

## Company Profile

No. 160



## Address

648-13Yoshidanishioota,Tsubame City,Niigata,Japan

## Company website

<https://n-onikiri.ngt.jp/>

## Year founded

2015

## Capital fund

~ 10 million yen

## Number of employees

~ 20 employees

## Industry sector

☒ Manufacturing
 ☐ Wholesale
 ☐ Retail
 ☐ Trading
 ☐ Services / Others

## Main products

	Machinist tools		Soil preparation machinery and implements, Harvesting and preparing machinery and implements		Cutleries
	Artisan's tools	●	Preparation utensils	●	Cooking utensils
	Tableware		Table utensils		Knives, forks, spoons, chopsticks, and those accessories
	Other kitchen utensils and tableware				Household gardening tools
	Other home and living products				
	Outwears		Other textile and apparel products		

## Company outline

The traditional all-stainless steel kitchen knife is butt-welded to the blade and handle parts, which in turn causes damage to the welded area. This all-stainless steel kitchen knife is integrated with its blade and tang, and adopts a monocoque structure that forms a hollow cavity in the center of the handle. This makes it possible to reduce the weight and prevent the welded joint from being broken.

## Certifications (e.g. ISO, HACCP, GAP)

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## Payment terms

☒ T/T
 ☐ L/C
 ☐ Others

## Trade form

☐ Direct trade
 ☒ Indirect trade
 ☐ Others

## Export experience

Experience of export within 5 years

## Exporting countries

E U

## Target buyer

☒ Import distributor
 ☒ Retailer
 ☐ Restaurant and hotel
 ☐ Cross-border EC operator

Others

## Target country

EU, USA, etc