

Kazuyuki Tanaka Knife Manufacturing

Learn forging techniques from a kitchen knife craftsman



In the city of Miki, known as the oldest forge town in Japan, listen to Shigeki Tanaka, the fourth head of Kazuyuki Tanaka Knife

Manufacturing and the only craftsman in the city to manually forge kitchen knives, talk about his craft, then take part in a forging activity where you hammer red hot steel on your own while Tanaka provides advice.

This program offers the rare chance to receive instructions directly from a knife craftsman who produces pieces loved by kitchen knife fans from around the world.



Activity time: About 2 hours

[Schedule]

- Talk by craftsman Shigeki Tanaka
- Forging activity
- Q&A
- Shopping at the gallery