



Product Care & FAQs

Sharpening Instructions

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Sointu USA sells a wide variety of sharpening tools. Each tool comes with its own instructions for use. Please refer to those instructions.

As a general rule, the best sharpening tool for an individual is one that he or she is going to use. Each tool is different and may be easy or difficult to use depending on the individual and their level of experience or skill. Keeping this in mind, we recommend periodically sharpening your knives using either a waterstone or ceramic stone. Our **MinoSharp Professional Knife Sharpening Waterstone Kits** and our **Global ceramic stones** both come in rough, medium and superfine grits. Normally, a medium grit is sufficient with which to start. However, if your blade is really dull, it may be necessary to start with a rough grit. The superfine grit does only minimal sharpening. Its main purpose is to polish the edge of the knife after it is sharpened.

In between stone sharpenings, we recommend that you use our Global fine ceramic or diamond rod to keep the edges of your knives aligned. The diamond rod is harder than the ceramic rod and will align the edge quicker. The diamond rod also will not break if it is hit or dropped like the ceramic rod. However, if you break your ceramic rod, we sell replacements.

Remember the best sharpening tool for an individual is one that he or she is going to use. If you maintain your knives on a regular basis, it will be easier to maintain them for the long term. Without a doubt, the easiest to use sharpening tools that we sell are our MinoSharp and MinoSharp Plus hand held ceramic sharpeners. No experience or skill is required to use these sharpeners. These sharpeners will both align your edges and sharpen your knives. Simply follow the instructions on the box which contains the sharpener and you will be sharpening like a pro in no time.

Stone sharpening is the best way to sharpen any brand of knife. However, our MinoSharp or MinoSharp Plus sharpeners are infinitely better than using nothing at all. You will be amazed at how effective they truly are.

***PLEASE NOTE:** It is only possible to sharpen knives sharpened on only one side like the Bunmei knives or our Global G-7, G-11 and GS-4 with a waterstone or ceramic stone. Our MinoSharp and MinoSharp Plus sharpeners should not be used for these knives or for knives with serrated edges.*