

Haiku Kurouchi Nakiri Review

Maker	Chroma
Type	Kurouchi Nakiri
Price	179 - 239 €
Steel	Blue #2 Steel with a Kurouchi Finish
Rockwell Hardness	Approx. 62-63
Edge Length	170mm
Blade Length (from tip to handle)	180mm
Blade Height (at the heel)	55mm
Blade Thickness (at the base of the spine)	4mm
Blade Thickness (middle of the spine)	1.5mm
Blade Thickness (1/3 in from the tip)	1mm
Handle Length	130mm Oval wood handle steel bolster
Bevel	Double bevel (50/50)

The first thing I noticed about this Haiku Kurouchi Nakiri knife is that it is rustic. I mean really rustic. This knife looks like it belongs in a blacksmiths shop. The blade's kurouchi finish feels almost smooth to the touch, but the edges of the knife are very rough and sharp. Especially the end of the spine. The edge is ground 50/50 with a very narrow angle on it, and although the blade is quite thick at the base of the spine, it tapers quickly and is rather thin over all. The edge out of the box was very tooth and not too sharp overall, but as it was blue steel, I expected it to sharpen up quite nicely. This knife has a very straight and flat edge, with the exception of a slight upcurve at the very tip, which is to be expected on a Nakiri.

I sharpened and polished the edge up to a 10k grit and then stropped on a chromium oxide loaded strop and the edge this knife took was spectacular. Once the edge was all nice and mirror-like, I started using this knife. I used it on every kind of fruit and veggie that came across my board. The more I used it, the more I liked it. For about 2 weeks, I didn't have to touch up the edge at all.

The patina formed quickly. It turned out to be surprisingly beautiful. And using it was great. Everything I cut, I seemed to cut faster and better with this knife. Garlic, shallots, and onions were particularly great to cut with this. I decided to see how far I could take it before the edge started to give me problems. It wasn't until I was literally slamming the knife down on my board while chopping that I started to see a little of micro chipping. After fixing up my abused edge, which for the record took no more than 5 minutes, I was back to cutting fruits and veggies again.

The knife also turned out to be pretty comfortable to use. The handle proved to be quite nice in my hand. And the rough edges and corners didn't really give me any problems at all. However, the tip of the spine did catch my hand once or twice and that kind of hurt. When I say it is sharp, I mean really sharp and pointy. It would be great if Chroma would put a little more work into the fit and finish of this knife.