Round Tweezer
HA-1201
4.5"L

An economical tweezer great for all-purpose jobs. A flattened tip reduces the risk of clipping or breaking bones.
Smaller alternative of HA-1210

Square Tweezer
HA-1202
4.5"L

Another great tweezer for all-purpose jobs. The tip is specifically designed to prevent bones from breaking.
Smaller alternative of HA-1211

Non-Slip Tweezer
HA-1206
4.75"L

These non-slip tweezer have a rounded tip and textured sides to easily grasp stubborn bones without slipping. Once a cook discovers how much easier it is to use non-slip tweezers, they will never go back.

Slant Tweezer
HA-1207
4.6"L

Slanted tweezers have an angle to reach bones and fish with delicate flesh. It is recommended that chefs pull out bones at a 45 degree angle towards the head of the fish and, these slanted tweezers make this job easier.

Round Tweezer [Betsujyo]
HA-1210
4.75"L

Korin's ergonomic round-tipped tweezers are popular among chefs and home cooks alike. Comfortable in the hand, these tweezers are made of high quality stainless steel for removing all types of fish bones.
Larger alternative of HA-1201

Square Tweezer [Betsujyo]
HA-1211
4.7"L

Large square fish bone tweezers with a broad tip, perfect for extracting stubborn or deep fish bones.
Larger alternative of HA-1202

Masamoto Fish Tweezer Round
HMA-MD1212R
4.7"L

Made by the famous knifemaker, Masamoto these small, round-tipped fish bone tweezers are preferred when removing brittle pin bones.

Masamoto Fish Tweezer Square
HMA-MD1212S
4.7"L

Made by the famous knifemaker, Masamoto these small, round-tipped fish bone tweezers are preferred because of the flattened tip, as it is less likely to chip or break small bones.

Plating Tweezer Curved
HA-1215
6.5"L

The curved type high quality professional tweezers are used to plate delicate and temperature sensitive ingredients. The fine tweezers have superior precision and durability to last a lifetime.

Plating Tweezer Straight [Betsujyo]
HA-1214
6"L

Stainless straight type high-quality professional plating tweezers for very delicate ingredients such as micro-greens and fish bones. The straight type tweezers work wonders for plating or for hard to reach fish bones.

Tweezer [Gin No Tsume]
HA-1212
4.25"L

Fantastic boning tweezers recommended to Korin by sushi chefs at Nobu 57. When used to pull pin bones, the rounded angles on the tip ensure that the fish flesh will not be pierced or damaged. These tweezers can also be used to peel fish skin and even cucumbers!