

130 × 130

高知 仁淀川 まな板・ひのき

Kochi Niyodo River
Hinoki cypress cutting board



仁淀川の山から切り出された貴重なひのきを出来るだけ無駄の出ないよう素材を大切にカットしたまな板です。森の中にいるかのような特有の香りが特徴の檜素材は、食材が滑りにくく刃当たりも柔らかいため、包丁の刃が長持ちします。特有のヤニが雑菌の繁殖を抑え、水にも強いいため黒ずみも発生しにくい素材です。削りながら再生させて、美しく清潔に、長くご使用いただけます。

Cutting board made of precious hinoki wood cut from the mountains nearby Niyodo River, carefully cut so that as little waste as possible is produced. The hinoki wood material has a unique aroma as if it were in a forest. The food does not slip easily. The touch of the blade is soft, so the blade of the knife lasts longer. The natural resin coating protects from the bacteria and water resistant. The cutting board can be regenerated as it is sharpened, keeping it beautiful, clean, and long-lasting.

