

KIKUICHI WARIKOMI DAMASCUS ROSEWOOD HANDLES

This Damascus blade is comprised of 45 layers that consist of a combination of Nickel, SUS410, and J1 stainless steel. This layering gives the blade a unique appearance and helps protect the core material from staining and rusting. The core steel is high carbon Swedish steel giving the knife an excellent cutting edge, and has a Rockwell hardness of 60. The Wa-style handles are made from rose wood with an ebony ferrule. This series is a fine example of Kikuichi's respect for traditional Japanese craftsmanship and quality.



UTILITY KNIFE (PETTY)
6.5" blade.
Z187 6.5



SANTOKU KNIFE
7" blade.
Z188 7



CHEF'S KNIFE (GYUTO)
8" blade. 9.5" blade.
Z189 8 **Z189 9.5**



Octagonal handles.

MASAHIRO

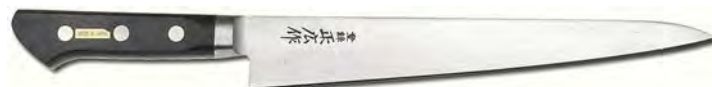
MASAHIRO CARBON STEEL

Masahiro, one of Japan's largest cutlery companies, makes these superb Western-style, professional knives. Carbon steel gives the sharpest edge. The blades are designed for fine slicing and are sharpened on both sides. The handles are made of high density fiberboard for moisture resistance, and are stainless steel riveted to the full tang.



CHEF'S KNIVES (GYUTO)

	BLADE
Y602 7	7"
Y602 8	8"
Y602 9.5	9.5"



THIN BLADE SLICERS (SUJHIKI)

9.5" blade.	10.5" blade
Y605 9.5	Y605 10.5



SANTOKU KNIFE
7" blade.
Y604



JAPANESE BONING KNIFE (HANKOTSU)
6" blade.
Y603



UTILITY KNIFE (PETTY)
6" blade.
Y601



PARING KNIFE (PETTY)
4.75" blade.
Y600

THESE BLADES ARE MADE FROM CARBON STEEL. THEY ARE NOT STAIN RESISTANT AND WILL FORM A PATINA.