

Trademark/Service Mark Application, Principal Register

Serial Number: 86895768

Filing Date: 02/03/2016

The table below presents the data as entered.

Input Field	Entered
SERIAL NUMBER	86895768
MARK INFORMATION	
*MARK	KAMIKOTO
STANDARD CHARACTERS	YES
USPTO-GENERATED IMAGE	YES
LITERAL ELEMENT	KAMIKOTO
MARK STATEMENT	The mark consists of standard characters, without claim to any particular font, style, size, or color.
REGISTER	Principal
APPLICANT INFORMATION	
*OWNER OF MARK	Galton Voysey Limited
INTERNAL ADDRESS	Unit A 17/F, Grandion Plaza
*STREET	No. 932 Cheung Sha Wan Road
*CITY	Kowloon
*COUNTRY	Hong Kong
LEGAL ENTITY INFORMATION	
TYPE	limited company (ltd.)
STATE/COUNTRY WHERE LEGALLY ORGANIZED	Hong Kong
GOODS AND/OR SERVICES AND BASIS INFORMATION	
INTERNATIONAL CLASS	008
*IDENTIFICATION	Steel knives
FILING BASIS	SECTION 1(a)
FIRST USE ANYWHERE DATE	At least as early as 09/28/2015
FIRST USE IN COMMERCE DATE	At least as early as 09/28/2015
SPECIMEN FILE NAME(S)	
ORIGINAL PDF FILE	SPE0-20487401-20160120140711156600_.102362-0119_KAMIKOTO_Steel_Knives.pdf
CONVERTED PDF FILE(S) (2 pages)	\\TICRS\EXPORT16\IMAGEOUT16\868\957\86895768\xml1\RFA0003.JPG
	\\TICRS\EXPORT16\IMAGEOUT16\868\957\86895768\xml1\RFA0004.JPG
SPECIMEN DESCRIPTION	point-of-sale print-out from applicant's website

INTERNATIONAL CLASS	008
*IDENTIFICATION	Whetstones
FILING BASIS	SECTION 1(b)
INTERNATIONAL CLASS	020
*IDENTIFICATION	Display stands
FILING BASIS	SECTION 1(b)
INTERNATIONAL CLASS	021
*IDENTIFICATION	Knife blocks; serving trays; plates
FILING BASIS	SECTION 1(a)
FIRST USE ANYWHERE DATE	At least as early as 12/23/2015
FIRST USE IN COMMERCE DATE	At least as early as 12/23/2015
SPECIMEN FILE NAME(S)	
ORIGINAL PDF FILE	SPE0-20487401-20160120140711156600 . 102362-0119_KAMIKOTO Knife Block.pdf
CONVERTED PDF FILE(S) (2 pages)	\\TICRS\EXPORT16\IMAGEOUT16\868\957\86895768\xml1\RFA0005.JPG
	\\TICRS\EXPORT16\IMAGEOUT16\868\957\86895768\xml1\RFA0006.JPG
SPECIMEN DESCRIPTION	point-of-sale print-out from applicant's website
ATTORNEY INFORMATION	
NAME	Nicole Gage
ATTORNEY DOCKET NUMBER	102362-0119
FIRM NAME	Foley & Lardner LLP
STREET	3000 K Street N.W., Suite 600
CITY	Washington
STATE	District of Columbia
COUNTRY	United States
ZIP/POSTAL CODE	20007
PHONE	6173424000
FAX	6173424001
EMAIL ADDRESS	IPDocketing@foley.com
AUTHORIZED TO COMMUNICATE VIA EMAIL	Yes
OTHER APPOINTED ATTORNEY	Andrew Baum, Katherine P. Califa, Mark J. Diliberti, Diane G. Elder, Craig S. Fochler, Jeffrey H. Greene, Charles R. Mandly, Richard J. McKenna, Norman J. Rich, Tricia L. Schulz, Robert S. Weisbein, Tracy A. Bacigalupo, and all other attorneys
CORRESPONDENCE INFORMATION	
NAME	Nicole Gage
FIRM NAME	Foley & Lardner LLP
STREET	3000 K Street N.W., Suite 600
CITY	Washington

STATE	District of Columbia
COUNTRY	United States
ZIP/POSTAL CODE	20007
PHONE	6173424000
FAX	6173424001
*EMAIL ADDRESS	IPDocketing@foley.com;ngage@foley.com;mmentler@foley.com;bcorbin@foley.com
*AUTHORIZED TO COMMUNICATE VIA EMAIL	Yes
FEE INFORMATION	
APPLICATION FILING OPTION	TEAS RF
NUMBER OF CLASSES	3
FEE PER CLASS	275
*TOTAL FEE DUE	825
*TOTAL FEE PAID	825
SIGNATURE INFORMATION	
SIGNATURE	/WWOLFRAM/
SIGNATORY'S NAME	William Wolfram
SIGNATORY'S POSITION	Chairman
DATE SIGNED	02/03/2016

Trademark/Service Mark Application, Principal Register

Serial Number: 86895768

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To the Commissioner for Trademarks:

MARK: KAMIKOTO (Standard Characters, see [mark](#))

The literal element of the mark consists of KAMIKOTO.

The mark consists of standard characters, without claim to any particular font, style, size, or color.

The applicant, Galton Voysey Limited, a limited company (Ltd.) legally organized under the laws of Hong Kong, having an address of
Unit A 17/F, Grandion Plaza
No. 932 Cheung Sha Wan Road
Kowloon
Hong Kong

requests registration of the trademark/service mark identified above in the United States Patent and Trademark Office on the Principal Register established by the Act of July 5, 1946 (15 U.S.C. Section 1051 et seq.), as amended, for the following:

International Class 008: Steel knives

In International Class 008, the mark was first used by the applicant or the applicant's related company or licensee or predecessor in interest at least as early as 09/28/2015, and first used in commerce at least as early as 09/28/2015, and is now in use in such commerce. The applicant is submitting one(or more) specimen(s) showing the mark as used in commerce on or in connection with any item in the class of listed goods/services, consisting of a(n) point-of-sale print-out from applicant's website.

Original PDF file:

[SPE0-20487401-20160120140711156600 . 102362-0119_KAMIKOTO_Steel_Knives.pdf](#)

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International Class 008: Whetstones

Intent to Use: The applicant has a bona fide intention, and is entitled, to use the mark in commerce on or in connection with the identified goods/services.

International Class 020: Display stands

Intent to Use: The applicant has a bona fide intention, and is entitled, to use the mark in commerce on or in connection with the identified goods/services.

International Class 021: Knife blocks; serving trays; plates

In International Class 021, the mark was first used by the applicant or the applicant's related company or licensee or predecessor in interest at least as early as 12/23/2015, and first used in commerce at least as early as 12/23/2015, and is now in use in such commerce. The applicant is submitting one(or more) specimen(s) showing the mark as used in commerce on or in connection with any item in the class of listed goods/services, consisting of a(n) point-of-sale print-out from applicant's website.

Original PDF file:

[SPE0-20487401-20160120140711156600 . 102362-0119_KAMIKOTO_Knife_Block.pdf](#)

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[Specimen File1](#)

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The applicant's current Attorney Information:

Nicole Gage and Andrew Baum, Katherine P. Califa, Mark J. Diliberti, Diane G. Elder, Craig S. Fochler, Jeffrey H. Greene, Charles R. Mandly, Richard J. McKenna, Norman J. Rich, Tricia L. Schulz, Robert S. Weisbein, Tracy A. Bacigalupo, and all other attorneys of Foley & Lardner LLP 3000 K Street N.W., Suite 600
Washington, District of Columbia 20007
United States
6173424000(phone)
6173424001(fax)
IPDocketing@foley.com (authorized)

The attorney docket/reference number is 102362-0119.

The applicant's current Correspondence Information:

Nicole Gage

Foley & Lardner LLP

3000 K Street N.W., Suite 600

Washington, District of Columbia 20007

6173424000(phone)

6173424001(fax)

IPDocketing@foley.com;ngage@foley.com;mmentler@foley.com;bcorbin@foley.com (authorized)

E-mail Authorization: I authorize the USPTO to send e-mail correspondence concerning the application to the applicant or applicant's attorney at the e-mail address provided above. I understand that a valid e-mail address must be maintained and that the applicant or the applicant's attorney must file the relevant subsequent application-related submissions via the Trademark Electronic Application System (TEAS). Failure to do so will result in an additional processing fee of \$50 per international class of goods/services.

A fee payment in the amount of \$825 has been submitted with the application, representing payment for 3 class(es).

Declaration

The signatory believes that: if the applicant is filing the application under 15 U.S.C. § 1051(a), the applicant is the owner of the trademark/service mark sought to be registered; the applicant is using the mark in commerce on or in connection with the goods/services in the application; the specimen(s) shows the mark as used on or in connection with the goods/services in the application; and/or if the applicant filed an application under 15 U.S.C. § 1051(b), § 1126(d), and/or § 1126(e), the applicant is entitled to use the mark in commerce; the applicant has a bona fide intention, and is entitled, to use the mark in commerce on or in connection with the goods/services in the application. The signatory believes that to the best of the signatory's knowledge and belief, no other persons, except, if applicable, concurrent users, have the right to use the mark in commerce, either in the identical form or in such near resemblance as to be likely, when used on or in connection with the goods/services of such other persons, to cause confusion or mistake, or to deceive. The signatory being warned that willful false statements and the like are punishable by fine or imprisonment, or both, under 18 U.S.C. § 1001, and that such willful false statements and the like may jeopardize the validity of the application or any registration resulting therefrom, declares that all statements made of his/her own knowledge are true and all statements made on information and belief are believed to be true.

Declaration Signature

Signature: /WWOLFRAM/ Date: 02/03/2016

Signatory's Name: William Wolfram

Signatory's Position: Chairman

RAM Sale Number: 86895768

RAM Accounting Date: 02/03/2016

Serial Number: 86895768

Internet Transmission Date: Wed Feb 03 12:07:21 EST 2016

TEAS Stamp: USPTO/BAS-XXX.XX.XX.X-201602031207213370

42-86895768-5506b93bcb791a93b409ac95afb1

fd46cd8c2402e2f553be42eb116cfde13ede157-

CC-9183-20160201161605506821

KAMIKOTO



kamikoto/神筆

Previous winners

Date	Price	User
1/5/2016	\$2.29	buckwizer
1/5/2016	\$17.05	BD4STEVE56
1/5/2016	\$0.57	RalphyBuckster
1/5/2016	\$23.16	MacDiesel865

Final sales price: **\$0.00**

Highest bidder:

01:25:24

With each new bid the price goes up 50.01 and timer starts over from 10 seconds.

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Kamikoto 神筆 7-Inch Niigata Steel Santoku Chef's Knife

Start your collection of gourmet kitchen knives with the high-end Kamikoto 神筆 Santoku Chef's Knife. Featuring high-grade Niigata steel from Japan, over a thousand years have gone into the craftsmanship behind the Kamikoto 神筆 Santoku Chef's Knife, resulting in the world renowned, hand-crafted steel knives that set the standard for fine cuisine everywhere.

Only the most discerning chefs choose Kamikoto 神筆 Santoku Chef's Knife to help them meet and exceed high standards in the kitchen. Each blade goes through a rigorous quality assurance process of testing and retesting to ensure all knives meet the distinction and caliber of Kamikoto 神筆.

At 7 inches long, the Santoku Chef's Knife blade is 2.5mm thick. Taper ground on one side and hollow ground on the other. Both the blade and the handle are satin finished for a subtle, yet stunning luster. This exquisite knife comes in a natural-colored ash wood box for safe storage and keeping.

The Kamikoto 神筆 Santoku Chef's Knife feels comfortable in your grip, like an extension of your hand. The handle is secure with a non-slip surface and perfectly sized to keep your hand from touching your cutting surface. You can tell the quality of Kamikoto 神筆 by the feel it gives you: substantial, yet light; slender, sharp, and fluid; and nicely balanced and truly comfortable.

Each knife is precision balanced and weighted for optimal functionality and long-lasting performance. Since kitchen knives are an investment you will use daily in food preparation, the Kamikoto 神筆 Chef's Knife is engineered for a lifetime of durability, strength, excellent handling, and endurance. When you focus on the quality of high-end knives, you can rest assured that Kamikoto 神筆 is the pinnacle of the gourmet's choice of blades. When you handle the Kamikoto 神筆 Chef's Knife, you'll feel the difference a quality blade can make.

- Santoku Chef Knife is packed in a natural-colored ash wood box for safe storage
- 7-Inch Santoku Chef Knife
- Precision balanced and weighted for optimal functionality
- Made from high grade Niigata Steel from Japan
- Rigorously tested to meet Kamikoto 神筆 Standards
- Made by Kamikoto 神筆





Previous winners

Date	Price	User
1/5/2016	\$19.47	msjoleegirl
1/5/2016	\$1.24	MacDiesel865
1/5/2016	\$0.50	moldavite
1/4/2016	\$5.68	NolanNg

Final sales price: **\$0.00**

Highest bidder:

11:26:09

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Kamikoto 神筆 - Floating Knife Block With Magnetic Interior

The perfect way to store your high-caliber Kamikoto 神筆 knives. The Kamikoto 神筆 Floating Knife Block is solid wood with a magnetic interior so that it looks like your knives are floating on the edge. Designed to live on your countertop, the Kamikoto 神筆 Floating Knife Block safely stores your high-quality Kamikoto 神筆 knives to keep their blades sharp for long-lasting endurance. Since there are many reasons why you should never store your knives in a drawer, the Floating Knife Block keeps your investment safe and secure on your countertop, while at the same time attractively displaying your collection close at hand for when you need them most.

An innovative, stylish twist on a traditional knife block, the Kamikoto 神筆 Floating Knife Block can store up to 4 large knives with ample room between the blades to keep them sharp and ready for use. The illusion of knives teetering on the edge is unique to Kamikoto 神筆, and the honey colored wooden background sets off your premium collection of gourmet chef's knives to perfection. The Floating Knife Block lets you custom configure your favorite knives to create an interesting display, showcasing your high-end cutlery without clutter.

- Kamikoto 神筆 Floating Knife Block
- Magnetic interior to safely store your knives
- Designed to be displayed on your countertop
- 11.75-in long x 10-in high x 5.6-in deep
- Knives not included
- Made by Kamikoto 神筆





About Kamikoto 神華

Enhance your collection of kitchen knives and kitchenware with high-caliber products designed by Kamikoto 神華. Only the most discerning chefs choose Kamikoto 神華 to help them meet and exceed high standards in the kitchen. Each blade and all kitchen accessories go through a rigorous quality assurance process of testing and retesting to ensure they meet the distinction and caliber of Kamikoto 神華.

Featuring high-grade Niigata steel from Japan, over a thousand years have gone into the perfection behind Kamikoto 神華 knives, resulting in the world-renowned Niigata steel knives that set the standard for fine cuisine everywhere. When you choose a Kamikoto 神華 knife, you know that each one is backed by over a millennium of perfecting functionality and long-lasting performance, especially the precision balance and weight. And when you handle a Kamikoto 神華 knife, it feels completely comfortable, like an extension of your hand.

Japanese Niigata steel has long been world-renowned for creating the highest quality steel blades, and that ancient dedication to craftsmanship goes into each Kamikoto 神華 knife set and is extended to all products under the Kamikoto 神華 brand. Kamikoto 神華 is the original manufacturer of Niigata steel knives and has recently added quality kitchenware to our line. A Kamikoto 神華 kitchenware is an investment in your kitchen accessories, appointed with only the best.



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