

CUTLERY



PARING KNIFE (PETTY)
5.9" blade.
Y704 6



CHINESE CLEAVER
7.5" blade.
Y724
NOT FOR USE WITH BONES.

MISONO’S STAIN RESISTANT 440 SERIES

This steel has more chrome which makes it harder and allows a sharper edge but with good re-sharpening properties. Ice hardened and tempered for strength and durability. Standard bolster.



CHEF’S KNIFE (GYUTO)
8" blade. 9.5" blade.
Y735 8 **Y735 9.5**



PARING KNIFE (PETTY)
5.9" blade.
Y734 6

THIN BLADE SLICER (SUJHIKI)
9.5" blade.
Y736 9.5



MISONO UX-10 SERIES

Top grade Swedish, high carbon, no-stain steel makes hard, sharp cutting edges with surprisingly easy resharpening. Ice hardened (sub zero) and tempered to Rockwell 60° for great strength and edge retention. Unique tapered, German nickel silver bolster allows greater comfort and less irritation from the back of the blade.



A. CHEF’S KNIFE (GYUTO) **B. HOLLOW GROUND CHEF’S KNIFE (GYUTO)**
8" blade. 9.5" blade. 8" blade. 9.5" blade.
Y730 8 **Y730 9.5** **Y741 8** **Y741 9.5**



C. THIN BLADE SLICER (SUJHIKI) **D. HOLLOW GROUND THIN BLADE SLICER (SUJHIKI)**
9.5" blade. 9.5" blade. 11" blade.
Y731 9.5 **Y742 9.5** **Y742 11**



E. UX-10 PARING KNIFE **F. HOLLOW GROUND PARING KNIFE (PETTY)**
5.9" blade. 4.75" blade.
Y729 **Y740**



SANTOKU KNIFE
7" blade.
Y732

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