Hasaki
Professional Kitchen Knives

Sharpener of the Year 2019-2025



KNIFE SHARPENING AFTERCARE

Tips to keep your knives sharper for longer

Hand wash only

Never put knives in the dishwasher. Rinse, dry, and put them away straight after use.

Don’t use pull-through sharpeners

Only use a good quality steel or honing rod, and learn how to use it properly.

Use knives only for food

Don’t cut string, tape, or packets with your knives - it can damage the edge.

Protect your blades with the right board

Avoid worktops and glass boards. Stick to wooden or thick plastic chopping boards.

Cut straight, not sideways

Avoid twisting or prying with the blade — it can chip the edge or even snap the tip.

Store your knives carefully

Keep knives on a wall magnet, in a drawer tidy, or a knife block. Never loose in a drawer.

Call a specialist

When your knives need sharpening, trust a professional sharpener – like us – to do the job properly.