

Blade Running

GET CHOPPING WITH A FEW ESSENTIAL TOOLS

LOW HIGH

JAPANESE-STYLE KNIVES

Miyabi Koh 8-Inch Chef's Knife

Precision dicers take note: The angle of the edge on this chef's knife is particularly steep (9½ to 12°), so you can make very careful cuts. The length of the blade makes it easy to make long, even slices, and the fact that the blade is slightly curved makes rocking easy. The price is right, too.

\$100, surlatable.com



Shun Premier 7-inch Santoku

The rippled look of this knife (a side effect of Shun's forging process) will make it quite a showpiece on your knife rack, but it's so fun to use, you'll be excited to pull it off and get chopping. At 7 inches, the blade is slightly shorter than the other knives, but that keeps it light and maneuverable.

\$225, shun.kaiusaltd.com



GERMAN-STYLE KNIVES

Wüsthof Classic 8-inch

There's a reason many culinary schools recommend Wüsthof knives to their students — they're well made, easy to sharpen and last decades. They're nicely balanced, if a bit hefty, which makes it easy to power through heavy-duty vegetables, bones and whatever else you want to throw at it. The handle is on the larger side, which is something to keep in mind if you have smaller hands. **\$150, williams-sonoma.com**



Messermeister Royale Elité Stealth Chef's Knife 8-inch

If you have a little extra dough to spend on this versatile tool, this just might be the knife to buy. Each blade is handcrafted in Germany with an ergonomic — and unique-looking — wooden handle. It's lighter than other knives in the German style, making it a pleasure to use for even the longest prep sessions. The company also backs it up with a lifetime warranty. **\$200, messermeister.com**



HONING STEELS

OXO Good Grips Professional Sharpening Steel

This steel is long enough for basically any blade in your collection and the safety guard keeps your hands far enough away from the action.

\$15, oxo.com



Messermeister 800 Grit Diamond Sharpening Steel

This steel hones and sharpens at the same time and works on both Japanese and German-style knives. Plus, for something that's coated in actual diamond dust, the price isn't that crazy. **\$25, messermeister.com**



SHARPENERS

Wüsthof 240/1000/3000-Grit Tri-Stone Sharpener

Even if you're starting with a very dull knife, the three levels of coarseness will whip it into tip-top shape, particularly the slightly softer German steel blades. It comes with a little squeeze bottle, so you can keep the stone properly moistened, and a no-skid base. **\$50, williams-sonoma.com**



Shun 1000/6000 Grit Combination Whetstone

The grit on either side of this Japanese-style whetstone is slightly finer than the Wüsthof one, good for the harder (and more brittle) steel of a Japanese knife. This one also comes with a base for safer sharpening.

\$100, shun.kaiusaltd.com

