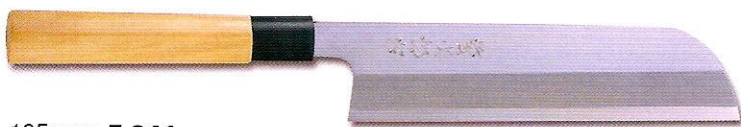


## 寿し切

Sushi Knife



240mm : **F-940**



195mm : **F-941**

## かま型薄刃

Falcate Thin-Bladed Knife

## 白紙鋼 シリーズ PC桂柄 両刃

Double-edged Shirogami series by 3 layers with PC ring

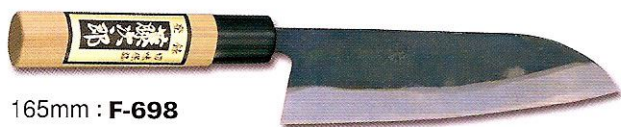
本職用  
For Professional

白紙鋼  
Shirogami Steel

軟鉄  
Soft Iron

本鍛造和庖丁として家庭用で広く親しまれている割込庖丁です。硬度が高く、耐摩耗性に優れる安来白紙鋼を軟鉄で割込み、お手入れしやすく仕上げています。

This is Japanese sandwiched familiar knife series for common house use made by real forged technology. It is finished for easy care with soft iron and sandwiched Yasuki Shirogami steel which hardness and abrasion resistance are superior level.



165mm : **F-698**



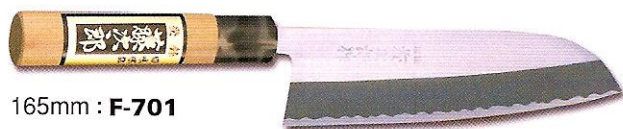
165mm : **F-699**



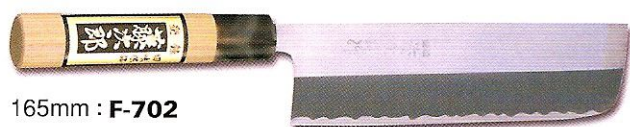
150mm : **F-700**

## 黒打砥出し

Black finish



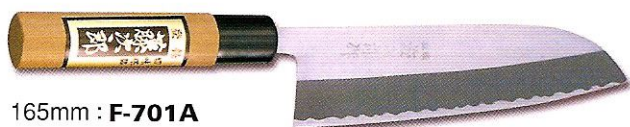
165mm : **F-701**



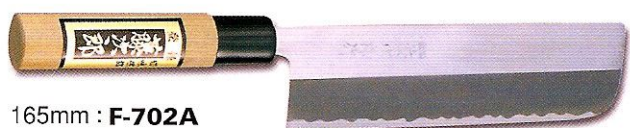
165mm : **F-702**

## ミガキ込厚 (マーブル桂)

Grinding finish with marble patten PC ring



165mm : **F-701A**



165mm : **F-702A**

## ミガキ込厚

Grinding finish