

【Jps Knives】

What's Wa-bocho (Japanese Knife)?

A Japanese kitchen knife is modeled after Katana (Japanese sword). The big difference between a Japanese and Western knife is that the former is single-bevel, while the latter is double-bevel. A single-bevel knife cuts into slightly to left and separates parts of ingredients more easily, so it makes your chopping faster. It also provides a clean cut surface without damaging the ingredient's tissue. It is staple to use a Japanese kitchen knife in order to learn techniques for Sushi and Washoku.

■ Set of 2 Jps knives are required for in-class use as follows;

① Deba / Blade 16.5cm

Indispensable for cleaning fish. Deba is used to cut through hard bones and also to filet fish.

② Yanagiba / Blade 23.5cm

Widely used for making Sashimi dish.

■ Price : The set of 2 Jps knives

- for right handed: SG\$530 (Yanagi \$251 + Deba \$279) *without GST 7%
- for left handed: SG\$786 (Yanagi \$358.5 + Deba \$427.8) *without GST 7%
- knife case: SG\$95 *without GST7%