



▲■ kai housewares
2019



Born in Seki City, Japan's famous knife-making capital, the Kai name has meant quality for over 110 years.

Today, Kai serves customers worldwide, providing beautiful, high-quality cutlery, cutlery accessories, and other fine products. Each Kai product is backed by a rigorous dedication to quality assurance at every step of the manufacturing process.

With this long history of excellence, you can count on Kai products for top quality, state-of-the-art technology, ongoing innovation—and outstanding value.

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Blade Shapes

Choose the correct knife for the job by discovering the functions of each Kai blade shape.

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High-carbon Japanese AUS6M stainless steel cutlery for commercial, pro-level performance.

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Pure Komachi 2 brings brilliant colors and sharp performance to any kitchen.

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Based on the design of the original Japanese folding pocketknife, these elegant blades ensure you always have an edge.

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THE MUST-HAVE BASICS



Paring knife

A paring knife gets its name from its main use: removing or “paring” away things, such as peels, from healthy fruits and vegetables. It’s also great for coring, trimming, decorating, and other detail work.



Utility knife

A good utility knife is ideal for trimming or portioning mid-sized foods. In size, it’s between a chef’s knife and a paring knife, making it a perfect pick for cutting broccoli florets for stir-fry or removing the tough stems from kale.



Chef’s knife

If there’s one knife a cook reaches for most often, it’s the chef’s knife. It’s an all-purpose slicer and dicer for a full range of fruits, vegetables, and proteins. And, with its curved belly, the chef’s knife can be gently “rocked” through fresh herbs or spices to produce a very fine mince.

THE GREAT-TO-HAVE COLLECTION

Steak knife—The key to a delicious steak is keeping more of the flavorful juices where they belong—inside the steak. A razor-sharp knife glides through your steak, cutting fewer of the capillaries in the meat and keeping more of the tasty juices inside.

6-inch Chef’s knife—Sometimes you want a chef’s knife that’s comfortably lightweight and easily maneuverable. A 6-inch chef’s knife is a perfect choice. Like all chef’s knives, it’s an all-purpose blade ready for many cutting tasks.

Flexible Fillet—Just the right amount of flex in your blade steel makes filleting fish easier. The knife flexes to conform to the ribs of the fish, removing flesh from bones quickly and easily. Works great for meat and poultry boning, too.

Santoku—A santoku is an Asian-inspired knife that many cooks today have added to their kitchen favorites. A knife of many talents, a santoku easily handles all the basic cutting tasks, including slicing, dicing and mincing. Slightly shorter than the standard chef’s knife, the santoku is light, agile, and very easy to maneuver.

Bread knife—If you bake or buy whole loaves of bread, this knife will be one of the most-used tools in your kitchen. Kai bread knives feature razor-sharp, wide serrations. The serrations let you gently cut through the bread without crushing and with fewer crumbs. Unlike sawtooth serrations, our wide serrations cut through the bread without tearing.

Slicing knife—A slicing knife is long and narrow, allowing you to make even slices without sawing. This kind of clean cut keeps more of the mouth-watering juices inside the meat. The narrow blade profile lets the blade glide through food with less friction so each slice is perfect.



SPECIALTY BLADE SHAPES



Slicing/Brisket knife

A brisket knife is ideal for trimming and slicing larger cuts of meat, including brisket, ham, and turkey. The brisket knife is long and narrow, allowing you to cut perfect slices in a single pass. A rounded tip makes this knife safer and easier to use.



Asian Multi-Prep

In Japan, this nimble, triangular blade is called a honosuki. If you want to bone poultry or trim meats, this knife is your friend. Yet it also has many other food prep abilities—from slicing tomatoes to trimming vegetables. The narrow tip is ideal for maneuvering around bones and between joints. The wider end makes slicing onions or trimming green beans easy. If you like a small, agile knife, the Asian Multi-Prep will be your new go-to.



Asian Utility

The Asian Utility Knife is great at processing everything from vegetables for stir fry to thinly slicing meats. Every part of this blade can be put to use: the flat to smash garlic cloves, the back to tenderize steak, the tip and razor-sharp edge for everything from skinning salmon to shaving carrots.



Deba

Break down and fillet fish quickly with the deba. This medium-sized blade features a razor-sharp, single-bevel blade for easy cutting. It’s also perfect for trimming and portioning a wide range of proteins.



Nakiri

This beautiful tool is an excellent choice when you have fruits or vegetables to slice and dice. With its straight blade, edge and spine, the nakiri doesn’t rock like a chef’s knife. Instead, you use it with a push cut—down and forward—to enjoy the clean, swift work it makes of your produce.



Boning/Fillet

For boning, the narrow, sharp, curved blade gets in close, making it easy to separate meat from bone. It’s perfect for trimming the silver skin from a beef tenderloin, or for making your own chicken cutlets. The narrow blade reduces the drag as you cut, and the 6.5-inch length is just right for gliding through every boning or filleting task.



Yanagiba

Gently pull the Yanagiba through the food using just the weight of the blade to do the cutting. The razor-sharpness of this single-bevel blade makes extremely clean cuts. The yanagiba is most often used for slicing raw fish for sashimi and for slicing sushi rolls, yet is also perfect for slicing many other proteins, too.

**HIGH-CARBON
JAPANESE STEEL**



NSF CERTIFIED FOR USE IN
PROFESSIONAL KITCHENS



KAI PRO

HIGH-CARBON JAPANESE AUS6M STAINLESS STEEL CUTLERY FOR COMMERCIAL, PRO-LEVEL PERFORMANCE

Kai PRO brings professional-level performance to any kitchen. NSF Certified for use in professional kitchens, Kai PRO cutlery offers a razor-sharp edge, comfortable grip, and precision handling. Kai PRO blades are made of Japanese AUS6M stainless steel, hand sharpened and finished to a 16° cutting edge on each side. This high-carbon steel offers excellent corrosion resistance, holds its edge well, then re-sharpens easily when needed. The beautiful hammered blade finish reduces drag and helps food release from the blade. Full-tang construction and a riveted POM handle ensure Kai PRO cutlery will provide a lifetime of pro-level performance.



HT7068
3.5"
PARING



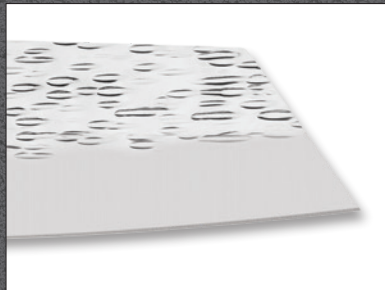
HT7069
5"
ASIAN
MULTI-PREP



HT7084
6"
UTILITY

THE FEATURES & BENEFITS

HAMMERED FINISH HELPS WITH FOOD RELEASE



DURABLE, RIVETED POM HANDLE; FULL-TANG CONSTRUCTION ADDS STRENGTH



JAPANESE AUS6M STEEL FOR SOLID EDGE RETENTION; 16° CUTTING ANGLE EACH SIDE, HAND SHARPENED & FINISHED



HT7072
6" CHEF'S



HT7070
6.5" BONING/
FILLET



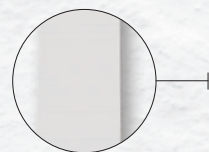
HT7077
7" ASIAN UTILITY



HT7064
7" SANTOKU



HT7066
8" CHEF'S



BLADE STEEL IS SPECIALLY HEAT-TREATED FOR FLEXIBILITY & TOUGHNESS



NEW!
HT7081
6" FLEXIBLE
FILLET

NEW!
HTS0370
3 PC SET
3.5" PARING, 6" UTILITY, 8" CHEFS



SAFETY & QUALITY
ARE BUILT-IN

NSF Certified

Kai PRO has been certified for use in commercial kitchens by NSF International.

The NSF develops health standards and certification programs that help maintain the very highest levels of food safety.

Health departments, restaurant buyers, and specifiers worldwide trust NSF Certification. They know that to receive the NSF seal, products that will be used in the handling of food must meet strict standards for safety and quality.

Quality Guaranteed

From the very beginning, both safety and quality have always been top concerns for Kai. The handsome Kai PRO line is no exception to this legacy.

Kai PRO quality extends far beyond these knives' substantial "look and feel." We work with independent laboratories to thoroughly evaluate our knives—ensuring that the sharpness, hardness, and even the microstructure of the steel in the blades are what they should be. Furthermore, we back this quality promise with a **Limited Lifetime Warranty and Free Lifetime Sharpening.**

NSF Certification and Kai's own high quality standards make Kai PRO a top choice for anyone working in the commercial food industry—as well as for home cooks concerned with the health and safety of themselves and their families.



MADE
IN JAPAN



和寂

WASABI

ASIAN
INSPIRED
BEAUTY

HIGH-CARBON JAPANESE STAINLESS STEEL BLADES FOR QUALITY AND PERFORMANCE

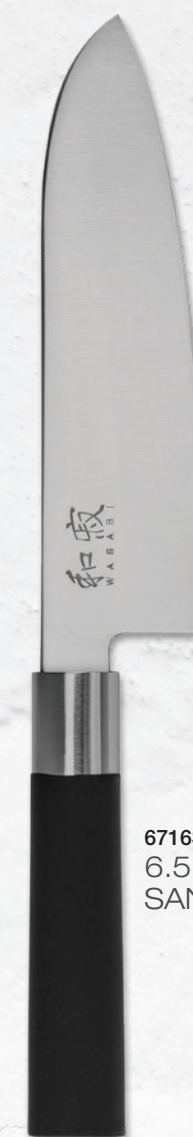
With its traditional-style handles and razor-sharp single or double-bevel blades, Wasabi offers both elegance and performance. This beautiful series includes important Asian blade shapes as well as some of the most popular Western styles.



6710P
4"
PARING



6715U
6"
UTILITY



6716S
6.5"
SANTOKU



SHARPENED TO A
RAZOR-SHARP 16°
CUTTING ANGLE

THE FEATURES & BENEFITS

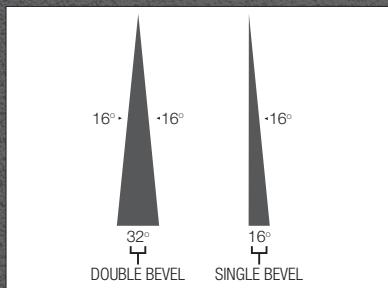
TRADITIONAL JAPANESE-STYLE HANDLE, IN EASY-CLEAN POLYPROPYLENE, PROVIDES A SECURE, COMFORTABLE GRIP



HIGH-CARBON JAPANESE STAINLESS STEEL BLADES FOR QUALITY AND PERFORMANCE; GRAZE FINISH ADDS BEAUTY, HIDES SCRATCHES



16° CUTTING EDGE FOR FAST, EASY FOOD PREP—BOTH SIDES FOR DOUBLE-BEVEL BLADES, ONE SIDE FOR SINGLE-BEVEL



▲ SINGLE BEVEL
16° EDGE FOR
PRECISION CUTS

6715D
6" DEBA



6716N
6.5" NAKIRI



6720C
8" CHEF'S



▲ SINGLE BEVEL
16° EDGE FOR
PRECISION CUTS

6721Y
8.25" YANAGIBA



PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY

6723B
9" BREAD



MICRO-RIBBED FOR
WEEKLY HONING

SMOOTH FOR
DAY-TO-DAY HONING

9890
9" COMBINATION
HONING STEEL



WBS0500
5 PC WASABI
BLOCK SET
SET INCLUDES:

- 4" PARING KNIFE
- 6" UTILITY KNIFE
- 8" CHEF'S KNIFE
- 9" COMBINATION HONING STEEL
- 11-SLOT WOOD BLOCK



WBS0800
8 PC WASABI
BLOCK SET
SET INCLUDES:

- 4" PARING KNIFE
- 4.25" DEBA
- 6" UTILITY KNIFE
- 8" CHEF'S KNIFE
- 6.5" NAKIRI
- 9" COMBINATION HONING STEEL
- KITCHEN SHEARS
- 11-SLOT WOOD BLOCK

**HIGH-CARBON
GERMAN STEEL**



LUNA Visually striking cutlery at an incredible price

The first thing you'll notice about Luna is the eye-catching hammered finish. But its true beauty is what you don't see. Luna's High-Carbon German DIN1.4116 steel is expertly hardened to ensure long-lasting edge retention, strength, and rigidity. Each blade is hand-sharpened and finished to a 16° cutting edge on each side for razor sharpness. Luna provides the performance of much higher-cost knives at an affordable price.



AB7068
3.5"
PARING
WITH SHEATH



AB7076
4"
SERRATED
CITRUS
WITH SHEATH



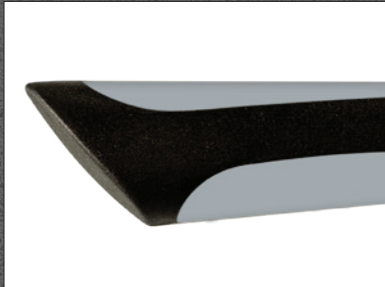
AB7084
6"
UTILITY
WITH SHEATH



PROFESSIONAL-GRADE
HIGH-CARBON GERMAN
DIN1.4116 STAINLESS
STEEL BLADES FOR
QUALITY, DURABILITY,
AND PERFORMANCE

THE FEATURES & BENEFITS

SOFT-GRIP HANDLES OFFER SECURE GRIP; ARE LESS TIRING TO USE



HAND-SHARPENED AND FINISHED 16° CUTTING EDGE EACH SIDE FOR FAST, EASY FOOD PREPARATION



HAMMERED FINISH HELPS FOOD RELEASE; GRAZED FINISH HIDES SCRATCHES

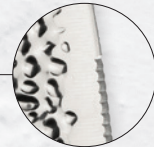


INCLUDES SHEATH FOR SAFE AND EASY STORAGE



AB7061
6"
MULTI
UTILITY
WITH SHEATH

PARTIALLY SERRATED
BLADE CUTS THROUGH
TOUGH EXTERIORS



AB7077
6.5"
ASIAN
UTILITY
WITH SHEATH



AB7064
7"
SANTOKU
WITH SHEATH



AB7066
8"
CHEFS
WITH SHEATH



AB7062
8.5"
BREAD
WITH SHEATH

PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY



ABS0620
6 PC LUNA
BLOCK SET
SET INCLUDES:
3.5" PARING KNIFE
4" CITRUS KNIFE
6" UTILITY KNIFE
8" CHEF'S KNIFE
9" COMBINATION HONING STEEL
6-SLOT SLIMLINE BLOCK

AB7075
4 PC 5.25" SERRATED
STEAK KNIFE SET



ABS0370
3 PC SET
WITH SHEATHS
3.5" PARING, 6" MULTI-UTILITY, 8" CHEFS



**COATED
CARBON**
STAINLESS STEEL



Pure Komachi 2

Brilliant colors, sharp performance

With the colors of Pure Komachi 2, cooking is just more fun. And while these knives really “pop” visually, you can be sure that their razor-sharp edges get the job done. Even better, with Pure Komachi 2, you can “color code” your knives to prevent cross-contamination of foods. Always use the green nakiri for veggies and you’ll never have to worry about using a knife you just used on meat to cut your fresh produce again. You can’t go wrong with the colors and performance of the Pure Komachi 2 series.



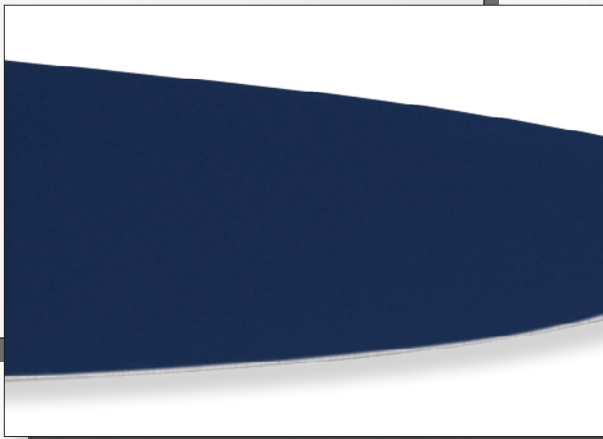
AB5068
3.5"
PARING
WITH SHEATH



AB2204
4"
SERRATED
TOMATO
WITH SHEATH



AB1277
4"
SERRATED
CITRUS
WITH SHEATH



HAND-SHARPENED AND
FINISHED 16° CUTTING EDGE
EACH SIDE FOR FAST, EASY
FOOD PREPARATION

THE FEATURES & BENEFITS

INCLUDES COLOR-MATCHED SHEATH FOR SAFE AND EASY STORAGE



LIGHTWEIGHT HANDLES OFFER A SOLID GRIP AND LESS HAND FATIGUE



FOOD-SAFE BLADE COATING HELPS FOOD RELEASE FROM BLADE, RESISTS CORROSION AND CLEANS EASILY



AB5073
4.5"
CHEESE
WITH SHEATH



AB5071
5.5"
HG NAKIRI
WITH SHEATH



AB5063
6"
SANDWICH
WITH SHEATH

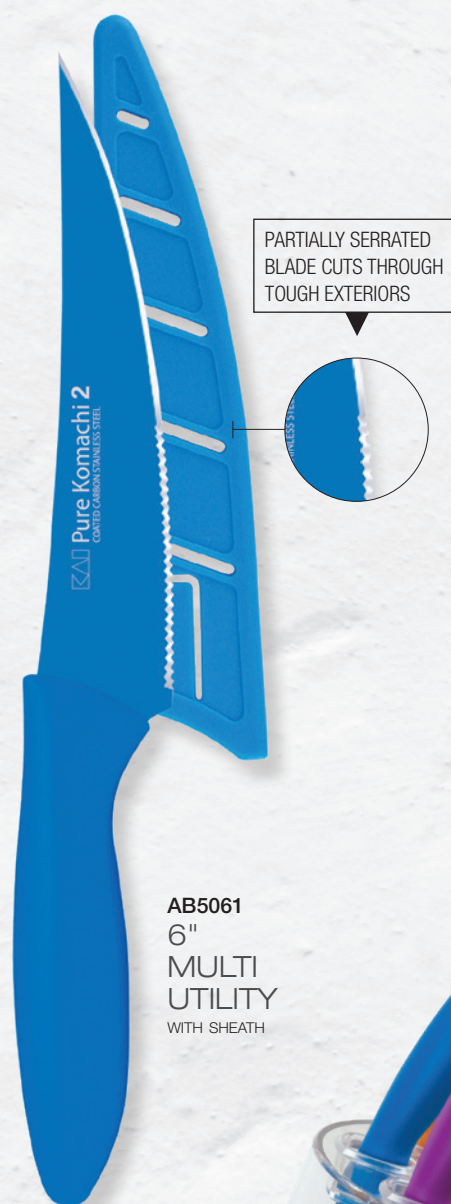


AB5084
6"
UTILITY
WITH SHEATH

AB5075
4 PC 5" SERRATED
STEAK KNIVES



AB5077
6"
CHEF'S
WITH SHEATH



AB5061
6"
MULTI-UTILITY
WITH SHEATH



ABS0900
9-PC PK2 BLOCK SET
WIDE VARIETY OF BLADE STYLES—ONE TO
HANDLE MOST ANY KITCHEN TASK

SET INCLUDES:

- 3.5" PARING KNIFE
- 6" MULTI-UTILITY KNIFE
- 8" CHEF'S KNIFE
- 8" BREAD KNIFE
- 4" TOMATO KNIFE
- 6" SANDWICH KNIFE
- 6.5" HOLLOW-GROUND SANTOKU
- 4" CITRUS KNIFE
- 8-SLOT ACRYLIC BLOCK



AB5085
6.5"
HG SANTOKU
WITH SHEATH



AB5076
8" CHEF'S
WITH SHEATH



AB5062
8" BREAD
WITH SHEATH



AB5067
9" SLICING
WITH SHEATH

HIGH-CARBON
GERMAN STEEL



INSPIRE

COOKING
ADVENTURES
AWAIT

From its beautiful hammered finish, to the high-performance, high-carbon German DIN1.4116 blade steel—Inspire embodies quality. The contoured handle's secure grip allows you to easily control the razor-sharp blade. To make sure you're satisfied, Kai USA's quality assurance aspires to give you a reliable knife that's made ready for food prep. Rest assured, you'll have the power in the kitchen to Inspire.



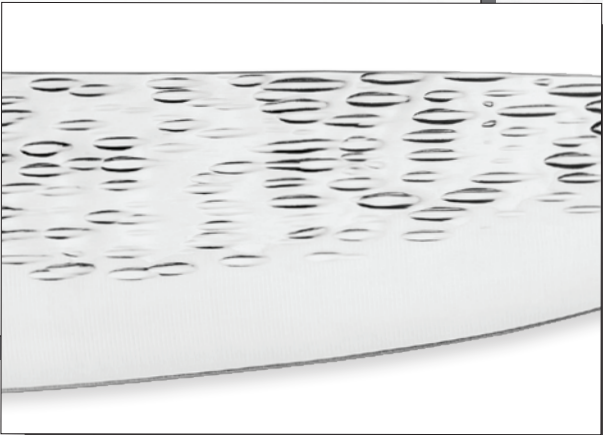
AH7076
4"
CITRUS
WITH SHEATH



AH7068
3.5"
PARING
WITH SHEATH



AH7084
6"
UTILITY
WITH SHEATH

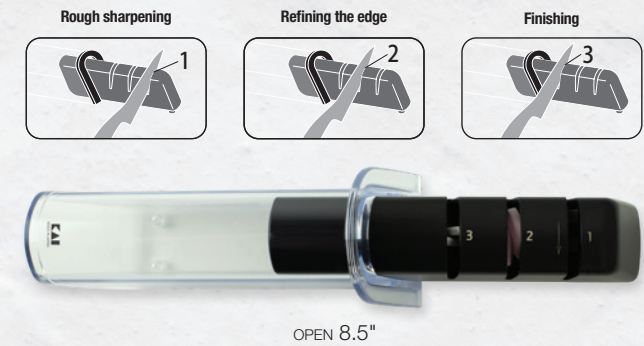


HAND-SHARPENED AND
FINISHED TO A RAZOR-SHARP
16° CUTTING EDGE

KITCHEN ADDITIONS

NEW! AP0138 DIAMOND AND CERAMIC SHARPENER

Our NEW Diamond and Ceramic Sharpener is the easy way to keep your edge in the kitchen. It's already set to the 16° angle needed to sharpen any Kai straight-edged, double-bevel blade. Just follow the simple 3-step process. Pull the blade through the first slot for rough sharpening. The second slot refines the edge. And finally, the third slot finishes the edge. Instructions included.



9890 9" COMBINATION HONING STEEL



AP0163ENG SERRATED KNIFE SHARPENER

Sharpen wave serrated blades to top performance. Ceramic beads conform to the shape of serrations for honing and sharpening. For use with wide serrations only.



AP5301ENG ELECTRIC SHARPENER

Easy to use, sharpens Kai knives to the correct 16° angle on both sides.





NEW!
AB7066CDU
LUNA 12 PC. CDU
 Luna Chef's 8" w/ Sheath
CDU Dimensions: 18.3" x 10" x 8.3"
Packaged Weight: 5.0 lbs



DM0847
BAMBOO
SLIMLINE BLOCK
 Holds four essential blades, plus honing steel and kitchen shears. Slimline design takes up less counter space.
3" x 9.5" x 8"



NEW!
5700XCDU
PSK 10 PC. CDU
 Personal Steak Knife w/ Leather Sheath
CDU Dimensions: 11.5" x 9.2" x 7.4"
Packaged Weight: 3.4 lbs



AB5090
MY FIRST KNIFE
 WITH SHEATH
 Designed with young chefs' safety in mind. Your child's journey to becoming a young chef starts with the Kai My First Knife. This starter knife features a rounded tip and heel so that the only sharp part is the cutting edge. Small serrations grip the food for easy, non-slip cutting.

NEW!
KA0880
9-SLOT
KNIFE ROLL
 UNFOLDED 20" x 18"
 FOLDED 20" x 6.5"
 [KNIVES NOT INCLUDED]



[ALWAYS SHEATH KNIVES BEFORE PLACING IN KNIFE ROLL]

NEW!
KA0882
20-SLOT
KNIFE ROLL
 UNFOLDED 20" x 20"
 FOLDED 10" x 20" x 3.75"
 [KNIVES NOT INCLUDED]



5700X

Personal Steak Knife

No one wants dull cutlery when they go out to eat. That's where the Kai Personal Steak Knife comes in. Conveniently carry this folding knife to restaurants and enjoy clean cuts, keeping the juices inside your steak. This elegant knife makes a perfect gift too.

- Inspired by original Japanese folding knife
- Razor-sharp 16° cutting angle each side
- Japanese 420J2 stainless steel blade
- Opens easily with a slim, stylish lever
- Liner lock holds the blade open during use
- Handle is durable POM with decorative inlaid crest
- Folds for easy storage in included leather sheath





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