle of 80's, a revolutionary breakthrough in ceramic technology presented Hokiyama with the opportunity to begin manufacturing ceramic blade knives. Now the ceramic knife market grows worldwide. In the late 90's, we succeeded to create original multi-layered Damascus steel plate by the combination of mechanical rolling method & traditional hand forging. The original Damask material sheet and application Damask knives had been exhibited at the Koln Messe Germany in 2001.

In that time, we have worked relentlessly to optimize sharpening, robot grinding and keep on challenging new materials for blade & grip. With nearly 100 years of history, we are proud to present a brand new innovative kitchen knives called "SAKON+" and many more latest Japanese clad steel knives for next milestone.







# Hokiyama

## Sakon serie

Stainless Steel | HRc 60 Hardness | Rockwell C scale | Made in Japan

The blade of these knives is made by forge welding a layer of AUS8A high carbon stainless steel containing molybdenum and vanadium onto a low carbon stainless steel blank. This proves advantageous for users in a restaurant or marine environment since the blade will not rust or tarnish.

### Deba Sakon / 16.5cm

4378



### Yanagi Sakon Shiraume 24cm

4379



### Yanagi Sakon Shiraume 27cm

4380



### Yanagi Sakon Shiraume 30cm

4382



### Deba Sakon / 16.5cm Left hand

4383



### Yanagi Sakon Shiraume 27cm Left hand

4381



# Tamahagane

## about

### History

"Tamahagane" is the root of the Japanese Samurai Sword. The name was used only on very high quality swords. "San" 3-ply steel blade and also "San Kyoto" 63-ply steel blade are made by repeated rolling and trained many times. This way Tamahagane is produced in an ancient way with the modern technique. By repeated rolling, all impure materials in the alloy are extracted from the material and the blade becomes harder and more durable.

From more than 600 years Japan had the experience of producing the sword called "Katana". "San" knives are made with the knowledge that has been accumulated since then. The characteristics of the steel are modified, using plural clad material which makes the knives very easy to re-sharpen.

During the latter part of the Edo era in Japan from A.D. 1680 to 1850, people could enjoy a peaceful life as there was no fighting and the Samurai scarcely used his sword. At that time, it was very popular to decorate or trim the swords by various ways of etching, stamping etc., in addition to the function of its sharpness. There are many beautiful Katanas which were made during this period. Incorporating this fashion into the "San" knives gives another artistic feature to make the knives even more beautiful.

The Japanese symbol "San" means brilliant and radiant in the English, thus the knives will shine proudly in your kitchen creating historic and artistic ambience.





TAMAHAGANE  
*3-Ply Special Steel* JAPAN



MOLYBDENUM VANADIUM STEEL  
Made in TSUBAME JAPAN



# Kataoka

by Tamahagane

Molybdenum Vanadium Steel | Anti-microbial effect | Elastomer Resin | Made in Japan

The blade of these knives are made of Molybdenum Vanadium steel. The plastic handle is made of antibacterial Elastomer resin (heat-resistant temperature at 115°C) mixed with silver system inorganic anti-microbial agent Bobalon AGZ330. These knives are dishwasher safe.

## Kataoka Chef knife 24cm

17476



## Kataoka Petty knife 15cm

17477



## Kataoka Sashimi knife 27cm

17478



## Kataoka Sashimi knife 24cm

17479



## Kataoka Deba Knife 18cm

17480



## Kataoka Santoku Knife 17cm

17431



# Tamahagane Damascus Steel

Damasscu Steel | SUS304 Handle | Made in Japan

Damascus steel is forged metal produced by overlaid multiple dissimilar metals such as iron steel. It was made in ancient India. Its surface is covered by a pattern of legendary metal used as swords in Damascus, Syria. That is the origin what it is called Damascus steel. Damascus steel is forged with tiers of plates. It has great cutting quality and durability, and it is hard to rust. The same pattern isn't existed and can't be found in all over the world.

## Tamahagane Steak Knife 22.5cm

17532



## Tamahagane Steak Knife & Fork set 2pcs

17485

# Tamahagane Premium Steak Knife

3 Ply Steel comprising VG5 super hard steel core | Clad in Stainless Steel | Made in Japan

The special super hard cutlery core material VG 5 is designed to retain its sharpness, and is clad on both sides by high 13 chrome stainless steel which is resistance to rust. The surface of the blade's edge is a flowing pattern tempered by skilled craftsmen. The knife is reknown for its great cutting ability, combining both quality and durability.

## Tamahagane Steak Knife 22.5cm

17483



## Tamahagane Steak Knife set 4pcs

17484

# Shokunin Kobo

## by Tamahagane

Molybdenum-Vanadium VG-5 Steel | 63 Layers Damascus | Canvas-micarta Handle | Made in Japan

Tamahagane Kyoto Damascus Stainless Knife series are quite high quality, extremely sharp, hard, and durable for professional use. The 63 Layers Damascus and its beautiful design must impress you by the details of its well calculated, meticulous design. The Core layer is VG-5, High Carbon Molybdenum Vanadium Steel, is enveloped by 31 layers of SUS410 (13 Chrome Stainless Steel) on one side with soft and hard stainless steel. The powdered steel contains a lot of carbon and has an unprecedented hardness of approximately 61 Rockwell.

### Shokunin Kobo Petty knife 15cm

17467



### Shokunin Kobo Santoku knife 17.5cm

17470



### Shokunin Kobo Chef knife 24cm

17465



### Shokunin Kobo Sujihiki knife 24cm

17469



### Shokunin Kobo Sujihiki knife 27cm

17468





職人工房

Damascus 63 layer  
Sakakima Japan



職人工房  
Damascus 65 layer  
Shokunin Kobo

職人工房  
Damascus 65 layer  
Shokunin Kobo

職人工房  
Damascus 65 layer  
Shokunin Kobo

# Tamahagane

Tamahagane is a high quality Japanese knife brand based in Niigata. The blade is manufactured using a traditional forging system combined with the most modern techniques. This process removes the steel impurities, and the result is a strong and long lasting blade. For over 600 years, Japan has produced the famous "Katanas". Tamahagane has taken advantage of this knowledge to create its kitchen knives. The characteristics of the steel are modified and improved to obtain a perfect balance and a hardness of 61HRC. The layered process makes sharpening easier. The blade design is a mixture of Japanese tradition and elegance. Tamahagane knives stand out in any kitchen for its timeless beauty.



**Tamahagane  
Magnet Knife Stand Acrylic  
27x26x14cm**

17474



**Tamahagane  
Double Magnetic Knife Stand  
26.5x24.3x9.6cm**

17475



**Tamahagane  
Fish Bone  
Tweezers 15.5cm**

17489  
1/1



**Tamahagane  
Serving Tong  
24.5cm**

17488  
1/1



**Tamahagane  
Moribashi Wooden  
Mikarta Handle 31.6cm**

17486  
1/1



**Tamahagane  
Moribashi  
Stainless 30.5cm**

17487  
1/1



**Sekizo**

**Santoku S.S  
Hammer Style 16.5cm**

4408  
Stainless Steel  
Made in Japan



**Deba S.S  
Hammer Style 16cm**

4404  
Stainless Steel  
Made in Japan



**Gyuto S.S  
Hammer Style 19.5cm**

4409  
Stainless Steel  
Made in Japan



**Sashimi S.S  
Hammer Style 19.5cm**

4405  
Stainless Steel  
Made in Japan



**Sashimi S.S  
Hammer Style 24cm**

4406  
Stainless Steel  
Made in Japan



**Nakiri S.S  
Hammer Style 16cm**

4407  
Stainless Steel  
Made in Japan



**Fruit knife  
12cm**

4676  
Stainless Steel  
Made in Japan  
12/360







# wetstones

Before the availability of synthetic materials, knives in Japan were sharpened on natural sharpening stones that were hand quarried, hand cut and hand polished. Although some high level craftsmen and woodworkers still insist on these extremely expensive natural stones, modern technology affords today's knife sharpeners a wide variety of highly effective synthetic, ceramic and diamond surface stones.

Along with determining which grit stones you will need to match your knife and your sharpening skill level, you should also compare stone characteristics to make the right stone choice for you.

Our two-sided sharpening stones are convenient for sharpening beginners, home users and professionals. They feature a medium grit sharpening surface on one side and a fine grit finishing surface on the other. Great for travel!

#### **#240 - #300**

Best for reshaping or repairing chips. Please be aware that the #250-300 grit stones are very abrasive, and therefore will take off a lot of material.

#### **#800 - #2000**

Medium stones are essential when sharpening to establish an edge and for bringing up the even burr necessary for sharpening. Larger stones provide wider sharpening area and make them more ideal for a quick sharpening.

#### **#3000-8000**

Fine stones will remove surface scratches created by the abrasive action of the medium stone and will polish the edge to a precision mirror-finish. A fine stone is absolutely essential to hone traditional Japanese blades.

# Wetstones

Combination stone



4786

18.5x6.3x2.5cm  
#1000/#6000 | JP

Combination stone



4372

20.5x5x2.5cm  
#1000/#250 | JP



4114

17.6x5.2x1.5cm  
medium #800 | JP



4115

21x7.3x2.2cm  
fine #8000 | JP



4785

21x7.3x2.2cm  
fine #6000 | JP



4797

23x10x8cm  
fine #1000 | JP



15945

15.5x5.5x2.5cm  
1/60 | Fixer | JP



15946

24x10x4cm  
1/12 | Fixer | JP



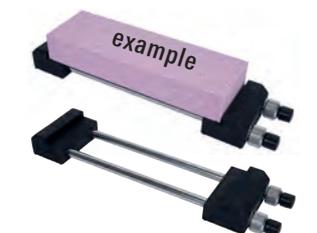
15947

20.5x6.5x3.2cm  
1/20 | Fixer | JP



15943

26.5x8x5cm  
1/10 | Base | JP



15944

28.6x7x3cm  
1/10 | Holder | JP



16269

34x15x6.5cm  
1/1 | SS holder | JP



4113

20.7x6.6x3.4cm  
medium #1000 | JP



4111

20.9x7x6cm  
medium #1000 | JP



4119

20.5x7.5x5cm  
rough #240 | JP



4787

18.5x6.5x2.5cm  
#1000/#3000 | JP



4788

18x6x2cm  
fine #3000 | JP



4792

18.5x6.3x2cm  
fine #1000 | JP



16270

Knife sharpening starter kit, includes wetstone,  
grip, sharpening table, container, dvd | JP



6750

Synthetic leather soft knife bag with  
inside mat | 55x12x14cm | JP

# cutting boards



# Cutting boards

The Asahi rubber cutting board is the hardest cutting board offered. Despite its hardness, it is forgiving on sharp knife edges resulting in a longer lasting edge retention. It doesn't scratch easily and is very popular in sushi bars. Health departments have banned wooden cutting boards in commercial kitchens due to how wood absorbs water and forms bacteria. The Asahi rubber cutting boards resembles wood in color, texture and softness making them very aesthetically pleasing and useful in kitchens.

Synthetic (polyethylene) cutting surface that is forgiving and durable yet slightly harder than Hi-Soft. Resembles wood in color. These cutting boards are increasingly popular in busy kitchens, due to its durability and cost effectiveness.

**Highsoft Rubber cutting board**  
**120x45x2cm**

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9101



**Highsoft Rubber cutting board**  
**100x45x2cm**

---

9100



**Synthetic cutting board**  
**100x40x2cm**

---

9053



**Synthetic cutting board**  
**75x33x2cm**

---

9104



# vegetable slicers

The most popular Japanese vegetable slicers. No kitchen should be without one of these affordable and easy-to-use tools! Adjustable blade makes slicers of varying thickness, and fine, medium, and coarse replaceable blades make three different size julienne slices.

A sharp sliding blade makes exceptionally thin sheets, fine julienne slices and decorative fishnets from hard vegetables like daikon radishes, carrots, potatoes and beets. You can also make an unusual "fish caught in a net" pattern.



4847

36x13x23cm  
1/6 | JP



4781

flat



4782

1.0mm



4781

2.5mm



4782

4.0mm



Possible to weave "fish caught in a nett" pattern



4999

Professional slicer  
30x25x17cm | JP



4780

Spare blade/set slicer flat  
blade for 4999 | 1/12 | JP



4789

Spare blade comb set  
for 4999 | 1/10 | JP



4998

Spare blade for pro  
slicer 4999 | 1/1 | JP



4090

33x10cm  
1/30 | JP

Spare blades for 4090

flat



4583

coarse



4584

medium



4585

fine



4586



4570

33x11.5cm  
1/20 | JP



4024

23x7cm | 10/200  
Vegetable slicer | JP



20201

Dried Bonito Slicer  
4.0mm | 1/4 | jp



# sushi

Nothing beats a healthy, homemade dish! With our Tokyo Design Kitchen do-it-yourself products, you have the very best of Asian food culture at your fingertips. Creating impressive sushi rolls or beautiful dim sum is surprisingly easy and a lot of fun to do with these essential kitchen basics. Attractively priced, they also make a perfect gift.







## Hangiri - Sushi Rice Mixing Bowl

Hangiri, also known as handai bowls are a traditional tool used in Japan to mix sushi rice and seasoning. They are made from uncoated cypress wood, which is a softwood. Two copper bands are attached around the outside of the bowl which are usually loose from new. This is because the bowl will swell and as such they require special care before the first use, after use and before every consecutive use. The care will properly season the bowl and also ensures that the bowl will not crack.

## Before your first use

The first step is to properly season your hangiri and remove the bitterness of the wood. To do this, fill the hangiri with water and add 1/4 cup of rice vinegar and let it sit over night. The next day, pour out the solution and wash with clean water (no soaps or harsh detergents) and dry hastily with a clean soft towel. Do not allow the bowl to sit in direct sunlight or in a warm environment as this will risk cracking the bowl.

## Before every use

While you are cooking your sushi rice, fill the hangiri with water for around 30 minutes before your rice is ready and let it sit. Before you add any hot rice to the bowl, make sure that all of the water is drained and dab with a clean cloth. If the hangiri is too wet, it will soak into the rice and make it too moist. If you add the rice to a hangiri that is not properly soaked, the rice will stick to it and the bowl would soak up much of the rice seasoning resulting in a bland sushi rice.

## After every use

Often, some rice will be stuck to the bowl, but as you soaked it before use, there should not be so much. If there is any rice stuck to the bowl, fill the bowl with warm water and let it sit. Use a cloth or a soft brush to remove any rice that did not free from the water.

At any point in the hangiri's life, do not use any chemicals or even any dish soap to wash it. It is also very important that the bowl is dried correctly after use. Dry thoroughly with a towel and make sure that the bowl has adequate air flow to it so that the wood dries out. However, do not dry the bowl in the sun as this may warp or even crack the wood. Do not leave the bowl too wet as it could cause mould growths. If the bowl starts to discolour, use diluted lemon juice to brighten the colour.

Inner box 1 pcs | Outer box 1 pcs | Cypress (Hinoki) wood | Made in Japan



4815

72cm



4337

66cm



4336

60cm



4335

54cm



4895

48cm



4554

39cm

## Hasegawa hangiri, unprecedented Hangiri that is Hygienic and Lightweight

The new Hangiri is made of plastic resin, which gives it many advantages, such as the lightness and ease of washing that wood don't possess.

Completely New & Super Light:

A completely new, Hangiri (sushi rice mixing bowl), made from plastic. The foaming resin used in the interior gives its lightweight feature. Unlike the conventional ones, it will not have the problem of wood cracks and outer-ringed circumferences wearing off. On top of that, there is no worry about wood waste and black mold forming from use. When put to good use, this new Hangiri will prove to be a lasting and economical investment.

With its excellent non-sticky feature, rice grains and dirt do not stick or get caught onto the surface easily. It washes well and is extremely easy to maintain.



16681

72x17cm  
1/5 | plastic | JP



16680

60x14cm  
1/5 | plastic | JP

- Dishwasher safe
- Bleach safe
- Non-sticky
- Light weight
- Stackable
- Easy to wash

Inner box 1 pcs | Outer box 1 pcs | Wood | Made in China



8893

72cm  
1/1 | wood | CN



8883

60cm  
1/1 | wood | CN



8562

52cm  
1/1 | wood | CN



8561

36x9.5cm  
1/10 | CN



8569

33x9.5cm  
1/10 | CN



8560

30x9.5cm  
1/10 | CN



4648

45cm  
1/60 | JP



4646

36cm  
1/60 | JP



4645

30cm  
1/80 | JP



4644

19cm  
1/200 | JP



4541

37cm  
1/160 | JP



4848

45cm  
1/120 | JP



8057

30cm  
10/300 | CN



8056

19cm  
20/400 | CN



sushi  
geta



4238

21x12x6cm  
1/60 | wood | CN



8565

24x15x6cm  
1/20 | wood | CN



8066

24x15x3cm  
1/40 | wood | CN



8065

27x18x3cm  
1/36 | wood | CN



4239

27x18x6cm  
1/24 | wood | CN



8566

27x18x6cm  
1/20 | wood | CN



8252

24x15x3cm  
1/40 | CN



4237

45x9x3cm  
1/36 | CN

# sushi displays



8422

30x14cm  
1/24 | wood | CN



7389

12x6x7cm | tray  
1/1 | bamboo | JP

7392

9cm | tong  
1/1 | bamboo | JP



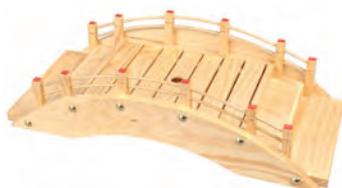
8459

13x8.5cm  
1/10 | CN



8549

25.5x15.5x8.5cm  
1/24 | wood | CN



8546

46x22x13cm  
1/6 | wood | CN



8548

60x25x15cm  
1/6 | wood | CN



8417

80x27.5cm  
1/4 | wood | CN



8407

90x30cm  
1/4 | wood | CN



8547

120x38cm  
1/1 | wood | CN



8406

40x16cm  
1/12 | wood | CN



8421

60x23.5cm  
1/4 | wood | CN



8582

70x26.5cm  
1/4 | wood | CN

# Hoshizaki

## Sushi case

This sushi case is made for the delicate way that sushi and its fresh ingredients are supposed to be handled. The eye-catching rounded glass window makes it an attractive display of the fresh ingredients that are used. The cooling system gives it the qualitative support that sushi requires, protecting the integrity but it is not intended to be used as a cooling storage cabinet. Food plates can be turned upside down and used to improve cooling performance. This model is also available in different sizes, in black and stainless steel with either left or right-handed side openings.

### Hoshizaki left 120cm | 30kg

9944 (L)  
Made in Japan



### Hoshizaki left 150cm | 36kg

9958 (L)  
Made in Japan



### Hoshizaki left 180cm | 42kg

9952 (L)  
Made in Japan



### Hoshizaki left 210cm | 48kg

9951 (L)  
Made in Japan



**Cooling case fresh spray keeps bad odor out and prevents fogging**

4458



- Self-contained refrigeration unit that is easy to install
- Condenser airflow is in the back and out from the side
- Larger condenser face area improves cooling performance
- Load line is 8.9cm above the floor
- Cooling temperature: 5 Celcius
- Power supply: 220-240V
- L: Cooling unit is on left when viewd from front
- R: Cooling unit is on right when viewd from front
- Each model can be ordered with the motor either right or left

**Hoshizaki right 120cm | 30kg**

9998 (R)  
Made in Japan



**Hoshizaki right 150cm | 36kg**

9957 (R)  
Made in Japan



**Hoshizaki right 180cm | 42kg**

9956 (R)  
Made in Japan



**Hoshizaki right 210cm | 48kg**

9945 (R)  
Made in Japan



# Hoshizaki

## RVS Sushi case

This sushi case is made for the delicate way that sushi and its fresh ingredients are supposed to be handled. The eye-catching rounded glass window makes it an attractive display of the fresh ingredients that are used. The cooling system gives it the qualitative support that sushi requires, protecting the integrity but it is not intended to be used as a cooling storage cabinet. Food plates can be turned upside down and used to improve cooling performance. This model is also available in different sizes, in black and stainless steel with either left or right-handed side openings.

### Hoshizaki left 120cm | 30kg

9982 (L)  
Made in Japan



### Hoshizaki left 150cm | 36kg

9984 (L)  
Made in Japan



### Hoshizaki left 180cm | 42kg

9986 (L)  
Made in Japan



### Hoshizaki left 210cm | 48kg

9988 (L)  
Made in Japan



**Cooling case fresh spray keeps bad odor out and prevents fogging**

4458



- Self-contained refrigeration unit that is easy to install
- Condenser airflow is in the back and out from the side
- Larger condenser face area improves cooling performance
- Load line is 8.9cm above the floor
- Cooling temperature: 5 Celcius
- Power supply: 220-240V
- L: Cooling unit is on left when viewd from front
- R: Cooling unit is on right when viewd from front
- Each model can be ordered with the motor either right or left

**Hoshizaki right 120cm | 30kg**

9983 (R)  
Made in Japan



**Hoshizaki right 150cm | 36kg**

9985 (R)  
Made in Japan



**Hoshizaki right 180cm | 42kg**

9987 (R)  
Made in Japan



**Hoshizaki right 210cm | 48kg**

9989 (R)  
Made in Japan



# kitchen ware





4136

24x24cm | 10/80  
Sushi mat | plastic | JP



4132

24x24cm | 10/120  
Sushi mat | plastic | JP

Contains: sushi mat, chopsticks, sushi mold



8978

Sushi kit  
1/24 | CN+JP



8401

27x27cm  
10/200 | bamboo | CN



8400

24x21cm  
10/200 | bamboo | CN



8402

24x24cm  
10/200 | bamboo | CN



8318

24x24cm  
10/200 | bamboo | CN



8572

30.5x17.5cm  
1/12 | bamboo | CN



8571

25x15.8cm  
1/24 | bamboo | CN



8570

20x14.5cm  
1/24 | bamboo | CN



4045

17x2.6x1cm | 12/384  
Fish scaler | JP



4291

20cm | 1/100 | Fish  
Scale Remover | JP



9910

19.5cm | 1/20 | Fish  
Scale remover | JP



4410

Stainless steel hand  
Fit tong | 1/240 | JP



4056

30.5x1.5x5.5cm | 12/144  
Long tweezer | JP



4596

11.8cm | 5/50  
Fish bone tweezer | JP



4814

11.8cm | 5/50  
Fish bone tweezer | JP



4040

11.8cm | 12/360  
Fish bone tweezer | JP



4120

13x5.4x1cm | 1/60  
Julienne peeler | JP



4108

13x5.4x1cm | 1/60  
Speed peeler | JP



4109

13x5.4x1cm | 1/60  
Tomato peeler | JP



4289

18cm | 1/40  
Moribashi | JP



15942

8.2x13.8x1.8cm  
1/5 | shark skin | JP



15941

6.2x11.2x1.6cm  
1/5 | shark skin | JP



15940

5x8.3x1.3cm  
1/5 | shark skin | JP



9047

10x20cm | 1/10  
S.S. grater | JP



4137

6x5.5cm | 10/240  
S.S. grater | JP



4759

22x10cm | 10/120  
S.S. grater | JP



9200

25cm | 10/120  
Plastic grater | JP



17564

Bamboo brush  
13.3cm | 10/120 | JP



9912

7x12.5cm | 1/6  
Sesame shaker | JP



9911

7x9.5cm | 1/6  
Salt shaker | JP



15833

6x12cm | Sesame  
grinder | 1/180 | JP



4519

20.5cm | 12x5.6cm  
10/180 | JP



4101

Temari sushi  
20/120 | JP



4124

Nigiri mold  
20/120 | JP



4127

Onigiri mold  
10/80 | JP



4500

Onigiri mold  
10/160 | JP



4107

Sakura mold  
20/120 | JP



4187

Gyoza mold  
30/300 | JP



4503

16x5.5x2.5cm  
10/160 | JP



4501

21x7x6cm  
10/120 | JP



4502

20.5x4x4cm  
10/120 | JP



8574

17.5x10.5x6.5cm  
5/50 | CN



9034

24x11.5x7.5cm  
1/50 | JP



8573

21x7x6cm  
5/50 | CN



4096

17.8cm | 30/300  
Pestle | JP



4097

24cm | 20/200  
Pestle | JP



8887

26.5x6.5x7.8cm | sushi mat,  
spoon & mold | 6/72 | CN



4053

Cooking chopsticks  
39cm | 1/20 | wood | CN



4023

Cooking chopsticks  
45cm | 1/20 | wood | CN



4030

Cooking chopsticks 3 sizes:  
27, 30 & 33cm | 1/20 | CN



4082

Cooking chopsticks  
33cm | 50/400 | CN



4094

Cooking chopsticks  
33cm | 50/400 | CN



8300

40x28cm  
10/120 | bamboo | CN



8408

40x28cm  
10/120 | bamboo | CN



8394

47x28.5cm  
10/120 | bamboo | CN



4013

37.5x25.5x5.8cm  
1/10 | wood | JP



4014

25.5x25.5x5.8cm  
1/10 | wood | JP



8453

15x9cm  
10/50 | wood | JP



4350

22.5x13x9.5cm  
Nori box | 1/40 | JP



4348

25x21x10cm  
Nori box | 1/16 | JP



4854

Seasoning container  
21x11.5x6.5cm | 1/10 | JP



4118

Seasoning container  
28.5x33x6cm | 1/4 | JP



4727

Professional sushi  
mold 10 pcs | 1/1 | JP



4728

Professional sushi  
mold 20 pcs | 1/1 | JP



4729

Professional sushi  
mold 30 pcs | 1/1 | JP



9027

47.5x36.5x25.5cm  
20L | Thermo box | JP



3 trays fit in  
the thermobox

9026

37.4x29.4x4.5cm  
Tray for 50 pcs nigiri | JP



5 trays fit in  
the thermobox

9492

37.4x29.4x3.1cm  
Tray for 50 pcs nigiri | JP



**rice  
cookers  
& warmers**



9111

1L | Multifunctional rice cooker | 220V Panasonic | CN



9112

1.8L | Multifunctional rice cooker | 220V Panasonic | CN



9110

0.5L | Multifunctional rice cooker | 220V Panasonic | CN



9044

3.6L | Electric rice cooker Tiger | JP



9043

4.6L | Electric rice cooker Cuckoo Korea | KOR



4267

100x100cm | Rice net for cooking | CN



4897

27x17cm | 1/1 Rice holder | JP



4896

30x18.5cm | 1/1 Rice holder | JP



9102

4L | Non electric rice warmer | Tiger | JP



9103

6L | Non electric rice warmer | Tiger | JP



9946

8L | Electric rice warmer Lion Brand | TW



4855

Wooden press for tamago  
18cm | 1/10 | JP



4856

Wooden press for tamago  
21cm | 1/10 | JP



4857

Wooden press for tamago  
24cm | 1/10 | JP



9903

Copper tamago pan  
18cm | 1/12 | JP



9906

Copper tamago pan  
21cm | 1/12 | JP



9902

Copper tamago pan  
24cm | 1/12 | JP



17558

Iron egg pan  
37.5x13x3cm | 1/10 | JP



4063

Tamago pan  
24x21cm | 10/30 | JP



4008

Tamago pan  
19x13cm | 10/30 | JP



4076

Tamago pan  
19x14.5x3.5cm | 1/10 | JP



**tamago**



Kaiten plates | 15cm | 12/120 | Made in Taiwan



9700

red



9892

grey



9704

white



9702

lime



9716

purple



9891

black

dishwasher safe



9006

Cover kaiten plate  
1/100 | plastic | TW



9701

blue



9703

yellow



9890

orange



9894

pink



4732

28x7cm  
10/120 | JP



4639

25x12.5cm | Rice  
strainer plastic | 1/20 | JP



4025

17cm | 12/144  
Steamer | JP



8054

21.5x7.5cm  
12/300 | CN



4039

120x50cm | 1/20  
Cooking fence | JP



4048

84x32.8cm | 1/50  
Cooking fence | JP



4043

90x50cm | 1/20  
Cooking fence | JP



4066

23x17cm  
10/80 | CN



4093

34x11x1.5cm | 12/144  
Multipurpose tray | JP



4020

24x9x1cm | 12/240  
Spice tray | JP



4084

21x14.5x3cm | 12/144  
Multipurpose tray | JP



4085

26x16x2cm | 12/144  
Multipurpose tray | JP



9049

Torch burner  
1/60 | JP



17548

Torch Burner  
10/60 | JP



Bright spark!

# wok & ramen



made out of one piece  
of super strong metal



4031

Stainless steel wok  
36cm | 1/12 | JP



16335

High Grade wok  
30cm | 1/12 | JP



17561

Iron IH Deep Itame pan  
30cm | 1/10 | JP



17560

Iron itame pan  
28cm | 1/10 | JP



17559

Iron itame pan  
26cm | 1/10 | JP



4104

20.5x20.5x8cm | 1/20  
Iron frying pan | JP



17557

Aluminum IH Ikihira Pot  
20cm | 2300ml | 10/20 | JP



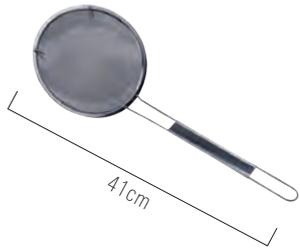
17556

Aluminum IH Ikihira Pot  
18cm | 1700ml | 10/20 | JP



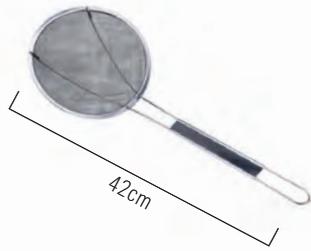
4106

25.7x25.7x6.5cm | 1/12  
Iron sukiyaki pan | JP



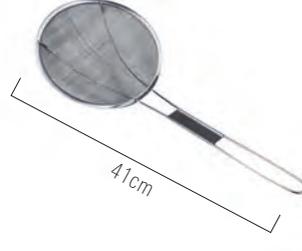
4941

60 mesh | Ø17cm  
12/120 | JP



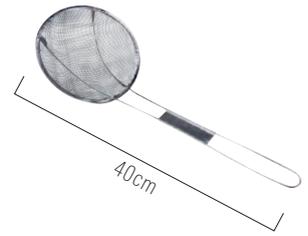
4940

Ø17cm  
12/120 | JP



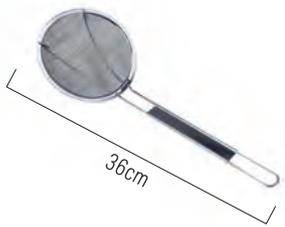
4544

Ø17.5cm  
12/48 | CN



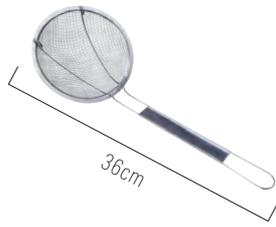
4548

Ø15cm  
12/48 | CN



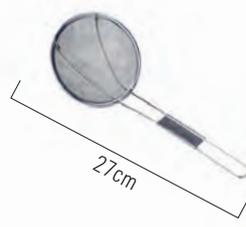
4939

60 mesh | Ø14cm  
12/240 | JP



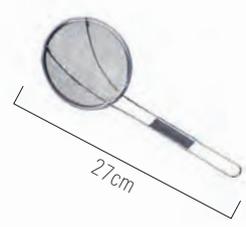
4938

Ø14cm  
12/240 | JP



4528

60 mesh | Ø12cm  
12/600 | JP



4143

Ø12cm  
12/600 | JP



20cmh

4112

Ø14x40.5cm  
1/20 | JP



18cmh

4100

Ø14x39cm  
1/50 | JP



8cmh

4144

Ø12x24.5cm  
12/120 | JP



13cmh

4549

Ø14x33.5cm  
1/30 | CN



4882

36x7.5cm | 1/20  
Teppan spatula | JP



4530

27cm | 1/20  
Teppan spatula | JP



4529

24cm | 1/20  
Teppan spatula | JP



14965

Casserole | 18.5cm | 1/20  
fireproof earthenware | JP



14966

Casserole | 22cm | 1/20  
fireproof earthenware | JP



14967

Casserole | 25cm | 1/8  
fireproof earthenware | JP



4123

26cm | Shabu  
Shabu pan | 1/8 | JP



9299

Lid Oyakodon Pan  
14.5cm | 10/30 | JP



9303

Oyakodon Pan  
14.5cm | 10/30 | JP



4553

Set 15cm, 19cm &  
25cm | 1/20 | CN



9300

Lobster cover  
30cm | 1/6 | JP



17553

Bibimbab stone bowl  
450ml | 1/4 | JP



4146

37.5x16cm | Rice  
strainer steel | 1/5 | JP



4552

40cm | rice strainer  
steel | 1/10 | CN



4145

37.5x25.5cm | Rice  
strainer steel | 1/5 | JP



4711

37.5cm | rice strainer  
steel | 1/10 | CN

# sake

Sake is traditionally made of three things: water, fermented rice and koji. It may sound simple, but it can be as complex as fine wine. It comes in so many styles: dry, rich, fragrant, full-bodied, et cetera.

Sake is often served with a special ceremony, where it is gently warmed in a small earthenware or porcelain bottle called a *tokkuri* and sipped from a small porcelain cup called a *sakazuki*.

Also, in Japan, once you open it and present it... you leave bottle on table and serve each other—you should never pour your own sake, it's a privilege to pour sake for guests and others.

The Japanese have a saying about sake: *Nihonshu wa ryori wo erabanai*. This translates to "Sake doesn't fight with food." Sake is a beautiful backdrop for all kinds of cuisines and styles of cooking. While sake will always work well at the sushi bar, consider taking some sake to try pairing with other cuisines.

Sake is the drink of the *kami* (gods) of *Shintō*, the indigenous Japanese religion. It is drunk at festivals and is included in offerings to the *kami*. At a *Shintō* wedding the bridal couple perform a ceremony of drinking sake.







14374

5.5x12.7cm | 150ml  
6/120 | stone | JP



14375

4.8x4.5cm | 50ml  
12/240 | stone | JP



14372

5.5x12.7cm | 150ml  
6/120 | stone | JP



14373

4.8x4.5cm | 50ml  
12/240 | stone | JP



7579

13cm | 130ml  
6/120 | stone | JP



7582

4.2cm | 50ml  
12/240 | stone | JP



7578

13cm | 150ml  
6/120 | stone | JP



7581

4.2cm | 50ml  
12/240 | stone | JP



15843

8x12.5cm  
6/72 | stone | JP



15846

4.5x4.5cm  
12/188 | stone | JP



15844

8x12.5cm  
6/72 | stone | JP



15847

4.5x4.5cm  
12/188 | stone | JP



15845

8x12.5cm  
6/72 | stone | JP



15848

4.5x4.5cm  
12/188 | stone | JP



16794

5.6x17.3cm | 360ml  
10/80 | mat | land



16793

5x13cm | 180ml  
10/120 | mat | land



16792

7.8x6.8cm | 180ml  
10/80 | mat | land



16791

6.1x5.4cm | 90ml  
12/240 | mat | land



16790

5x4.3cm | 45ml  
12/288 | mat | land



7724

17.5cm | 180ml  
6/72 | prcln | CN



7716

13.5cm | 120ml  
12/96 | prcln | CN



7717

4.8cm | 60ml  
12/144 | prcln | CN



7727

5.5cm | 60ml  
12/192 | prcln | CN



7718

4.5cm | 50ml  
24/288 | prcln | CN



7178

17.5cm | 180ml  
6/72 | prcln | CN



7179

13.5cm | 140ml  
12/96 | prcln | CN



7177

4.8cm | 60ml  
12/144 | prcln | CN



7213

5.5cm | 60ml  
12/192 | prcln | CN



7212

4.5cm | 50ml  
24/288 | prcln | CN



16542

13cm | 250ml | 50ml  
1/36 | stone | JP



16543

13cm | 250ml | 50ml  
1/36 | stone | JP



16546

13cm | 250ml | 50ml  
1/36 | stone | JP



16544

13cm | 250ml | 50ml  
1/36 | stone | JP



16545

13cm | 250ml | 50ml  
1/36 | stone | JP



7033

50ml | 290ml  
1/24 | stone | JP



2801

13cm | 250ml | 50ml  
1/24 | stone | JP



2233

13cm | 50ml | 250ml  
1/36 | stone | JP





4555

16x34.5x62.5cm  
220V-240V | sake warmer | JP



4556

16x34.5x62.5cm  
220V-240V | sake warmer | JP



9057

Spare part for sake  
warmers | 1/1 | JP



4587

Oshibori | 34x31cm  
12/480 | CN



8405

Oshibori Holder  
18x5cm | 10/500 | CN

sterilizing by uv light



4653

30x30x23cm  
approx. 70 towels | JP



4650

45x41x45cm  
approx. 150 towels | JP



4652

45x27.5x35.5cm  
approx. 80-120 towels | JP



**sake &  
towerls  
warmers**



5519

Goshoku-Takijima - Ceremony Taru 60x60cm with stainless steel inner sake-cask hammer and ladle | JP



5521

Taru | Iwai 60x60cm | JP



5524

Taru | Hinomaru 60x60cm | JP



15969

Taru | Sakuramori 60x60cm | 72L | JP



15970

Taru | Shumpumanmen 60x60cm | 72L | JP



15971

Taru | Hinomaru 60x60cm | 72L | JP



15972

Taru | Kotobuki 60x60cm | 72L | JP



15973

Taru | Tobitsuru 60x60cm | 72L | JP



15974

Taru | Kotobuki Chidorigoshi 60x60cm | 72L | JP



# taru

## Sake barrel ceremony

Kagami-biraki is a ceremony performed at celebratory events in which the lid of the sake barrel is broken open by a wooden mallet and the sake is served to everyone present. Kagami refers to the lid of the sake barrel and biraki means "to open" so kagami-biraki literally means "opening the lid." Because of the lid's round shape, the kagami is a symbol of harmony. The kagami-biraki, therefore, represents an opening to harmony and good fortune.

## Sake barrel

The sake barrel kagami-biraki is said to trace its origins to another kind of kagami-biraki involving mochi, or "soft round rice cakes" which is performed to commemorate the first working day of the New Year or the commencement of events. In the past, samurai households would at New Years make an offering to the gods of a stack of mochi to represent the kagami. The mochi were cut up into pieces to represent the biraki, or "opening," and eaten on January 11. Even today, most households and offices observe this custom, placing kagami-mochi on their kamidana (a small Shinto altar usually set on a shelf over a lintel) at New Years.

Both types of kagami-biraki - the breaking open of a barrel of sake at Shinto blessings and celebrations, and the cutting up of kagami-mochi - are a means of beseeching the gods to grant good health and fortune at junctures in time, such as the New Year or the start of a new departure in life or business. For such reasons, kagami-biraki is becoming an increasingly popular way of launching house-warming parties, company foundation day events, wedding receptions and other celebrations.



# soy, ginger & wasabi



16547

7x12cm  
100ml | 1/80 | JP



16548

7x12cm  
100ml | 1/80 | JP



16549

7x12cm  
100ml | 1/80 | JP



7857

7x12cm | 190ml  
4/72 | prcln | CN



7855

4.5x10.5cm | 85ml  
6/72 | prcln | CN



7861

4.5x10.5cm | 85ml  
6/72 | prcln | CN



2936

7x8cm | 150ml  
1/72 | prcln | JP



9915

12cm  
120ml | 10/120 | JP



9916

10.2cm  
140ml | 6/96 | JP



2023

7.5x7cm | 180ml  
6/96 | stone | JP



7197

7x6cm | 75ml  
6/96 | prcln | CN



7725

7x6cm | 75ml  
6/96 | prcln | CN



2414

12cm | 170ml  
1/60 | stone | JP



2421

12cm | 170ml  
1/60 | stone | JP



8032

8x8x7cm | gingerbox  
+ cover | 1/36 | JP



8036

8x8x7cm  
gingerbox | 1/36 | JP



8005

7cm | Wasabi pot, lid  
& spoon | 1/100 | JP



8035

Glass wasabi  
pot | 1/12 | JP



8029

Stainless steel lid for  
wasabi pot | 10/180 | JP



8031

11cm | 100ml  
Soy bottle | 1/72 | JP



8034

100ml | Soy bottle  
6/6 | glass | JP



8014

8cm | Wasabi  
spoon | 1/60 | JP



8033

9.5cm | Ginger tong  
1/50 | JP



9056

Rubber ring soy  
dispenser | 1/60 | JP



14357

9.5x2cm  
12/192 | prcln | JP



7288

9.5x2cm  
12/144 | prcln | JP



7282

9.5x2cm  
12/144 | prcln | JP



2085

9.5x2cm  
12/144 | prcln | JP



2086

9.5x2cm  
12/144 | prcln | JP



14356

9.5x2cm  
12/192 | prcln | JP



7289

9.5x2cm  
12/144 | prcln | JP



7291

9.5x2cm  
12/144 | prcln | JP



14358

10.2x2.5cm  
12/192 | prcln | JP



14359

10.2x2.5cm  
12/192 | prcln | JP



14354

9x1.6cm  
12/192 | prcln | JP



14355

9x1.6cm  
12/192 | prcln | JP



7439

7.5x3cm  
12/144 | prcln | JP



7441

7.5x3cm  
12/144 | prcln | JP



7440

7.5x3cm  
12/144 | prcln | JP



7442

7.5x3cm  
12/144 | prcln | JP



17078

turtle | 8.2cm  
12/288 | prcln | JP



17082

daruma | 8.2cm  
12/288 | prcln | JP



17079

snapper | 8.2cm  
12/288 | prcln | JP



daramu soy sauce figure



17081

fuji | 8.2cm  
12/288 | prcln | JP



17080

kozuchi | 8.2cm  
12/288 | prcln | JP



17077

crane | 8.2cm  
12/288 | prcln | JP



17055

9.5x4.4cm  
12/192 | prcln | JP



17057

9.5x4.4cm  
12/192 | prcln | JP



17053

9.2cm  
12/288 | prcln | JP



17052

9.2cm  
12/288 | prcln | JP



17071

9cm  
12/288 | prcln | JP



17068

8.4cm  
12/288 | prcln | JP



**chopsticks**



14458

22.5cm | white  
5 pair | 1/10 | CN



14459

22.5cm | petrol  
5 pair | 1/10 | CN



14460

22.5cm | mint  
5 pair | 1/10 | CN



14463

22.5cm | grey  
5 pair | 1/10 | CN



14456

22.5cm | pink  
5 pair | 1/10 | CN



14457

22.5cm | green  
5 pair | 1/10 | CN



14461

22.5cm | black  
5 pair | 1/10 | CN



14462

22.5cm | blue  
5 pair | 1/10 | CN



4003

22.5cm  
5 pair | 1/10 | CN



4011

22.5cm  
5 pair | 1/10 | CN



4026

22.5cm  
5 pair | 1/10 | CN



4028

22.5cm  
5 pair | 1/10 | CN



4129

22.5cm  
5 pair | 1/10 | CN



8409

22.5cm  
5 pair | 1/10 | CN



8445

22.5cm  
5 pair | 1/10 | CN



8448

22.5cm  
5 pair | 1/10 | CN



8217

22.5cm  
5 pair | 1/10 | CN



8446

22.5cm  
5 pair | 1/10 | CN



8447

22.5cm  
5 pair | 1/10 | CN



8449

22.5cm  
5 pair | 1/10 | CN



8224

22.5cm | SS  
5 pair | 1/10 | CN



8220

22.5cm | SS  
5 pair | 1/10 | CN



8498

22.5cm | SS  
5 pair | 1/10 | CN



8497

22.5cm | SS  
5 pair | 1/10 | CN



8463

22.5cm  
5 pair | 1/10 | CN



4813

22.5cm  
5 pair | 1/10 | CN



8403

22.5cm  
5 pair | 1/10 | CN



8499

22.5cm  
5 pair | 1/10 | CN



8216

22.5cm  
5 pair | 1/10 | CN



14698

22.5cm  
5 pair | 1/10 | CN



4496

22.5cm  
5 pair | 1/10 | CN



4497

22.5cm  
5 pair | 1/10 | CN



4075

22.5cm  
5 pair | 1/10 | CN



4603

22.5cm  
5 pair | 1/10 | CN



4800

22.5cm  
5 pair | 1/10 | CN



4811

22.5cm  
5 pair | 1/10 | CN



4079

22.5cm  
5 pair | 1/10 | CN



4130

22.5cm  
5 pair | 1/10 | CN



4135

22.5cm  
5 pair | 1/10 | CN



4235

22.5cm  
5 pair | 1/10 | CN



4080

22.5cm  
1/8 | 50 pair | CN



4002

22.5cm  
1/8 | 50 pair | CN



4618

22.5cm  
5 pair | 1/10 | CN



4799

22.5cm  
5 pair | 1/10 | CN



4074

22.5cm  
1/8 | 50 pair | CN



4077

22.5cm  
1/8 | 50 pair | CN



4131

22.5cm  
5 pair | 1/10 | CN



4236

22.5cm  
5 pair | 1/10 | CN



8890

16.5cm  
1/10 | 50 pair | CN



8891

16.5cm  
1/10 | 50 pair | CN

8230  
22.5cm  
10/50 | CN



8232  
22.5cm  
10/50 | CN



8218  
22.5cm  
10/50 | CN



8440  
22.5cm  
10/50 | CN



8255  
22.5cm  
10/50 | CN



8064  
22.5cm  
10/50 | CN



8576  
22.5cm  
10/50 | CN



8888  
22.5cm  
10/50 | CN



8222  
22.5cm  
10/50 | CN



8442  
22.5cm  
10/50 | CN



8063  
22.5cm  
10/50 | CN



17626  
25cm  
10/50 | CN



17544  
23.5cm  
10/50 | CN



17543  
23cm  
10/50 | CN



17627  
22.5cm  
10/50 | CN



17545  
22.5cm  
10/50 | CN





4022

4x4x1.5cm  
12/96 | prcln | JP



4012

4x4x1.5cm  
12/9 | prcln | JP



4005

4.4x3.3x1.8cm  
12/96 | prcln | JP



4010

5.3x2.1x1.7cm  
12/96 | prcln | JP



8239

5.6x1.2x1.4cm  
12/96 | wood | CN



8238

5.6x1.2x1.4cm  
12/96 | wood | CN



7732

6x1.7x1.6cm  
36/720 | prcln | CN



7706

7.2x2x1.5cm  
24/360 | prcln | CN



7349

5x5.5x3cm  
12/288 | prcln | CN



7348

5x5.5x3cm  
12/288 | prcln | CN



7347

5x5.5x3cm  
12/288 | prcln | CN



4328

8x2.1x1.7cm  
12/96 | prcln | JP



15849

4.4x3.3x1.8cm  
12/96 | prcln | JP



15850

4.4x3.3x1.8cm  
12/96 | prcln | JP



15851

4.4x3.3x1.8cm  
12/96 | prcln | JP



4600

8x3.3x1.4cm  
12/96 | prcln | JP



15852

4.4x3.3x1.8cm  
12/96 | prcln | JP



15853

4.4x3.3x1.8cm  
12/96 | prcln | JP



15854

4.4x3.3x1.8cm  
12/96 | prcln | JP



4007

4.4x3.5x1.7cm | Assorted  
12/96 | prcln | JP



4624

22cm  
6/24 | CN



4641

22cm  
6/24 | CN



4642

22cm  
6/24 | CN



4643

22cm  
6/24 | CN



4647

22cm  
6/24 | CN



4661

22cm  
6/24 | CN



4662

22cm  
6/24 | CN



4663

22cm  
6/24 | CN



4664

22cm  
6/24 | CN



4665

22cm  
6/24 | CN



4666

22cm  
6/24 | CN



4667

22cm  
6/24 | CN



4493

21cm | 2000 pair  
1/10 | bamboo | CN



4494

21cm | 2000 pair  
1/10 | bamboo | CN



4495

21cm | 2000 pair  
1/10 | bamboo | CN



4828

24cm | 1000 pair | 50/1000  
Tensoge no bag | CN



4934

21cm | 1000 pair | 50/1000  
Sosei no bag | CN



4831

21cm | 1000 pair | 50/1000  
Tensoge no bag | CN



4605

21cm | 1000 pair | 1/10  
Tensoge plum | CN



4606

21cm | 1000 pair | 1/10  
Tensoge bamboo | CN



4604

21cm | 1000 pair | 1/10  
Sosei Chinese | CN



4595

16cm | Learning  
chopsticks | 10/360 | CN



8687

Chopsticks helper  
3 pcs | 10/1000 | CN



8454

9x14cm  
1/144 | CN



8455

9x14cm  
1/144 | CN



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