



TRADE CATALOGUE

CATEGORIES



JAPANESE KNIVES



COOKWARE



KITCHEN TOOLS



CHOPPING BOARDS



KNIFE ACCESSORIES



For almost three decades, JKC has been at the leading edge of providing the widest selection of premium knives, carbon & stainless steel cookware, kitchen utensils, and tools Made in Japan to the most demanding professional kitchens and discerning home cooks across Europe.

Our uncompromisingly curated ranges include globally recognised brands alongside the work of master craftsmen whose names may be unknown outside of Japan—each item a true reflection of Japan's unparalleled dedication to quality, innovation, and our commitment to reversing the negative effects of the ever growing 'disposable culture' in today's world.

From world-renowned brands known for their precision and cutting-edge technology to hand-forged blades crafted by master artisans, our selection of kitchen knives delivers superior functionality with sharpness, balance, and durability to meet every culinary need.

Our iron, carbon and stainless steel cookware—ranging from pots, pans, and skillets to woks—are sourced from both high-tech manufacturers and time-honoured artisans. Every piece offers exceptional heat conductivity, temperature retention, durability, and comfort thus elevating the cooking experience with each use.

Our kitchen utensils encompass a diverse selection of tools, all produced by trusted makers who share our commitment to make every cooking task easier, more enjoyable, and efficient.

To support our products, we provide an in-depth training program, ensuring that your sales staff is equipped with the knowledge and expertise to offer exceptional guidance to the buyer, helping you maximise sales and customer satisfaction.



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JAPANESE KNIVES





Japanese Craftsmanship for Tomorrow's Kitchen

MAC knives are precision tools that are shaped, assembled, polished, and sharpened by professional Japanese craftsmen. Every step in the knifemaking process is performed in Japan using Japanese products. Each knife is equipped with a razor sharp edge, comfortable handles, and great balance. Popular with professional cooks and cooking enthusiasts throughout the world, and over 25 million knives sold since 1964.

The Straight-Cutting MAC Edge

The characteristic MAC edge is a hybrid between the traditional Japanese single beveled chisel edge (Kataba) and the Western V shaped edge (Ryoba), but slightly off center, with an angle around 30 degrees (15 degrees per side). This edge is extremely versatile with the ultimate combination of sharpness and control, allowing both thin slicing and straight cuts.

Superior Craftsmanship and Design

MAC stain resistant knives are entirely produced by professional craftsmen in Seki City, renowned for superior sword manufacturing since the Middle Ages. MAC blades are made from rust resistant Molybdenum High-Carbon cutlery steel. Blades are hand ground, and hand sharpened on water cooled stones to optimize the quality of the finished blade. The thin razor sharp blades are sharper and stay sharp longer than other leading knife brands. The steel has optimal hardness between 57° and 61° Rockwell C and is still easy to resharpen.





Original Series

A groundbreaking design from over 40 years ago, the Original Series offers ultra thin (1.5–2.0mm), flexible blades that glide through food with ease. Lightweight for reduced fatigue, these knives are known for their lasting sharpness. Safety forward with a rounded tip, elevated handle for knuckle clearance, and a built in hanging hole for convenience.



Chefs Series

A go to choice for professionals, this knife features a French style taper and is perfect for slicing fruits, vegetables, and proteins. Made from original molybdenum steel, its lightweight design, thin blade, and razor sharp edge ensure precise, effortless cuts. The straight handle and pointed tip offer control and comfort.



Professional Series

Inspired by the classic French chef's knife, this blade features a slightly curved edge and fast taper toward the tip, ideal for professional chefs who prefer a larger, well balanced knife. Designed for versatility, it handles nearly any task on the cutting board with minimal effort. Crafted in Japan for exceptional quality and performance.



Superior Series

Combining performance and durability, the Superior Series features thin (2.0–2.5mm) blades for smooth slicing with reduced wedging. Sub zero tempering enhances edge retention, while the elevated handle, rounded tip, and hanging hole improve safety, knuckle clearance, and storage. A step up in both feel and function.

MAC Original Knife Series



Blade Details

Material
AUS8
Hardness
59±1

Blade Composition



Single Layer

Handle



Pakkawood

Country of Origin



Features

Thin Flexible Blade,
Easy to Sharpen, Maintains edge well
Lightweight
Punched hole allows blade to hang



Carving: 230mm (108220)



Gyuto: 170mm (108216) / 195mm (108215)



Filleting: 175mm (108221)



Utility: 140mm (108217) / 150mm (108222)



Paring: 105mm (108218)



Cheese & Bread: 100mm (108219)

MAC Chef Knife Series



Blade Details

Material
AUS8
Hardness
59±1

Blade Composition



Single Layer

Handle



Pakkawood

Country of Origin



Features

Lightest weight
Gradual taper from heel to tip
Comfortable balance, sharp edge



Sujihiki: 290mm (108196)



Gyuto 210 mm (108187) / 250mm (108186) / 310mm (108185)



Bread: 220mm (108195)



Dimpled Gyuto: 130mm (108194) / 200mm (108193) / 225mm (108192)



Gyuto 180mm (108189) / 215mm (108188)



Filleting: 160mm (108198) / 200mm (108197)



Paring 100mm (108191) / 135mm (108190)



Bird Beak: 65mm (108199)

MAC Professional Knife Series



Blade Details

Material
AUS8
Hardness
59±1

Blade Composition



Single Layer

Handle



Pakkawood

Country of Origin



Features

Slightly Curved Edge with fast taper towards tip
Well balanced in hand
Superior Steel used with additional sub zero tempering for better edge retention



MAC Superior Knife Series

Blade Details

Material
AUS8
Hardness
59±1

Blade Composition



Single Layer

Handle



Pakkawood

Country of Origin



Features

2.0-2.5mm thin blades
Superior Steel used with additional sub zero tempering for better edge retention



Bread 270mm (108214)



Filleting: 210mm (108209)



Gyuto: 185mm (108208) / 205mm (108207)



Santoku: 165mm (108210) / 170mm (108212)



Paring 125mm (108211)



Paring 100mm (108213)

SATAKE



Satake Knife Series



Manufacturer of high quality kitchen tools.

The company has been run by 3 generations of the Satake family since 1947. Each generation striving to create better blades, and have made repeated technological innovations to create products that are in line with the times.

The kitchen tools and knives are designed with affordability and high quality in mind.

Saku Damascus Knife Series



Blade Details

Material
VG10
Hardness
61±1

Blade Composition



69 Layers

Handle



Pakkawood

Country of Origin



Features

Saku Damascus features the 69 layers VG10 steel blade for exceptional sharpness and beauty.
Finished with a sleek black Pakka wood handle, it offers both elegance and performance.



Paring 90mm (109650)



Petty 120mm (109651)



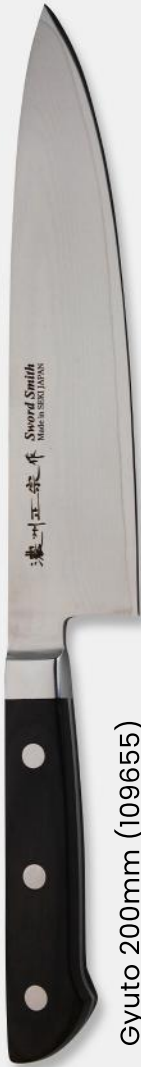
Utility 150mm (109652)



Santoku 180mm (109653)



Gyuto 180mm (109654)



Gyuto 200mm (109655)



Carving 200mm (109656)

Saku Pro Knife Series



Blade Details

Material
High Carbon Stainless Steel
Hardness
59±1

Blade Composition



Single Layer

Handle



Pakkawood

Country of Origin



Features

Saku Pro series features a single-layer high carbon stainless MV steel blade for excellent edge retention, corrosion resistance, and easy sharpening. Finished with a durable brown Pakka wood handle, it blends traditional Japanese craftsmanship with modern performance.



Petty 135mm (109646)



Small Santoku 150mm (109647)



Santoku 170mm (109648)



Gyuto 180mm (109649)

Saku Tsuchime Knife Series



Blade Details	Blade Composition	Handle	Country of Origin	Features
Material High Carbon Stainless Steel Hardness 59±1	 Single Layer	 Traditional Hoe		Saku Tsuchime features a single-layer high carbon stainless steel blade with a distinctive tsuchime (hammered) finish. Paired with a traditional hoe-style handle, it offers a perfect balance of classic design, durability, and cutting performance.





Kyocera Ceramic Knives & Kitchen Tools



40 Years of Excellence in Ceramic Kitchenware

Founded in 1959, Kyocera has grown from a small workshop in Japan into a globally recognized technology leader with over 80,000 employees. As a pioneer in ceramic kitchen products, we began producing zirconia ceramic knives in 1984, making us one of the first brands to bring this innovation to the market.

Now celebrating 40 years of expertise, Kyocera continues to redefine kitchen essentials with precision-engineered ceramic knives. Our advanced fine ceramic technology ensures exceptional sharpness, durability, and lightweight performance, making cooking more enjoyable and efficient.

Kyocera Gen Black Knife Series



Blade Details	Blade Composition	Handle	Country of Origin	Features	
<p>Material Zirconium Ceramic (Z206)</p> <p>Hardness 8.2 MOH</p>	 <p>Single Layer</p>	 <p>Synthetic</p>		<p>State of the art raw material</p> <p>Limited flexibility & long edge retention</p> <p>No reaction with the food being cut.</p> <p>No smell transference, No colour change</p> <p>Ergonomic handle</p>	





Suncraft Industries

Make cooking more fun



By carefully considering both the needs and wants of the user, they are known for producing products that are high quality and satisfying to use.

Products include knife ranges, and various high quality kitchen tools.

The Seki region is renowned for its 800-year-old tradition of high quality knife and blade manufacture, and located at its very heart is us, Suncraft, founded in 1948 in Seki city, Japan, has been specializing in the production of kitchen tools for generations.



Senzo 69 Layers Knife Series

The Senzo Collection knives are constructed from a 69 layer complex Damascus with a VG10 core clad with 16 soft layers on either side. These outstanding knives exemplify Japanese sharpness but with more weight than associated with most Japanese knives. The surgically sharp edge is easy to maintain and will outperform most other knives in this price bracket.



Yasuo Black Knife Series

Made to a JKC custom design. We have contracted the best commercial maker in Seki to produce this range of black Damascus blades with Japanese type wooden handle. The cold forged blade is tough, hard and easy to look after.

The sharpening, with the ultra-thin core is very easy and remains so over the many years this knife is designed to be used in a busy kitchen.

Senzo 69 Layer Knife Series



Blade Details

Material
VG10 Stainless Clad
Hardness
61±1

Blade Composition



69 Layers

Handle



Pakkawood

Country of Origin



Features

Rust resistant steel
Handle constructed of Pakkawood with bolster for added weight & balance
Double bevel 15° blade angle on each side



Yasuo Black Knife Series



Blade Details

Material
VG10 Stainless Clad
Hardness
61±1

Blade Composition



69 Layers

Handle



Pakkawood

Country of Origin



Features

Cold forged blade with ultra thin core
Easy to sharpen & maintain & durable
Octagonal Handle



刃鋸流作

PATERU



Pateru

Precision Forged, Purposefully Crafted



Established in 1998, the Japanese Knife Company (JKC) has spent nearly three decades at the forefront of sourcing the finest selection of premium Japanese knives, cookware, and kitchen tools and utensils.

Born from this legacy, Pateru knives embody JKC's deep expertise and commitment to excellence. Designed for the Western kitchen and crafted exclusively for JKC by one of Japan's most respected makers, each blade is produced to the highest standards – balancing traditional craftsmanship with modern performance.

Every collection embodies the Japanese philosophy of “form and function in perfect harmony,” delivering exceptional precision and value—ideal for both passionate home cooks and seasoned professionals. Pateru knives offer unmatched performance at a price beyond comparison.

Pateru Aogami 2 Knife Series

The Pateru Aogami 2 Series is a compact 5-piece range showcasing exceptional sharpness, edge retention, and ease of maintenance, hallmarks of traditional Japanese knives.

Featuring a hard Aogami 2 carbon steel core clad in soft stainless steel, these blades combine long lasting performance with minimal oxidation.

A hammered tsuchime finish aids food release, while the kurochi coating adds a classic Japanese touch. Ultra thin, hand ground blades deliver breathtaking sharpness out of the box. Each knife is fitted with a seamless octagonal pakkawood handle and a numbered end cap for balance and easy identification.

All profiles are based on the versatile Bunka shape.

Pateru Warikomi Knife Series

The Pateru Warikomi Series was developed for chefs and home users familiar with tough German blades, offering durability under heavy use while maintaining the razor sharp edge of Japanese knives.

Made from high carbon AUS 10 steel with a soft stainless outer layer, these knives are easy to sharpen and built to last. Precision forged and finished by hand, they deliver exceptional performance at a competitive price. Each knife features a full tang, triple riveted black Pakkawood handle for comfort and balance.

Pateru Aogami 2 Knife Series

Blade Details	Blade Composition	Handle	Country of Origin	Features
Material Aogami 2 Stainless Clad Hardness 61±1	 3 Layers	 Octagonal Pakkawood		Tsuchime area ensures easy release of food Black kurochi finish for Japanese accent Blade core oxidizes Thin blade for best out of the box sharpness Easy to sharpen



Petty 90mm (108553)



Utility 135mm (108278)



Bunka 165mm (108277) / 200mm (108279)



Sujihiki 225mm (108554)

Pateru Warikomi Knife Series

Blade Details

Material
AUS10 Stainless Clad
Hardness
61±1

Blade Composition



3 Layers

Handle



Pakkawood

Country of Origin



Features

Handle with 3 rivets and a full tang for comfort and perfect balance
Hard central core for surgical sharpness & durability
Best quality & value



Petty 135mm (109586)



Santoku 165mm (109585)



Nakiri 180mm (109587)



Gyuto 210mm (109588)

Japanese Knife Sets

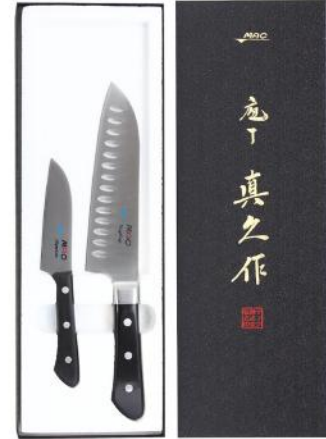
Selection of knife sets from MAC perfect for gifting or starting a collection.



MAC Chef Set of 2: H-30
Utility & 210mm Gyuto (108304)



MAC Chef Set of 3: CHEF-33
Bread, Gyuto & Petty (108313)



MAC Superior Set of 2: MSK-201
Paring & Dimpled Santoku (108309)



MAC Original Set of 2: ACP
Paring & Utility (108303)



MAC Professional Set of 3: PRO-31
Bread, Santoku & Paring (108314)



MAC Chef Set of 2: H-20
Utility & 180mm Gyuto (108305)

Japanese Knife Sets

SATAKE

KYOCERA

刃鋸流作
PATERU

Selection of knife sets from Satake, Kyocera & Pateru more options available online



Magoroku Saku Knife Set of 4
Santoku, Nakiri, Gyuto, Paring (109264)



Tsuchime Set of 3 - Traditional Handle
Small Deba, Santoku, Nakiri (102871)



Tsuchime Set of 3 - Western Handle
Utility, Santoku, Nakiri (107199)



Pateru Aogami 2 Set of 3
Bunka 200, Bunka, 165, Utility (109222)



Pateru Aogami 2 Set of 2
Bunka, Utility (109222)



Kyocera Gen Black Set of 3
Santoku, Utility, Paring (106799)

COOKWARE



Seasoned for Success

Benefits of Iron Cookware



When it comes to cookware, each material offers unique benefits.

Iron, revered for centuries, remains one of the best choices for cookware, yet its advantages are often overlooked.

We offer three exceptional iron cookware ranges from Japan, each crafted for durability and performance. With proper care, these timeless pieces can last a lifetime.

These YouTube videos will guide you how to best prepare your cookware.



8 Key Benefits of Iron Cookware

1

Superior Heat Retention & Distribution

Iron heats evenly and retains heat for longer, making it ideal for slow cooking, frying, and baking.

2

Versatility

It's suitable for use on all stovetops, including induction, ovens, grills, and even open flames.

3

Durability

Extremely long-lasting and often passed down through generations. Properly maintained cast iron cookware can last a lifetime.

4

Non-Stick when seasoned

When seasoned correctly, iron develops a natural, chemical-free non-stick surface that improves with use.

5

Adds Iron to Food

Cooking with iron can slightly increase the iron content in your food, which can be beneficial for those with iron deficiency.

6

Enhanced Flavor

Iron can build layers of seasoning that contribute to richer flavors, especially for dishes like cornbread, steaks, and stews.

7

Environmentally Friendly

Unlike non-stick coatings that may degrade over time, iron is free from synthetic chemicals and coatings.

8

Aesthetic Appeal

With a rustic, classic look, iron cookware often doubles as stylish serveware.

IO

FRYING PAN JIU



red dot
design award



JIU Cookware Range

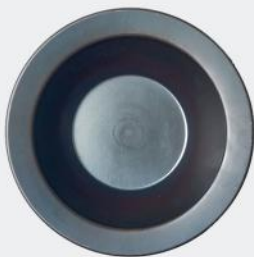
Since 1951, Fujita Metal MFG has crafted a variety of high quality metal products, each designed with ingenuity and craftsmanship. The top tier iron frying pan “JIU” stands out with its distinctive plate like shape and innovative handle design.

The pan doubles as an elegant serving plate, showcasing the natural beauty of iron.

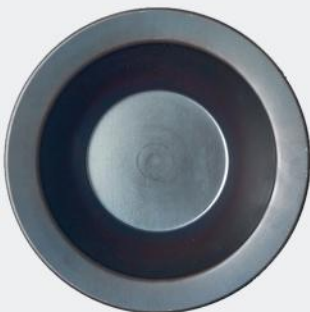
Crafted from 1.6mm thick mill scale steel JIU is compatible with all stovetops and excels in all types of cooking.

Material Iron
Handle Natural Wood
Country of Origin Japan

Features Induction / Gas / Electric Hob / Oven
Detachable handle
Individually crafted



Pot
Small 16cm (109060)



Pot
Medium 20cm (109061)



Side View



Fry Pan
Small 16cm (109057)



Fry Pan
Medium 20cm (109058)



Fry Pan
Large 24cm (109059)



Stackable



Walnut Handle (109056)
Beech Handle (109125)



Lid - Beech
Small 16cm (109122)
Medium 20cm (109123)
Large 24cm (109124)

Lid - Walnut
Small 16cm (109053)
Medium 20cm (109054)
Large 24cm (109055)



UNILLOY

World's lightest enamel-coated cast iron cookware.



red dot
design award
winner 2015



The world's lightest enamel coated cast iron cookware

UNILLOY hails from the town of Tsubamesanjo in Japan's Niigata Prefecture. This 'ironmongery' town is at the forefront of metal processing and ships high quality kitchenware all over the world.

Unilloy also continues to perfect casting technology and create cast iron products of the highest level.

In 2012, using their accumulated knowhow created an original product and commenced development of enamel-coated cast iron.

The goal was to change the perception of cast iron as being heavy, whilst preserving its unique properties, leading to the creation of the world's lightest cast iron cookware.

Unilloy Cast Iron Cookware



Material FCD Cast Iron
Country of Origin Japan

Features Induction / Gas / Electric Hob / Oven
Worlds Lightest Enamel Coated Cast Iron Cookware
Sakura & White are Enamel Coated
Ergonomic Design



Casserole Matt Black
20cm (104891) / 22cm (104893)



Casserole Sakura
20cm (104892) / 22cm (104894)



Casserole White
20cm (106688) / 22cm (106689)



Shallow Casserole Matt Black
22cm (104895) / 24cm (104897)



Shallow Casserole Sakura
22cm (104896) / 24cm (104898)



Shallow Casserole White
22cm (106690) / 24cm (106691)



Lightweight Cast Iron Wok
29cm (104902) / 31cm (104903)



Cast Iron Frying Pan - Long Handle
26cm (106692) / 28cm (106693)



Cast Iron Frying Pan
20cm (104899) / 24cm (104900)
26cm (104901)

COOK-PAL



Cookpal Cookware Range Tools Based on Life

Yoshikawa Lifestyle Division plans, develops, and sells home cooking products by blending traditional Tsubame-Sanjo craftsmanship with decades of expertise to create high quality, long lasting kitchen tools.

In order to deliver high quality products that are easy to use and in keeping with current trends, Yoshikawa constantly improves their selection of materials and technology to create cookware with high durability and at the peak of functionality.

For 45 years, the Cookpal series has been designed with a focus on functionality, ease of use, and enduring quality.

Material Carbon Steel
Handle Wood
Country of Origin Japan

Features Induction / Gas / Electric Hob / Oven
Ergonomic
High temperature retention



Frying Pan (104_ __)
16cm (421) / 18cm (422)
20cm (423) / 22cm (424)
24cm (425) / 26cm (426)
28cm (427)



Deep Frying Pan (104_ __)
20cm (428) / 22cm (429)
24cm (430) / 26cm (431)
28cm (432)



Iron P Wok (104_ __)
27cm (437) / 30cm (438)
33cm (439) / 36cm (440)



Omlette Pan
20cm (104441) / 24cm (104442)



Omlette Pan
28cm (104443)



Kanton Wok (104_ __)
27cm (433) / 30cm (434)
33cm (435) / 36cm (436)



Titanium Wok
30cm (108112)
33cm (108113) / 36cm (108114)



Wok Lid
28cm (104521) / 30cm (104522)
33cm (105374) / 36cm (105373)



Hattori Geo Cookware Range

Miyazaki manufacturing in consultation with a world class expert in food education – Dr Yuki Hattori has developed this seven ply range of stainless steel cookware that is a perfect synergy of form & function.

Hattori Geo Cookware

Blade Material Aluminium Core
Handle Stainless Steel
Layers 7 Layer Structure
Country of Origin Japan

Features Induction / Gas / Electric Hob / Oven
Stay cool handles
Ergonomic design



Stew Pot
20cm (107593)
22cm (107594)



Shallow Pan
22cm (107586)
25cm (107587)
28cm (107588)



Deep Pot 21cm
(107589)



Lids (107_ _ _)
14cm (602) / 16cm (603) / 18cm (604)
20cm (605) / 21cm (606) / 22cm (607)
25cm (608) / 28cm (609)



Pots (107_ _ _)
14cm (579) / 16cm (580)
18cm (581) / 20cm (582) / 22cm (583)
25cm (584) / 28cm (585)



Kettle 2.5L
(107600)



Yukihira Pot
15cm (107590)
18cm (107591)
21cm (107592)

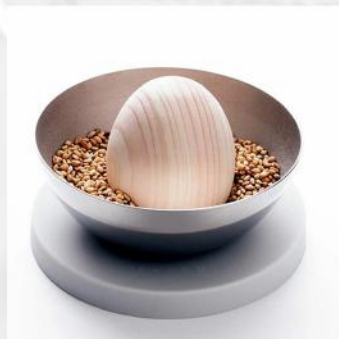


Sauce Pans
14cm (107575)
16cm (107576)
18cm (107577)
20cm (107578)



Saute Pan
21cm (107597)
25cm (107598)

KITCHEN TOOLS





Functional and easy to use Household tools from Tsubame-Sanjo

Kajidonya uses the traditional metalworking craftsmanship of Tsubame-Sanjo, to create these simple yet indispensable household tools.

By refining timeless designs for today's lifestyle, their products are very simple in appearance yet exceptional in function.

Rooted in tradition and built for everyday convenience, Kajidonya's tools seamlessly become a part of daily life.

Easy to wash, easy to dry, easy to store, dishwasher and induction compatible.

Material Stainless Steel
Country of Origin Japan



105278: Soup Strainer



108149: Strainer /
Splatter Screen



Flat Strainer
105270: 165mm
105272: 190mm
105274: 225mm



106804: Oval
Mesh Strainer



106397 Tea Strainer



108141: Slim Vat with lid



105279: Strainer & Sieve



105304: Flour Sifter



105281: Frying Ring Mould



105280: Punched
miso strainer



107727: Spice holder
with lid



105277: Separating
Strainer



105260: Drip Pot



105267: Bowl with
angled sides 500ml



105268: Strainer for
500ml bowl



Prep Bowls
105264 270ml
105265 520ml
105266 800ml



Round Tray
105273: 180mm
105271: 150mm
105275: 210mm



Bowl with Strainer
106396: 1200ml
105269: 3600ml



Food Pans
108147: 1/4 Pan
108146: 1/2 Pan
108145: 1/1 Pan



Portioning Bowl
105261: 50ml
105262: 100ml
105263: 180ml

Material Stainless Steel
Country of Origin Japan



105297: Meat Tenderiser



105282: Masher



105294: Serving Tongs



105292: Relish Tongs



108869: Deep Fry Tongs



105296: Tasting Spoon



105299: Slim Whisk



105298: Mini Whisk



108858: Tempura Skimmer



105288: Punched Skimmer



105301: Serving Spoon



105302: Serving Fork



Ladle with Satin Finish
105287: Large 92mm
105286: Medium 82mm
105285: Small 71mm



Silicone Spatula
105289 Small
105290 Medium
105291 Large



Measuring Spoon
105295: 5-15
106395: 1-2.5



105260: Drip Pot



106394: Bacon Press



106392: Oil Brush



105278: Can Opener



107728: Citrus Peeler

Eatco Kitchen Tools

E A T C O

The EATCO collection by Yoshikawa Japan blends sleek, minimalist design with everyday practicality. Crafted from durable stainless steel, each piece is thoughtfully designed for ease of use, compact storage, and modern kitchen living.



With clean lines and smart functionality, it suits both contemporary homes and traditional spaces. Ideal for those who value simplicity, quality, and timeless Japanese craftsmanship. EATCO brings elegance to everyday cooking with tools that are built to last.



Sulu Pestle & Mortar
(108460)



Butter Case
(106462)



Nulu Butter Knife
(104455)



Food Container
White (106466) / Brown (106467)



Oros Grater
Large (104451)
Small (108108)



Suqu Serving Spoon
(104452)



Tolu Spatula
(104456)



Hasam Tongs
medium (104450)
small (108461)



Saibashi Tongs
(104453)



Woody Time Kitchen Tools



Luxury Kitchen Tools, Designed for Perfection.

Crafted in Japan with advanced technology, this luxurious kitchen tool series combines high-quality stainless steel with natural walnut wood for elegance and durability.

Each piece features an unique wood grain, adding a sophisticated touch to both kitchen and dining spaces.

With functionality in mind, this comprehensive series of kitchen utensils is designed to be easy to clean, long lasting and comfortable to use.

Woody Time Kitchen Tools



Material Stainless Steel / Nylon / Silicone
Handle Material Wood
Country of Origin Japan



104305: Scum Strainer
rough



104319: Nylon Rice Spoon



104318: Serving Fork



104317: Serving Spoon



104316: Cheese Grater



104307: Whisk



106624: Pizza Cutter



105936: Tea Strainer



104315: Peeler



104314: Strainer



104313: Strainer & Masher



104311: Nylon Spatula



104302: Gravy Ladle



104301: Ladle Small



104303: Turner



104306: Scum Strainer fine

Woody Time Kitchen Tools



Material Stainless Steel / Nylon / Silicone
Handle Material Wood
Country of Origin Japan



104304: Beater



104300: Ladle Medium



104310: Nylon Beater



104309: Nylon Turner



104308: Nylon Ladle



104312: Silicone Spatula



The Yakumi Collection



Japanese Yakumi pans are a great choice when you're setting out a meal's ingredients or organising them for cooking.

These pans are strong and resistant to any cooking environment because they are made of immensely strong Japanese premium stainless steel.

The pans can be coupled with full-size or half-size inserts for a flexible mise en place arrangement and are dishwasher safe. They are also detachable for simple cleaning.



105225: Large Insert
125mm x 95mm x 60mm



105226: Small Insert
90mm x 50mm x 60mm



108164: Stainless Steel Lid
Large Inserts - 140mm x 110mm



108163: Plastic Lid
Large Inserts
140mm x 110mm

108165: Stainless Steel Lid
Small Inserts - 105mm x 60mm



Code:	Name	Dimensions
105219:	18-8 Tray 8"	140mm x 200mm
105220:	18-8 Tray 9"	158mm x 218mm
105221:	18-8 Tray 10"	178mm x 258mm
105732:	18-8 Tray 11"	202mm x 278mm
105733:	18-8 Tray 12"	227mm x 316mm
105734:	18-8 Tray 15"	282mm x 382mm



Code:	Name	Dimensions
105222:	18-0 Mesh 8"	177mm x 117mm
105223:	18-0 Mesh 9"	158mm x 218mm
105224:	18-0 Mesh 10"	178mm x 258mm
105735:	18-0 Mesh 11"	202mm x 278mm
105736:	18-0 Mesh 12"	227mm x 316mm
105737:	18-0 Mesh 15"	282mm x 382mm



The Yakumi Collection

Material	High gauge 18/8 Stainless Steel	Features	Strong, easy-clean construction Extra inserts and lids available for added flexibility Designed for the professional kitchen
Country of Origin	Japan		



Condiment Holder (105227)
145 x 225 x 60



Condiment Holder (105227)
with 2 large inserts



Condiment Holder (105227)
with 4 small inserts



Condiment Holder (105229)
145 x 435 x 60



Condiment Holder (105229)
with 3 large inserts



Condiment Holder (105229)
with 6 small inserts



Condiment Holder (105228)
145 x 330 x 60



Condiment Holder (105228)
with 4 large inserts



Condiment Holder (105228)
with 8 small inserts



Condiment Holder (106849)
285 x 330 x 60



Condiment Holder (106849)
with 6 large inserts



Condiment Holder (106849)
with 9 small inserts

Kyocera Kitchen Tools



Material	Zirconium Ceramic	Features	Patented Technology
Country of Origin	Japan		High-quality, innovative material and design.
			Lightweight and easy to clean



Kitchen Tools

Many other kitchen accessories available online



Mandolin Slicers Black
Adjustable (105028)
Wide (105029)



Adjustable Ceramic Everything Spice Mill
Black (105019)
White (105020)
Stainless Steel (105330)



Japanese Ginger/Spice Grater
(105026)
Ceramic Fruit/Veg Grinder
(105025)

Ceramic Insulated Travel Mugs



12 OZ Flip Top
Black (105037)
Stainless Steel (105038)

17 OZ Flip Top
Black (105039)
Stainless Steel (105040)



12 OZ Twist Top
White (105043)
Black (105042)
Stainless Steel (105041)

17 OZ Twist Top
White (105047)
Black (105046)
Stainless Steel (105045)

CHOPPING BOARDS





Paulownia Chopping Boards

The Lightest Wooden Chopping Board

This cutting board series is made from Paulownia a natural hard wood from the Balsa family.

The best thing about Paulownia is its lightness and kindness to a sharp edge and it is incredibly easy to maintain.

This wood does not absorb moisture easily reducing the amount of water absorbed by the board making it easy to dry in about 10 minutes.

Paulownia Chopping Boards



Material	Natural Paulownia Wood	Features	The lightest wooden chopping board
Country of Origin	Japan		Knife Friendly
			Anti-bacterial wood
			Quick Dry



Small Chopping Board
420mm x 235mm x 20mm
(103271)

Mini Chopping Board
350mm x 200mm x 20mm
(103270)

Medium Chopping Board
450mm x 295mm x 20mm
(103272)

Table Chopping Board
270mm x 190mm x 20mm
(103269)

Large Chopping Board
530mm x 295mm x 20mm
(103274)





Hasegawa Chopping Boards

Innovation in Every Layer

Hasegawa Corporation began its journey as a pioneer in ski materials manufacturing. Skis, with their wooden cores nestled between protective plastic layers, must never falter as a small separation could lead to dangerous accidents.

Driven by a commitment to safety, Hasegawa honed its expertise in adhesive technology, creating bonds so seamless they became invisible to the eye. This mastery of adhesion became the foundation for something extraordinary, a cutting board unlike any other.

Using the same wooden core structure perfected in skis, Hasegawa developed a cutting board that defies imitation. With exceptional hygiene, rigidity, and ease of use, it quickly rose to become the company's flagship product.

Hasegawa Chopping Boards



Material	Wood & Plastic	Features	Sturdy because of wooden core
Country of Origin	Japan		Anti-slip surface
			Dishwasher Safe
			Lightweight & Antibacterial
			Blade friendly



**Soft Cutting Board
Home Use**



Sizes Available (mm)
 340 x 230 x 20 (104461)
 360 x 200 x 20 (104459)
 410 x 230 x 20 (104460)
 440 x 290 x 20 (104462)

**Cutting Board Black
Home Use**



Sizes Available (mm)
 340 x 230 x 18 (108034)
 390 x 260 x 18 (108035)
 410 x 230 x 18 (108032)
 440 x 290 x 18 (108036)
 460 x 260 x 18 (108033)

**Soft Cutting Board
Commercial Use**

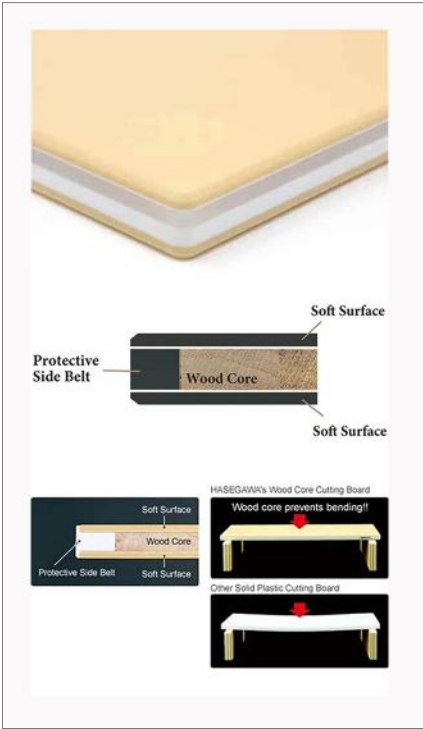


Sizes Available (mm)
 600 x 300 x 20 (106686)
 800 x 350 x 20 (106687)
 900 x 400 x 25 (106960)

**Soft Matt
Cutting Boards**



Sizes Available (mm)
 340 x 230 x 8 (102970)
 410 x 230 x 8 (102971)
 500 x 250 x 8 (102972)
 600 x 350 x 8 (102973)





KODAI



Hinoki Cutting Boards

Cutting boards made of Japanese cypress are gentle to knives and help them stay sharp for longer.

The wood's antimicrobial phytoncide restrains bacteria and mould growth so maintains cleanliness. It is a harmless natural substance and can be safely used.

Hinoki Cutting Boards



Material Japanese Cypress
Country of Origin Japan

Features Antimicrobial Phytoncide
 FSC Certified



Hinoki FSC Board Sharp



Large (104420)
Medium (104419)
Small (104418)



Side View

Hinoki Grooved Round



Medium
360mm x 330mm x 25mm
(104415)

Small
330mm x 302mm x 25mm
(104414)

Hinoki with Tray



Medium (104417)
Small (104416)



Knife Accessories by JKC

To compliment all our knife ranges, Japanese Knife Company offers a curated range of the most important knife accessories available.

The widest selection of whetstones, knife maintenance accessories and an unmatched selection of knife luggage.

Knife Sharpening Accessories



220/1000 Grits
Combination Stone
(103776)



1000/5000 Grits
Combination Stone



3000/8000 Grits
Combination Stone
(103299)



1000 Grits Traditional Stone
(100081)



1000/3000 Grits
Combination Stone Viet
(104717)



220/1000 Grits
Combination Stone Viet
(105342)



Flattening Stone
24 Grits (102119)
220 Grits (102968)



Sink Bridge & Stone Holder
(100994)



Angle Guide for
Sharpening on Stone
(106680)



Rust Clean Cream
Coarse & Fine
(100307)



Water Wheel Sharpener
Two Wheel M150 (100141)



Handle Oil
(100308)

Knife Luggage



'Stockholm' Buffalo Leather Knife Roll
Brown / Black: 6 Knife (103800)
Brown / Black: 8 Knife (103802)



Brown Leather Knife Roll
4 Knife (101164)
6 Knife (101066)
8 Knife (101168)



Black Leather Knife Roll
4 Knife (101163)
6 Knife (101065)
8 Knife (101167)



Camouflage Rubber Knife Roll
4 Knife (109331)
6 Knife (109332)
8 Knife (109333)



'Paris' Green Canvas Knife Roll
6 Knife (103690)
8 Knife (103801)

Inside Views



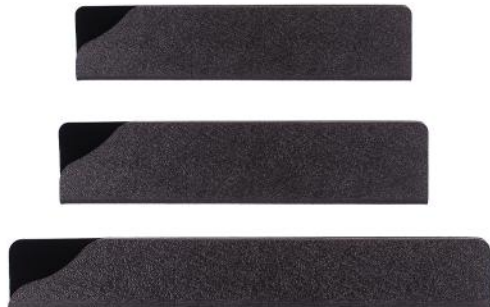
4 Knife Roll



6 Knife Roll



8 Knife Roll



JKC Knife Guards
Up to 150mm (103911)
for petty/paring/utility
Up to 180mm (103910)
for Santoku/Gyuto/Nakiri
Up to 240mm (109041)
for Slicers/Yanagiba
Up to 260mm (103909)
for wide blades
Up to 310mm (103919)
for Slicers/Yanagiba



Pateru Modular Adjustable Knife Block
Acasia block (108454), Insert (108455)
Add inserts to increase the block's capacity

Knife Luggage



Inside View



Cow Hide Knife Backpack
Brown (109415)



Cow Hide Knife Backpack
Black (109416)



Leather Chef's Case
Brown (100313)



Leather Chef's Case
Black (100312)



Knife Wallet - 1 Knife
Brown (101106)
Black (101107)



Knife Wallet - 2 Knife
Brown (101110)
Black (101109)



Knife Wallet - 4 Knife
Brown (101114)
Black (101113)



JKC Tokyo Bag (109334)



THE BRANDS



COOK-PAL

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FRYING PAN JIU

刃鋸流作
PATERU

E A T C O

家事 Kajidonya

SATAKE



 **SUNCRAFT**

 **HASEGAWA**

 **KYOCERA**

 **TOJIRO**

Hinoki 
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 **UNILLOY**
World's lightest enamel-coated cast iron cookware.



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**All product specifications are accurate at the time of publication.
Products and images may vary slightly and are for reference only.**

