

KANEMASA

Japanese Hand-Made Professional Cutlery Carbon, Sword Steel Blades.

KANEMASA HIGHEST QUALITY

These knives are hand-made by a small, well established (1917) factory for their professional customers. The steel is Yasugi Shiro-ko, a high carbon, steel preferred for daily use because it is easily re-sharpened to a very fine edge. This is laminated during forging to a "mild" (more rigid) steel for strength, then polished and sharpened. As with all carbon steel knives, this will rust if not treated properly. The handles are made from "Ho" or Ichii wood. Varieties unique to Japan which are light and very water resistant. The ferrules are buffalo horn.

KANEMASA TRADITIONAL ROUND HO-WOOD HANDLES



DEBA KNIFE

Thin edge, thick back for cutting meat & poultry.
6" blade.
Y802 15



SQUARE USUBA KNIFE

Vegetable & fruit slicer. 7" blade.
Y804 18



POINTED SASHIMI KNIFE (YANAGIBA)

Thin blade for fine slicing.

9.5" blade.

Y800 24

10.5" blade

Y800 27

KANEMASA OCTAGONAL ICHII WOOD HANDLES

Surer, more comfortable grip.



PROFESSIONAL DEBA KNIFE

6" blade.
Y822 15



POINTED SASHIMI KNIVES (YANAGIBA)

9.5" blade.

Y820 24

10.5" blade

Y820 27



SQUARE USUBA KNIFE

7" blade.
Y824 18

THESE KNIVES ARE SHARPENED ON ONE SIDE ONLY.

MAC

From Japan.

MAC PROFESSIONAL SERIES

For 40 years, this company has sold superior quality cutting tools in Japan. Now their "Professional Series" knives are available here. These superb tools are made from a high carbon, stain resistant steel forged to 60 Rockwell (a hardness rating that assures edge sharpness and good re-sharpening quality). Forged bolsters and riveted water repellent wood handles are joined by hand. These knives are extremely sharp.



HOLLOW GROUND SANTOKU KNIFE

7" blade.
Y310



HOLLOW GROUND CHEF'S KNIFE (GYUTO)

8" blade.
Y311 8