

Your MAKO knife is crafted from premium AUS-10 Japanese steel with 67 meticulously forged layers, offering unmatched sharpness and durability. It's artistry with superior performance.

USAGE

This precision knife is designed for slicing, chopping and dicing. Avoid using it to cleave bones or cut through frozen foods, as the fine edge may chip. Also, avoid twisting or forcing the blade to prevent damage.

Use wooden or plastic boards to preserve sharpness. Cutting on plates, countertops, or glass/ceramic/steel chopping boards can damage the blade.

CLEANING

Clean your blade with a soft dishcloth, warm water and dish soap after each use. Avoid dishwashers, as high heat and harsh cleaners can damage handles and dull the blade.

STORAGE

Store your knife safely in its original box, a knife block, or on a magnetic knife holder. Don't let it rattle around in a drawer.

SHARPENING

Keep your knife sharp for the best cooking experience and long-lasting durability. Sharpen with our MAKO sharpener, a whetstone, or a honing rod every 7-8 uses to maintain a razor-sharp edge. Refer to the MAKO sharpener instructions for full details.