

Kikuichi Japanese Knife Forging Demo

At Kitchen Window -- August 14, 2012 4-7pm

Kitchen Window has the honor of being selected as one of 7 stops on Kikuichi's Japanese Forging Craftsman U.S. Tour.

Join us for a FREE demonstration of Freehand Japanese Knife Forging and Engraving by the master craftsmen of Kikuichi from Sakai City Japan.

- Knife Forging Demonstration
- Knife Engraving Demonstration
- 20% off Kikuichi Cutlery
- FREE Knife Engraving with any Kikuichi Knife Purchase
- In-store Demos
- Learn to use a Japanese Whetstone
- Sushi Making
- Japanese Tea Brewing



Kikuichi

FREE LIVE DEMO



About the Demonstration

Join us for this once in a lifetime demonstration of traditional Japanese knife making. During the demonstration Mr. Tadashi Enami and Mr. Yuzo Tani, both 2nd generation knife forgers, will demonstrate the forging process. During the demonstration they will produce a traditional Usuba (or Nakiri) vegetable knife as well as Mioroshi (or Funayuki) all-purpose chef's knife made from white carbon steel. Mr. Akimasa Oe, 2nd generation knife assembler, finisher and engraver will demonstrate the final stage of knife making as well as engraving. Three Usuba and three Mioroshi knives, like those produced during the demonstration, will be available for purchase the day of the event for a special price of \$349.99 (Regular price \$450). Each of these knives includes FREE engraving.

About Kikuichi

The Kikuichi Company has a long and distinguished history. Kikuichi has been producing superior cutlery for more than a hundred years, however, the origins of the company lie still further back in time. Some seven hundred years ago the emperor Gotoba authorized Shiro Kanenaga to be one of his sword smiths. For the next several hundred years Kanenaga's family manufactured samurai swords that bore the emperors chrysanthemum symbol or Kiku-no-mon as a mark of their excellence. When the Meiji Revolution brought an end to the Samurai era in 1868, the family re-invented the Kikuichi company into a maker of cutlery. Today Shiro Kanenaga's original swords are considered national treasures in Japan and are on display at Seikado Museum in Tokyo.

SPECIAL DINNER EVENT: Japanese Grill & Sake Tasting

Join us for our JCAN Knife Forging Tour finale. A special dinner exploring Japanese grill cuisine and sake tasting. Registration is required for this special dinner.

Cooking Class: Japanese Grill & Sake Tasting

After an afternoon of Japanese knife making, join us for our Japanese Culinary Arts Network (JCAN) special event finale; a casual evening exploring Japanese grill and sake. We will explore four Japanese grill inspired stations each paired with a distinctively different style of sake. We'll begin the evening with a COLD SOBA NOODLE SALAD WITH GRILLED SHRIMP. Then move on to MISO CHILI CHICKEN WINGS. Our third station focuses on traditional robatayaki featuring FILLET WITH WASABI DIPPING SAUCE, KING OYSTER MUSHROOMS WITH ARTISAN SOY SAUCE, and SCALLOP WITH SWEET SOY. In the final station, you will prepare MISO GLAZED SALMON WITH GREEN BEANS. Share in the traditions of Japan as the JCAN Tour passes through Minnesota.

Daniel Darvell & JCAN | Participation | \$60

#120814A – Tuesday, August 14 | 7:00 p.m. – 9:30 p.m.