



kai housewares
2021



Whether you're making a quick weeknight dinner or cooking up something fancier for food-loving friends, having the right kitchen tools can make all the difference. A knife with a razor-sharp edge, just the right blade shape for the job—and useful tools like the perfect grater or a great pair of kitchen shears—all make your time in the kitchen easier and more satisfying.

Since 1908, Kai has been bringing customers worldwide a wealth of kitchen cutlery and other home products designed to add beauty and practical performance to everyday life.

Kai was born in Seki City, Japan's famous knife-making capital. You may know Kai as the makers of Shun Cutlery, our handcrafted, top-of-the-line Japanese kitchen knives (see page 03). Yet we also make knives and accessories that offer both solid performance and incredible value. With Kai products, you'll discover outstanding value in the kitchen tools you need to make preparing every meal faster, easier, and even more enjoyable.

02

New Products

Take a look at these exciting new ways to upgrade your kitchen tools—and your cooking experience.



03

Shun Cutlery

Learn more about premium-quality Shun Cutlery, handcrafted in Japan by Kai.



04

Blade Shapes

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



06

Kai PRO

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



12

Wasabi

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



16

Luna

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



20

Pure Komachi 2

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



24

Inspire

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



27

Kitchen Additions

From shears to cutting boards, these are additional tools every kitchen needs.



30

Steak Knives

Make every steak even better with this selection of handsome steak knives from Kai.



New Products by Kai Housewares

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 27 for more details.

KA7300
Multi-Function
Kitchen Shears 8.9"

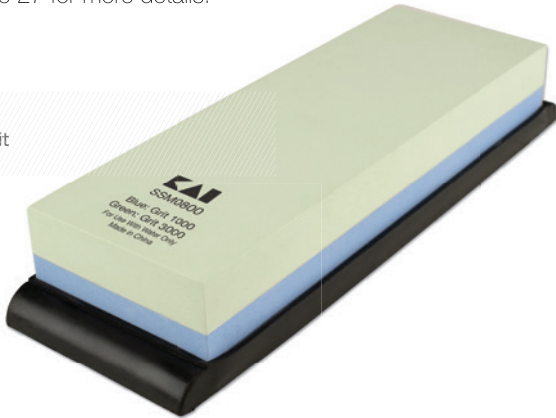


NEW! Kai Whetstones

Keep knives sharp with Kai whetstones; our new leveling stone keeps whetstones in shape, too.

See page 27 for more details.

SSM0800
1000/3000 Grit



SSM0900
3000/6000 Grit



NEW! PRO NSF Master Utility

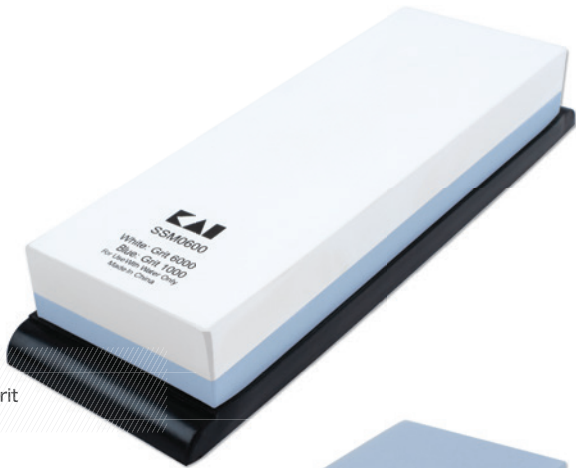
As easy to use as a utility knife, but with the do-it-all capabilities of a chef's knife.

See page 07 for more details.

KA7500
Kitchen Shears 9.8"



SSM0600
1000/6000 Grit



SSM0708
400/1000 Grit



SLM0500
Leveling Stone



Do you know Shun Cutlery?



In addition to Kai Housewares products, Kai is also the maker of Shun Cutlery. The Shun brand is our top-of-the-line kitchen cutlery, handcrafted in Japan by Kai artisans of the highest level. In the knife-making traditions of ancient Japan, these artisans produce blades of unparalleled quality and beauty. Each piece of Shun cutlery takes at least 100 individual steps to complete.

While Shun maintains these traditions of handcrafted quality, we also take advantage of thoroughly modern, premium materials and state-of-the-art technology to provide Shun quality to millions of professional chefs and avid home cooks throughout the world.

From the very finest in handcrafted kitchen cutlery, to pro-level cutlery built to stand up to the rigors of commercial kitchens, to colorful knives that will bring a smile to your kitchen, Kai has the knives and accessories to suit every kitchen and every cook.



Shun Engetsu
Ultra-premium cutlery | Unique blade pattern provides two different Zones of Performance | Limited Edition



Shun Narukami
Blue II carbon steel blade | San mai stainless steel jacket makes maintenance easier | Full-tang, riveted Micarta handles



Shun Dual Core
Blade made of 71 alternating micro layers of stainless steel | Maintains high performance longer | Traditional Japanese octagon handle

Includes wooden saya



Shun Premier Grey
The beauty and performance of Shun's best-selling Premier series | Now with sophisticated, cool-grey handles



Shun Premier
Lightweight, agile, and razor-sharp | VG-MAX core with 68 Damascus layers | Walnut-toned Pakkawood handle for left and right-handed use



Shun Classic Blonde
Shun's flagship knife series | Now with light and beautiful blonde handles | 69-layer Damascus blade



Shun Classic
The original Shun series | More blade shapes than any other series | VG-MAX cutting core, 68 Damascus layers of cladding



Shun Kanso
Razor-sharp blade, perfect balance | Kanso is pure simplicity and performance | Full-tang; tagayasan (wenge) wood handles



Shun Sora
Incredible Shun performance, incredible Sora value | Composite Blade Technology puts premium steel on the cutting edge | Comfortable, sure-grip handle

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



Master Utility

This versatile new knife combines the ease-of-use of a utility with the capabilities of a chef’s knife. Slice, dice, mince—even perform rocking cuts with its slightly curved belly. A kiritsuke-like downturned tip is extra durable.



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.





**Pro performance,
outstanding looks** 

Go PRO with a razor-sharp edge, comfortable grip, and precision handling. The blade is hand sharpened and finished for an edge that lasts a long time without re-sharpening—but re-sharpens easily when needed.

Food releases more quickly from the hammered-finish blade, so you can work without a slowdown. Meals are prepped and ready faster and with professional precision.

PRO knives are nicely balanced and feel just right in your hand. Built to stand up to rigorous use, PRO is NSF Certified for use in commercial kitchens.

Featured: Kai PRO Chef's 8"



HT7068 | Paring 3.5"



HT7069 | Asian Multi-Prep 5"



HT7084 | Utility 6"



HT7072 | Chef's 6"



HT7081 | Flexible Fillet 6"

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



NEW!
HT7082 | Master Utility 6.5"

Long-lasting,
razor edge

HIGH-QUALITY JAPANESE
AUS6M STAINLESS STEEL
HOLDS ITS HAND-SHARPENED/
FINISHED 16° EDGE LONGER
FOR FAST, EASY FOOD PREP



Durable,
easy-care blade

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



Sturdy,
comfortable handle

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



Available
now!

LOOK FOR PRO IN OUR
BURGUNDY-RED PACKAGING AT
YOUR FAVORITE CUTLERY RETAILER

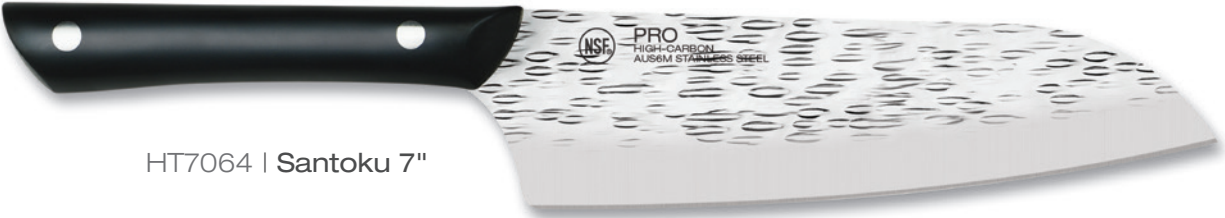
PRO is backed by Kai's **Limited Lifetime Warranty** and
Free Sharpening Program for years of worry-free ownership



HT7070 | Boning/Fillet 6.5"



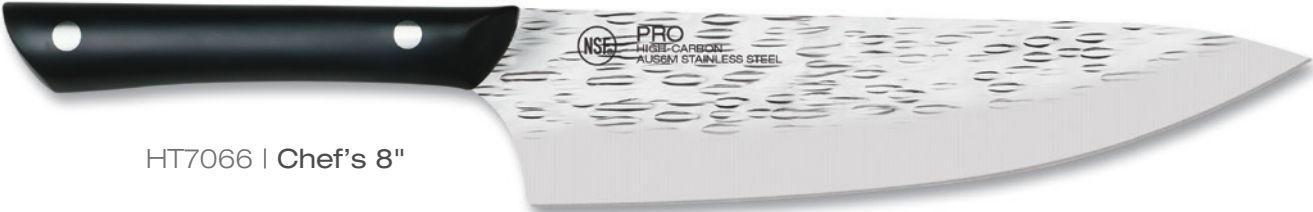
HT7067 | Cleaver 7"
HIGH-CARBON GERMAN
DIN1.4116 BLADE STEEL
MADE WITH A THICKER BLADE STOCK
SUITABLE FOR PROCESSING MEAT



HT7064 | Santoku 7"



HT7077 | Asian Utility 7"



HT7066 | Chef's 8"



HT7062 | Bread 9"
PUSH-PULL SERRATIONS
FOR MAXIMUM CUTTING EFFICIENCY



HT7078 | Chef's 10"



HT7074 | Slicing/Brisket 12"

HTS0370 | 3 Pc Set

Set includes:
 Paring 3.5"
 Utility 6"
 Chefs 8"



HTS0799 | 7 Pc Culinary Set

Set includes:
 Paring 3.5"
 Utility 6"
 Boning Fillet 6.5"
 Chefs 8"
 Bread 9"
 Combination
 Honing Steel
 5 Blade Guards
 8-Slot Knife Roll



The Professional Choice



NSF Certified

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 PRO line is no exception to this legacy.

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 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.



和寂 WASABI

Asian inspired beauty

Experience Wasabi kitchen cutlery from Kai. Enjoy the precise cuts that a single-bevel Japanese blade can provide whether preparing fish or slicing sushi. Get all the convenience and cutting ease that Wasabi's double-bevel knives have to offer in both classic Japanese and Western blade shapes.

Wasabi's traditional Japanese-style handle provides a secure grip and is extremely comfortable in your hand. With its contemporary and streamlined look, Wasabi is one of our most popular series. It's the very best of east-meets-west.

Featured: Wasabi Chef's 8"

Made in Japan



6710P | Paring 4"



6715U | Utility 6"



6715D | Deba 6"

SINGLE BEVEL
16° EDGE FOR
PRECISION CUTS



6716S | Santoku 6.5"



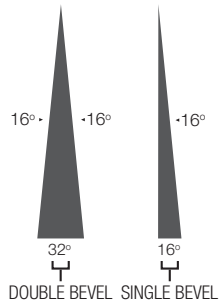
6716N | Nakiri 6.5"



6720C | Chef's 8"

Single & double-bevel

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



High-quality stainless steel

HIGH-CARBON JAPANESE STAINLESS STEEL BLADES FOR QUALITY AND PERFORMANCE; GRAZED FINISH ADDS BEAUTY, ENHANCES CORROSION RESISTANCE



Comfortable, easy-care handle

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



Available now!

LOOK FOR WASABI IN OUR RED-AND-BLACK PACKAGING AT YOUR FAVORITE CUTLERY RETAILER

The **Wasabi** series is backed by Kai's **Limited Lifetime Warranty** and **Free Sharpening Program** for years of worry-free ownership

WBS0800 | 8 Pc Wasabi Block Set

Set includes:

- Paring 4"
- Deba 4.25"
- Utility 6"
- Nakiri 6.5"
- Chef's 8"
- Combination Honing Steel 9"
- Multi-Function Kitchen Shears
- 11-Slot Wood Block



WBS0500 | 5 Pc Wasabi Block Set

Set Includes:

- Paring 3.5"
- Utility 6"
- Chef's 8"
- Combination Honing Steel 9"
- 11-Slot Wood Block



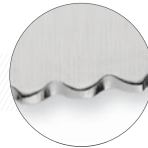
6721Y | Yanagiba 8.25"

SINGLE BEVEL
16° EDGE FOR
PRECISION CUTS



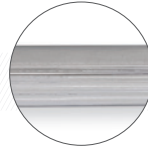
6723B | Bread 9"

PUSH-PULL SERRATIONS
FOR MAXIMUM CUTTING EFFICIENCY



9890 | Combination
Honing Steel 9"

SMOOTH FOR
DAY-TO-DAY HONING



MICRO-RIBBED FOR
WEEKLY HONING



LUNA

Visually striking cutlery
at an incredible price

Luna is an amazing value. You'll feel it immediately when you take it out of the package. The blade, made of quality German steel, is sturdy, rigid, and very, very sharp for fast, easy, and consistent cutting.

The handle is contoured to fit your hand with soft-grip inserts at the handle's top and bottom. This soft-grip handle ensures a secure hold even when your hands are wet or damp. Each Luna blade is hand sharpened and finished for a quality, long-lasting edge. Every knife also includes a durable sheath for safe in-drawer storage.

Featured: Luna Chef's 8"



AB7068 | Paring 3.5"



Includes
sheath



AB7076 | Serrated Citrus 4"



Includes
sheath



AB7084 | Utility 6"



Includes
sheath



AB7061 | Multi-Utility 6"

PARTIALLY SERRATED BLADE
CUTS THROUGH TOUGH EXTERIORS



Includes
sheath



AB7077 | Asian Utility 6.5"



Includes
sheath



AB7064 | Santoku 7"



Includes
sheath

High-quality
German steel

PRO-GRADE HIGH-CARBON
DIN1.4116 STAINLESS STEEL;
SHARP 16° HAND-SHARPENED/
FINISHED EDGE FOR FAST, EASY
FOOD PREP.



Helps food
release quickly

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



Comfortable,
soft-grip handle

SOFT-GRIP HANDLES OFFER A
SAFE AND SECURE GRIP, LESS
TIRING TO USE



Available
now!

LOOK FOR LUNA IN OUR
DISTINCTIVE PACKAGING AT YOUR
FAVORITE CUTLERY RETAILER

The Luna series is backed by Kai's 5-Year Warranty and Free Sharpening Program for years of worry-free ownership



AB7066 | Chef's 8"



Includes
sheath



AB7062 | Bread 8.5"

PUSH-PULL SERRATIONS
FOR MAXIMUM CUTTING EFFICIENCY



Includes
sheath

AB7075 | 4 Pc Serrated Steak Knife Set



ABS0370 | 3 Pc Set
Includes Sheaths

Set Includes:
Paring 3.5"
Multi-Utility 6"
Chef's 8"



ABS0620 | 6 Pc Luna Block Set
Includes Sheaths

Set Includes:
Paring 3.5"
Citrus 4"
Utility 6"
Chef's 8"
Combination Honing Steel 9"
6-Slot Slimline Block





Pure Komachi 2

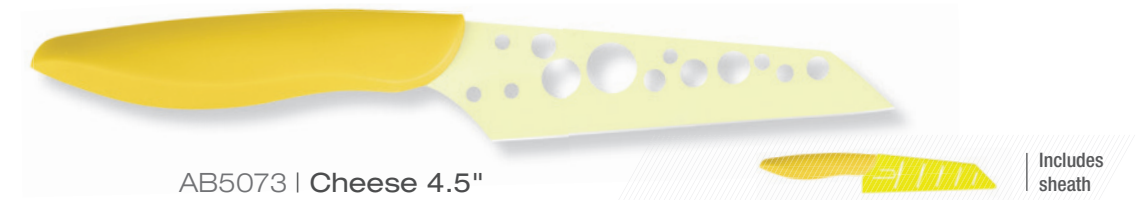
**Brilliant colors,
sharp performance**

The first thing that gets your attention about Pure Komachi 2 is the brilliant color. A block full of these colorful knives on your countertop is a fun way to brighten up any kitchen. But once you use them, you'll see why so many people say these knives are amazingly sharp.

Pure Komachi 2 knives quickly cut through fruits and vegetables and portion meat and fish with ease. The blade is lightweight, thin, and hand-sharpened for a razor-sharp edge.

Comfortable, contoured handles provide a secure grip. For handy storage, each knife includes a color-matched sheath.

Featured: Pure Komachi 2 Chef's 8"



Coated carbon stainless steel

RAZOR-SHARP 16° EDGE FOR FAST, EASY FOOD PREP



Colorful, food-safe blade coating

HELPS FOOD RELEASE FROM BLADE, RESISTS CORROSION, CLEANS EASILY



Less tiring to use

LIGHTWEIGHT KNIVES MEAN LESS HAND FATIGUE; CONTOURED HANDLES OFFER A SECURE GRIP



Available now!

LOOK FOR PURE KOMACHI 2 IN OUR ATTRACTIVE PACKAGING AT YOUR FAVORITE CUTLERY RETAILER

The **Pure Komachi** series is backed by Kai's **5-Year Warranty** and **Free Sharpening Program** for years of worry-free ownership



AB5071 | HG Nakiri 5.5"



Includes sheath



AB5077 | Chef's 6"

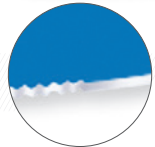


Includes sheath



AB5061 | Multi-Utility 6"

PARTIALLY SERRATED BLADE CUTS THROUGH TOUGH EXTERIORS



Includes sheath



AB5085 | HG Santoku 6.5"



Includes sheath



AB5076 | Chef's 8"

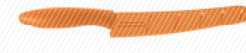


Includes sheath



AB5062 | Bread 8"

PUSH-PULL SERRATIONS FOR MAXIMUM CUTTING EFFICIENCY



Includes sheath



AB5067 | Slicing 9"



Includes sheath

ABS0900 | 9 Pc PK2 Block Set
wide variety of blade styles—one to handle most any kitchen task

Set Includes:

- Paring 3.5"
- Citrus Knife 4"
- Tomato Knife 4"
- Sandwich Knife 6"
- Multi-Utility 6"
- Hollow-Ground Santoku 6.5"
- Chef's Knife 8"
- Bread Knife 8"
- 8-Slot Acrylic Block



AB5075 | 4 Pc Serrated Steak Knife Set





INSPIRE

Beautiful, Affordable
& Inspiring

If you like the feeling of control as you cut, you'll appreciate Inspire's contoured handle that puts you in complete control of every slice. The handle fits comfortably and securely in your hand. And because Inspire is lightweight, food preparation is less tiring, whether you're making a simple family meal or a big holiday feast.

Inspire's blade is high-quality German stainless steel for a strong, rigid blade that can go a long time between sharpenings. The beautiful blade's hammered finish helps food release more quickly as you cut so meal prep is faster, easier, and keeps you in control.

Featured: Inspire Chef's 8"



AH7068 | Paring 3.5"



Includes
sheath



AH7076 | Citrus 4"



Includes
sheath



AH7084 | Utility 6"



Includes
sheath



AH7064 | Santoku 7"



Includes
sheath

High-quality German steel

PRO-GRADE HIGH-CARBON DIN1.4116 STAINLESS STEEL FOR EDGE RETENTION, STRENGTH, AND RIGIDITY



Razor-sharp edge, hammered finish

HAND-SHARPENED AND FINISHED 16° EDGE FOR FAST, EASY FOOD PREP; HAMMERED FINISH HELPS FOOD RELEASE FROM BLADE



Contoured handle for controlled cuts

LIGHTWEIGHT HANDLES FIT THE HAND PRECISELY FOR A SOLID GRIP



Available now!

LOOK FOR INSPIRE IN OUR ELEGANT PACKAGING AT YOUR FAVORITE CUTLERY RETAILER

The Inspire series is backed by Kai's **5-Year Warranty** and **Free Sharpening Program** for years of worry-free ownership



AH7066 | Chef's 8"

Includes sheath



AH7062 | Bread 8.5"
PUSH-PULL SERRATIONS FOR MAXIMUM CUTTING EFFICIENCY

Includes sheath

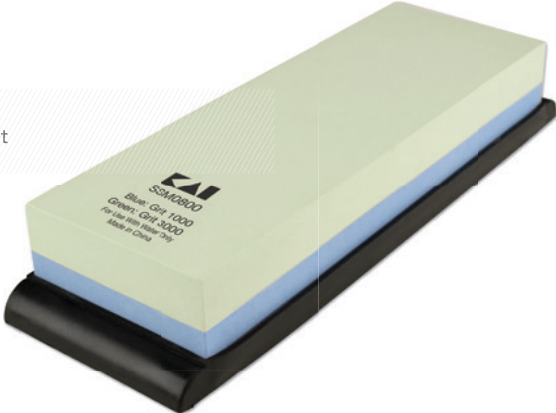
KITCHEN ADDITIONS

New from Kai

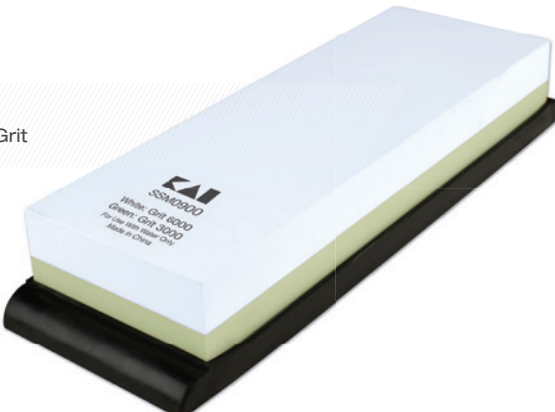
NEW!
Kai Whetstones

Keep your knives in razor-sharp condition by sharpening on a whetstone. New Kai combo whetstones offer the right grit every time. Leveling stone keeps whetstones in perfect, flat condition.

SSM0800
1000/3000 Grit



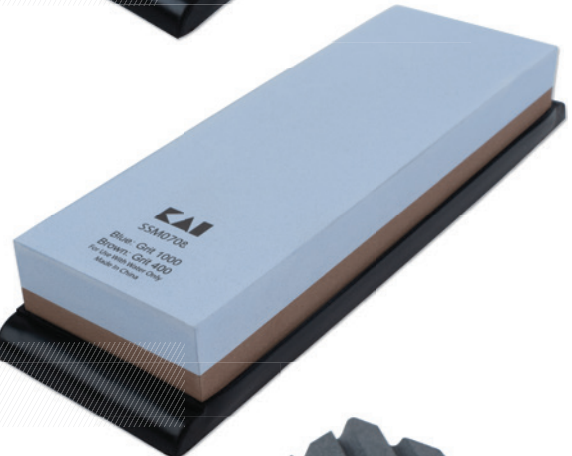
SSM0900
3000/6000 Grit



SSM0600
1000/6000 Grit



SSM0708
400/1000 Grit



SLM0500
Leveling Stone



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.

KA7300 | Multi-function Kitchen Shears 8.9"



KA7500 | Kitchen Shears 9.8"



ALL KAI SHEARS SEPARATE FOR EASY CLEANING

KITCHEN ADDITIONS

Storage | Sharpening



ADJUSTABLE CLIP
FOR MULTIPLE KNIFE
SHAPES AND SIZES

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.

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"



KA0882 | 20-slot knife roll

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



CLOSED



OPEN

Always sheath knives before placing in knife roll

KA0880 | 8-slot knife roll

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



CLOSED

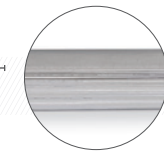


OPEN

9890 | Combination Honing Steel 9"



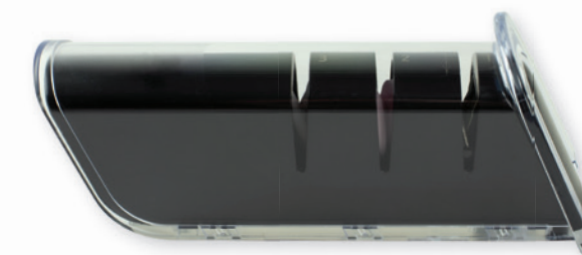
SMOOTH FOR
DAY-TO-DAY HONING



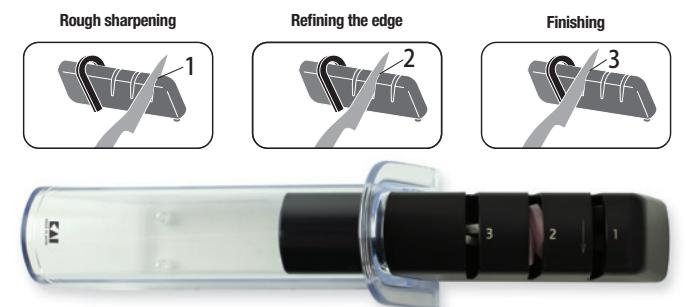
MICRO-RIBBED FOR
WEEKLY HONING

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"

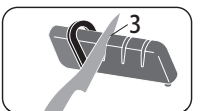
Rough sharpening



Refining the edge



Finishing



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"



AP0163ENG | Serrated Knife Sharpener

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



KITCHEN ADDITIONS

Steak Knives



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



Available now!

LOOK FOR THE PERSONAL STEAK KNIFE IN OUR ELEGANT PACKAGING AT YOUR FAVORITE CUTLERY RETAILER.



5700XCDU | PSK 10 Pc CDU

CDU Dimensions: 11.5" x 9.2" x 7.4"

Packaged Weight: 3.4 lbs



KAS0600 | Steak Knife Set

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

The **Steak Knife Set** is backed by Kai's **5-Year Warranty** and **Free Sharpening Program** for years of worry-free ownership.



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

KITCHEN ADDITIONS

Specialty Products | Hinoki Cutting Boards

Pure Komachi Graters

Grate cheese, create vegetable ribbons, and more with our new graters. Available in two 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.

PG0002 | Ribbon Grater



INCLUDES SHEATH

PG0003 | Julienne Slicer



INCLUDES SHEATH

AB5090 | My First Knife

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.



Includes sheath



Shun Hinoki Cutting Boards

Glass, stone, hard plastic, and other cutting surfaces that don't "give" when you cut can dull or chip your knives. To help preserve your knives' edges, choose a softer wood like Japanese hinoki. These beautiful hinoki cutting boards from Shun will help keep your Kai knives sharper longer. What's more, the wood is sustainably harvested so you can feel good about your choice.



Kai PRO Chef's 8" shown for reference

DM0814 | Small Hinoki Board
10.75" x 8.25" x 0.5"



DM0816 | Medium Hinoki Board
15.75" x 10.75" x 0.5"



DM0817 | Large Hinoki Board
17.75" x 11.75" x 0.75"



FLAT SIDE



DM0819 | Large Hinoki Board
w/ Juice Groove
20" x 14" x 1"





PRO
HIGH-CARBON STEEL
AUS6M STAINLESS



LITKAI2021

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