

CUTLERY

MCUSTA ZANMAI VG-10

The Mcusta Zanmai Knife Series is made using high carbon VG10 stainless steel, it is engineered for maximum rust resistance and a long-lasting edge. The beautiful Octagonal shape handle with nickel/silver bolster gives this knife a excellent balance and great feel when used for cutting.



GYUTO CHEF'S KNIFE
8.2" blade. 9.4" blade.
Z232 8 Z232 10



SLICER KNIFE (SUJHIKI)
9.4" blade.
Z234



SANTOKU KNIFE
7" blade.
Z231



ZANMAI PETTY UTILITY KNIFE
5.9" blade.
Z230

MCUSTA ZANMAI PRO

The Mcusta Zanmai Pro series of Japanese knives are both beautiful and high performance knives. The Mcusta Zanmai Pro knives is made from "8A" Molybdenum Vanadium steel, a high quality steel that is tough and holds its edge very well. These Mcusta Zanmai Pro knives have an ergonomic, beautiful and unique Corian Dupont handle with endcap.



CHEF'S KNIFE
8.2" blade. 9.4" blade.
Z239 8 Z239 10



SANTOKU KNIFE
7" blade.
Z238



NAKIRI STYLE VEGETABLE KNIFE
6.5" blade.
Z240



PETTY UTILITY KNIFE
4.3" blade. 5.9" blade
Z236 Z237



SLICERS (SUJHIKI)
9.4" blade. 10.6" blade.
Z241 9 Z241 10

SAYA COVERS
For Mcusta Zanmai VG-10 and Zanmai Pro.



FITS KNIFE
Z241 9C 9.4" blade (Slicer)
Z241 10C 10.6" blade (Slicer)
Z237 C 5.9" blade (Petty)

FITS KNIFE
Z238 C 7" blade (Santoku)
Z239 8C 8.2" blade (Chefs' Gyuto)
Z239 10C 9.4" blade (Chefs' Gyuto)

MCUSTA ZANMAI 8A

The Mcusta Zanmai 8A line of knives uses the same Molybdenum Vanadium that is featured in there pro series (shown above) offering a high quality finish and excellent edge retention. A beautifully polished pakka wood handle is fitted on these full tang knives and the butt is fitted with a mirror finished end cap. These knives do not have a bolster.



CHEF KNIFE
8.2" blade. 9.4" blade.
Z244 8 Z244 10



SANTOKU KNIFE
7" blade.
Z243



PETTY UTILITY KNIFE
4.7" blade. 5.9" blade.
Z242 4 Z242 5