



Gyuto, Allday Knives

£180 Regular

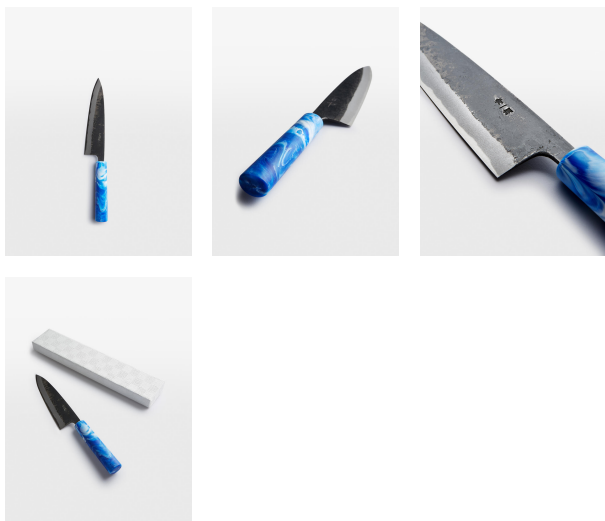
£153 Membership

Product details

Shoreditch House member, ex-chef and founder of Allday Knives, Hugo Worsley, upcycles plastic waste to produce sustainable cooking knives that are designed to last a lifetime. Deemed as the basis of good cooking, the brand's high-quality knives are dropped in limited-edition batches, as each one is individually handmade by a Japanese family in Sakai, Japan, who have been forging knives for over four generations.

In this exclusive collaboration, Allday Knives created a Gyuto kitchen knife crafted from Aogami 1 blue carbon steel, with a handle entirely formed out of plastic waste from our White City House kitchen. Gift it to an avid cook, or keep it for yourself to upgrade your everyday cooking equipment.

Limited-edition Gyuto cooking knife Handmade by a Japanese family in Sakai Handle is made from recycled plastic waste from Soho House kitchens Aogami 1 blue carbon steel blade Designed to last a lifetime, with suitable care Not dishwasher safe Dry your blade as soon as you've hand-washed it Do not place the knife close to high heat Wrap the blade in newspaper and store away when not in use for long periods Use a whetstone to sharpen the blade and use a rust eraser to clean your knife A collaboration with Soho House



Dimensions

H25 x W5 x D5cm / H10 x W2 x D2"

Weight

0.105kg / 0.2lbs

Details

Materials: Recycled plastic and Carbon steel

Knife care

Allday Knives have a high carbon content, which means they are very reactive and discolouration on the blade is likely. To prevent this, wash with hot (not boiling) water, and completely wipe off any moisture for storage. Over time, your knife will develop a natural patina, and the blade will start to discolour along the cutting edge - this is a sign of a healthy knife. You want it to develop this patina, as it acts as a layer and prevents rust.