



JAPANESE SKIVING ANGLED LEATHER KNIFE 49 MM

This mid-range quality knife is a traditional Japanese utility knife for freehand cutting or skiving of leather. This traditional handmade knife, made from high quality steel, gives you an exceptionally sharp blade that will last many years.

Unlike other knives, this one is designed to be pulled towards you while freehand cutting, giving you ultimate control. Don't put up with imitations, get this genuine Japanese made knife today, see what all the fuss is about. This blade has been tempered on one side to ensure maximum sharpness.

To cut leather simply place your leather onto a quality purpose made cutting mat, then insert the appropriate corner of the blade into your leather and pull the knife towards you, twisting the blade in the direction you wish to cut. Please ensure your blade is cutting the mat as well as your leather to ensure control and reduce the risk of slippage. When turning the knife around corners while cutting, pitch the handle of the knife away from you for more control, and when cutting in straight lines pitch the handle of the blade towards you for straighter lines and more efficient cutting.

For skiving place your leather flesh side up with the edge you wish to skive facing away from you on a hard surface the blade cannot cut, such as glass. Holding the knife with the bevel facing upwards and the edge of the blade facing in the same direction of the edge of the leather, or at a slight angle as preferred, cut your leather outwards or across from where you would like the skive to begin straight through to the edge of the leather.

The blade measures 24mm in width (0.95").

As with all Japanese blade, please ensure that it is kept dry and is stored in a manner that will prevent the cutting edge from contacting hard surfaces.

SKU 36451