

CUTLERY

MASAHIRO STAIN RESISTANT BLADES MADE FROM MOLYBDENUM VANADIUM STEEL

Masahiro knives are crafted in Seki City, Japan. They are a full tang construction with wood handles that are fixed with three rivets. Stainless steel blades are chisel ground and the edges are mirror polished and extremely sharp. These are solid performing knives that are easy to maintain and designed for the professional chef.



CHEF'S KNIVES (GYUTO)

	BLADE
Y652 7	7"
Y652 8	8"
Y652 9.5	9.5"



THIN BLADE SLICERS (SUJHIKI)

9.5" blade.	10.5" blade.
Y660 9.5	Y660 10.5



SANTOKU KNIFE

7" blade.
Y661



JAPANESE BONING KNIFE (HANKOTSU)

6" blade.
Y662



UTILITY KNIFE (PETTY)

6" blade.
Y651



PARING KNIFE (PETTY)

4.75" blade.
Y650

MASAHIRO MV HIGH CARBON, STAIN RESISTANT STEEL

These Masahiro knives are amazingly light weight, yet perfectly balanced. The edges are mirror polished. The handles have a three rivet design and are made of a seamless composite plastic. They are remarkably durable, much more practical and longer lasting than a laminated wood handles. The handle is resistant to bacteria which keeps the knife very hygienic in daily use.



MV SANTUKO KNIFE

Stainless steel, plastic handle. 7" blade.
Y672 175



MV PARING KNIFE (PETTY)

5.9" blade.
Y670 150

MV CHEF'S KNIFE (GYUTO)

Stainless steel, plastic handle.
9.5" blade. 8" blade.
Y671 240 Y671 210



THESE EXTREMELY THIN BLADES ARE FOR FINE, PRECISE SLICING, NOT FOR BREAKING BONES OR ROUGH WORK.