

Misono Child's Knife

With guidance and supervision, your child can develop his/her palate and become an accomplished cook at a young age. Chef Dan Kluger of Loring Place in New York City, teaches his 6 year-old daughter the proper way to use a knife with the Misono Child's Knife from Korin. He tells us, "whenever she helps make something

we can get her to eat it, and she's more inclined to eat things she wouldn't normally try." Teaching children how to use a child's knife is a great way to develop their motor skills. The knife has Misono's famous sharp edge, but is designed with a rounded safety tip and small handle for children.



Child's Knife
HMI-MOCH-120 Child's Knife 4.7" (12cm)



Chef Dan Kluger of Loring Place
and his daughter, Ella.

Misono Fruit Knife

The Misono Fruit knife is created with a professional grade 50:50 molybdenum blade that can be resharpened, which differentiates it from fruit knives in the market. This product can be used as a real

kitchen knife and serves as a handy tool for outdoor cooking. Each piece comes with a small magnetic wooden cover to secure the knife when not in use.



Fruit Knife
HMI-MOFR-105 Fruit Knife 4.1" (10.5cm)

