



kai housewares

2020

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Featured on front cover: Kai PRO Chef's 8" | Pure Komachi Julienne Slicer



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

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Made in Japan, the elegant Wasabi series brings together traditional Asian and European bladestyles.

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Luna offers durable, high-carbon stainless steel blades with a striking hammered finish and soft-grip handles.

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

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With high-carbon stainless steel blades and comfortable contoured handles, this beautiful series is sure to inspire your cooking.

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Kitchen Additions

From steak knives to storage, these are additional tools every kitchen needs.



Born in Seki City, Japan's famous knife-making capital, the Kai name has meant quality for over 111 years.

Today, Kai serves customers worldwide, providing beautiful, high-quality 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.

NEW PRODUCTS

NEW! PURE KOMACHI GRATERS

These Red Dot Design award-winners feature modern, eye-catching good looks and top performance. Made in Japan quality. Available in Fine Grater/Zester, Ribbon, and Julienne styles.

► See page 29

NEW! KAI PRO CLEAVER

This cleaver takes on the big tasks like cutting larger cuts of bone-in meat or breaking down whole poultry.

► See page 08

NEW! BLADE GUARDS

Protect your cutlery investment, and your fingers, with our attractive translucent blade guards. Rubberized closure make them easy-open/easy-close. Many sizes available.

► See page 30

NEW! KAI SHEARS

Open packages, snip herbs, trim flowers, cut parchment paper—Kai Kitchen Shears are very, very handy tools. Blades detach for easy cleaning. Durable and comfortable to use.

► See page 29

NEW! STEAK KNIFE SET

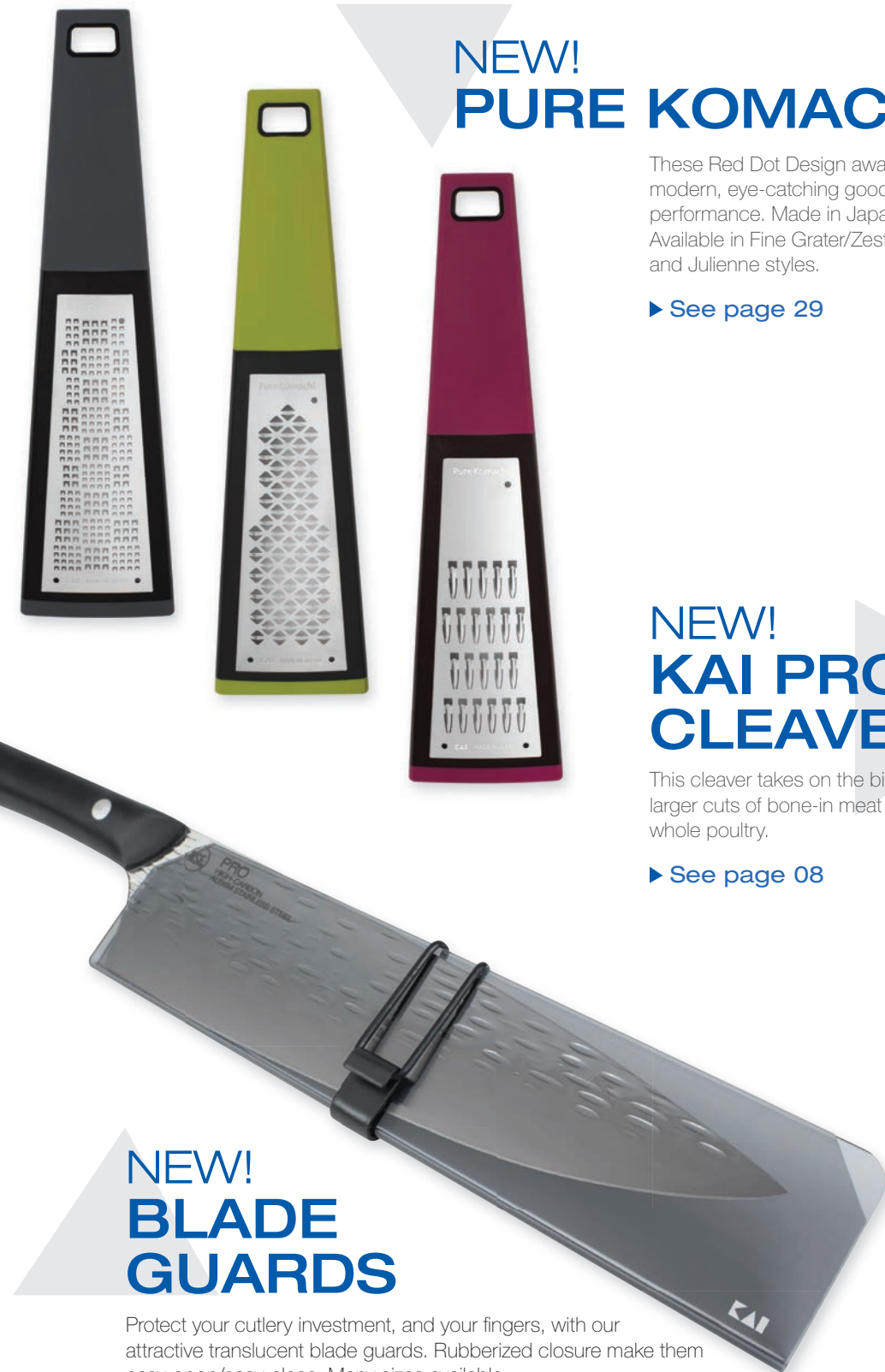
Beautiful 6-knife set features high-quality Japanese stainless steel blades and riveted POM handles. Fine 16° edge cuts cleanly.

► See page 33

NEW! KAI PRO 7 PC CULINARY STUDENT SET

All the tools you need to start your culinary adventures in one convenient set. Includes blade guards and handsome knife roll.

► See page 10



BLADE SHAPES

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 fruits and vegetables. It’s also great for coring, trimming, decorating.



Utility knife

A good utility knife is ideal for trimming or portioning mid-sized foods.



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.

THE GREAT-TO-HAVE COLLECTION

Steak knife—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.

Flexible Fillet—Just the right amount of flex in your blade steel makes filleting fish easier.

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.

Cleaver—The cleaver features a thicker, heavier blade suited to tasks like processing bone-in meat or breaking down poultry.

Bread knife—Kai bread knives feature razor-sharp, wide serrations. The serrations let you gently cut through the bread without crushing and with fewer crumbs.

Slicing knife—A slicing knife is long and narrow, allowing you to make even slices without sawing.



SPECIALTY BLADE SHAPES



Asian Multi-Prep

In Japan, this nimble, triangular blade is called a honesuki. If you want to debone poultry or trim meats, this knife is your friend. Yet it also has many other food prep abilities—from slicing tomatoes to trimming vegetables.



Deba

Break down and fillet fish quickly with the deba. This medium-sized blade features a razor-sharp, single-bevel blade for easy cutting.



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.



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.



Nakiri

This beautiful tool is an excellent choice when you have fruits or vegetables to slice and dice.



Yanagiba

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.



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.



Featured: Kai PRO Chef's 6"



**NSF
CERTIFIED**

For use in professional kitchens

**HIGH-CARBON
JAPANESE AUS6M
STAINLESS STEEL**

For commercial, pro-level performance;
grazed finish adds beauty, enhances corrosion resistance

KAI PRO

PRO PERFORMANCE, OUTSTANDING LOOKS

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



HT7072
6"
CHEF'S

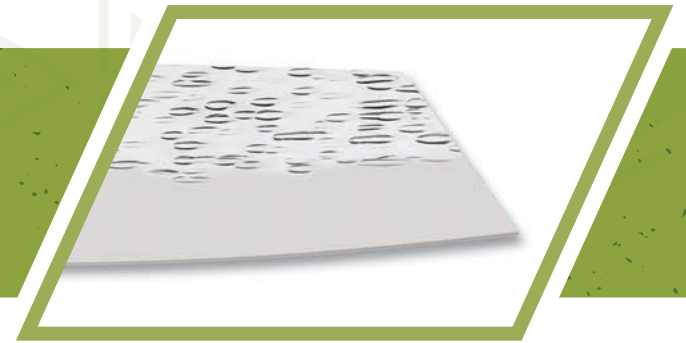
FEATURES & BENEFITS



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



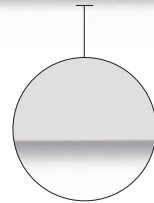
DURABLE, RIVETED POM HANDLE;
FULL-TANG CONSTRUCTION
ADDS STRENGTH



HAMMERED FINISH HELPS WITH FOOD RELEASE;
GRAZED FINISH ADDS BEAUTY, ENHANCES
CORROSION RESISTANCE



HT7081
6"
FLEXIBLE
FILLET



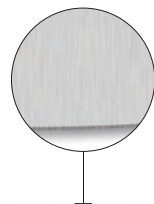
HIGH-CARBON GERMAN
DIN1.4116 BLADE STEEL IS
SPECIALLY HEAT-TREATED FOR
FLEXIBILITY & TOUGHNESS



HT7064
7"
SANTOKU



HT7070
6.5"
BONING/
FILLET



HIGH-CARBON GERMAN
DIN1.4116 BLADE STEEL IS
A THICKER HEAVIER BLADE
STOCK SUITABLE FOR
PROCESSING MEAT



HT7077
7"
ASIAN UTILITY



NEW!
HT7067
7"
CLEAVER

► See page 2 for
more details.



HT7066
8"
CHEF'S



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

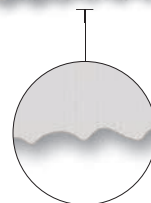


NEW!
HTS0799
7 PC CULINARY
STUDENT SET
3.5" PARING, 6" UTILITY,
6.5" BONING FILLET, 8" CHEFS,
9" BREAD, COMBINATION HONING STEEL,
5 BLADE GUARDS, 8-SLOT KNIFE ROLL

► See page 3 for more details.



HT7062
9"
BREAD



PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY



HT7078
10"
CHEF'S



HT7074
12"
SLICING/
BRISKET

THE PROFESSIONAL CHOICE

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.





Featured: Wasabi Nakiri 6.5"

和寂

WASABI

ASIAN INSPIRED BEAUTY

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



6715D
6"
DEBA

↑ SINGLE BEVEL
16° EDGE FOR
PRECISION CUTS

MADE IN JAPAN

Hand sharpened and finished

HIGH-CARBON JAPANESE STAINLESS STEEL BLADES

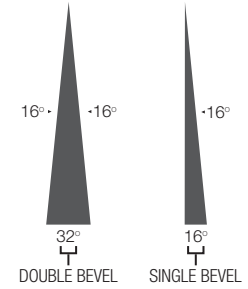
For quality and performance; grazed finish adds beauty, enhances corrosion resistance

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; GRAZED FINISH ADDS BEAUTY, ENHANCES CORROSION RESISTANCE

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



6716S
6.5"
SANTOKU



6716N
6.5"
NAKIRI



6720C
8"
CHEF'S

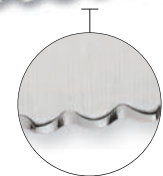


6721Y
8.25"
YANAGIBA

↑ SINGLE BEVEL
16° EDGE FOR
PRECISION CUTS



6723B
9"
BREAD

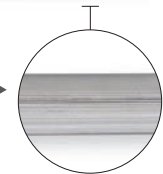


PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY



9890
9"
COMBINATION
HONING STEEL

SMOOTH FOR
DAY-TO-DAY HONING



MICRO-RIBBED FOR
WEEKLY HONING



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



Featured: Luna Asian Utility 7"

LUNA

VISUALLY STRIKING CUTLERY
AT AN INCREDIBLE PRICE

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

HAMMERED FINISH

Helps food release,
grazed finish adds beauty,
enhances corrosion resistance

PROFESSIONAL-GRADE HIGH-CARBON GERMAN DIN1.4116 STAINLESS STEEL BLADES

For quality, durability, and performance

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 ADDS BEAUTY, ENHANCES CORROSION RESISTANCE

➤ INCLUDES SHEATH FOR SAFE AND EASY STORAGE



AB7061
6"
MULTI
UTILITY
WITH SHEATH



PARTIALLY SERRATED
BLADE CUTS THROUGH
TOUGH EXTERIORS



AB7062
8.5"
BREAD
WITH SHEATH



PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY



AB7077
6.5"
ASIAN
UTILITY
WITH SHEATH



AB7064
7"
SANTOKU
WITH SHEATH



AB7066
8"
CHEFS
WITH SHEATH

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



AB7075
4 PC 5.25" SERRATED
STEAK KNIFE SET



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



Featured: Pure Komachi 2 Slicing 9"

Pure Komachi 2

BRILLIANT COLORS, SHARP PERFORMANCE

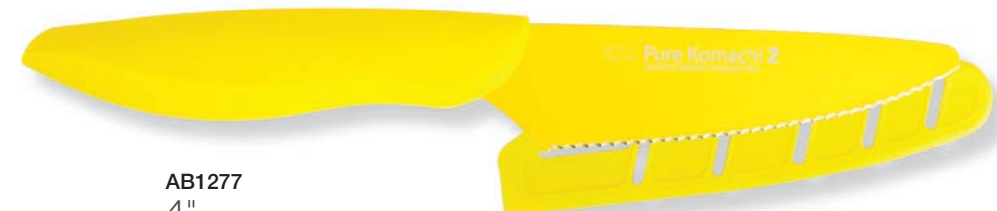
Pure Komachi 2 knives come in a rainbow of colors and feature razor-sharp edges that cut cleanly and quickly. The molded handles are comfortable and ensure a secure grip for fast and easy food preparation. The colorful blade coating is food-safe and even lets you “color code” your knives to prevent cross-contamination of foods. Each knife includes a color-matched sheath for safe and convenient storage.



AB5068
3.5"
PARING
WITH SHEATH



AB2204
4"
SERRATED
TOMATO
WITH SHEATH



AB1277
4"
SERRATED
CITRUS
WITH SHEATH

COATED CARBON STAINLESS STEEL

Helps food release from blade,
resists corrosion and cleans easily

HAND SHARPENED AND FINISHED 16° CUTTING EDGE

Each side for fast, easy food preparation

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



AB5084
6"
UTILITY
WITH SHEATH



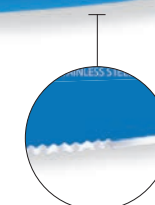
AB5077
6"
CHEF'S
WITH SHEATH



AB5063
6"
SANDWICH
WITH SHEATH



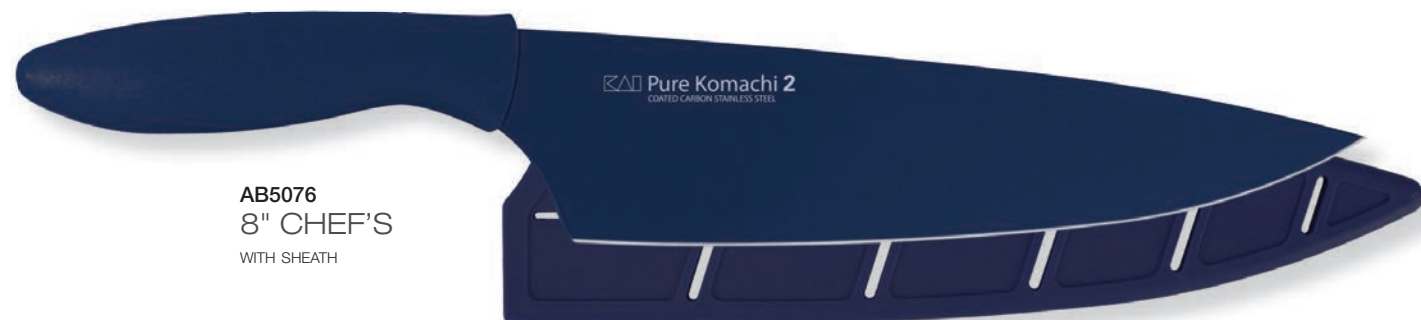
AB5061
6"
MULTI UTILITY
WITH SHEATH



PARTIALLY SERRATED
BLADE CUTS THROUGH
TOUGH EXTERIORS



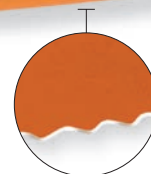
AB5085
6.5"
HG SANTOKU
WITH SHEATH



AB5076
8" CHEF'S
WITH SHEATH



AB5062
8" BREAD
WITH SHEATH



PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY



AB5067
9" SLICING
WITH SHEATH

AB5075
4 PC 5" SERRATED
STEAK KNIVES



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



Featured: Inspire Santoku 7"

INSPIRE

COOKING ADVENTURES AWAIT

From its beautiful hammered finish to its high-performance blade steel, Inspire embodies quality. The contoured handle's secure grip enables you to easily control the razor-sharp blade. Inspire cutlery is designed to be lightweight, making food preparation less tiring, whether you're making a simple family meal or a big holiday feast.

HAMMERED FINISH

Helps food release from blade

HIGH CARBON GERMAN STEEL

For exceptional edge retention, strength, and rigidity

HAND-SHARPENED AND FINISHED

To a razor-sharp 16° cutting edge



AH7068
3.5"
PARING
WITH SHEATH



AH7076
4"
CITRUS
WITH SHEATH



AH7084
6"
UTILITY
WITH SHEATH



AH7064
7"
SANTOKU
WITH SHEATH



AH7066
8"
CHEF'S
WITH SHEATH



AH7062
8.5"
BREAD
WITH SHEATH



PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY

KITCHEN ADDITIONS

NEW! PURE KOMACHI GRATERS

Zest citrus, grate cheese, create vegetable ribbons, and more with our new graters. Available in three grating styles. Easy to clean, these Pure Komachi Graters come with their own protective sheath. Beautiful to look at as well as to use, they are Red Dot Design winners, quality-made in Japan.

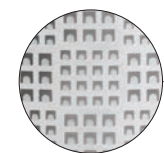
Red Dot Design
Award Winner

► See page 2 for more details.

PG0001
FINE GRATER
AND ZESTER



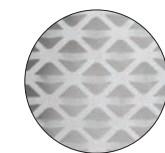
INCLUDES SHEATH



PG0002
RIBBON
GRATER



INCLUDES SHEATH



PG0003
JULIENNE
SLICER



INCLUDES SHEATH



NEW! KAI SHEARS

Every kitchen needs a pair of shears. Blades separate for easy cleaning. Multi-function shears include nutcracker, jar opener, bone notch, lid lifter, even two screwdriver tips. Kitchen Shears features a high handle and lower blades for easier cutting.

► See page 3 for more details.

KA7300
8.9"
MULTI-FUNCTION
KITCHEN SHEARS



KA7500
9.8"
KITCHEN SHEARS



KAI SHEARS SEPARATE
FOR EASY CLEANING

NEW! BLADE GUARDS

Translucent blade guards let you see the knife inside for easy identification. Adjustable clips fits wide variety of shapes and sizes of knives. Eight sizes available. Protect your knives the easy way.

▶ See page 2 for more details.

ADJUSTABLE CLIP FOR MULTIPLE KNIFE SHAPES AND SIZES

BLADE GUARD SIZES INCLUDE:

KBG1000 4.75" x 1.25" 	KBG1100 6.75" x 1.25" 	
KBG3000 6.75" x 2" 	KBG2000 7.75" x 1.5" 	KBG3100 8.75" x 2"
KBG2100 9.75" x 1.5" 	KBG3200 10.75" X 2" 	KBG2200 12.75" X 1.5"

KA0880
8-SLOT
KNIFE ROLL

UNFOLDED 20" x 18"
FOLDED 20" x 6.5"
[KNIVES NOT INCLUDED]

KA0882
20-SLOT
KNIFE ROLL

UNFOLDED 20" x 20"
FOLDED 10" x 20" x 3.75"
[KNIVES NOT INCLUDED]

▶ ALWAYS SHEATH KNIVES BEFORE PLACING IN KNIFE ROLL ◀

9890
9"
COMBINATION
HONING STEEL

SMOOTH FOR DAY-TO-DAY HONING →

← MICRO-RIBBED FOR WEEKLY HONING

AP0138
DIAMOND AND
CERAMIC SHARPENER

Our 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.

CLOSED 5"

OPEN 8.5"

Rough sharpening

Refining the edge

Finishing

AP5301US
ELECTRIC
SHARPENER

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



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.



Actual Size



5700X

PERSONAL STEAK KNIFE

The fine, razor-sharp edge of the Personal Steak Knife cuts cleanly, keeping more of the flavorful 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



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

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"



AB5090
MY FIRST KNIFE
WITH SHEATH

Designed with young chefs' safety in mind. 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.



KAS0600

NEW! STEAK KNIFE SET

Six fine-edge 5-inch steak knives and bamboo presentation box

- High-carbon, premium Japanese 420J2 steel for durability and long-lasting performance.
- Razor-sharp 16° cutting edge for sharp, precise and efficient cutting. Cuts cleaner, easier and helps keep flavorful juices inside the steak.
- Full tang, riveted construction and POM handle for balance, control, comfort and durability.
- Elegant 6-slot bamboo box for storage and presentation.
- Backed by Kai's Limited Lifetime Warranty and Free Sharpening Program for years of worry-free ownership.

► See page 3 for more details.





 kai U.S.A. Ltd.
@kaihousewares
kaihousewares.com

Featured on back cover:
Multi-Function Kitchen Shears
Pure Komachi Ribbon Grater
Bamboo Slimline Block
LITKAI2020