<Sashimi Knife "yanagiba">	**row fish and meet** A long thin single edged edged blade used for slicing and preparing delicate cuts of sashimi.
<Cleaver "deba">	**The bone of the fish (chiken)** A broad and heavy knife used in the dismantling of fish and poultry.
<Vegetable knife(Professional use) "usuba">	**Vegetables for professional** A thin single edged blade used in the preparation of delicate garnishes and vegetables.
<Chef's knife "gyu-tou">	**Meat,vegetables and others** A slightly lighter and thinner version of a western chef's knife.
<Slicer "sujihiki">	**The strip of the meat** Used for slicing cuts of roast beef and other meats.
<Vegetable knife(Home use) "nakiri">	**Vegetables** A double-edged used for everyday preparation of vegetables.
<General purpose knife "santoku">	**Vegetables,meat and others** A double-edged used for preparation of vegetables,meat,and small fish.
< Paring/Utility knife "petty">	**Fruit,small vegetables** A short knife used for garnishes,peeling fluit and vegetables,and other delicate work.

It rusts. (carbon steel)		
鋼	白鋼(siro hagane) White steel	White steel has superb edge retention and is relatively simple to sharpen.
	SW鋼 SW steel	Like blue steel,this metal is also less susceptible to rusting.The edge retention is very good, and the duration of sharpness falls in between white and blue steel.
	青鋼(ao hagane) blue steel	Although a non-stainless high carbon steel,the addition of various alloys makes this steel less susceptible to rusting. Moreover,the duration of edge retention is longer than its white stee counterpart. However,the addition of alloys makes this steel harder to sharpen than white steel.
It doesn't rust easily. (stainless steel/INOX)		
不錆鋼	ハイカーボンステンレス High carbon stainless steel	The steel combines the superb edge retention of a non-stainless carbon blade with the easy maintenance of a stainless steel knife.
	モリブデン鋼 Molybdenum steel	With the addition of this alloy, rust resistance,edge strength and retention are all increased.
	VG-1 VG-1 steel	It is a feeling which made steel hard to rust.
	銀紙三号 Gin-san	A mild stainless steel with strong edge retention.
	A10ステンレス鋼 AUS10 Stainless Steel	With the increased amount of carbon,edge retention is also improved. Can be tempered fairly high without losing flexibility.
	粉末ハイス鋼 Powder Tool Steel	A strong and hard metal with superb edge retention and durability.
	コバルトバナジウム鋼 Cobalt Vanadium steel	Among the best of stainless steels in terms of edge retention,durability,performance,and sharpness.

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