

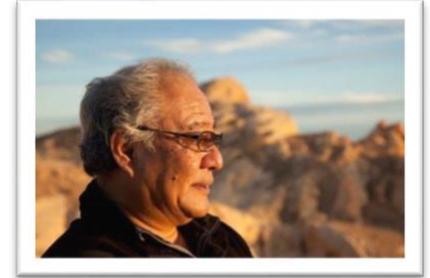


Kiku Matsuda

KIKUKNIVES.COM

Owner

Kiku Matsuda was born in Seki-City, Japan in 1952. He is a knife artist that specializes in custom handmade knives for more than 50 years. He is a world-class artist that has created his own great brands, like his highly-regarded style called "Hamaguri-Ba".



Kiku Matsuda talents as a custom knifemaker are legendary. His hands are magical with grinding and polishing blades in any angles or direction. Unlike other grinders, he uses the side flat area of the power wheel to create 3D grindings, concave, hollow, flat, Hamaguri (convex), twist, double and triple grindings in free hand. He says his fingers move automatically from his imagination, which is amazing!



Kiku learned his art and unique grinding technique from his father and has been running a small workshop in Seki specializing in blade grinding work since age 15. He is much older now and has many years of experience and accomplishments that prove that he's one of the best grinders in the world. His fine work was admitted by William Henry Knives many years ago, and all of their custom grade blades were hand ground and polished by Kiku.

Kiku's son, Masayuki (3rd generation) has started making handmade custom knives together. At the local knife shows, their tactical knives have quickly received great reputations for their unique blade style, extreme durability and sharpness. Kiku's blade steel preference is the OU-31 (his exclusive Japanese micro-fine durable steel), as well as D2, VG-10 and SPG2 Damascus.

Kiku Knives are best known for blade durability, edge sharpness and longer edge retention has made them highly sought after. After polished the blade, he will use a special art etching process on the blade for non-glare finish, corrosion resistance and blade surface protection. He prefers to use G10 and Canvas Micarta for the handles that are contoured and shaped to fit the hand comfortably. Each knife comes with hand fitted Kydex sheath with Tek-Lok carrying device. These characteristics, coupled with the high-quality steel used and unique grinds turns knives into pieces of art.



You will be amazed with the outstanding blade grinding and cutting performance of Kiku Knives, especially when you actually use it. Kiku would like you to experience his knives and prove it as well. However, his custom knife production is very limited, so you need to wait 2-3 months after ordering.



Kiku Matsuda with R. Lee Ermei