

名栗

NAGURI
タダフサ×カネコ総業×村の鍛冶屋



刃、柄、外箱 全て三条製包丁
Blade, handle and outer box all made in Sanjo, Japan

牛刀
Gyuto



菜切
Nakiri



三徳
Santoku



ペティナイフ
Petty knife



三条の匠の技と、伝統美を日常に。

伝統を受け継ぎ続ける包丁の産地・新潟県三条市に会社を構える3社が協力し、手掛けた名栗包丁シリーズ4種。地場の技術を結集し、職人の技を感じていただける重厚感のあるこだわりの1本に仕上げました。

Sanjo's craftsman skills and traditional beauty for everyday use. Three companies in Sanjo City, Niigata Prefecture, a kitchen knife production center that continues to carry on the tradition of kitchen knives, have cooperated to produce the Naguri Kitchen Knife Series of four types. The knives are made by combining local techniques and craftsmanship to create a massive, dignified piece of work.

名栗とは、木材の表面に凹凸の削り痕を残す加工

NAGURI is a process that leaves uneven surface marks on the surface of the wood.

古くから日本建築で使われてきた伝統技術「名栗加工」を包丁の柄に施しました。独特の凹凸が手に優しくフィットし、見た目だけでなく実用性も兼ね備えています。

柄には耐久性に優れたウェンジュを使用し、美しい木目と黒紫褐色が重厚感を与えます。

Naguri finish, a traditional technique used in Japanese architecture since ancient times, is applied to the handle of the knife. The unique unevenness of the handle fits gently in the hand, making it not only visually appealing but also practical. The handle is made of wenge, which is highly durable, and its beautiful grain and blackish-purple-brown color give it a sense of dignity.



極上の切れ味、SLD鋼 梨地加工の本格包丁 Superb sharpness, SLD steel, Satin finish, authentic kitchen knife.

刃に使用しているSLD鋼は、錆びにくく、長期間使用しても鋭い切れ味が持続します。刃表面は、高級感のあるマットな梨地加工を施し、細かい食材がくっつきにくいのです。

The SLD steel used for the blade is rust-resistant and keeps its sharpness even after long-term use. The blade surface has a luxurious matte satin finish, which prevents fine foodstuffs from sticking to it.





刃 Blade
 タダフサ
 TADAFUSA
 庖丁工房
 Kitchen knife
 Manufacturer



柄 Handle
 カネコ総業
 KANEKO SOGYO
 木製品製造所
 Wooden Products
 Factory



制作 Produce
 村の鍛冶屋
 MURANOKAJIYA
 商品企画
 Product Planning

受賞歴 Awards



名栗 三徳包丁が以下の賞を受賞しました。
 ニイガタ IDS デザインコンペティション 2024 準大賞
 おもてなし SELECTION 2024 最高金賞

Naguri Santoku knife won the following awards.
 Niigata IDS Design Competition 2024 Second Prize
 OMOTENASHI SELECTION 2024 Grand Gold Award

商品展開 Product Series

素材 刃: SLD 鋼 (芯材: SLD 合金鋼 / 側材: 13 クロームステンレス鋼・梨地加工)
 ハンドル: 天然木 (ウエンジュ・名栗加工)

製造地 新潟県三条市
 Manufactured Sanjo City, Niigata Prefecture, Japan

Material Blade: SLD steel (Core: SLD steel / Outer Layers: 13 Chrome Stainless Steel, Satin finish)
 Handle: Natural wood (Wenge, Naguri finish)



三徳
 Santoku
 ¥22,000 (税込¥24,200)
 全長 Length
 310mm
 刃渡り Blade
 165mm
 重量 Weight
 158g

日本の家庭で最も一般的に使われている包丁の種類。肉、魚、野菜と、どんな調理にも活用できて汎用性が高いです。
 The most commonly used type of knife in Japanese households. It is versatile and can be utilized for any kind of cooking, including meat, fish, and vegetables.



ペティナイフ
 Petty knife
 ¥20,800 (税込¥22,880)
 全長 Length
 268mm
 刃渡り Blade
 135mm
 重量 Weight
 94g

先端が尖っているのが特徴。果物や野菜の皮むき、小さい食材のカットなど細かい作業に向いています。
 It is characterized by its pointed tip. It is suitable for fine work such as peeling fruits and vegetables and cutting small foodstuffs.



菜切
 Nakiri
 ¥22,000 (税込¥24,200)
 全長 Length
 310mm
 刃渡り Blade
 165mm
 重量 Weight
 173g

野菜を切るのに特化した和包丁。刃が四角い形状で、角切り、千切り、桂むき、みじん切りが楽にできます。
 This Japanese knife is specialized for cutting vegetables. The blade is square in shape, allowing for easy dicing, julienne, peeling, and chopping.



牛刀
 Gyuto
 ¥26,200 (税込¥28,820)
 全長 Length
 375mm
 刃渡り Blade
 210mm
 重量 Weight
 185g

刃渡りが長い万能包丁です。大きな食材もスムーズに切り分けられ、特に塊肉を楽々と小さくカットできます。
 This is an all-purpose knife with a long blade. It can smoothly cut even large food items, especially chunks of meat, into small pieces with ease.

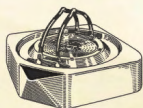


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SQUARE KETTLE



An incredibly slim outdoor kettle with a square shape. Its wide base provides excellent heat efficiency, allowing for rapid boiling. The sleek design also offers excellent stability when placed on a single burner.

1



2



① The handle neatly stores in the recessed groove on the top. The lid is also designed with a recessed shape, ensuring the top remains flat when not in use.

3



② Made of rust-resistant stainless steel. The design features minimized corner rounding to highlight the form.

4



③ The lid features a rotating lock mechanism with tabs that securely snap into the body. The knob has been trimmed to maintain a flat profile.

④ The lid features six indentations. These grooves create a gap between the body and the lid, allowing steam to escape laterally and preventing the handle from becoming excessively hot.

The spout, also used for filling, prevents drips and is easy to pour from, even with small amounts!



Body: Stainless steel (18% chromium, 8% nickel)
Bottom: Stainless steel (18% chromium)
Width: 160mm Depth: 160mm Height: 51mm
Weight: 597g Capacity: 700ml
Manufactured in Tsubame city Niigata Prefecture Japan

Compatible Heat Sources
IH cookers (100V, 200V), gas stoves, halogen heaters, ceramic heaters, electric plates, charcoal



Check it out online!



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村の鍛冶屋
Village Blacksmith





MURANOKAJIYA presents

TSBBO

Try! Stylish BBQ!
with TSUBAME SANJO PRODUCT

MADE IN JAPAN

LIGHT STAINLESS DUTCH OVEN



The world's first Dutch oven to feature
a three-layer steel construction of stainless steel and aluminum.
6inch / 8inch / 10inch / 10inch Half dutch oven

1



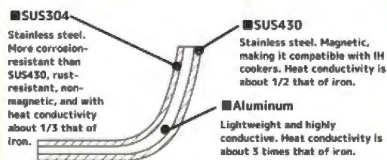
2



① The handle neatly stores in the recessed groove on the top. The lid is also designed with a recessed shape, ensuring the top remains flat when not in use.

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3



4

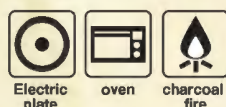
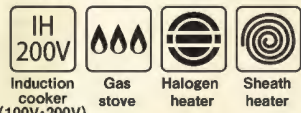
The pot features a thoughtfully designed shape. Instead of a straight transition from the bottom to the sides, a gentle curve is introduced to promote convection and prevent sudden boil-overs.



③ The lid features a rotating lock mechanism with tabs that securely snap into the body. The knob has been trimmed to maintain a flat profile.

④ The lid features six indentations. These grooves create a gap between the body and the lid, allowing steam to escape laterally and preventing the handle from becoming excessively hot.

Suitable for use with the following heat sources :



Body material: Three-layer stainless steel (SUS304+aluminum+SUS430)
Lid material: SUS430
Crane metal fittings material: SUS430
Available in 4 sizes, offering versatility for a variety of cooking needs.
Manufactured in Tsubame city Niigata Prefecture Japan

Compatible Heat Sources
IH cookers (100V, 200V), gas stoves, halogen heaters, ceramic heaters, electric plates, charcoal

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