



## Yasugi steel

Yasugi steel, which Hitachi Metals boasts of worldwide, is superb steel strongly influenced by the Japanese sword tradition. The steel turns red in the fire, and the smith transforms the internal structure to acquire the hardness and plasticity crucial to cutlery. Steel knives cut well but can become rusty, which can be avoided with a little care. Japanese chefs keep the steel cutlery due to the intrinsic value of the steel.

## Handles

The natural wood handles, a major feature for Tagai knives design, are also made by woodworking in Sanjo City, Niigata Prefecture. Tagai tradition uses oak as its base and different kinds of wood with impressive natural colors at the top and bottom. The colors come from 100 percent natural wood and the handle surface is impregnated with colorless, transparent and safe prepolymer to improve durability. Tagai fine uses Japanese walnut as its base, and only natural rare wood with natural color is used on the top. The handle gives a strong rustic impression.

## Package

We have prepared a safe and simply designed box for giving Tagai products to friends and family.



Blacksmiths  
Tagai tradition manufacturer

**Mutsumi Hinoura**

Fourth generation of  
Ajikata-ya Cutlery Studio

Mutsumi Hinoura studied under Tsukasa Hinoura, a highly evaluated blacksmith worldwide, for 15 years. Many chefs are beginning to recommend the cutlery that derives its steel properties from the traditional smithing technique and scientific verification.



Blacksmiths  
Tagai fine manufacturer

**Takashi Hosokawa**

Fifth generation of Gihei Cutlery

Takashi Hosokawa is a smith who seriously pursues sharpness and usability daily, working as a fifth generation cutlery smith who keeps making kitchen knives. The Japanese kitchen knives made based on craftsmanship offer excellent sharpness and balance and are highly evaluated by the customers who use them.



Wood industry company  
Manufacture of handles

**Kaoru Kaneko**

Kaneko Sougyou Co.,Ltd.  
President

The first generation started with the production of Japanese hammer handle, and now the main products is gardening and farming tools. In recent years, she has been working on the farming tool brand lacuno, which is based on the needs of female farmers in the Agriculture Women's Project of the Ministry of Agriculture, Forestry and Fisheries. The handles of the knives are manufactured with precision using NC and the beautiful appearance of the careful finishing by hand is what makes TAGAI knives attractive.



Hardware wholesaler  
Tagai brand representative

**Katsutoshi Nakajo**

CEO of Nakajo Hardware Co., Ltd.  
Second generation hardware wholesaler

Katsutoshi Nakajo started Tagai to create essential value, not disposable value, in a form matching the new age and to provide it to customers. The role of Sanjo's hardware wholesalers is to provide quality to customers through insight and knowledge learned at the production site.



Graphic designer  
Brand name: Logo Design

**Toru Takahashi**

CEO of TUMUZI GRAPHICA  
Designer/Art Director

Toru Takahashi provides communication-related support based on graphic design. Engaged in manufacturing both inside and outside Japan and design work for local areas. Received the Good Design Award 2015, NADC Special Jury Award, and participated in the Echigo-Trumari Art Triennial 2015.



TAGAI  
TSUBAMESANJO  
JAPAN





T A G A I

“Tagai” was created in 2016 by Nakajo Hardware. We have been a hardware wholesaler for 60 years in Sanjo City, Niigata Prefecture.

Tagai knives are high quality Japanese cutlery made with traditional Japanese methods. Since high-grade steel was valued in the past in Japan, many knives use steel only for the important cutting edge. Our Japanese cutlery born out of the Japanese spirit of avoiding waste is sturdy and easy to sharpen, and has been contributing from behind the scenes to Japanese industry and culture.

Japanese cutlery that cut ingredients well and are easy for Japanese chefs to quickly sharpen and create a good edge are absolutely necessary to do a good job. We provide essential value that is more important than the danger of rust.



Spirit

Unlike mass-produced goods, Tagai cutlery goes through many processes by hand; keen attention is exerted to maintain high quality. We put our spirit into each knife for the customer who will use it because cutlery presents a once-in-a-lifetime opportunity. We do not prioritize distribution circumstances or costs. Tagai is created to provide essential value to our customers.



Skill

Smithing techniques have been handed down from the samurai era in Sanjo City, Niigata Prefecture. The steel heated red hot in the furnace is pounded and stretched. This red lump is gradually formed into a knife. Forging, as well as forming, is an important process to make a knife. Through forging, quenching and tempering, the internal steel structure transforms, making the knife harder, more tenacious and better quality.



Materials

Even a smith with the highest technology needs good materials to make good cutlery. Japanese cutlery is highly regarded all over the world thanks to the high quality of Japanese steel. Tagai products use Japanese steel made exclusively for high-grade cutlery and provides the names of the manufacturer and materials.

### T A G A I tradition



Much time and effort are spent in the forging processes to draw out the cutlery properties. Our highest quality line shows the steel property. The beautiful blade polished carefully is Tagai's representative product, which has both the beauty and supremacy of steel and base metal.

### T A G A I fine



Though lightly forged, the property of good steel is drawn out with our intermediate quality line which emphasizes balance and a finishing touch. Tagai fine is slightly lighter than Tagai tradition and features a good balance. Highly evaluated by cutlery users, the whole world will find the good quality of Japanese kitchen knives in this product.

## T A G A I tradition

Through smithing and other processes, each knife is forged with our highest quality line bringing out the maximum properties of the steel.

Hitachi Metals Yasugi steel Shirogami No. 2 + Stainless steel Black finish

Petty knife

135mm



TGT-B01B

Petty knife

150mm



TGT-B02B

Santoku knife

165mm



TGT-B03B

Santoku knife

180mm



TGT-B04B

Vegetable knife

180mm



TGT-B05B

Chef's knife

210mm



TGT-B06B



Handle material:  
Oak + Wenge (Blackish)

Hitachi Metals Yasugi steel Shirogami No. 2 + Stainless steel Polishing finish

Petty knife

135mm



TGT-B01S

Petty knife

150mm



TGT-B02S

Santoku knife

165mm



TGT-B03S

Santoku knife

180mm



TGT-B04S

Vegetable knife

180mm



TGT-B05S

Chef's knife

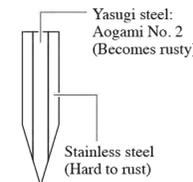
210mm



TGT-B06S



Handle material:  
Oak + Paddock (Orangish)



Yasugi steel:  
Aogami No. 2  
(Becomes rusty)

Stainless steel  
(Hard to rust)

Stainless steel is used as the base metal, which makes it more rust resistant than soft iron, but the sharpening is harder.

## T A G A I fine

Lightly forged with our intermediate quality line emphasizing balance and finishing

Hitachi Metals Yasugi steel Aogami No. 2 + Stainless steel Semi-polished finish

Santoku knife

165mm



TGF-02S

Petty knife

150mm



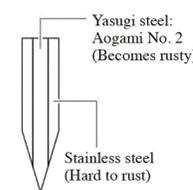
TGF-01S

Vegetable knife

165mm



TGF-03S



Yasugi steel:  
Aogami No. 2  
(Becomes rusty)

Stainless steel  
(Hard to rust)



Handle material:  
Oak + Purple heart (Reddish)