

Other aspects of Use & Care

Cutting technique

Shun cutlery is designed to be used in a smooth, slicing motion—never in an up-and-down “chopping” manner. Imagine cutting wood with a handsaw, then slice through your food with a similar motion, intentionally pushing the knife forward and down as you slice, then pulling it back toward your body. Always pay attention to where your fingers are in relation to the knife. Your skill and experience level should determine the speed at which you cut. When first slicing with a Shun, it’s best to slow down and enjoy the effortless precision and cutting ability of your new knife.

Cutting surface

The cutting surface you use makes a big difference in keeping your knives sharp. A good cutting board will help retain a sharp edge for substantially longer. Soft woods, such as hinoki, are preferred. Tile, ceramic, synthetic, marble, granite, or any kind of glass cutting boards are not recommended and can be very hard on your knives.

Washing & drying

It is important to protect your investment by hand washing your knives with gentle dish soap. Do not use soaps with citrus extracts or bleach; they can promote rust. Rinse and towel dry immediately. Take extra time to get ALL of the water/moisture off of the sharp cutting edge. Although the wood used in the handles has been stabilized, it is natural, and like all wood, may shrink in very arid environments or swell in very humid environments. The handle color may change slightly over time due to oils in the hand as well as the natural color change of wood from oxidation and/or exposure to light. This is not a defect, but a natural part of the process.

Storage

It is best to store your Shun cutlery in a wooden block, in-drawer knife tray, sheath, or knife case. Do not store your knives unsheathed in a drawer.

Please visit shuncutlery.com to register your knife and for more information on use & care, warranty, free sharpening service, and our authorized dealer locator.

Caring for your Shun natural wood accessories

We recommend the following simple care to keep your Shun natural wood accessories looking beautiful and performing their best.

Knife block care

- Keep clean by wiping with a damp cloth
- After cleaning, dry block immediately; never soak
- Apply mineral oil sparingly anytime the block surface appears dry or shows scratches

Cutting board care

- Wet cutting board before each use to help it resist staining
- Wash with mild detergent; towel dry, then let air-dry away from direct sunlight
- Do not put in dishwasher