

SHARPENING STONES

Whetstones

Sharpening stones must be used in order to sharpen a knife to its fullest potential. The process of sharpening on a stone is similar to sanding wood. The whetstone scratches away material to shape and polish the edge to an acute blade.

A medium and fine grit stone are both needed to effectively sharpen both traditional Japanese and Western style knives.

There is a common misconception that honing steels sharpen knives. Although honing steels straighten out the edge, which will make the knife seem sharper, they do not sharpen the knife. Improper usage of honing steels may even result in chipping and leveling out the asymmetrical 70:30 blade.

Choosing Whetstones

Before the availability of synthetic materials, people in Japan sharpened knives on natural sharpening stones that were hand quarried, cut, and polished. Nowadays, a wide large variety of affordable synthetic sharpening stones have become an attractive

alternative. When choosing a sharpening stone, it is important to consider your skills as a sharpener, the material of the knife, and its purpose.

Fine Stones

#3000 grit

When sharpening knives, it is important to use both a medium and a fine stone. Using a #3000 grit stone as a buffer in between the #1000 grit and #6000 grit stone eases the transition and produces a better result. #3000 grit stones are also a great finishing stones for boning knives and for knives used to cut fatty ingredients. Cutting oily ingredients leads to shorter edge retention, and a rougher edge will help maintain the blade for longer. Although the #6000 grit stone will give you a sharper edge, the knife will also dull faster.

#4000 grit

The #4000 grit stone works in the same way as the #3000 grit stone. It can be used as a buffer stone as well as a finishing stone when working with fatty ingredients. The #4000 grit stone will produce a finer edge, but ultimately choosing between a #3000 grit and a #4000 grit is a matter of personal preference.

#5000 grit

The #5000 grit stone is a great finishing stone for softer steels.

#6000 grit

The #6000 grit stone is the basic finishing stone for most knives. The #6000 grit stone will produce a finer edge, and is recommended as a finishing stone for harder steels.

#8000 grit

The Kitayama #8000 is the best finishing stone to produce the sharpest and most polished blade. Korin recommends this stone for traditional Japanese knives and those working mostly with produce and non-fatty ingredients.



MIZUYAMA
Fine #4000
HA-1095
8.5" x 2.8" x 0.8"H



MIZUYAMA
FINE #6000
HA-1074
8.5" x 2.8" x 0.8"H



KING
FINE #6000
HA-1004
8.3" x 2.9" x 0.9"H



KITAYAMA
FINE #8000
HA-1057
8" x 3" x 1"H