

STEEL & STONE CO.

SHARPENING PRICES

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22 Boronia Crescent, City Beach

KITCHEN KNIVES

Belt sharpened while you wait

Paring knife	\$10
Medium / large knife	\$15
Japanese knife (double bevel)	\$15
Serrated / bread knife	\$15
Kitchen shears	\$12.50
Thermomix / food processor blade	\$15

SCISSORS & GARDEN

Dressmaking / craft scissors	\$12.50
Secateurs	\$12.50
Garden shears	\$17.50
Axe	\$25

JAPANESE WHETSTONE UPGRADE

Hand sharpened on Japanese whetstones to 5000 grit. Ready next market, or pick up in City Beach.

Double bevel, up to 21cm	\$25
Double bevel, over 21cm	\$1.30/cm
Single bevel, up to 24cm	\$35
Single bevel, over 24cm	\$45
Thinning	from \$30
Chip / tip repair	from \$15

Single-bevel knives (yanagiba, deba, usuba) are whetstone only.

Japanese double-bevel knives can also be belt sharpened while you wait — see Kitchen knives.

20% OFF FOR CASH

Cleavers, pocket and hunting knives, other blades — just ask.

Happy with
your edge?
Leave a review

