



Takahashi

I M P O R T E D S T E A K K N I V E S

EXCLUSIVELY IMPORTED AND DISTRIBUTED BY TAKAHASHI, SAN FRANCISCO



This blade of swordsman's steel, well honed, precisely balanced
and beautifully sheathed, makes a handsome addition to any table

... the perfect blade for the perfect steak.



Takahashi
STEAK KNIVES

In these handsome steak knives, exclusively imported and distributed by Takahashi, repose the forging secrets of a firm of ancient origin, once premier swords-craftsmen in old Japan. Adapted from a ceremonial type Japanese case knife and designed to meet Western tableware standards, all of the beauty of a proud and superbly skilled craft is retained in these accessories to the proper enjoyment of an expertly grilled steak. As the astute collector prizes the Japanese sword of high art so the host and hostess of the contemporary world may well be proud in the possession of this modern cutlery, product of an ancient and honored craft.

Fabricated with that special pride and care known only to fine craftsmen, these knives deserve the best of attention. The blade, of high carbon steel, may be honed to razor sharpness. To clean, a damp cloth with some detergent present, should be used. Wipe the blade thoroughly dry, apply a light covering of vegetable oil and replace the sheath. Most blade stains may be removed by cleaning with a baking soda and water paste. The handle and sheath, of genuine cherry wood, should not be immersed in water when cleaning. If dulled renew lustre with a clear wax. Store away from metal tableware to prevent nicks and scratching.