



Set of 3 Plating Tweezers
HA-1216
 5"L

This set of plating tweezers provides chefs with multiple options for handling delicate ingredients. Equally suited to removing hard-to-reach fish bones and arranging small, sensitive ingredients such as micro-greens, these versatile tweezers have a reputation for precision and control.



Spike for Eel [Meuchi]
HA-1204
 5.8"L

The eel spike is designed to be driven into a board and holds an eel in place while being prepared.



Spike for Eel T-shape [Meuchi]
HA-1204T
 6"L

The T-Shaped eel spike is designed to be driven into a board and hold an eel in place while being prepared.



Brass Scaler [Urokotori]
HA-1203
 8.0"L

Affordable brass scaler to remove small scales from delicate fish without damaging the flesh.



Stainless Scaler [Urokotori]
HA-1209
 8.2"L

A great workhorse tool that is very effective at descaling large fish.



Stainless Steel Clam Knife
HA-1304/S
 8"L

Unlike most oyster openers, this opener has a sharp edge and steep angle.



Handmade Mini Copper Grater
TK-606-03A
 4.25"L x 3.25"W

For wasabi roots, ginger, and zest.



Handmade Copper Grater
TK-606-03B
 9.75"L x 6"W

For ginger root and finely grated daikon root.



Aluminium Grater
TK-606-01
 11"L x 6.5"W

Economical grater for ginger, zest, and daikon root.



Shark Skin Grater
TK-606-04-5
 3.25"L x 2"W (5cm)
TK-606-04-6
 4.5"L x 2.75"W (6cm)
TK-606-04-8
 5.25"L x 3.2"W (8cm)
TK-606-04-11
 8.5"L x 4.25"W (11cm)
TK-647-11
 9.25"L x 4.25"W (11cm)

Our authentic shark skin grater is used for grating wasabi and other roots, unleashing their full flavor potential.