

Medium Stones

#1000 grit

The #1000 grit stone is the basic sharpening stone that Korin recommends for routine sharpening.

#1200 grit

The #1200 grit stone is great for sharpening traditional Japanese knives, as they are more delicate and have a finer edge than Western style knives. However, the #1200 grit and #1000 grit can be used interchangeably. For a more abrasive grit, we recommend using the nagura stone on your #1200 grit stone, then using the slurry produced to sharpen.

#2000 grit

The #2000 grit is a medium stone. It is not as abrasive as the #1000 or #1200 grit stones, and therefore in comparison will take longer to sharpen. Korin recommends the #2000 grit stones for those who prefer to sharpen knives multiple times a week. It is a great maintenance stone because it does not remove as much material as the lower grit stones. For a more abrasive grit, use the nagura stone on your #2000 grit stone and the slurry produced to sharpen.

