

Make your own Japanese knife



Japanese blacksmithing is famous all over the world thanks to katana, the samurai blades. Swords are not in use anymore, but their lethal beauty and unmatched sharpness can still be found in traditional Japanese kitchen knives which are harder, lighter and sharper than their western counterparts.



At a century-old smith's unveil the secrets of Japanese blades

At Sadamasa, a local smith's specialized in farming and house tools, they keep making blades by hand. The craftsman forges his knives, made from hard steel with a backbone of soft iron, relying solely on his experience, his bare eyes and ears. Under his guide, over the course of two days, you will learn what makes Japanese blacksmithing so special and experience making a knife from scratch with your own hands. You'll bring home a one-of-a-kind souvenir from Japan.



Details and conditions

Season	From April to June
Price	24,000 yen / 1 person
[Details]	25,000 yen / 2 persons sharing The price includes: 1 kitchen knife, an English-speaking guide
Capacity	Max. 3 persons Min. 1 person
Duration	3h×2 days
Access	10min on foot from Chino Station
Deadline	7 days prior to the program date
Misc.	Children aged 12 and older can participate if accompanied by an adult

Why choose this activity

- The powerful atmosphere pervading the workshop: the old-fashioned machinery, the instruments and the walls covered with a thick black coating bear testimony to years of work at the forge.
- You can observe up-close a real blacksmith's technique.
- You can participate in the making of your own blade.

