

庭木

Niwaki



ニワキ.

場所





Niwaki Chiltern Street

Now in its second year, our flagship London store dispenses fine tools, stylish workwear and practical advice along with a very warm Niwaki welcome from Lucie and the team.

Niwaki Chiltern Street
38 Chiltern Street
London W1U 7QL

chiltern@niwaki.com

Opening times:
Mon-Sat / 10.30am-6pm
Sun (from May '23) / 12-5pm

+44 (0)20 3372 4944

Seeing Asaco and Seiji, our obliging models in this year's catalogue, it's comforting and reassuring to know what a good day's work means to people. The same goes for all our gardening friends, as well as craftsmen and makers at home in the UK and around the world.

Manual, often repetitive work that, at the same time, is creative and productive is highly satisfying, keeping us in touch with materials, processes and the seasons and rhythms of life. Being part of a team and part of a legacy, the latest custodian of a garden or a skill, to nurture and pass on to others - that's definitely something to aspire to, and I like to think that's where Niwaki comes in.

Harnessing the skills and traditions of Japanese craftsmen, focusing on quality, function and simplicity, with a bit of fun and a bit of style thrown in for good measure, I hope that through our products, stores, customer service and website, we are able to contribute towards the search for satisfaction in a good day's work.

Jake Hobson
March 2023

Contents	Page
Pruning	10
Gear	22
Tripod Ladders	32
Digging & Cultivating	34
Floral & Bonsai	40
Wood	46
Kitchen & Home	50

Welcome to the 2023 Niwaki catalogue, presenting the finest selection of tools and accessories from Japan for gardeners, craftspeople, homemakers, artists and everyone else who appreciates highly functional, superior quality, long lasting stuff.

For the sake of organisation we have divided our wares into distinct categories, but in reality there is often a degree of overlap. If you can't find what you want or you're not sure what you need, we'd be very pleased to advise you in person at one of our three shops (see inside the folded cover for locations) or by phone or email (see inside back cover for customer service contact information).

Niwaki Essentials

There are some tools and accessories we consider to be essential bits of kit – identified in this catalogue with our “hanko” stamp of approval.

If you're new to our products and not sure where to start, we hope this edited selection will offer some guidance.

Our website is an excellent resource for more detailed product information, including dimensions, maximum cut diameters and other handy technical information.

You will also find video guides and general interest stories.



Now read on →

おはようございます神楽坂



Niwaki Takumi Work Jacket and Trousers (p.29), Bento Boxes (p.57), Enamel Mugs (p.59) and Mainichi Kitchen Knives (p.53).
Toothbrush: model's own.

Good morning Kagurazaka!

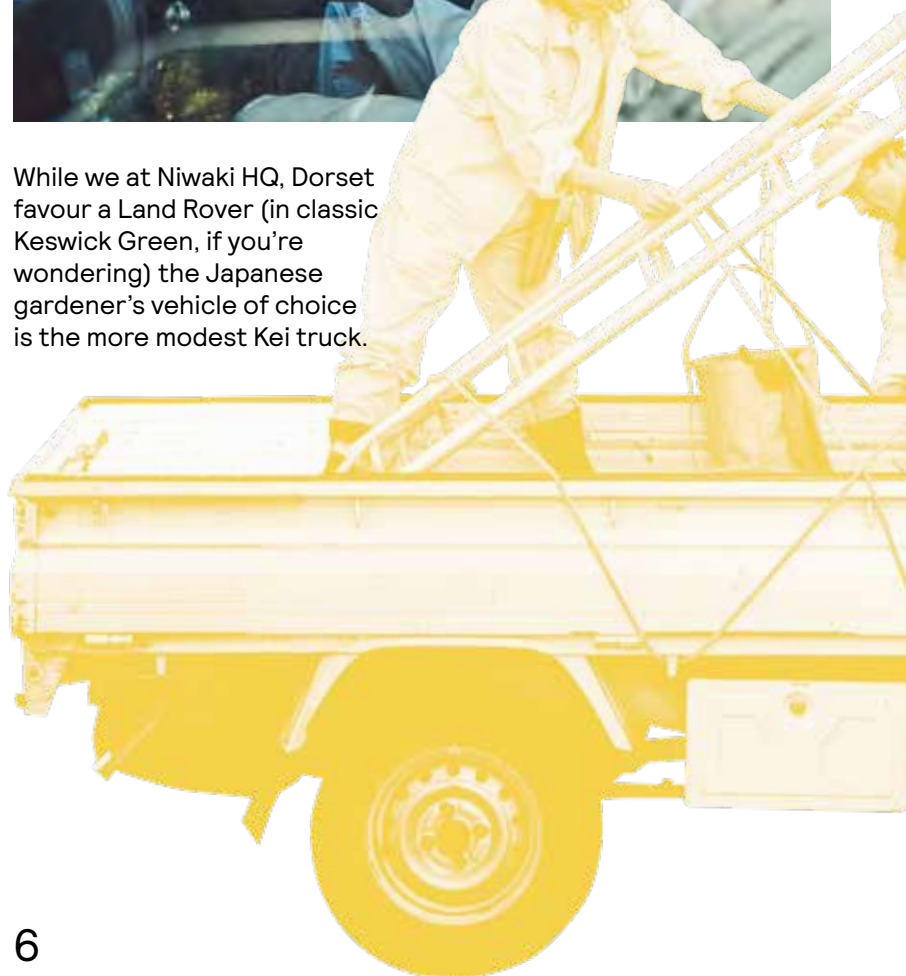
It's another beautiful morning at Niwaki Kagurazaka. Asaco and Seiji rise to meet the day, fill their Bento Boxes with lunch, don their Takumi Work Suits and they're ready to face the day.



軽トラ



While we at Niwaki HQ, Dorset favour a Land Rover (in classic Keswick Green, if you're wondering) the Japanese gardener's vehicle of choice is the more modest Kei truck.



Kei truck life



Practical, idiosyncratic, all-purpose: if a Kei truck were an item of clothing surely it would be a Takumi Work Suit (p.29)?

We've upgraded the spec for our homage to Japanese workwear, but the utilitarian spirit remains the same.



Even in the big city, the ubiquitous Kei truck can be spotted ferrying a gardener's Tripod Ladder from job to job.

チーム匠



Team Takumi



Teamwork makes the dream work: Asaco and Seiji get to work in an improbably secluded private garden near bustling Shinjuku, home to a well-developed natsumikan tree (*Citrus natsudaidai*).

Natsumikan – literally “summer tangerine” – is a highly-prized citrus fruit with complementary bitter-sweet flavours, comparable to good Seville orange marmalade.

Seiji scales an 8ft Niwaki Original Tripod Ladder to check the fruit for ripeness.

剪定

We take pruning tools seriously: snips for the delicate stuff, secateurs for general pruning, clippers and shears for shaping, and pruning saws for removing limbs and branches.



Pruning



**Niwaki
GR Pro
Snips**
£76



**Niwaki
GR Pro
Lightweight
Secateurs**
£76



**Niwaki
GR Pro
Secateurs**
Std £84
Small £79
Large £99
LH £109



**Niwaki
GR Pro
S-Type
Secateurs**
£99



**Niwaki
GR Pro
Topiary
Clippers**
£99



**Niwaki
GR Pro
Barracuda
Clippers**
£109



**Niwaki Pro
Snips**
£99



**Niwaki Pro
Small
Secateurs**
£89



**Niwaki Pro
Secateurs**
RH £99
LH £109



**Niwaki Pro
Barracuda
Snips**
£129



**Niwaki Pro
Topiary
Clippers**
£119



**Higurashi
Secateurs**
£59



**Sentei
Secateurs**
£39



**Sentei
Topiary
Clippers**
£49



**Niwaki
Tsubo
Secateurs**
£149



**Niwaki
Rattan
S-Type
Secateurs**
£159



**Niwaki
Rattan
S-Type
Clippers**
£199

剪定



Pruning



**Kurumi Pro
Snips**
£159



**Kurumi Pro
Secateurs**
£169



**Niwaki
Hakari
Clippers**
£249



**Niwaki
Yamakawa
Secateurs**
£239



**Niwaki
Joppari
Secateurs**
£239



**Mini
Secateurs**
£79



**Niwaki Tokusen Set
165mm + Barracuda
+ 210mm Secateurs**
£549



**Niwaki GR
Higurashi
Secateurs**
£59



**Niwaki
Mainichi
Snips**
£39



**Niwaki
Mainichi
Secateurs**
£42



**Niwaki
Shumatsu
Secateurs**
£49



**Niwaki Daikiba
Secateurs with
Canvas Holster**
£59



お弁当タイム

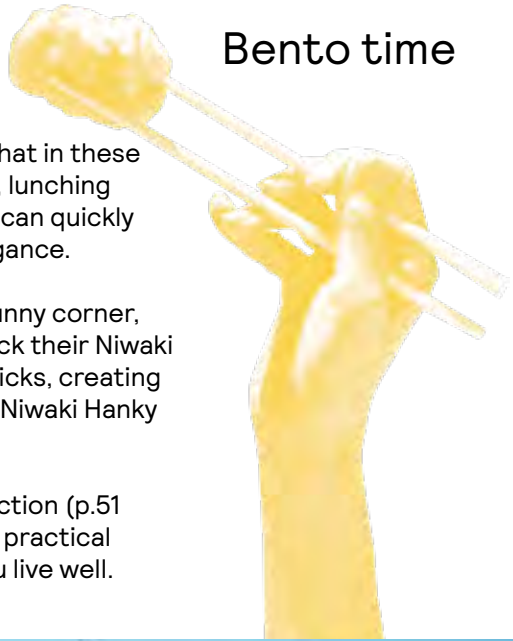


Bento time

You don't need us to tell you that in these straightened economic times, lunching out and about on a daily basis can quickly become an indulgent extravagance.

Asaco and Seiji find a quiet, sunny corner, away from the bustle, to unpack their Niwaki Bento Boxes and Hiba Chopsticks, creating a makeshift tablecloth from a Niwaki Hanky and Tenugui.

See our Kitchen and Home section (p.51 onwards) for more stylish and practical everyday products to help you live well.



剪定

Increase your max CPM* with Japanese carbon steel blades.

A delight to use and simple to maintain at peak performance (see p.18 for some guidance), along with a decent pair of secateurs, we consider a good pair of shears to be the foundation of a sensible garden tool collection.



*clips
per
minute

Pruning



Niwaki Mini Shears
£54



Niwaki Garden Shears Standard
£79



Niwaki Garden Shears Long
£85



Niwaki Topiary Shears Short
£179



Niwaki Topiary Shears Long
£189



Telescopic Pruner
£129



Niwaki Loppers
£99



Niwaki Karikomi Shears
£339



Tobisho Shears
£519



Taira Shears
£359



Pruning Sheet
£24



Niwaki Moku Folding Saw
£28



Niwaki Moku Pruning Saw
£49



Niwaki GR 210 Folding Saw
£39



Niwaki GR 270 Pruning Saw
£59



Niwaki Leaf Bag
£32

Sharpening Japanese secateurs

Niwaki Sharpening Stones (shown here in profile) are tailor-made for Niwaki secateurs, with a slightly concave underside that fits the convex outer face of the blade.

- 1 Clean: remove rust and gunk with a Crean Mate and water, paying particular attention to the inner blade and the inner bypass.
- 2 Pre-sharpen (unless the blade is in poor condition, chipped or very blunt, skip this step): use a Twin Diamond File to smooth out any chips in the blade and to refresh the edge. Start with the rougher side of the file, then the smooth side. Use a back and forth motion at an angle of 20-30° on the outer face of the blade, then once along the inner face of the blade at an angle of 45°, just to remove the burr.
- 3 Sharpen: soak a #1000 Sharpening Stone in water until saturated. Fit the concave underside of the stone to the convex outer face of the blade. Keeping in full contact at an angle of 20-30°, go back and forth for c.60 seconds. Then, using the flat side of the stone, remove the burr on the flat inner face of the blade in one 45° sweep. Do not sharpen the inside of the blade: this would create a gap between the blade and bypass which would catch and tear plant matter. Do not sharpen the bypass itself at all.

Sharpen back and forth along the length of the stone

Do not sharpen the bypass ...

... or the flat, inner face of the blade

- 4 Protect: clean and dry the secateurs, then oil the blades, nut & bolt and spring with Camellia Oil to lubricate and prevent rusting. Use our Oil Dispenser (less mess, less waste) or a rag, then remove any excess.

Take extra care when sharpening shears, snips and clippers. Consider wrapping the opposite blade in a rag or similar while you work on its partner.

For shears, snips and topiary clippers, the same applies, but a) use the flat side of the sharpening stone, not the concave side and b) since there is no bypass, you must sharpen the outer face of both blades, but again only remove the burr on the inner face.



For sharpening videos and more visit:
www.niwaki.com/videos
or scan the QR code to open the page.

Pruning



**Niwaki
Garden
Snips**
£14



**Niwaki
Forged
Snips**
£32



**Niwaki
Mainichi
Snips**
£39



**Niwaki
Grape
Snips**
£24



**Niwaki
Utility
Scissors**
£24

1



**Niwaki
Crean Mate**
£15

2



**Twin
Diamond
File**
£24

3



**Niwaki
Sharpening
Stones**
#220/1000
/3000
from £15

4



**Niwaki
Combination
Stone**
#1000/3000
£39



**Niwaki
Camellia Oil**
£7.50



**Camellia Oil
Dispenser**
£12



**Taira Mekiri
Scissors**
£99



**Taira Koryu
Scissors**
£79



**Taira Ueki
Garden
Scissors**
£89



**Taira Kubo
Scissors**
£119



**Taira Okubo
Scissors**
£129



**Taira
Kibasami**
£139

東京メトロ



Padding gently along the platform in a pair of split-toed Jika Tabi work boots (p.29), Asaco keeps her personal belongings close at hand in a Niwaki Kantan Bag (p.23).

Tokyo Metro

Dressing up to go down. Way, way down ... to the Hibiya Line.

Swapping their workaday Takumi Ripstop suits for Kojima Denim Jackets and Trousers (p.29), Asaco and Seiji make their way to their next job: tending to the rooftop garden of an exclusive apartment building in upmarket Roppongi Hills.

Flashing a Hori Hori and shears in public has been known to worry those of a nervous disposition. Whether you're travelling by public transport or you just need a convenient way to keep all your gear together in the van, the Niwaki Tool Bag (p.25) is just the thing.



ギア



Gear



**Niwaki Shokunin
Leather Tool Bag**
£219



**T-Type
Metal
Tool Box**
Also in Grey
£24



**Y-Type
Metal
Tool Box**
Also in Yellow
£36



**ST-Type
Metal
Tool Box**
Also in Grey
£108



**Niwaki Canvas
Tool Display**
(excl. tools)
£72



**Niwaki x
Nizyū Kanō
Rucksack**
£229



**Niwaki x
Nizyū Kanō
Rucksack**
£229



**Daikon
Tote Bag**
£36



**Kantan
Bag**
£36



**Niwaki x Eley
Kishimoto
Kantan Bag**
£72



**Niwaki
Pouch**
£28




**Niwaki
Cooler Bag**
£59



**Niwaki
Camping
Bucket**
£24



**Niwaki
Dry Bag**
£18

A close-up photograph of a person wearing a blue jacket and a white shirt. They are holding a pair of shears with yellow handles and a tan leather sheath. The sheath has a circular logo embossed on it. The person's hands are visible, and they are holding the shears in a way that shows the sheath and the blades.

It's useful to know which holster, sheath or case fits which pair of secateurs, clippers or shears (and more besides).

Visit our website, search for a particular tool and the appropriate case will be listed as an accessory.

Similarly, if you search for a particular case its intended partner(s) will also be mentioned. And of course, Niwaki HQ is only ever a call or email away.

Gear



Single Holster
Std £24
Large £24



Double Holster
£48



Saw Holster
£28



Long Holster
£28



Karikomi Holster
(excl. tools)
£69



Garden Scissors Holster
£36



Zenbu Pouch
£69



Ueneko Holster
£79



Tsubo Holster
£48



Long Canvas Holster
£14



Standard Canvas Holster
£12



Canvas Hori Hori Sheath
£12



Niwaki Back Pocket Pouch
£8



Niwaki Tool Roll
(excl. tools)
£18



Niwaki Kneeler
£32



Niwaki Tool Bag
£89

ギア



Gear



**Woolly Hat
Karashi
Yellow**
£39



**Woolly Hat
Nezumi
Grey**
£39



**Tsuba Cap
Navy**
S-M/M-L
£49



**Tsuba Cap
Karashi
Yellow**
S-M/M-L
£49



**Niwaki
Cap**
£15



**Niwaki x Eley
Kishimoto
Cap**
£36



**Hiyoke
Bucket Hat
Karashi
Yellow**
S-M/M-L
£49



**Hiyoke
Bucket Hat
Navy**
S-M/M-L
£49



**Niwaki
Gloves**
S/M/L/XL
£6



**Niwaki
Winter
Gloves**
S/M/L/XL
£12



**Niwaki
Arm Covers**
£12



**Niwaki x Eley
Kishimoto
Arm Covers**
£36



Niwaki Apron
£36



**Niwaki x Eley
Kishimoto
Apron**
£72



**Niwaki
Belt Clip**
£7.50



Niwaki Belts
Belt £28
Big Belt £39

ギア

Clothing and accessories for gardening and for daydreaming about gardening



Gear



**Shigoto Denim
Work Shirt**
£199



**Niwaki
Takumi Ripstop
Jacket**
£289



**Kojima Denim
Work Jacket**
£289



**Toraichi
Tobizubon
Work Trousers**
£149



**Niwaki
Takumi Ripstop
Trousers**
£209



**Kojima Denim
Work Trousers**
£239



**Niwaki
Wheelbarrow
T-shirt**
£14



**Harvesta
Tabi**
£139



**Setta
Sandals**
£159



Jika Tabi
£49



**Toe Cap
Jika Tabi**
£62



**Niwaki
Rubber
Boots**
£119

三脚脚立

Which ladder is right for you? We know every user and every job is different, and what works for a shorter person with a head for heights won't be suitable for a taller fellow with mild acrophobia.

We keep a full range of ladders ready to try at Niwaki HQ, and we encourage visitors, but if you're buying from afar please study the following guidance.

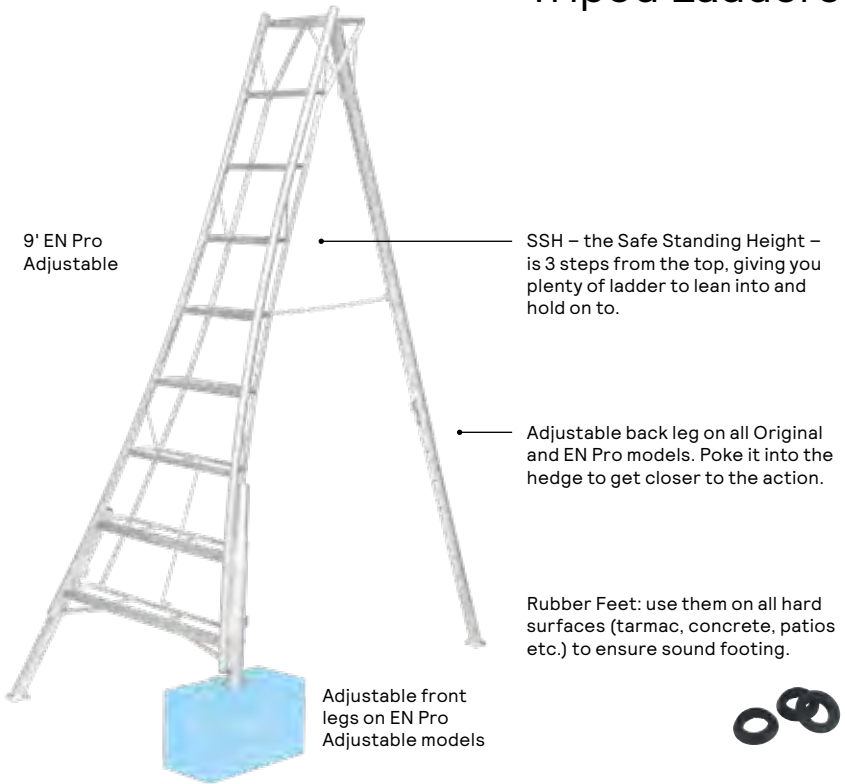
Start with Safe Standing Height (SSH)

Combining our SSH with your own height and the height of the intended job, one can fairly accurately decide which size ladder is required. On the larger ladders (7' and up) the SSH is 3 steps from the top, so the upper section becomes your handrail and something to lean against. On the smaller ladders, the official SSH is 2 steps from the top, but for more cautious or inexperienced users we still recommend 3 steps.

Taking the 9' EN Pro Adjustable (pictured) as an example, you should be able to stand comfortably and safely on the 6th step, with your feet at around 6'. If you're 6' tall, that puts the top of your head at 12'. With arms outstretched, your vertical reach will be roughly 13'. For hedge pruning, where ideally you want to be working between waist and chest height, your working height will be 9–11'. Adjust these measurements based on your own height to get a clearer idea of which ladder is right for you.

Model	Weight	Base Width	Spread	Folded Length	SSH	Hedge Height	Price
4' Original	4.9kg	95cm	92cm	132cm	30cm	4'	£259
6' Original	6.5kg	125cm	122cm	194cm	120cm	6–8'	£309
8' Original	8.3kg	125cm	157cm	259cm	140cm	8–10'	£349
10' Original	10.5kg	145cm	193cm	317cm	210cm	10–12'	£389
12' Original	12.2kg	145cm	219cm	381cm	270cm	12–14'	£429
7' EN Pro Adjustable	11.6kg	95cm (± 10cm)	169cm (± 10cm)	210cm	115cm (± 20cm)	6–9'	£449
9' EN Pro Adjustable	14.3kg	127cm (± 12cm)	210cm (± 12cm)	264cm	175cm (± 20cm)	8–11'	£529
11' EN Pro Adjustable	17.5kg	128cm (± 14cm)	248cm (± 12cm)	327cm	235cm (± 20cm)	10–13'	£599
15' ANSI Pro	19kg	145cm	335cm	467cm	330cm	15–17'	£699

Tripod Ladders



Original or EN Pro Adjustable?

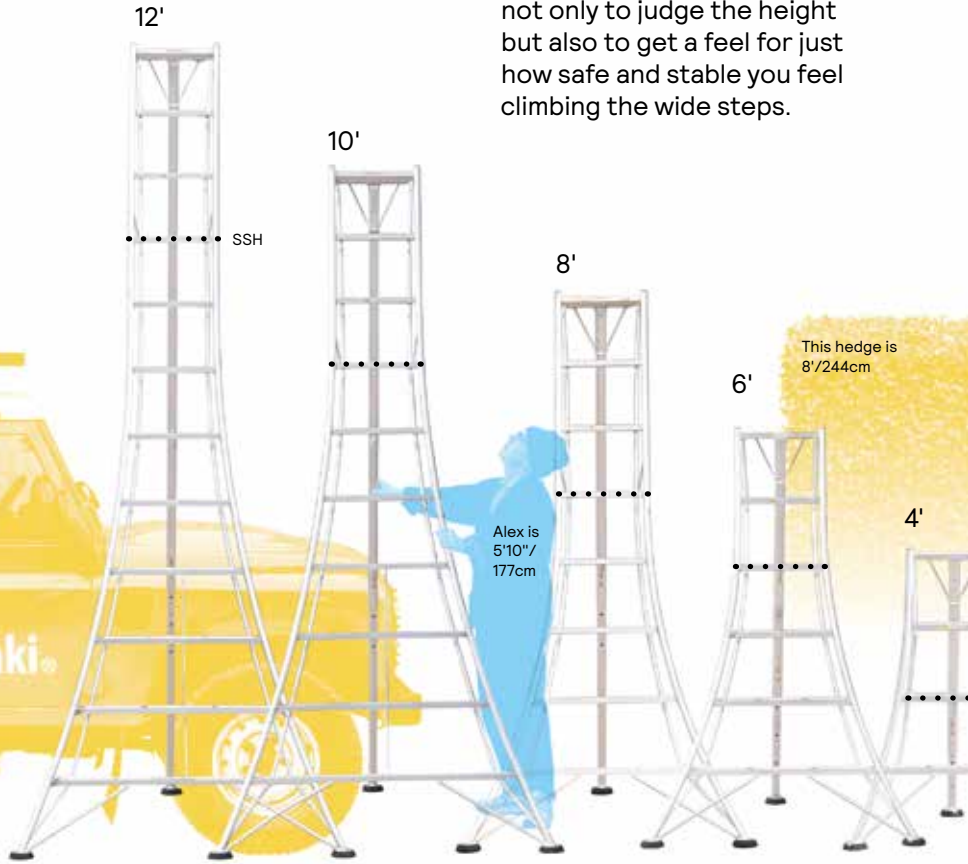
For ordinary domestic use, the Original Tripod Ladder is more than adequate – although it is not suitable, or rated, for trade or commercial use. If you need the adjustable front legs for full versatility on uneven terrain, go for the EN Pro Adjustable.

The heavy duty EN Pro Adjustable ladders are designed for landscapers, tree surgeons and other professional users, but do perfectly well in private gardens. If the ladder will be used by employees, will be bearing a heavy weight of more than 100kg, or will be used intensively, day in and day out, an EN Pro Adjustable is essential, even if you don't need the adjustable front legs.

Consider it a beefed-up version of the Original Tripod Ladder, conforming to EN-131 standards, which assures professionals and employers of the quality and safety of these remarkable ladders. With a load bearing capacity of 150kg, reinforced lower rungs and a chunkier back leg, they are stronger, more robust, and more rigid, offering even greater stability and user safety. The adjustable front legs shorten or extend up to 20cm, in 5cm increments, allowing for up to 40cm level difference.

三脚脚立

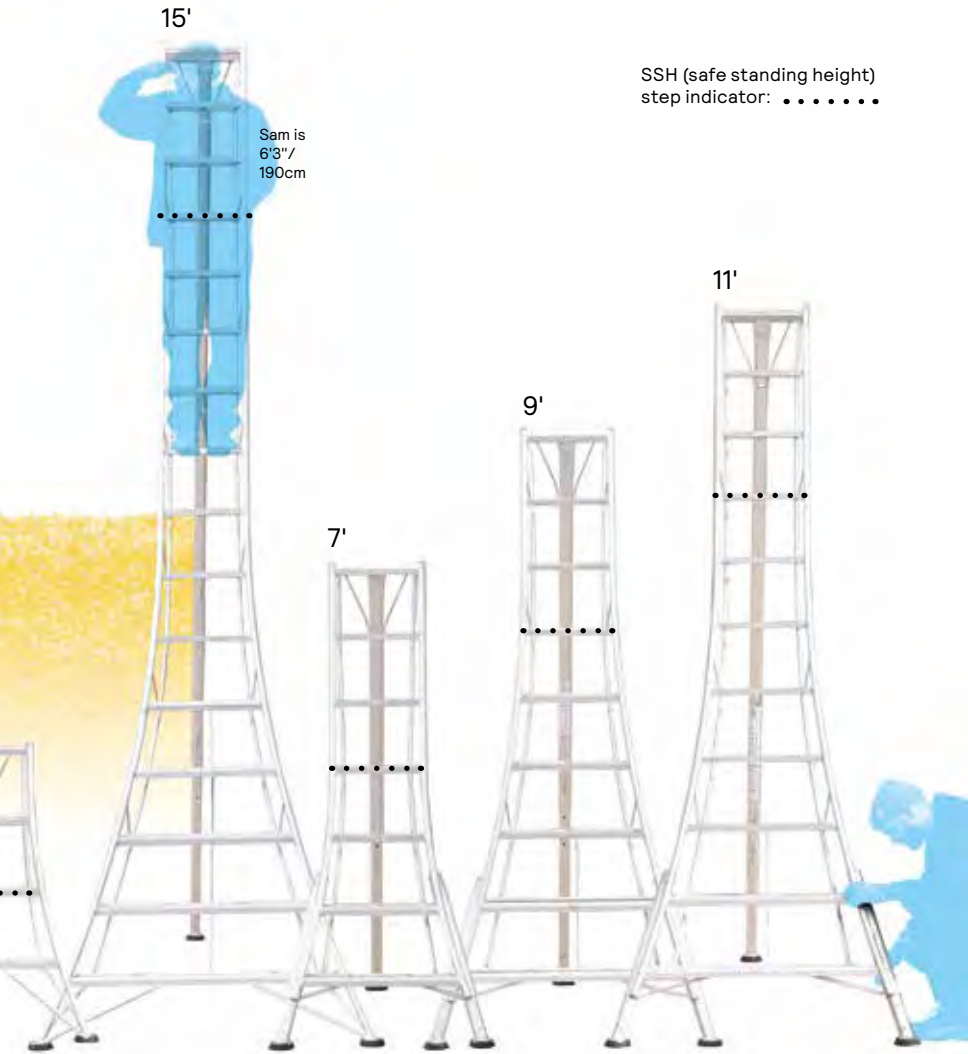
Everything on this page is to scale, but if you really want to get the measure of our ladders please visit Niwaki HQ in person, not only to judge the height but also to get a feel for just how safe and stable you feel climbing the wide steps.



12' Original Tripod Ladder £429	10' Original Tripod Ladder £389	8' Original Tripod Ladder £349	6' Original Tripod Ladder £309	4' Original Tripod Ladder £259	Set of 3 Rubber Feet to fit all our ladders £25
---	---	--	--	--	--

Niwaki Original Tripod Ladders, beloved by gardeners, DIYers and anyone else who needs to work safely and comfortably at height. Integrated spring-pin adjustable rear leg.

Tripod Ladders



SSH (safe standing height)
step indicator:

**15' ANSI Pro
Tripod
Ladder**
£699

**7' EN Pro
Adjustable
Tripod
Ladder**
£449

**9' EN Pro
Adjustable
Tripod
Ladder**
£529

**11' EN Pro
Adjustable
Tripod
Ladder**
£599

ANSI rated, specialist kit with reinforced construction and integrated spring-pin adjustable rear leg.

EN-131 rated for professional use, with reinforced construction and integrated spring-pin adjustable front and rear legs.

土作りと植え付け

It may not be the most glamorous duty but as any gardener worth their salt will tell you, the job's not over until you've cleaned up after yourself.

We like to think Niwaki knows a thing or two about tidiness, but perhaps Asaco is taking it a bit far: she uses a Bamboo Hand Broom to sweep the fallen page numbers into a new, even larger Enormous Leaf Pan.



Digging & Cultivating



Moku Cultivator
S £59
L £69



Hand Hoe
£18



Forked Hand Hoe
£18



Large Japanese Hoe
£79



Narrow Hoe
£79



Large Forked Hoe
£79



Pruning Sheet
£24



Enormous Leaf Pan
£18



Bamboo Hand Broom
£7



Bamboo Hand Rake
£12



Adjustable Width Rake
£28



Forged Trowel
£99



Moku Trowel
S £59
L £69



Golden Square Spade
£42



Golden Shovel
£42



Golden Spade
S £36
M £42

土作りと植え付け



They say you've got to get up to get down, to which we might add – you've got to dig down to grow up.

Our best-selling Golden Spades (and Shovel – p.35) are strong, light and sharp. Probably the best spades money can buy.

Digging & Cultivating



Hand Forged Damascus Hori Hori
£759



Forged Hori Hori
£99



S-Type Hori Hori
£59



Mini S-Type Hori Hori
£49



Hori Hori
Incl. canvas sheath
£32



Weeding Hoe
£18



Mini Sickle
£12



Herbaceous Sickle
£14



Sickle
£32



Munetoshi Grass Sickle
£59



Billhook Sickle
£59



Coir Twine
From £18



Shuronowa Twine
From £5



Ajigataya Utility Hunting Knife
Incl. leather sheath
£249



Wakui Outdoor Knife
Incl. leather sheath
£259



Niwaki Utility Knife
£39

夕方の涼しさ



Evening cool

With the working day almost at an end, the sun dips beneath the Kagurazaka rooftops to give the well-stocked garden a soothing respite from the autumn warmth.

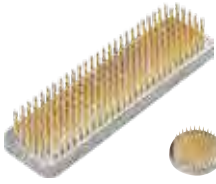
Asaco and Seiji lend a hand to keep Minori's carefully tended streetfront garden trimmed and watered, keeping the tools of the trade – Snips and Garden Scissors (p.41) – handy in the reinforced pockets of their Niwaki Canvas Aprons (p.27).



花



Floral



**Long
Kenzan**
115x33mm
£21.50



**Small
36mm
Kenzan**
£9



**Mini Kenzan
Set**
£13.50



**Medium
61mm
Kenzan**
£18



**Large
80mm
Kenzan**
£27



**Extra Large
97mm
Kenzan**
£42



**Sentei
Ikebana**
£32



**Sentei
Garden
Scissors**
£32



**Higurashi
Snips**
£29



**Higurashi
Scissors**
£39



Grape Snips
£24



**Kenzan
Straightener**
£7



**Niwaki x Sakagen
Flower Scissors**
£42



**Rattan
Snips**
£59



**Garden
Snips**
£14



**Forged
Snips**
£32

盆栽





**Taira Mekiri
Scissors**
£99



**Taira Koryu
Scissors**
£79



**Taira Ueki
Garden
Scissors**
£89



**Taira Kubo
Scissors**
£119



**Taira Okubo
Scissors**
£129



**Kaneshin
Bonsai
Goyoumatsu
Scissors**
£42



**Kaneshin
Bonsai
Trimming
Scissors**
£49



**Kaneshin
Bonsai
Knuckle
Cutters**
£89



**Kaneshin
Bonsai
Pouch**
S £59
L £72



**Kaneshin
Bonsai
Branch
Cutters**
£99



**Kaneshin
Bonsai
Wire
Cutters**
£89



**Kaneshin
Bonsai
Spatula**
£18



**Sentei
Bonsai**
£29

長い帰り道

Kei trucks and metro trains are all well and good, but if you really want to explore Tokyo you need to be prepared to get lost on foot.

In our humble opinion, nothing beats an evening ramble through cobbled back streets, snatching glimpses of hidden gardens, imagining other lives and trying – usually failing – to spot the cicada who is making all the racket.



The long way home



Asaco and Seiji take the long way home, soaking up the sights, sounds and smells of the city as it settles down for the evening.



木



A quick detour for team Niwaki took us to Chigazaki on a visit to Niwaraku, who you may recognise as the cover star of the 2021 Niwaki Catalogue.

We were delighted when Niwaraku suggested a visit to his local timber yard to inspect bamboo poles for his next project.



Wood



Niwaki Craft Hatchet
£159



Higashigata Hatchet
£89



Hatchet
£159



Splitting Axe
£139



Felling Axe
£269



Goto Damascus Pocket Knife
£259



Niwaki Rattan Kiridashi
£79



Nata
£89



Hashitsuki Nata
£59



Bamboo Hatchet
£54



Rope Lashed Nata
£119



Baishinshi Kogatana
£189



Niwaki Moku Folding Knife
£59



Niwaki Higonokami SK Steel
£24




Niwaki Higonokami Blue Steel
£36



Leather Knife Sheath
£12



Kotoh x Niwaki Knife
£89



If you haven't tried a Japanese saw you're in for a treat. We sell single and double-edged saws, all which cut on the pull stroke: said to create a finer kerf (the cut channel created by the blade). What's more, unusual blade shapes open up all sorts of new woodworking possibilities. The Azebiki's curved head, for example, allows you to start a cut anywhere on the surface of the wood. Clever eh?



Wood



Niwaki Ryoba Saw
£39



Niwaki Dozuki Saw
£49



Niwaki Sakimaru Saw
£59



Niwaki Azebiki Saw
£39



Flush Cut Saw
£24



Saw File
£21



Nijihiro Chisels
10 Sizes
From £94
Boxed Set
£1,099



Baishinshi Carving Set
£299



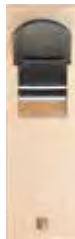
Kanejun Mitsukawa Juntaro Saw Set
£389



Fujikawa Chisel Set
£299



Adjustable Work Platform
100cm Standard
£299



Niwaki Plane
£79



Four Piece Carving Blade Set
£69



Genno Hammer
300g £42
450g £52

台所と家

Grow Japanese
herbs & vegetables
with Niwaki Seeds



See p.61 for the
full selection

Kitchen & Home



Soba Knife
£399



**V-Eagle
Double
Ended Knife**
£109



**Tetsuhiro
Deba**
Fish Filleting
£49



**Tetsuhiro
Santoku**
All-rounder
£49



**Tetsuhiro
Nakiri**
Vegetables
£49



**Tetsuhiro
Yanagiba**
Sashimi
£49



**Niwaki
Carbon
Ajikiri**
Fish Filleting
£99



**Niwaki
Carbon
Mini Santoku**
All-rounder
£109



**Niwaki
Carbon
Mini Nakiri**
Vegetables
£109



**Niwaki
Carbon
Santoku**
All-rounder
£119



**Niwaki
Carbon
Nakiri**
Vegetables
£119



**Niwaki Nashi
Paring**
All-rounder
£139



**Niwaki Nashi
Petty**
All-rounder
£149



**Niwaki Nashi
Gyuto**
All-rounder
M £169
L £199



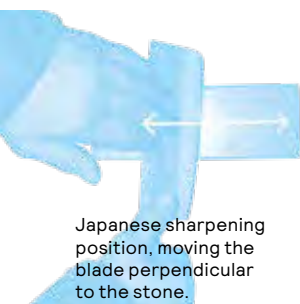
**Niwaki Nashi
Nakiri**
Vegetables
£169



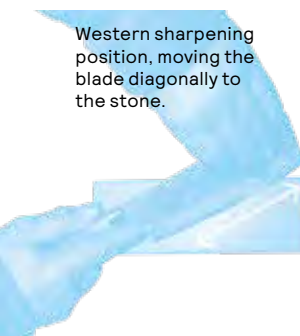
**Niwaki Nashi
Sujihiki**
Slicing
£219

Sharpening Japanese knives

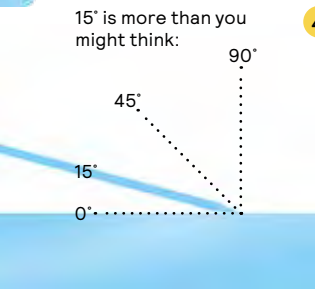
- 1 Soak your stone: use #1000 to #2000 grit stone for regular sharpening, #500 if your blade is very blunt or chipped.



- 2 Position: whether you favour the Japanese position (moving the blade perpendicular to the stone) or the western position, (moving the blade diagonally), the key is to apply equal finger pressure to the section of blade being sharpened. We find this easier in the Japanese position, whereby you sharpen a third of the blade at a time with four fingers applying concentrated pressure to that area.



- 3 Angle: for double-bevelled blades (sharpened on both sides, which most Niwaki knives are) aim for an approx. 15° space between the stone and blade. For single bevelled blades (Yanagiba and Deba, for example) sharpen the outside edge at 15°, then add a very fine micro bevel to the inside edge with a single pass over the stone to remove the burr.



- 4 Action: for both Japanese and western positions, move the blade back and forth, keeping in constant contact with the stone. Use the entire length of the stone. Keep the stone wet (a Sharpening Pond can help), don't apply too much pressure (think: heavy polishing, rather than grinding) and spend equal time along the whole length of the blade, from tip to heel.

- 5 Fine finishing: consider a #3000 to #6000 stone.

Did you know Niwaki offers a sharpening service? If you get stuck please get in touch to find out more.

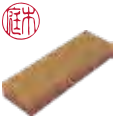
- 6 Dry well. If you plan to store your knife for a period of time apply Camellia Oil to the blade.

For sharpening videos and more visit:
www.niwaki.com/videos
or scan the QR code to open the page.



Kitchen & Home

1



**Niwaki
Combination
Stone**
#1000/3000
£39



**Niwaki
Mainichi
Petty**
All-rounder
£29



**Niwaki
Mainichi
Santoku**
All-rounder
£39



**Niwaki
Mainichi
Nakiri**
Vegetables
£39



**Niwaki
Mainichi
Gyuto**
All-rounder
£49

4



**Shapton
Sharpening
Pond**
£192



**Masashi Kobo
Mioroshi**
All-rounder
£429



**Masashi Kobo
Usuba**
Vegetables
£475



**Masashi Kobo
Yanagiba**
Sashimi
£499

4



**Portable
Sharpening
Pond**
£32

5



**Shapton
Glass
Whetstones**
From £45

5



**Shapton
Professional
Whetstones**
From £49

6



**Niwaki
Camellia Oil**
£7.50



**Atoma
Diamond
Plate**
£89



Kitchen & Home



**Masashi Kobo
Polished SLD
Petty**
All-rounder
£289



**Masashi Kobo
Polished SLD
Kamagata**
All-rounder
£299



**Masashi Kobo
Polished SLD
Gyuto**
All-rounder
M £339
L £459



**Masashi Kobo
Polished SLD
Nakiri**
Vegetables
£339



**Masashi Kobo
Damascus
SLD Petty**
All-rounder
£389



**Masashi Kobo
Damascus
SLD Gyuto**
All-rounder
£449



**Masashi Kobo
Damascus
SLD Nakiri**
Vegetables
£449



Fruit Knife
£24



**Goto Damascus
Folding Knife
& Fork Set**
£399



**Masashi Kobo
Kuro
Damascus
Petty**
All-rounder
£499



**Masashi Kobo
Kuro
Damascus
Santoku**
All-rounder
£559



**Masashi Kobo
Kuro
Damascus
Gyuto**
All-rounder
£699

台所と家

Welcome Niwaki
into the heart
of your home



Kitchen & Home



Japanese Grater
£16



Niwaki Utility Scissors
£24



Kitchen Scissors
£59



Niwaki Kitchen Scissors
£49



Mainichi Kitchen Scissors
£39



Mini Fridge Magnet Scissors
£7.50



Itaya Sake Cups
£32



Hiba Chopsticks
£7.50



Bento Box
Oval £28
Oblong £36



Niwaki Lunch Bag
£18



Hiba Chopping Board
£69



Ajigataya Chopping Board & Knife
£189



Konro Barbecue Grill
Round Small £189
Round Large £229

Good
times
from
Japan



Kitchen & Home



**Tombow Irojiten
90 Colouring Pencils**
£179



**Niwaki
Enamel
Mugs**
£18 each



**Niwaki
Camping
Bucket**
£24



**Niwaki
Dry Bag**
£18



**Niwaki
Cooler Bag**
£59



**Pencil
Sharpener**
£2.50



**Mitsubishi Hi-Uni
22 Pencil Art Set**
£49



**Cray-Pas
Crayons**
£8.50



**Yoshihide
Pencil
Sharpener**
£69



Matsui Ruler
15cm £8.50
30cm £15
60cm £33



**Mainichi
Desk
Scissors**
£32



**Hontane
Desk
Scissors**
£89



**Tailor's
Shears**
£99



Mini Snips
105mm £32
120mm £36



**Shuro
Hand Broom**
£12



**Shuro
Brush**
£9

台所と家

We'd love to see how you get on growing Niwaki Seeds. Please tag your efforts #niwakiseeds on Instagram to be in with a chance to win some useful prizes. Largest, daintiest, most bountiful and even rudest will all be rewarded, but even if you don't win you'll have fresh Japanese herbs and vegetables to enjoy.



Kitchen & Home



**Kanyama
Cordovan
Strop**
£99

**Iwasaki
Razor**
£300



**Feather DE
Razor**
£19



**Feather
Stainless
Steel DE
Razor**
£239



**Nail
Clippers**
£99



**Manpo
Tweezers**
£119



Trees in Japan A2 Poster
by Natsko Seki
£24



**Niwaki
Tenugui**
Various
Patterns
£18



Niwaki Hankies
Various Patterns
£9



**Niwaki
Seeds
Daikon**
£3



**Niwaki
Seeds
Kabu**
£3



**Niwaki
Seeds
Kyuri**
£3



**Niwaki
Seeds
Mizuna**
£3



**Niwaki
Seeds
Nasu**
£3



**Niwaki
Seeds
Red Shiso**
£3

台所と家



**Lucano
1 Step**
£129

**Lucano
2 Step**
£189

**Lucano
3 Step**
£259

**Lucano
4 Step**
£299

All sizes of Lucano are available in four colours: Black, Funky Orange, White and Red.



**Slim Step
2 Step**
From £199



**Slim Step
3 Step**
From £269



The Slim Step folds away neatly, making it easy to transport and store. Both sizes come in Matte Black, Silver and White.



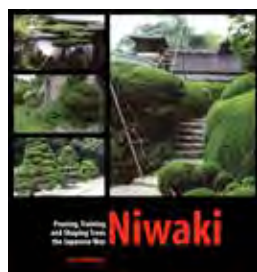
You've got the tools, now read the books.

As one reviewer put it, they're "eloquent without being stuffy, authoritative without being didactic."

Sumptuous photography combined with clear technical information in two entertaining and educational volumes.



The Art of Creative Pruning
by Jake Hobson
£25



Niwaki
by Jake Hobson
£25

場所



Niwaki HQ Showroom

A Hori Hori's throw from the A303, Niwaki HQ Showroom is the place to visit if you want to try a ladder for yourself, or else you just can't wait for the postie to deliver your tools.

Niwaki HQ Showroom
7 Chaldicott Barns
Semley SP7 9AW

info@niwaki.com

Opening times:
Mon-Fri / 10am-4pm
Sat / 10am-2pm

+44 (0)1747 445 059



Niwaki Kagurazaka

Yuri and Minori keep Tokyo stocked with Niwaki essentials, operating out of a charming backstreet, not far but a world away from the busy neon thoroughfares of Shinjuku.

Niwaki Kagurazaka
36 Yokotera-machi
Shinjuku, 〒162-0831
Tokyo, Japan

Opening times are
subject to change.
See Instagram:
[@niwakijapan](https://www.instagram.com/niwakijapan)

Order online, by phone or by post

Tel: +44 (0)1747 445 059
Web: www.niwaki.com
Email: info@niwaki.com

Niwaki Ltd.
15 Chaldicott Barns
Semley, Shaftesbury SP7 9AW

Cheques should be made
payable to Niwaki Ltd.

Visit our showrooms

Niwaki Chiltern Street
38 Chiltern St
London W1U 7QL

Niwaki HQ Showroom
7 Chaldicott Barns
Semley, Shaftesbury SP7 9AW

Niwaki Kagurazaka
36 Yokotera-machi
Shinjuku, 〒162-0831
Tokyo, Japan

See inside folding covers
for shop opening times
and contact information.

Delivery charges

Free delivery on orders over
£/\$/€100. Delivery from £4
on all UK orders under £100.
Customs fees and surcharges
may apply: please see online
for more information.

Social media

Instagram: @niwaki.hq
Twitter: @NiwakiHQ
Facebook: /niwakitools
Youtube: @niwakihq

Disclaimer

Due to the constraints of this
format, products are rarely
shown to scale — please
check our website for exact
measurements. Prices are
subject to change throughout
the year. Please visit us online
for more products, prices and
terms and conditions.

VAT

All prices include VAT
Registration No: 896 3231 94
Niwaki Ltd.
Registered address
26-28 West Street
Bridport DT6 3QP
Company No. 06315319

Credits

Copy and design: Niwaki
Photography: Niwaki, Kohei
Soeda and Edmund Sumner.
Printed by Opal Print, Bath

Thank you

Team Niwaki, past and
present, in Semley, London,
Kagurazaka and beyond.



 **Niwaki**®