

Storing Knives

- Clean and dry the knives well before storing.
- Protect the blade with a knife cover before storing.
- Completely dry the knives before inserting them into knife covers.
- Store knives in a cool and dry environment. Korin recommends storing knives in their original box, wrapped in newspaper, knife covers, or knife stands.
- Apply a thin coat of tsubaki (Japanese camellia) oil on lesser-used carbon knives to prevent corrosion and discoloration during storage. Wooden covers can also help to draw moisture away from the knife and protect the blade when not in use.



Tsubaki Knife Oil
HA-1008

3.8 oz
Made of 100% Japanese Camellia Oil to prevent rusting of carbon knives after use.

Wooden Knife Stands

Traditional wooden knife stands were once a standard accessory in Japanese restaurants.

A clean knife stand represented the state of the kitchen and restaurant establishment.



**Wooden Knife Stand
for 6 Pieces**
HA-1046
10.8\"/>



**Wooden Knife Stand
for 3 Pieces**
HA-1045
9.6\"/>

Honing Steels

Korin does not recommend the usage of honing steels on any Japanese Western knives. A proper edge cannot be achieved with a honing steel, as they are originally intended only for realigning and straightening blades. Honing steels may work well for Western

made Western style knives, however, due to the harder steel in Japanese Western knives and the thinner blade, the edge cannot be restored and use of a honing steel may damage your knife or change its body style.



Mac Black Ceramic Honing Rod
HA-SRB-104 10.7\"/>



Diamond Honing Steel
HRU-DDS12 12\"/>



Masamoto Honing Steel
HMA-CT6530/P 12\"/>