

MISONO

The Misono Company is descended from one of Japan's great sword makers. While still producing ceremonial swords, Misono is now more famous for their excellent, thin blade cutlery, some of the finest in Japan. You can select from four of their best lines, each with different design, blade steels and bolster features. All the Misonos have the same handles made from natural wood for comfort and feel. They are impregnated with resin under high pressure and great heat to make them very durable and impervious to water.

MISONO HIGHEST QUALITY SWEDISH CARBON TOOL STEEL

Misono's original knife line is made from Swedish, high carbon tool steel. Believed by many to be the finest for cutlery because of its unique molecular structure, the blades are hot-forged, hardened and tempered to Rockwell 60°. Blades are sharpened on both sides (Western style) with a standard bolster.



CHEF'S KNIVES (GYUTO)

8" blade. Y701 8
9.5" blade. Y701 9.5



PARING KNIFE (PETTY)

4.75" blade.
Y700



THIN BLADE KNIVES

9.5" blade. Y702 9.5
10.5" blade. Y702 10.5

THESE BLADES ARE MADE FROM CARBON STEEL. THEY ARE NOT STAIN RESISTANT.

MISONO STAIN RESISTANT BLADES MADE FROM MOLYBDENUM, VANADIUM STEEL

Using the same thin-blade construction, these knives are made of a high carbon, chrome-molybdenum steel that insures good edge quality while resisting stain and rust. The metal is ice-hardened and tempered to Rockwell 58° and sharpened on both sides (western style). Standard bolster.



A. CHEF'S KNIVES (GYUTO)

8" blade. Y705 8
9.5" blade. Y705 9.5

B. HOLLOW GROUND CHEF'S KNIVES (GYUTO)

9.5" blade. Y712 9.5
10.5" blade. Y712 10.5



NARROW BLADE SLICERS (SUJHIKI)

BLADE
9.5" Y706 9.5
10.5" Y706 10.5
C. Y707 10.5 Hollow ground 10.5"



SANTOKU KNIVES

D. Light Regular edge, 7" blade. Y722

E. Light Hollow ground, 7" blade Y723



JAPANESE BONING KNIFE (HONAKATSU)

6" blade.
Y710



THICK BLADE CHOPPING KNIFE (DEBA)

Heavy, 11 oz, 6.5" blade.
Y711

THESE BLADES ARE MADE FROM STAIN RESISTANT STEEL.