



SHINKO DOUBLE-SIDED WHETSTONE 1000/5000 GRIT

SKU: SHNK_STON_1K5K

Categories: [Accessories](#), [Cookware](#), [Shinko](#)

Tags: [1000 Grit](#), [5000 Grit](#), [Double-sided](#), [Shinko](#), [Whetstone](#)

GALLERY IMAGES



PRODUCT DESCRIPTION

The Shinko sharpening stone is the second iteration of our combination stone line. For our more advanced customers, I think the Naniwa Chosera, Shapton Kuromaku and Suehiro stones are perfectly good but they don't really offer any "great combination" stones.

Many customers who are new to the world of Japanese kitchen knives, probably spent a couple hundred dollars on a knife, is not ready to spend probably more than \$100 for a sharpening stone. While our previous offering caters the budget side but lacks the performance compared to the professional grade Naniwa or Suehiro stones. This posts a slight problem: once a customer become more advanced and looking for new stones, this older double sided budget stone is no longer useful because the lack of performance.

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Thank you for visiting Knives and Stones (Stand N8) during the Fine Food 2022. Knives and Stones is a premium Japanese kitchenware and cookware importer & wholesaler. Everything that we sell are imported directly from Japan. We are the official distributor of Hasegawa kitchenware, Yoshikawa kitcheware, Tamahagane kitchen knives, Sakai Takayuki knives. We are also the primary importer of the popular Kinka hibachi grills.

We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on sales@knivesandstones.com or call 02-85990898.

**Regards,
James Zhang
Knives and Stones**