

ULTIMATE WHITE®

An exceptional combination of quality, design, materials, and craftsmanship for the value minded kitchen. Limited lifetime warranty.

crafted from
japanese
steel



Ergonomic polypropylene handle with textured finger points for better grip, slip-resistance, and safety

Protective finger guard

Razor sharp, high carbon, stain-free Japanese steel

Easy edge maintenance and rapid resharpening



'Ready to Hang' Package

Category	Model	Length
Chef's	M18150	12"
	M18120	10"
	M18110	8"
Slicer	M18140	11" -wavy edge
Bread	M18130	8" -offset, wavy edge
Fillet	M18160	7"
Boning	M18100	6"
Paring	M18170	3"

traditional
japanese
cutlery

ASIAN COLLECTION

This collection calls on the rich tradition of Japanese craftsmanship to provide unsurpassed performance. Limited lifetime warranty.



Sashimi Equivalent to a western slicer. Perfect for everyday slicing, and cutting large pieces of fish, such as salmon and halibut. Also known as yanagi or sujihiki.

Santoku Literally "three-virtues", all purpose chef's knife. Used for slicing, dicing, and mincing.

Nakiri The classic rectangular shaped blade is designed to quickly slice produce paper-thin, especially vegetables without hard seeds.

Deba Used as cleavers in Japanese kitchens and are used mostly to cut through fish heads and tails and other types of heavy use. Deba knives are heavy and most have a one sided bevel.

Choice of traditional wood or slip-resistant Santoprene® handles

Razor sharp high carbon, stain-free German steel

Wood Handle Wood Box	Santoprene® Handle Clamshell Pkg	MM	
			Sashimi
			<ul style="list-style-type: none"> • Single-edge blade • 6° one side / 15° other side
			Santoku
			<ul style="list-style-type: none"> • Double-edge blade • 15° both sides • May be used left handed
			Nakiri
			Deba
			<ul style="list-style-type: none"> • Single-edge blade • 6° one side / 15° other side

Blade edge is taper ground with a fine stone finish

STAMPED