

DAISO W3 L31 H1.8cm

Galaxy Sashimi Knife User Manual

Model: W3 L31 H1.8cm | Brand: DAISO

1. INTRODUCTION

The DAISO Galaxy Sashimi Knife is specifically designed for preparing sashimi, a traditional Japanese dish of thinly sliced raw fish. Its unique blade design allows for precise and delicate cuts, preserving the freshness and texture of various seafood.

This manual provides essential information on how to properly set up, operate, maintain, and troubleshoot your sashimi knife to ensure its longevity and optimal performance.

2. PRODUCT FEATURES

- Long, Thin Blade:** Characterized by a long and thin blade, ideal for making extremely thin slices for dishes like sushi and sashimi, which helps maintain the complete freshness of various ingredients.
- Ergonomic Handle:** The handle is hand-polished and laminated, providing a comfortable grip and excellent durability for extended use.
- Single-Sided Blade Design:** The blade is ground with a single-sided design to reduce food sticking during slicing, ensuring cleaner cuts.
- Narrow Blade Profile:** The narrow blade design allows for superior maneuverability and agile movement, making precise cuts easier.

3. SETUP

3.1 Unboxing

Carefully remove the Galaxy Sashimi Knife from its packaging. Be cautious as the blade is extremely sharp. Retain the packaging for future storage or transport if needed.



Figure 3.1: The Galaxy Sashimi Knife as it appears in its retail packaging. The knife is secured within a clear plastic blister pack, displaying the blade and handle, along with product branding.

3.2 Initial Cleaning

Before first use, wash the knife thoroughly with warm water and a mild dish soap. Rinse completely and dry immediately with a soft cloth to prevent water spots and potential corrosion.

4. OPERATING INSTRUCTIONS

The sashimi knife is designed for a specific cutting technique that maximizes the freshness and presentation of fish. Always use a stable cutting board.

4.1 Proper Grip

Hold the handle firmly but comfortably. Your thumb should rest on one side of the blade near the bolster, and your index finger on the opposite side, providing control and precision.

4.2 Slicing Technique (Hikibiki)

The primary technique for sashimi is "hikibiki" (pull-slicing). Place the heel of the blade on the fish closest to you. In one continuous, smooth motion, pull the knife towards you, using the full length of the blade. Do not push down or saw. This single, long stroke ensures a clean, smooth cut without tearing the delicate fish fibers.



Figure 4.1: The Galaxy Sashimi Knife shown alongside a ruler indicating its approximate 20 cm blade length. The image also displays examples of beautifully sliced sashimi, demonstrating the knife's capability for thin, precise cuts of fish like salmon, often served with lemon and soy sauce.

4.3 Safety Precautions

- Always cut away from your body.
- Keep your free hand clear of the blade's path.
- Never try to catch a falling knife.

- Store the knife safely in a block, sheath, or magnetic strip.

5. MAINTENANCE

5.1 Cleaning

After each use, wash the knife immediately with warm water and mild dish soap. Do not use abrasive cleaners or scrubbers. Rinse thoroughly and dry completely with a soft, clean towel. Do not put the knife in a dishwasher, as harsh detergents and high temperatures can damage the blade and handle.

5.2 Sharpening

A sharp knife is a safe knife. Sharpen your sashimi knife regularly using a whetstone or a professional knife sharpener. Due to its single-bevel design, it requires a specific sharpening technique. If unsure, seek professional sharpening services.

5.3 Storage

Store the knife in a dry place to prevent rust. A knife block, magnetic strip, or blade guard is recommended to protect the edge and ensure safety.

6. TROUBLESHOOTING

6.1 Dull Blade

If the knife feels dull or struggles to cut cleanly, it needs sharpening. Refer to Section 5.2 for sharpening instructions or consider professional sharpening.

6.2 Rust Spots

Although made of stainless steel, prolonged exposure to moisture or acidic foods can cause rust spots. If minor spots appear, they can often be removed with a non-abrasive cleaner designed for stainless steel. Ensure the knife is always dried immediately after washing.

7. SPECIFICATIONS

Attribute	Detail
Manufacturer	Daiso
Material	Stainless Steel
Color	Black (Handle), Silver (Blade)
Blade Edge	Serrated (Note: Product description emphasizes thinness, but specification states serrated. For sashimi, a smooth edge is typical. User should verify upon purchase.)
Product Weight	0.25 pounds (approx. 113 grams)
Package Dimensions	35.6 x 8.4 x 2.5 cm

8. WARRANTY AND SUPPORT

Information regarding specific warranty terms or customer support contact details for the DAISO Galaxy Sashimi Knife is not available in the provided product data. Please refer to the product packaging or contact the retailer where the knife was purchased for further assistance.