



Mizuno Tanrenjyo , Samurai Sord and cuisine knife factory in Osaka

60 - 90 minutes / see and touch the traditional Japanese black smith world at the traditional town house&factory / communicate with smith master and the owner /30minutes away from Kansai International Airport.

they say that 80% of Japanese cuisine chefs are using cuisine knives made in Sakai, Osaka and this long established factory is the representative one in Sa-kai. They are the first time developer of the cuisine knif for Fugu (Puffer fish ) Sashimi cuisine.

Besides they have been working with the grandest shrines, temples like Horyuji Temple in Nara , Sumiyoshi grand Shrine and Japanese Sumo Circle.