

CUTLERY

TAMAHAGANE KYOTO SAN SERIES

The 63 layer Damascus style blades of these knives are a 3-ply construction, and are formed by repeatedly rolling three separate layers together to create highly specialized solid blade steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 59°-60°. This hardness is a byproduct of the rolling process. The outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion. This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate linen handle. The bases of the knives' handles have been weighted, giving the finished piece balance. These knives are an excellent balance of tradition and technology.



CHEF'S KNIFE
8" blade. 10" blade.
Z210 8 Z210 10



SANTOKU KNIFE
7" blade.
Z208



SLICER KNIFE
11" blade.
Z211



UTILITY KNIFE
5" blade.
Z207



VEGETABLE KNIFE
7" blade.
Z209



PARING KNIFE
3.5" blade.
Z206

GLOBAL KNIVES

This Japanese company has reinvented professional cutlery. Blade and handle are made of seamlessly bonded, high-carbon, stain resistant steel. This unique design provides superior balance and responsiveness. Plus... the dimpled handle offers surprising comfort and a sure grip while remaining impervious to bacteria. Super thin blades make slicing, cutting and tip-work faster and easier. This surprisingly light knife is easy to use and extremely comfortable.



CHEF'S KNIVES
Smooth blade-to-handle joint.
A. 8" blade. B. 8" serrated blade.
Y500 Y523



HOLLOW GROUND SANTOKU KNIFE
Y587 7" blade



CHEF'S KNIVES
Indented blade-to-handle joint.
C. 9.5" blade. D. 11" blade
Y509 Y531



CHEF'S CLEAVER
1 lb, 6" blade.
Y532