


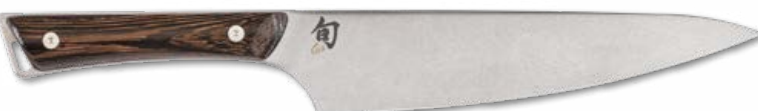



KAI



Shun Cutlery
Kai Housewares
2022

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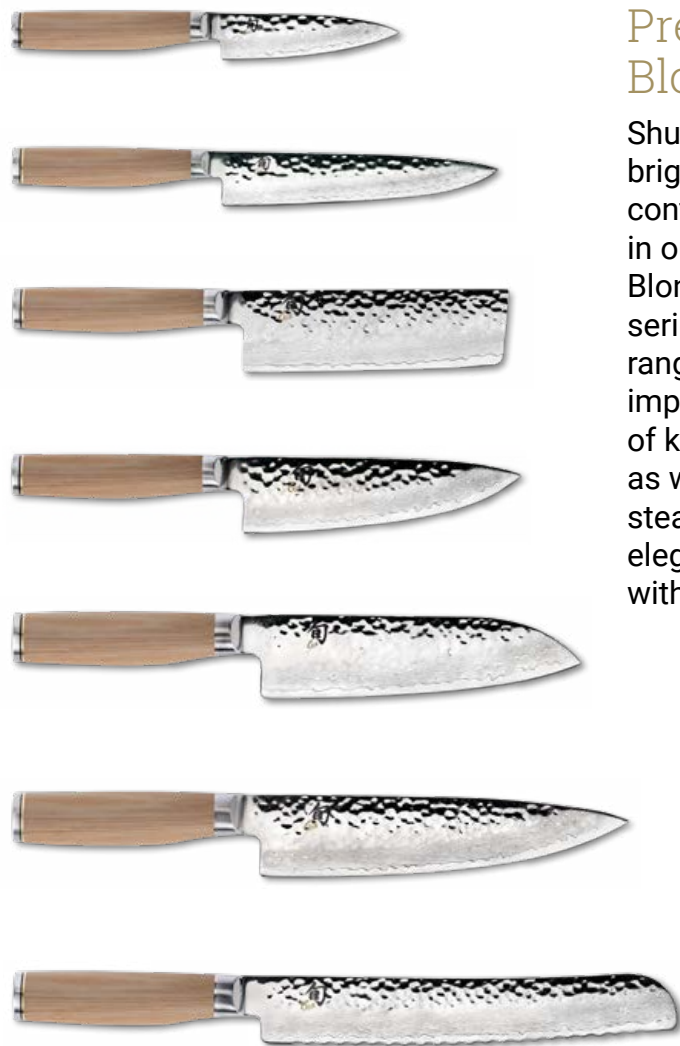


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New Products

Premier
Blonde 5 Pc
Starter Set



Premier
Blonde Series

Shun Premier gets a bright and beautiful contemporary look in our new Premier Blonde series. The series features a full range of the most important pieces of kitchen cutlery, as well as a set of steak knives and our elegant starter set with Slimline Block.



Premier
Blonde 4 Pc
Steak Set



Premier Master Utility 6.5"

Shun's Master Utility Knife combines the easy-to-use agility of a utility knife with the versatility of a chef's knife. We're proud to add this multifunction blade to the Shun Premier series.

Kai Kitchen Shears
with Bone Notch

These attractive kitchen shears now come with a convenient bone notch. The new notch makes snipping through small bones easy and comes in handy for trimming flower stems, too.



Limited Edition
Personal Steak
Knives

Glide through your perfectly cooked steak with an exquisitely sharp Personal Steak Knife. These Limited Edition knives come in three handsome new handle designs and fold so they're easy to carry with you.

See page 52/91 for more information.

Blade Shapes

A blade shape for every purpose, every cooking style, every type of food

Having a variety of knives means you can always choose the knife that suits the dish you're preparing as well as your cooking style. The right knife makes every kitchen task faster and easier. It ensures each ingredient has the right texture for the recipe. Its sharp edge cuts cleanly, without bruising or tearing the food.

In other words, the right knife makes your cooking even better. That's why Shun provides a wide array of beautiful, high-performance knives to fill your block—so you'll always have the knife that makes each dish easier to prepare, more satisfying to cook, and deliciously successful.

Which knife is right for you?
There's no wrong answer

Your choices depend on your individual needs. Moving to a more plant-based diet? Add nakiri knives, in a range of sizes. The straight edge makes precise contact with the cutting board, so slicing and dicing vegetables is simple. Are you a bread baker? You'll love a Shun bread knife. Prefer a smaller knife? Try a 6-inch chef's knife. While there are common blade shapes found in most kitchens, your choice depends on the needs of your own kitchen creativity.

Chef's knife
Uses: slice, dice, mince.
6", 8", and 10" blade lengths available.

Utility knife
Uses: slice, peel, small items.
Serrated or non-serrated.

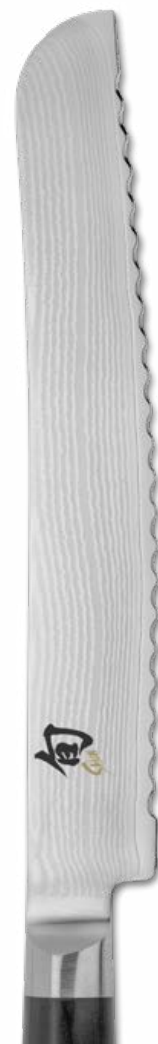
Paring knife
Uses: peeling, paring, small items.
3.5" and 4" blade lengths available.

Steak knife
Uses: steak, small items.
Serrated or non-serrated.

Santoku
Uses: slice, dice, mince.
Multiple sizes available.



It's called a bread knife, but it can do much more. For instance, its wide serrations make slicing large roasts, watermelon, and tomatoes easy, too. What else can it do? You be the judge as you discover all the many ways your knives can work for you.



Blades that further expand culinary horizons

Master Utility
Uses: slice, dice, mince.
Chef's Knife meets Utility Knife.
Blade shape first developed by Shun.
6.5" blade length.
[Available in multiple knife series]

Asian Multi-Prep
Uses: meat/protein prep, produce prep.
Traditional Japanese blade shape designed for proteins; works great on produce too. 5" blade length.
[Available in multiple knife series]

Boning/Fillet
Uses: butchery & fillet, meat/protein prep. 6" and 6.5" blade lengths available.
[Available in multiple knife series]

Asian Utility
Uses: larger produce, meat/protein prep.
Blade shape first developed by Shun.
6.5" and 7" blade lengths available.
[Available in multiple knife series]

Ultimate Utility
Uses: delicate produce prep, sandwiches. Blade shape first developed by Shun. 6" blade length.
[Available in multiple knife series]

Nakiri
Uses: produce prep, slice, dice, mince.
Traditional Japanese blade shape.
5.5" and 6.5" blade lengths available.
[Available in multiple knife series]

Kiritsuke
Uses: slice, dice, mince.
Similar to Chef's Knife. Known as the Japanese master's knife. 8" blade length.
[Available in multiple knife series]

Yanagiba
Uses: slicing raw fish for sashimi and sushi.
Traditional Japanese blade shape. Thick single bevel blade for rigidity and precision.
8.25", 9.5" and 10.5" blade lengths available.
[Available in multiple knife series]

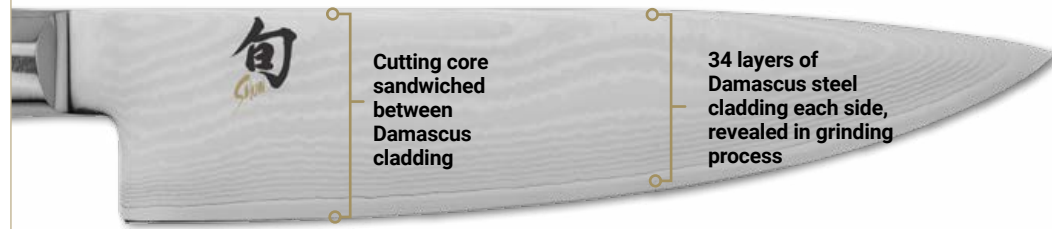
Brisket knife
Uses: trim and slice larger cuts of meat.
Long and narrow blade cuts elegant slices in a single pass. 12" blade length.
[Available in multiple knife series]

Learn more about blade shapes at shuncutlery.com and kaihousewares.com



Blade Materials

What is Layered Damascus?

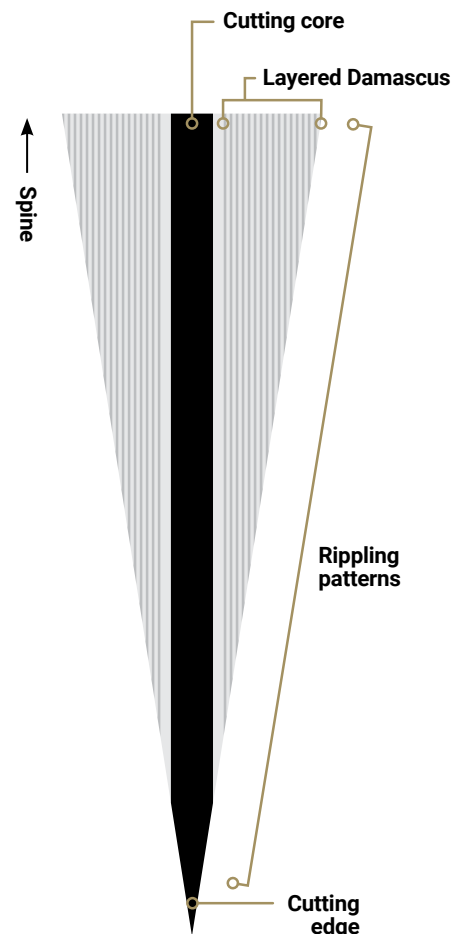


Shun's Damascus is formed by layering different types of metal alloys together, then forging them into a single piece. The process and the different characteristics of the layered metals create the rippling patterns you see on the blade. The number of layers can vary; many Shun knives, for example, have 34 layers of metal on each side of a high performance VG-MAX cutting core.

Damascus looks beautiful, supports and protects the hard, dense cutting core, and adds stain resistance. In Japan, this style of blademaking is known as kasumi.

Kasumi means "mist" and is so called because the exterior Damascus can have a lovely misty appearance when compared to the harder cutting core. Kasumi construction provides the ultimate mix of properties: an extremely sharp edge and ease of sharpening.

In addition, the layered Damascus process Shun uses offers you some key cutting benefits. It not only helps food release more quickly and easily from the blade, but also reduces cutting drag, making your meal preparation experience even better.



Shun layer counts

Dual Core: 71 layers of VG2 & VG10 Dual Core stainless steel

Hikari: 71 layers of VG2 & VG10 Dual Core stainless steel

Fuji: 160 layers of stainless steel + SG2 core

Kaji: 64 layers of stainless steel + SG2 core

Premier, Premier Grey, and Premier Blonde: 68 layers of stainless steel + VG-MAX core

Classic & Classic Blonde: 68 layers of stainless steel + VG-MAX core

Kanso: Solid AUS10A

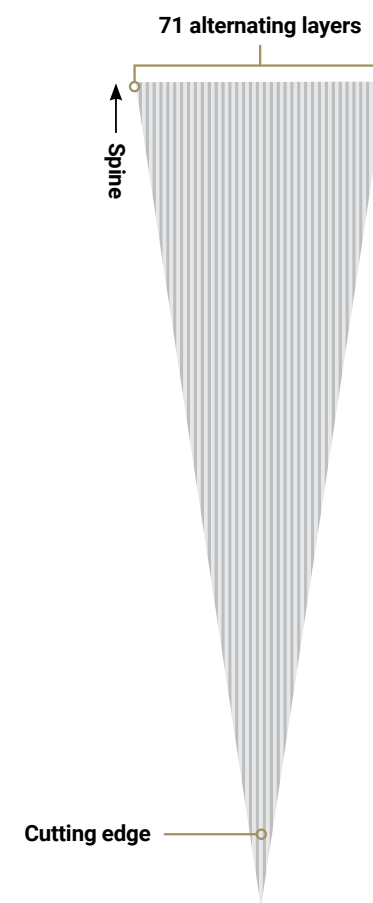
Sora: 2 layers of stainless steel + VG10 core



What is Dual Core Steel?

The Shun Dual Core and Hikari series feature Damascus blades made from two premium-quality, high-carbon stainless steels. 71 alternating micro layers of high carbon, high chromium VG10 and VG2 stainless steels are roll-forged to produce a finer grain in the steel and to give it both strength and beauty. The laminated steel is then hot forged to create the beautiful herringbone pattern that allows the layers to alternate along the cutting edge.

During normal use, the two steels will wear at different rates creating micro serrations along the edge. This means Dual Core's extremely sharp edge performs at a high level even longer. The etched laminations in the blade reduce drag, helping food release from the blade so it glides through each cut quickly and easily.



Dual Core Construction

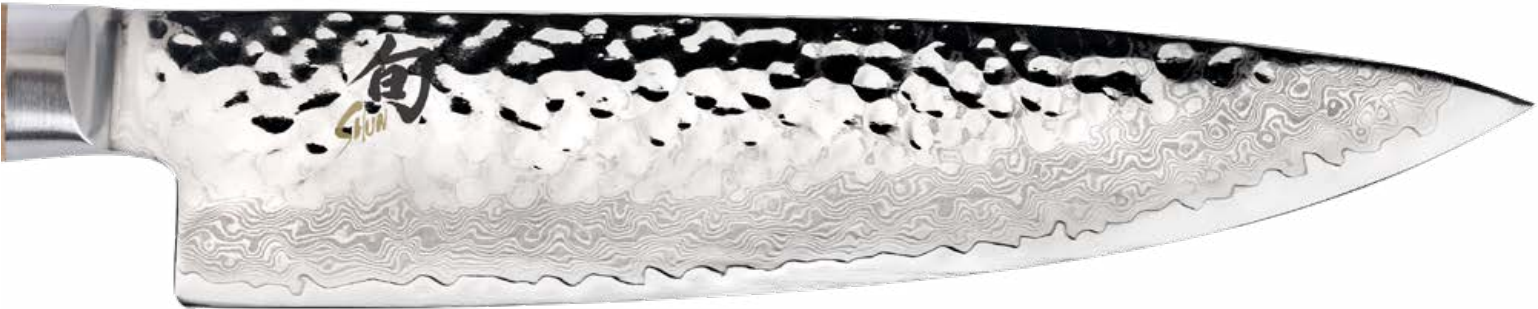
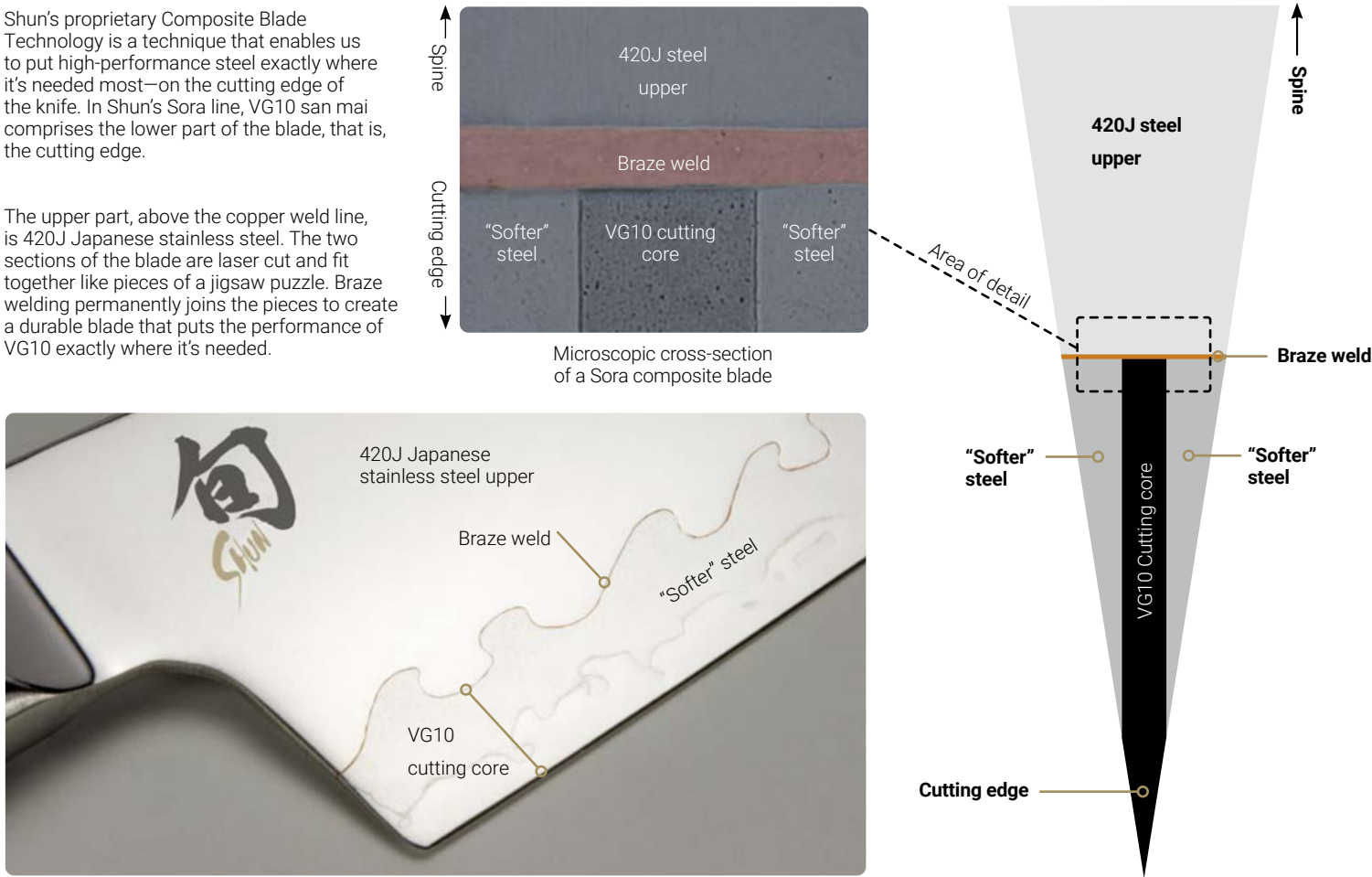
Instead of cladding surrounding a cutting core of advanced stainless steel, Dual Core is made up of 71 alternating layers of two premium stainless steels. The diagram at left shows how the Dual Core layers work.

Dual Core blades are thin, light, strong, and offer you an extremely high level of performance as well as refined beauty.

What is Composite Blade Technology? ⓘ

Shun's proprietary Composite Blade Technology is a technique that enables us to put high-performance steel exactly where it's needed most—on the cutting edge of the knife. In Shun's Sora line, VG10 san mai comprises the lower part of the blade, that is, the cutting edge.

The upper part, above the copper weld line, is 420J Japanese stainless steel. The two sections of the blade are laser cut and fit together like pieces of a jigsaw puzzle. Braze welding permanently joins the pieces to create a durable blade that puts the performance of VG10 exactly where it's needed.

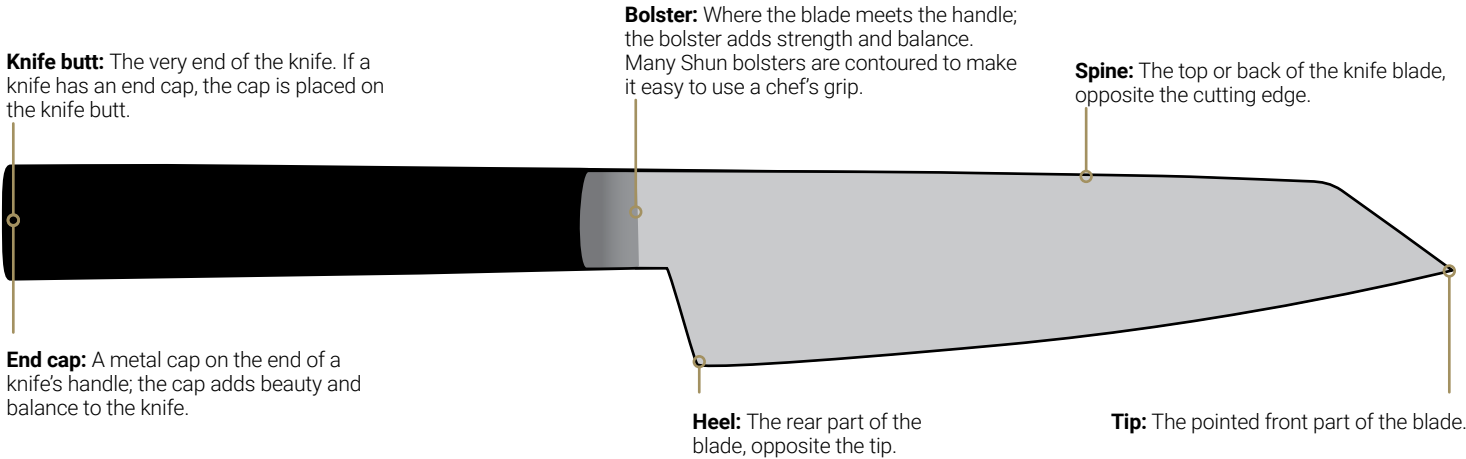


What is Tsuchime? ⓘ

In Japanese, tsuchime (tsoo-CHEE-may) simply means "hammered" and you will see actual hammer marks on a tsuchime-finished blade. This finish does two things. First, it gives the knife a look that is reminiscent of the handcrafting techniques of ancient Japan. In addition, the technique creates tiny pockets of air that act as hollow-ground cavities to reduce drag and help food to release from the blade more quickly.

Shun's gorgeous Premier series (including our new Premier Blonde) features a hammered tsuchime blade finish as do some of our exclusive lines. The PRO series from Kai features a different style of tsuchime finish with more defined hammer strikes. Both styles exemplify the ancient Japanese knife-making tradition, provide food release benefits, and give the blades a striking and unique look.

Anatomy of a Knife



A legendary, bladed tradition

In Japanese culinary tradition, it is the highest-level chef who is responsible for cutting foods for the restaurant. The chef prepares each ingredient to preserve its full flavor and capture its perfect seasonality.

The right knife for the best flavor

Such precise cutting is essential to retain food's freshness and to enhance the beauty of its presentation. So, it's no wonder knives play a vital role in Japanese cuisine. But this tradition of careful preparation and seasonal eating isn't reserved just for acclaimed chefs. Home cooks celebrate it, too. In fact, this Japan-wide culinary tradition is the source of the Shun brand name.

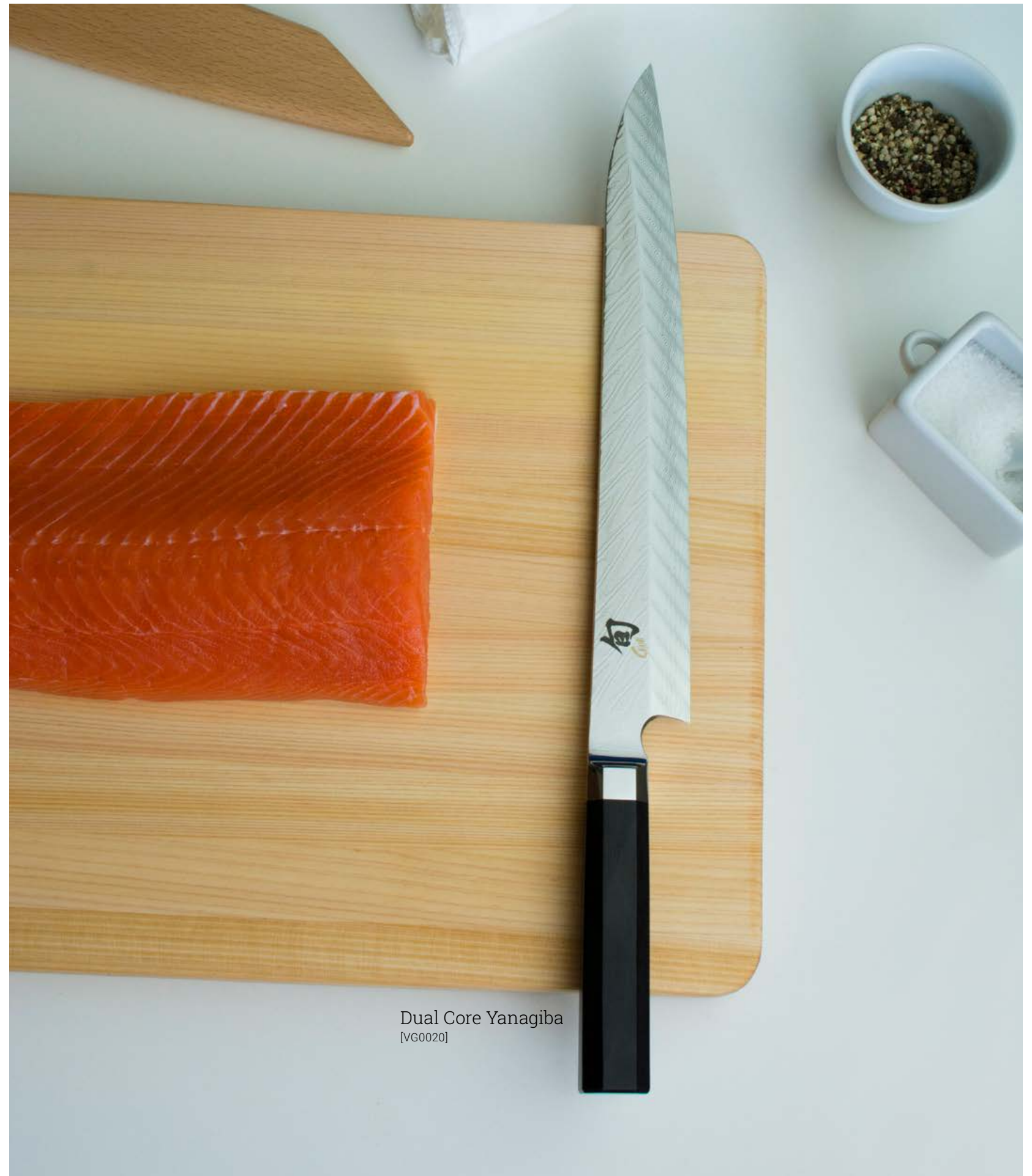
The peak of perfection

"Shun" refers to eating each food at its ideal seasonal moment—when it is at the peak of perfection. Shun is when fruit is perfectly ripe, vegetables are at their best, or meat is at its most flavorful. We chose it as our name to honor this tradition and as a mark of our dedication to handcrafting kitchen cutlery that is always at the peak of its perfection, too.

More knives, less waste

Yet there is another aspect to this way of eating: making the most of ingredients with minimum waste. In other words, sustainability. That's why there are so many Japanese blade shapes. Each one serves a distinct purpose, making cutting more efficient and reducing waste. Having the right knife enables the cook to take full advantage of the "shun" of each ingredient.

Today, as more people appreciate this way of seasonal, mindful eating, Shun's industry-leading cutting performance and full selection of cutlery help create meals with less waste, more sustainability—and that preserve each food's very best flavor.



Dual Core Yanagiba
[VG0020]

Dual Coreⁱ

Graceful beauty & ultra-premium performance, for the connoisseur

Dual Core is simply stunning. Yet it's not just the striking look of the blade; Dual Core's true beauty is in the knife's advanced cutting performance.

Superior edge retention, less frequent sharpening

With the blade's 71-layer construction and unique, herringbone blade pattern, Dual Core maintains its high level of performance longer, so you can sharpen less and create more.

Perfect weight, balance

Even with hours of food preparation ahead of you, lightweight Dual Core remains highly maneuverable and extremely comfortable to use. Step up to Dual Core and step up to extraordinary.

Exceptional cutting performance with Dual Core's thin, light 71-micro-layer blade.

Secure storage, in the included wooden saya (sheath)

Comfortable, secure grip with traditional Japanese octagon handle; rabbet tang for lightweight maneuverability.



For more details on materials, see page 110





Utility/Butchery 6"
Includes wooden saya
[VG0019]



Nakiri 6.5"
Includes wooden saya
[VG0028]
Read more about specialty
blade shapes on page 5



Santoku 7"
Includes wooden saya
[VG0021]

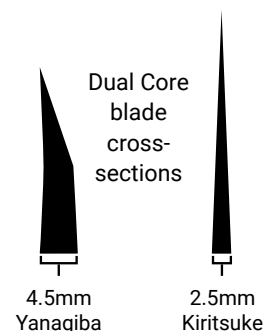


Kiritsuke 8"
Includes wooden saya
[VG0017]
Read more about specialty
blade shapes on page 5



Yanagiba 10.5"
Includes wooden saya
[VG0020]
Read more about specialty
blade shapes on page 5

The ultimate
sushi knife,
designed
to perfectly
portion
proteins



The Shun Dual Core Yanagiba has the length, weight, and single-bevel design of a traditional Japanese yanagiba. The blade stock is thicker than the rest of the Dual Core series (4.5mm vs 2.5mm). This gives the knife heft and rigidity to glide through cuts with ease. This single-bevel blade offers a strong, razor-sharp edge and simplified sharpening. A gentle hollow-grind on the back of the blade makes food release easier.



The spine of Shun **Dual Core Yanagiba (left)** and **Kiritsuke (right)**.

Premierⁱ

Handcrafted elegance,
traditional artistry,
advanced performance

Shun Premier owners worldwide are slightly obsessed with their knives.

To understand, try Premier yourself

As you use it, the balance and weight feel good—solid without being heavy. The blade cuts, slices, and dices, with ease. No muscling through the cut. It simply glides through, bringing your own kitchen artistry to life.

Beauty with benefits

Premier's delicate cladding and hammered tsuchime blade finish are beautiful, yes, but also help food release more quickly, which is just another very good reason for allowing yourself a slight obsession with your cutlery.

Clean, easy cutting every time
with Shun's proprietary VG-MAX stainless steel
cutting core and 69-layer Damascus construction.

Food releases quickly from the blade
with the hammered tsuchime blade finish.

Secure, comfortable handle
with its symmetrical design and embossed endcap.



For more details
on materials, see page 110





Paring 4"
[TDM0700]



Steak 5"
[TDM0711]
Individual knives available
only at shuncutlery.com



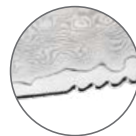
Ultimate Utility 6"
[TDM0741]
Read more about specialty
blade shapes on page 5



Low frequency serrations
for maximum cutting efficiency.



Serrated Utility 6.5"
[TDM0722]



Serrations at the tip and heel go through tougher
exterior and the smooth edge in the middle slices
cleanly through a tender interior.



Utility 6.5"
[TDM0701]

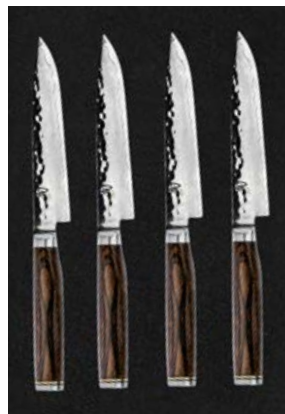


Master Utility 6.5"
[TDM0782] **New**
Read more about specialty
blade shapes on page 5

Premier 6 Pc Steak Knife Set [TDMS0660] Six Steak knives in a bamboo boxed set



Premier 4 Pc Steak Knife Set [TDMS0400] Four Steak knives in a gift-boxed set



See page 56
for Block Sets



Santoku 5.5"
[TDM0727]



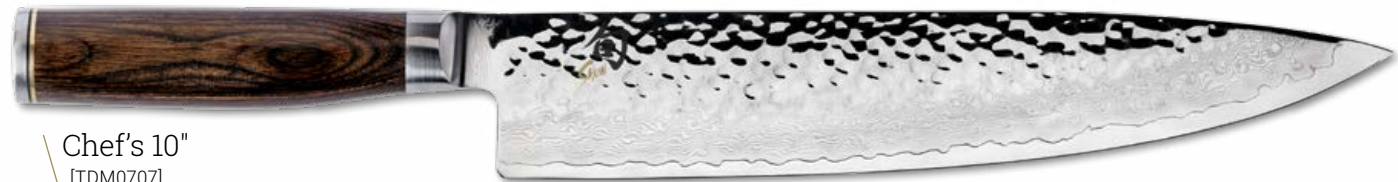
Santoku 7"
[TDM0702]



Chef's 6"
[TDM0723]



Chef's 8"
[TDM0706] **BLADE
SHOW
WINNER**



Chef's 10"
[TDM0707]



Nakiri 5.5"
[TDM0742]
Read more about specialty
blade shapes on page 5



Boning/Fillet 6"
[TDM0774]
Read more about specialty
blade shapes on page 5



Asian Cook's 7"
[TDM0760]



Kiritsuke 8"
[TDM0771]
Read more about specialty
blade shapes on page 5



Bread 9"
[TDM0705]



Low frequency serrations
for maximum cutting efficiency.



Carving Fork 6.5"
[TDM0709]
Available only at shuncutlery.com

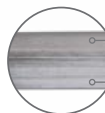


Slicing 9.5"
[TDM0704]



Combination Honing Steel 9"
[TDM0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.
Micro-ribbed for weekly honing.



Premier 2 Pc Carving Set
[TDMS0200]
Slicing 9.5" and Carving Fork 6.5"
in a gift-boxed set



Premier 3 Pc Starter Set
[TDMS0300]
Paring 4", Utility 6.5" and Chef's 8"
in a gift-boxed set

Premier Blonde

A new way to
illuminate your kitchen
& inspire your cooking

Shun Premier is already a lightweight, agile knife. Now, with its new blonde handles, it brings a whole new kind of lightness to your kitchen.

Bright and beautiful

The blonde Pakkawood handles make it a perfect match for every kitchen, from contemporary to traditional. You'll also like the confidence and control the contoured handle brings to every kitchen task.

Cutting is effortless

Make paper-thin slices. Julienne with easy precision. With Premier Blonde's premium stainless steel cutting core and Shun-sharp edge, these beautiful knives are sure to inspire your cooking to fresh, new heights.

Glide through each cut
with Shun's proprietary VG-MAX stainless steel
cutting core and 69-layer Damascus construction.

Easy food release from the blade
with the hammered tsuchime blade finish.

Comfortable, ambidextrous grip
with its contoured, symmetrical handle
and embossed endcap.



For more details
on materials, see page 110

New
For
2022





Paring 4"
[TDM0700W]



Steak 5"
[TDM0711W]
Individual knives available
only at shuncutlery.com



Utility 6.5"
[TDM0701W]



Nakiri 5.5"
[TDM0742W]
Read more about specialty
blade shapes on page 5



Santoku 7"
[TDM0702W]



Bread 9"
[TDM0705W]



Low frequency serrations
for maximum cutting efficiency

Premier Blonde 4 Pc
Steak Knife Set
[TDMS0400W]
Four Steak knives in
a gift-boxed set



See page 55
for Block Sets



Chef's 6"
[TDM0723W]

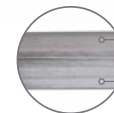


Chef's 8"
[TDM0706W]



Combination Honing Steel 9"
[SS0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.
Micro-ribbed for weekly honing.



Classic Blonde 5-pc Starter Block Set

This is a beautiful way to start your Classic Blonde collection. You get three of the most essential knives, plus a Combination Honing Steel and an open slot for a pair of shears. Slimline block takes up less space on your countertop while displaying the handsome Shun embossed endcap. [See page 55 for Block Sets]

Premier Grey

Sophisticated
design, precise and
lightweight handling

When you pick up a new kitchen
knife, your reaction should be
“ooh, ahh” rather than “ho hum.”

Quick precision cutting

Pick up Shun Premier Grey and feel
the agile lightness of the blade, the
contoured comfort of the handle, and
then enjoy the quick and easy work it
makes of your meal prep.

Cool-grey elegance

Get all the performance of our popular
Premier series with a grey Pakkawood
handle that's at home with any kitchen
style. Paired with a beautiful, razor-sharp
blade, Premier Grey makes your time in
the kitchen anything but ho-hum.

Light, agile Premier performance
in a beautiful new handle color.

Glide through meal preparation
with Shun's proprietary VG-MAX stainless
steel cutting core.

Perfect for left-or right-handed use
with Premier's comfortable, symmetrical handle
and embossed endcap.



For more details
on materials, see page 110





Paring 4"
[TDM0700G]

See page 55
for Block Sets



Bread 9"
[TDM0705G]

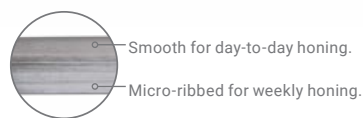


Nakiri 5.5"
[TDM0742G]
Read more about specialty
blade shapes on page 5



Combination Honing Steel 9"
[SS0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.

Micro-ribbed for weekly honing.



Utility 6.5"
[TDM0701G]



Santoku 7"
[TDM0702G]



Chef's 8"
[TDM0706G]



Premier Grey 5-pc Starter Block Set

Start your Premier Grey collection with this handsome block set. You get three of the most essential knives, plus a Combination Honing Steel and room to add a pair of shears. Slimline block takes up less space on your countertop while displaying the beautiful Shun embossed endcap. [See page 55 for Block Sets]

classic

The knife that
started a revolution
in kitchen cutlery

Shun Classic was the first to bring the beauty and unmatched cutting performance of fine Japanese handcrafted cutlery to a wider North American market.

What does that mean to you?

It means a seriously sharp kitchen knife that cuts through every kitchen task with ease and grace to make meal preparation faster and easier.

Secure, comfortable grip

Classic's traditional Japanese handle has a gentle swell on one side for a secure grip as you work, so you can breeze through your prep. Try Classic and let its beauty and performance revolutionize your own cooking.

Find the right knife for every task;
Classic offers the largest number of
blade shapes of any Shun series.

Trusted by professionals;
Shun Classic is NSF Certified
for use in commercial kitchens.



Glide through every kitchen chore
with Classic's VG-MAX "super steel",
beautiful 69-layer Damascus construction,
and D-shaped handle.

For more details
on materials, see page 110





Bird's Beak 2.5"
[DM0715]



Paring 3.5"
[DM0700]



Paring 4"
[DM0716]



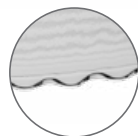
Asian Multi-Prep 4.5"
[DM0749]
Read more about specialty
blade shapes on page 5



Steak 4.75"
[DM0711]
Individual knives available
only at shuncutlery.com



Ultimate Utility 6"
[DM0741]
Read more about specialty
blade shapes on page 5



Low frequency serrations
for maximum cutting efficiency.

Classic 6 Pc
Steak Knife Set
[DMS0660]
Six Steak knives in
a bamboo boxed set



Classic 4 Pc
Steak Knife Set
[DMS400]
Four Steak knives
in a gift-boxed set



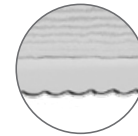
See page 58
for Block Sets



Utility 6"
[DM0701]



Serrated Utility 6"
[DM0722]



Unlike jagged sawtooth
serrations, Classic Utility
serrations are rounded for a
smoother, easier cut.



Master Utility 6.5"
[DM0782]
Read more about specialty
blade shapes on page 5



Santoku 5.5"
[DM0727]



Hollow Ground Santoku 7"
[DM0718]



Boning/Fillet 6"
[DM0743]
Read more about specialty
blade shapes on page 5



Flexible Fillet 7"
[DM0761]
Made with Japanese AUS8A blade
steel for flexibility & toughness.



Nakiri 6.5"
[DM0728]
Read more about specialty
blade shapes on page 5



Vegetable Cleaver 7"
[DM0712]



Asian Cook's 7"
[DM0760]



Chef's 6"
[DM0723]



Chef's 8"
[DM0706]



Hollow Ground Chef's 8"
[DM0719]



Western Cook's 8"
[DM0766]
The DM0766, identified by a black accent stripe near the bolster,
is sharpened to a 22° angle on each side for heavier duty tasks
such as breaking down chicken and thick-skinned vegetables,
like spaghetti and butternut squash.



Chef's 10"
[DM0707]



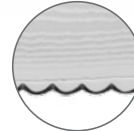
Kiritsuke 8"
[DM0771]
Read more about specialty
blade shapes on page 5



Offset Bread 8.25"
[DM0724]



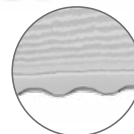
Offset handle for
better knuckle clearance.



Scalloped serrations slice cleanly,
for a smoother, easier cut.



Bread 9"
[DM0705]



Low frequency serrations
for maximum cutting efficiency.



Hollow Ground
Brisket 12"
Includes wooden saya
[DM0778]
Read more about specialty
blade shapes on page 5



Carving Fork 6.5"
[DM0709]
Available only at shuncutlery.com

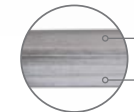


Hollow Ground Slicing 9"
[DM0720]



Combination Honing Steel 9"
[DM0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.
Micro-ribbed for weekly honing.



Classic 2 Pc Carving Set
[DMS0230]
Hollow Ground Slicing knife 9" and
Carving Fork 6.5" in a gift-boxed set



Classic 3 Pc Starter Set
[DMS300]
Paring 3.5", Utility 6", Chef's 8"
in a gift-boxed set

Classic Blondeⁱ

Classic's industry-leading cutting performance in a bright, beautiful look

It feels solid and elegant in the hand. From portioning meat to mincing herbs, cutting is pure ease.

Complete cutting control

And it will continue to perform just as beautifully—without re-sharpening—longer, thanks to Shun's proprietary VG-MAX steel. Classic Blonde's perfect balance and thoughtful design make a chef's grip natural, giving you complete cutting control.

Enlighten your kitchen

These ultra-sharp, brilliantly balanced knives make meal preparation tasks a pleasure. Enjoy all the performance of Shun's most popular knife series in a style that brings a refreshing lightness to your kitchen.

Original Shun Classic styling,
now with beautiful, light-colored blonde handles.

Premium cutting performance
with Shun's proprietary VG-MAX "super steel"
and 69-layer Damascus construction.

Secure, comfortable handle
in traditional Japanese D-shaped profile.



For more details
on materials, see page 110





Paring 3.5"
[DM0700W]



Steak 4.75"
[DM0711W]
Individual knives available
only at shuncutlery.com



Utility 6"
[DM0701W]



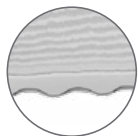
Master Utility 6.5"
[DM0782W]
Read more about specialty
blade shapes on page 5



Nakiri 6.5"
[DM0728W]
Read more about specialty
blade shapes on page 5



Bread 9"
[DM0705W]



Low frequency serrations
for maximum cutting efficiency.

Classic Blonde 4 Pc
Steak Knife Set
[DMS400W]
Four Steak knives in
a gift-boxed set



See page 60
for Block Sets



Santoku 5.5"
[DM0727W]



Santoku 7"
[DM0702W]



Chef's 6"
[DM0723W]

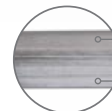


Chef's 8"
[DM0706W]



Combination Honing Steel 9"
[SS0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.
Micro-ribbed for weekly honing.

Kansoⁱ

Perfect simplicity and precision performance defines Kanso

Shun Kanso is built on the Zen principle of simplicity.

Understated elegance

You can see it in the knife's simple, graceful design. There's nothing extra, nothing overdone—yet the knife's Heritage blade finish and “iron sword wood” handles are undoubtedly eye-catching.

Simple precision in each cut

Kanso's sharp edge and perfect balance make food preparation easy. Cooking with Kanso feels simple and natural, like the knife is an extension of your arm. From its blade of ultra-premium stainless steel and ideal balance to the precision cutting control it provides, Kanso is simply perfect.

Built for lifetime performance; AUS10A high-carbon stainless blade; Heritage finish hides use scratches.

Precision balance & strength with full tang construction.

Comfortable handle of contoured tagayasan (wenge) wood; designed for left/right-handed use



For more details on materials, see page 110





Paring 3.5"
[SWT0700]



Steak 5"
[SWT0711]
Individual knives available
only at shuncutlery.com



Asian Multi-Prep 5"
[SWT0729]
Read more about specialty
blade shapes on page 5



Utility 6"
[SWT0701]



Asian Utility 7"
[SWT0767]
Read more about specialty
blade shapes on page 5



Boning/Fillet 6.5"
[SWT0743]
Read more about specialty
blade shapes on page 5



Hollow Ground
Nakiri 6.5"
[SWT0728]
Read more about specialty
blade shapes on page 5

Kanso 6 Pc
Steak Knife Set
[SWTS0660]
Six Steak knives in
a bamboo boxed set



Kanso 4 Pc
Steak Knife Set
[SWTS0430]
Four Steak knives in
a gift-boxed set



Kanso 3 Pc Starter Set
[SWTS0351]
Paring 3.5", Utility 6", Chef's 8"
in a gift-boxed set



See page 60
for Block Sets



Hollow Ground
Santoku 5.5"
[SWT0727]



Hollow Ground Santoku 7"
[SWT0718]



Chef's 8"
[SWT0706]



Bread 9"
[SWT0705]

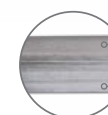


Hollow Ground
Brisket 12"
Includes wooden saya
[SWT0778]
Read more about specialty
blade shapes on page 5



Combination Honing Steel 9"
[SWT0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.
Micro-ribbed for weekly honing.

Soraⁱ

Advanced
blade technology,
world-class results

Experience truly astonishing performance
when you cook with Sora.

Why?

The secret is Shun's proprietary Composite Blade Technology. It joins two steels in one blade, putting advanced steel on the cutting edge—where it's needed. The result is smooth and easy cutting in a perfectly balanced kitchen knife. Sora's design and performance get rave reviews from professionals and home cooks alike.

Unmatched aesthetics

Our Composite Blade Technology gives Sora peerless style, too. Where the two steels meet and are permanently joined, a wavy line is formed. We call it a "modern hamon." You'll just call it beautiful.

Performance & value;
Shun puts advanced VG10 stainless steel
on the cutting edge.

Used by pros;
NSF Certified for
commercial kitchen use.



Comfortable, easy-grip handle
provides strength and balance;
blade tang extends to handle emblem.





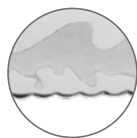
Paring 3.5"
[VB0700]



Utility 6"
[VB0701]



Serrated Utility 5.5"
[VB0722]



Unlike jagged sawtooth serrations, Sora Utility serrations are rounded for a smoother, easier cut.



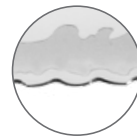
Ultimate Utility 6"
[VB0741]
Read more about specialty blade shapes on page 5



Low frequency serrations for maximum cutting efficiency.



Bread 9"
[VB0705]



Push-pull serrations for maximum cutting efficiency.

See page 62
for Block Sets



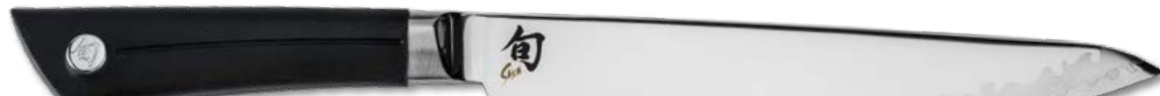
Hollow Ground Santoku 5.5"
[VB0740]



Hollow Ground Santoku 7"
[VB0718]



Chef's 6"
[VB0723]

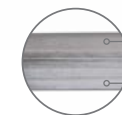


Chef's 8"
[VB0706]



Combination Honing Steel 9"
[VB0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.

Micro-ribbed for weekly honing.

Shun Exclusives

In addition to the beautiful Shun Cutlery series you'll see in this catalog, Shun also creates these exquisite exclusives.



Shun Fuji

Inspired by Japan's majestic Mt. Fuji, Shun Fuji represents the pinnacle of precision fit and finish, perfect balance, and graceful symmetry.
Williams-Sonoma exclusive



Shun Hikari

In Japanese, Hikari means "light" or "illumination," making it perfect for this beautiful light-colored cutlery with its intricate "hornet's nest" blade and birch-finished Pakkawood handles.
Williams-Sonoma exclusive



Shun Kaji

Shun Kaji is fusion of the best of Japanese and European design. Japan's thinner, harder, and sharper blades are paired with the full-tang construction of fine European knives—for the ultimate in style and function.
Williams-Sonoma exclusive

Web-only Exclusives



From exclusive cutting boards to chef's aprons and gorgeous steak knives, you'll only find these products on our websites.

Hinoki Cutting Boards with Urushi Edge

If you've seen an example of Japan's famous red-and-black lacquerware, you've seen Urushi. Urushi is a natural tree sap that is applied by hand to Shun's urushi-edge cutting boards. Why? The end grain of a wood cutting board absorbs more moisture than the rest of the board. Urushi prevents this, helping maintain your cutting board so it can continue to help maintain your knives.

Available only at shuncutlery.com

Shun Classic 8" Chef's shown for reference

Small Hinoki Board with Urushi Edge
[DM0820]
10.75" x 8.25" x 0.5"



Medium Hinoki Board with Urushi Edge
[DM0821]
15.75" x 10.75" x 0.5"



Large Hinoki Board with Urushi Edge
[dm0822]
17.75" x 11.75" x 0.75"



Web-only
Exclusives

Folding Steak Knives



Shun Higo No-Kami
[DM5900]
This beautifully crafted folding knife is an extremely handsome accessory, whether carried as a tasteful pocket knife or a personal steak knife for use at your favorite restaurant.

Available only at shuncutlery.com

Limited Edition
Personal Steak Knives
Our three Limited Edition Personal Steak Knives make every steak taste better. Choose pearlized champagne or marble acrylic handle scales or warm rosewood-colored Pakkawood. Each features a beautiful inlaid crest and comes with a leather sheath for convenient storage and carrying.

Available only at kaihousewares.com



Shun Aprons

“Pho” apron (pictured) [SHUNAPRON10]

“Dashi” apron [SHUNAPRON11]

“Stingray” apron [SHUNAPRON12]

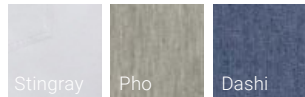
Made to Shun’s exacting specifications by Hedley & Bennett, manufacturers of professional chefs’ gear, these handsome aprons are clean, simple, comfortable, durable—and will keep you looking like a pro.

Choose from three colors and fabrics: “stingray,” a light grey 100% cotton canvas, “pho,” a dark grey stretch denim, or “dashi,” a soft, Japanese denim in navy with a woven herringbone pattern.

All three aprons feature adjustable neck strap, double pen chest pockets, a right-side towel loop, and a large lap pocket.

Available only at shuncutlery.com

Available in three colors and fabrics



Individual Steak Knives & Carving Forks

Web-only
Exclusives

Premier Blonde Steak Knife 4.75"
[TDM0711W]



Premier Steak Knife 5"
[TDM0711]



Classic Steak Knife 4.75"
[DM0711]



Classic Blonde Steak Knife 4.75"
[DM0711W]



Kanso Steak Knife 5"
[SWT0711]



Premier Carving Fork 6.5"
[TDM0709]



Classic Carving Fork 6.5"
[DM0709]



Available only at shuncutlery.com

Knife Storage

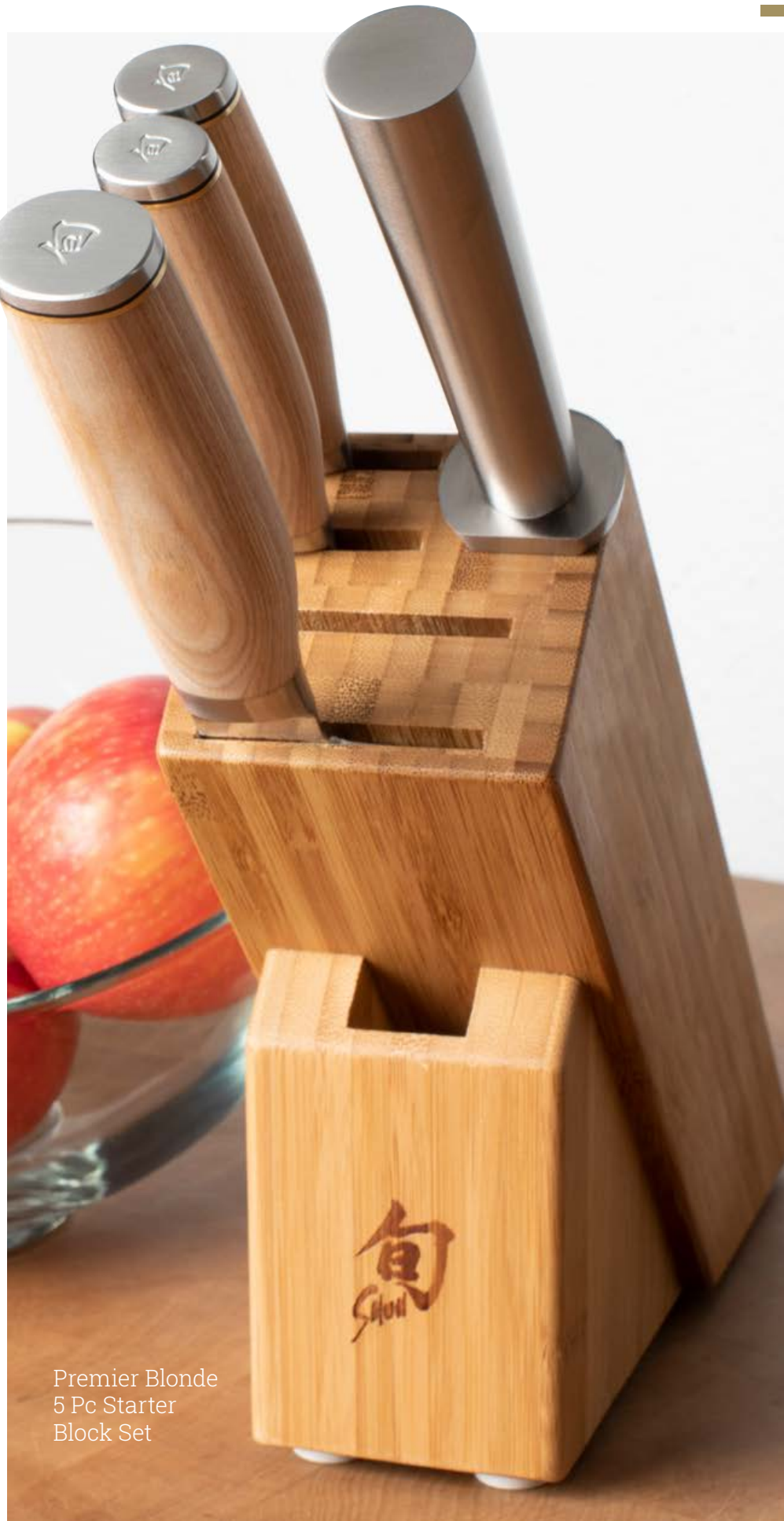


Shun 8-slot Knife Roll (Grey)
[DM0884]
Unfolded 20" x 18",
Folded 20" x 6.5"
Available only at shuncutlery.com



Chef's 20-slot Knife Case (Grey)
[DM0886]
Unfolded 20" x 20",
Folded 10" x 20" x 3.75"
Available only at shuncutlery.com

Block Sets



Premier Blonde
5 Pc Starter
Block Set

Premier Blonde New

Premier Blonde 5 Pc Starter Block Set

[TDMS0540W]
Paring 4", Utility 6.5", Chef's 8",
Combination Honing Steel 9" and
6-slot Bamboo
Slimline Block



Premier Grey

Premier Grey 5 Pc Starter Block Set

[TDMS0512G]
Paring 4", Utility 6.5", Chef's 8",
Combination Honing Steel 9" and
6-slot Bamboo
Slimline Block



Set configurations may change without notice

Premier



Premier 8 Pc Professional Block Set

[TDMS0808]
Paring 4", Santoku 5.5", Utility 6.5", Chef's 8", Bread 9", Slicing 9.5",
Combination Honing Steel 9" and 11-slot Bamboo Block

Premier 3 Pc Build-a-Block Set

[TDMS2200K]
Chef's 8", Combination Honing Steel 9"
and 6-slot Bamboo Slimline Block

Premier 7 Pc Essential Block Set

[TDMS0700]
Paring 4", Utility 6.5", Chef's 8", Bread 9", Herb Shears,
Combination Honing Steel 9" and 11-slot Bamboo Block

Premier 5 Pc Starter Block Set

[TDMS0512]
Paring 4", Utility 6.5", Chef's 8", Combination
Honing Steel 9" and 6-slot Bamboo Slimline Block



Set configurations may change without notice

Set configurations may change without notice

Classic



Classic 3 Pc Build-a-Block Set
[DMS2200K]
Chef's 8", Combination Honing Steel 9" and 6-slot Bamboo Slimline Block



Classic 7 Pc Essential Block Set
[DM2003B]
Paring 3.5", Utility 6", Chef's 8", Bread 9", Herb Shears, Combination Honing Steel 9" and 11-slot Bamboo Block



Classic 5 Pc Starter Block Set
[DMS0530]
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel 9" and 6-slot Bamboo Slimline Block



Classic 9 Pc Chef's Choice Block Set
[DMS0934]
Paring 3.5", Santoku 5.5", Utility 6", Boning/Fillet 6", Chef's 8", Offset Bread 8.25", Hollow-Ground Slicing 9", Combination Honing Steel 9" and 22-slot Bamboo Block



Set configurations may change without notice

Set configurations may change without notice

Classic Blonde



Classic Blonde 5 Pc Starter Block Set
[DMS0540W]
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel 9"
and 6-slot Bamboo Slimline Block



Set configurations may change without notice

Kanso



Kanso 3 Pc Build-a-Block Set
[SWTS2200K]
Chef's 8", Combination Honing Steel 9" and 6-slot Bamboo
Slimline Block



Kanso 5 Pc Starter Block Set
[SWTS0500]
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel 9"
and 6-slot Bamboo Slimline Block



Set configurations may change without notice



Kanso 6 Pc Block Set
[SWTS0600]
Paring 3.5", Hollow Ground Santoku 5.5", Utility 6", Chef's 8",
Combination Honing Steel 9" and 8-slot Block



Sora



Sora 6 Pc Block Set
[VBS0600]
Paring 3.5", Utility 6", Chef's 8", Herb Shears,
Combination Honing Steel 9" and 13-slot Bamboo Block



Sora 3 Pc Build-a-Block Set
[VBS3310]
Chef's 8", Combination Honing Steel 9"
and 6-slot Bamboo Slimline Block



Set configurations may change without notice



Simple storage solution for smaller kitchens

Perfect for kitchens with limited counter space, the Shun Slimline Bamboo Block accommodates up to six Shun kitchen tools. There are slots for two larger knives and two for medium or small knives. There's also a slot for the honing steel needed for maintaining your edge and another one to accommodate kitchen shears. The beautiful bamboo block is durable and easy care, too.

Student Sets



Sora 5 Pc Student Set
[VBS0499]
Paring 3.5", Chef's 8", Bread 9", Combination Honing Steel 9" and Shun 8-slot Knife Roll



Shun's Student Knife Sets include the key knives culinary students will use in their classes every day. For an exceptional value, choose our 5-Piece Sora Student Set. For a set with a wider selection of key kitchen knives, choose the Shun Classic 8-Piece Student Set.



Classic 8 Pc Student Set
[DMS0899]
Paring 3.5", Utility 6", Boning/Fillet 6", Chef's 8", HG Slicing 9", Bread 9", Combination Honing Steel 9" and Shun 8-Slot Knife Roll



BBQ Sets



Classic 4 Pc BBQ Set
[DMS0450]
Asian Multi-Prep 4.5", Boning/Fillet 6", Hollow Ground Brisket 12" and Shun 8-slot Knife Roll



Shun BBQ Sets feature the three knives you'll need to handle grill-worthy proteins of all types. They all come in a handsome Shun knife roll, perfect for when you take your BBQ show on the road. These gorgeous sets include the Asian Multi-Prep, the Boning/Fillet Knife, and the Brisket Knife, ideal for trimming and slicing larger cuts of meat, including roasts, brisket, ham, and turkey. The Brisket Knife includes its own wooden saya, or sheath.



Kanso 4 Pc BBQ Set
[SWTS0450]
Asian Multi-Prep 5.5", Boning/Fillet 6.5", Brisket Knife 12" and Shun 8-slot Knife Roll





BEAUTIFUL, USEFUL KITCHEN PRODUCTS YOU'LL USE EVERY DAY

Whether you're making a quick weeknight dinner or cooking up something fancier for food-loving friends, Kai offers the kitchen tools that can make all the difference. A knife with a razor-sharp edge, with 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.

Cutlery excellence since 1908

Kai was born in Seki City, Japan. Seki City is Japan's famous sword and knifemaking center and has a blade-making tradition that goes back over 800 years. Today, Kai is one of Japan's most well-known names, providing customers worldwide with a wide array of kitchen cutlery and other fine home products. When the company started, in 1908, its first products were pocket knives. Yet you may be more familiar with Kai today as the makers of Shun Cutlery, our handcrafted, top-of-the-line Japanese kitchen knives.

Cutlery to meet every need

For professional-level performance in your kitchen, choose PRO, our NSF Certified, commercial-grade kitchen cutlery series. PRO includes all the most-needed knives and a handsome look you'll enjoy using. The Wasabi series features both Japanese and Western blade styles with a traditional Japanese-style handle and razor-sharp edge. Luna provides amazing performance at an incredible price, while our Pure Komachi 2 knives are colorful, fun to use, and the perfect way to brighten up any kitchen.

Quality every step of the way

Each Kai product is backed by a rigorous dedication to quality assurance throughout the manufacturing process. From materials, to precision laser cutting and grinding, to sharpening and finishing, every product is strictly controlled for quality and precision.



PRO
3 piece set



Pro-level performance, striking design

Make fast work of every kitchen task with PRO's razor-sharp edge, comfortable grip, and precision handling.

Sharpen less, cook more

PRO's blade is hand sharpened and finished for an edge that lasts a long time without re-sharpening—yet re-sharpens easily when needed.

Work without a slowdown

PRO knives are nicely balanced and feel just right in your hand. Food releases more quickly from the hammered-finish blade. Meals are prepped and ready faster—and with professional precision. Built to stand up to rigorous use, PRO is NSF Certified for use in commercial kitchens.



Fast, easy food prep

High-quality Japanese AUS6M stainless steel holds its hand-sharpened/finished 16° edge longer.



Food releases easily

Hammered finish helps with food release; grazed finish adds beauty, enhances corrosion resistance.



Sturdy, comfortable handle

Contoured, riveted POM handle feels secure in the hand; full-tang construction adds strength.



For more details on materials, see page 110



HT7068 | Paring 3.5"



HT7069 | Asian Multi-Prep 5"



HT7084 | Utility 6"



HT7082 | Master Utility 6.5"



HT7070 | Boning/Fillet 6.5"



HT7081 | Flexible Fillet 6"
High-carbon German
DIN1.4116 blade steel is specially
heat-treated for flexibility & toughness



Did you know

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



HT7067 | Cleaver 7"
High-carbon German
DIN1.4116 blade steel
Made with a thicker blade stock
suitable for processing meat and
thick-skinned fruits and vegetables



HT7077 | Asian Utility 7"



HT7064 | Santoku 7"



HT7072 | Chef's 6"



HT7066 | Chef's 8"



HT7078 | Chef's 10"

HT7087 | Yanagiba 9.5"

Single Bevel (left)
Double Bevel (right)

Single bevel 16° edge for precision cuts

HT7062 | Bread 9"

Push-pull serrations for maximum cutting efficiency

HT7074 | Brisket/Slicing 12"

9890 | Combination Honing Steel 9"

Smooth for day-to-day honing
Micro-ribbed for weekly honing

HTS0370 | 3 Pc Set

Set includes:

- Paring 3.5"
- Utility 6"
- Chefs 8"

HTS0630 | 5 Pc BBQ Set

Set includes:

- Asian Multi-Prep 5"
- Boning/Fillet 6.5"
- Cleaver 8"
- Slicing/Brisket 12"
- 4 Blade Guards
- 8-Slot Knife Roll

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.

Wasabi

The best of east-meets-west

Experience the beauty and precision of Wasabi kitchen cutlery from Kai.

Single-bevel precision, double-bevel convenience

Enjoy the precision that a single-bevel Japanese blade can provide when preparing fish or slicing sushi. Then get the convenience and cutting ease that Wasabi's double-bevel knives have to offer in both Japanese and Western blade shapes.

Traditional handle for comfort & control

Wasabi's Japanese-style handle provides a secure grip and is extremely easy to hold. With this comfortable handle, and its streamlined look and sharp performance, it's no wonder Wasabi is one of our most popular cutlery series.



Easily match blade-style to task

Razor-sharp 16° cutting edge—single-bevel for extreme precision, double-bevel for cutting ease.



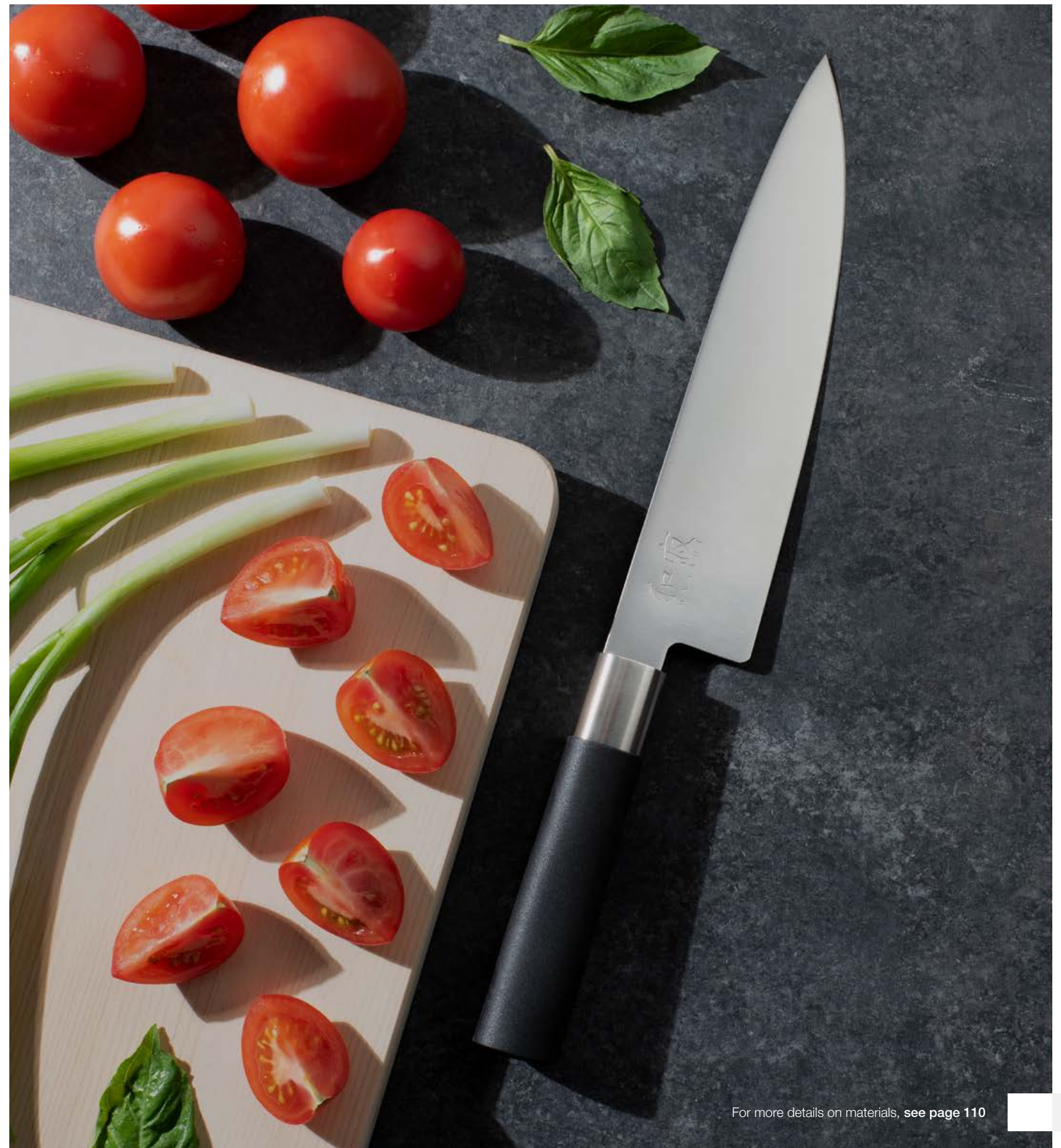
Easy-care blades

High-carbon Japanese stainless steel blades for sharp performance; grazed finish adds beauty & enhances corrosion resistance for easier maintenance.



Comfortable, secure grip

Traditional, Japanese-style handle fits securely in your hand, is easy to clean.



For more details on materials, see page 110

Made in Japan



6710P | Paring 4"



6715U | Utility 6"



6715D | Deba 6"



Single Bevel (left)
Double Bevel (right)

Single bevel 16° edge
for precision cuts



6716S | Santoku 6.5"



6716N | Nakiri 6.5"



Did you know

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



6720C | Chef's 8"



6721Y | Yanagiba 8.25"

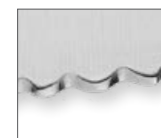


Single Bevel (left)
Double Bevel (right)

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

See page 86
for Block Sets

Luna

The perfect combination of style and value

Luna is striking kitchen cutlery

You'll see and feel the quality immediately. Luna's blade, made of high-quality German steel, is sturdy, rigid, and very sharp for fast, easy, and consistent cutting.

Thoughtful touches add safety and convenience

Luna's handle is contoured to fit your hand with soft-grip inserts at top and bottom. These rubberized inserts provide a secure hold even when your hands are wet or damp.

Each knife is hand sharpened and finished for a high-quality long-lasting edge. For safe in-drawer storage, Luna also includes a durable molded sheath to fit each knife.



Fast, easy food prep

Luna's high-quality, German stainless steel blade is hand sharpened and finished to a razor-sharp 16° edge for fast, easy cutting.



Food releases quickly

Hammered blade finish creates air pockets so food releases more quickly; grazed finish adds beauty, enhances corrosion resistance.



Less tiring to use

The knife's lighter weight and comfortable, soft-grip handle lessen hand fatigue.



For more details on materials, see page 110



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



AB7066 | Chef's 8"



Includes sheath



AB7062 | Bread 8.5"



Includes sheath



Push-pull serrations for maximum cutting efficiency

AB7075 | 4 Pc Serrated Steak Knife Set



ABS0370 | 3 Pc Set Includes Sheaths

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



See page 87
for Block Sets

Pure Komachi 2

Brilliant color is just the beginning

The first thing you notice about Pure Komachi 2 is the color. A block full of these colorful knives on your countertop is an easy, fun way to brighten up any kitchen.

A sharp knife means easy meal prep

Pure Komachi 2 blades are lightweight, thin, and hand-sharpened to a razor edge—so they quickly cut through fruits and vegetables and portion proteins with ease. The eye-catching color coating is food safe and scratch resistant.

Secure grip, easy storage

Contoured handles provide a secure grip. And each knife includes a color-matched sheath for safe storage, too.



Food prep is more fun

Quality stainless steel and a sharp 16° edge make meal preparation faster and easier; the bright colors make it more fun.

Easy care, food-safe coating

Colorful coating is food safe, helps food release from blade, and resists corrosion.

Less tiring to use

Lightweight knives and contoured handle provide a comfortable grip with less hand fatigue.



For more details on materials, see page 110



AB5068 | Paring 3.5"



Includes sheath



AB2204 | Serrated Tomato 4"



Includes sheath



AB1277 | Serrated Citrus 4"



Includes sheath



AB5073 | Cheese 4.5"



Includes sheath



AB5084 | Utility 6"



Includes sheath



AB5061 | Multi-Utility 6"



Includes sheath



Partially serrated blade cuts through tough exteriors



AB5063 | Sandwich 6"



Includes sheath



AB5071 | HG Nakiri 5.5"



Includes sheath



AB5085 | HG Santoku 6.5"



Includes sheath



AB5077 | Chef's 6"



Includes sheath



AB5076 | Chef's 8"



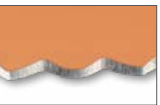
Includes sheath



AB5062 | Bread 8"



Includes sheath



Push-pull serrations for maximum cutting efficiency



AB5067 | Slicing 9"

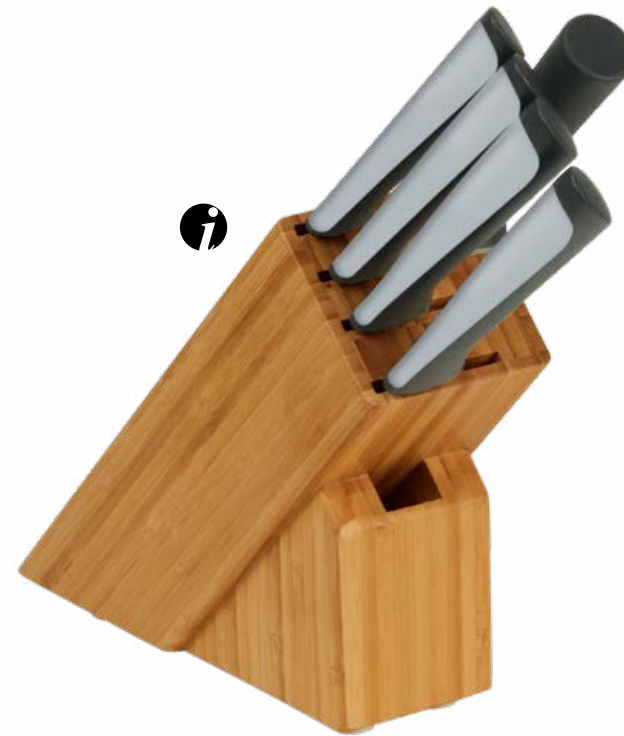


Includes sheath

Kai Block Sets



WBS0800 | 8 Pc Wasabi Block Set
Paring 4", Deba 4.25", Utility 6", Nakiri 6.5" , Chef's 8",
Combination Honing Steel 9", Multi-purpose Kitchen
Shears, 11-Slot Wood Block



ABS0620 | 6 Pc Luna Block Set
Includes Sheaths
Paring 3.5", Citrus 4", Utility 6", Chef's 8", Combination
Honing Steel 9", 6-Slot Slimline Block



ABS0900 | 9 Pc PK2 Block Set
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



Steak Knives



Shun Steak Knives are non-serrated. A fine edge cuts more cleanly, preserving the texture and flavor of your steak, and is easier to re-sharpen when needed.



6 PC SET
[DMS0660]



4 PC SET
[DMS400]



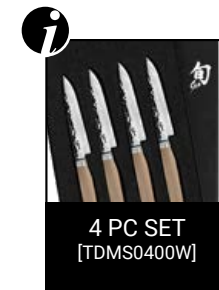
Classic Steak Knife 4.75"
[DM0711]
Individual knives available only at shuncutlery.com



4 PC SET
[DMS400W]



Classic Blonde Steak Knife 4.75"
[DM0711W]
Individual knives available only at shuncutlery.com



4 PC SET
[TDM0400W]

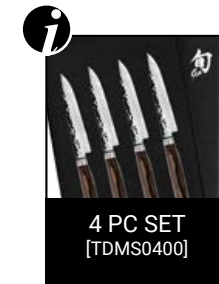


Premier Blonde Steak Knife 4.75"
[TDM0711W]
Individual knives available only at shuncutlery.com

New Series!



6 PC SET
[TDM0660]



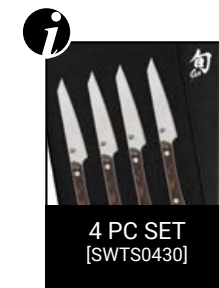
4 PC SET
[TDM0400]



Premier Steak Knife 5"
[TDM0711]
Individual knives available only at shuncutlery.com



6 PC SET
[SWTS0660]



4 PC SET
[SWTS0430]



Kanso Steak Knife 5"
[SWT0711]
Individual knives available only at shuncutlery.com



4 PC SET
[DMS0435]



Shima Natural 4-Pc Steak Knife Set
[DMS0435]
(Available in 4-pc set only)
Steel: High-carbon AUS8A Japanese stainless steel
Handle: Tagaysan (Wenge)



4 PC SET
[DMS0430]



Classic Shima 4-Pc Steak Knife Set
[DMS0430]
(Available in 4-pc set only)
Steel: High-carbon AUS8A Japanese stainless steel
Handle: Ebony Pakkawood with inlaid rondels



Shun Higo No-Kami
[DM5900]
This beautifully crafted folding knife is an extremely handsome accessory, whether carried as a tasteful pocket knife or a personal steak knife for use at your favorite restaurant.

Individual knives available only at shuncutlery.com



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



6 Pc Steak Knife Set
[KAS0600]
These attractive knives are made of high-carbon Japanese 420J2 steel for durability and long-lasting performance.
The razor-sharp 16° cutting edge cuts cleanly and helps keep flavorful juices inside the steak.
They're durable with full-tang, riveted construction for years of service. Set includes a bamboo box for storage and presentation.



Luna
4 Pc Serrated Steak Knife Set
[AB5075]



Pure Komachi 2
4 Pc Serrated Steak Knife Set
[AB7075]



Kai Personal Steak Knives
The fine, razor-sharp edge of the Personal Steak Knife cuts cleanly, keeping more of the flavorful juices inside your steak. The design is Inspired by the original Japanese folding knife.
The razor-sharp edge is sharpened to a 16° cutting angle on each side. The Japanese 420J2 stainless steel blade opens easily with a slim, stylish lever, then a liner lock holds the blade safely open during use.
It folds for easy storage in the included leather sheath.



Kai Personal Steak Knife (Black)
[5700X]



Kai Personal Steak Knife (Champagne)
[5705X] Limited Edition
Available only at kaihousewares.com



Kai Personal Steak Knife (Rosewood)
[5710X] Limited Edition
Available only at kaihousewares.com



Kai Personal Steak Knife (Marble)
[5715X] Limited Edition
Available only at kaihousewares.com

shears



Kai Kitchen Shears with Bone Notch 9"



Shun Multi-purpose Shears 9"
[DM7300]



Shun Kitchen Shears 9"
[DM7240]



Shun Herb Shears 7.5"
[DM7100]

2 Pc Shears Set
[DMS7000]
Includes DM7240 and DM7100



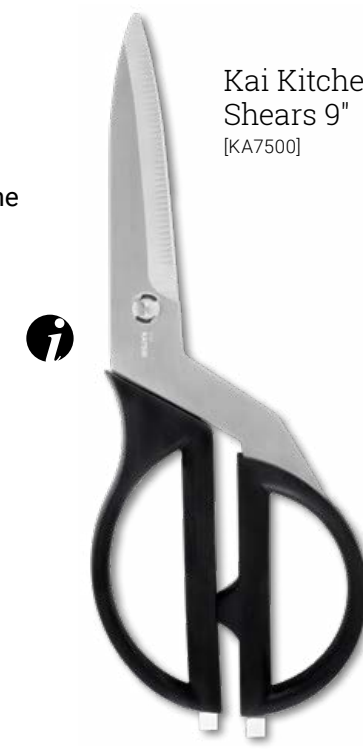
All shears separate for easy cleaning

New



Kai Kitchen Shears with Bone Notch 9"
[KA7505]

Offset handle design provides easy cutting; bone notch helps snip through thin bones with ease.



Kai Kitchen Shears 9"
[KA7500]



Kai Multi-purpose Shears 9"
[KA7300]

Hinoki Cutting Boards

Hinoki wood is renowned for its beauty and delicate fragrance. Used in a cutting board, this medium-soft wood “gives” as you cut, helping to preserve the sharp edges of your fine Shun cutlery. Quite simply, hinoki is the perfect cutting surface for all your finest knives.

The wood for Shun’s hinoki products is grown in Japan and is Forest Stewardship Council (FSC) Certified for sustainable forest management practices. In addition, all of our hinoki products are made from wood resulting from forest thinning, which is required to maintain healthy growth.



Small
Hinoki Board
[DM0814]
10.75" x 8.25" x 0.5"



Medium
Hinoki Board
[DM0816]
15.75" x 10.75" x 0.5"



Large
Hinoki Board
[DM0817]
17.75" x 11.75" x 0.75"



Reversible
Large Hinoki
Board
with Juice
Groove
[DM0819]
20" x 14" x 1"



3 Pc Whetstone
Sharpening System

[DM0610]
Includes 1000 Grit/6000 Grit whetstone, Combination Honing Steel and 16° angled stand.

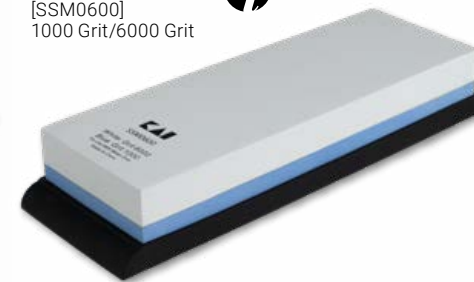


Combination Whetstones & Leveling Stone

Combination
Whetstone
[SSM0708]
400 Grit/1000 Grit

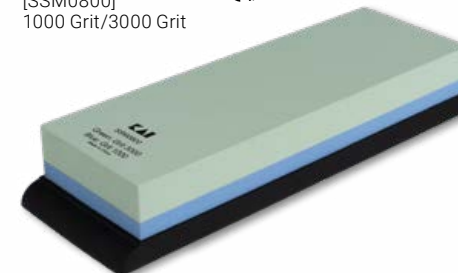


Combination
Whetstone
[SSM0600]
1000 Grit/6000 Grit



For the sharpening perfectionist, we offer a range of combination-grit whetstones. You'll always have the grit you need—whether you're just touching up your edge or re-sharpening completely. To keep your whetstones perfectly flat for precision sharpening, try our easy-to-use leveling stone, too.

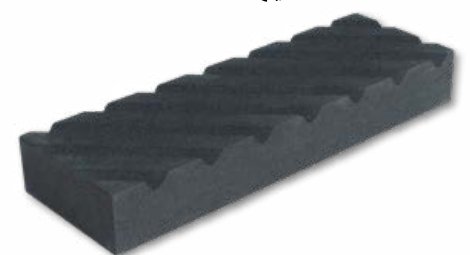
Combination
Whetstone
[SSM0800]
1000 Grit/3000 Grit



Combination
Whetstone
[SSM0900]
3000 Grit/6000 Grit



Leveling Stone
[SLM0500]



Ribbon Grater
[PG0002]



Includes Sheath

Julienne
Slicer
[PG0003]



Includes Sheath

Pure Komachi Graters
Grate cheese, create vegetable ribbons, and more with our 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.

Black Apron (left) [SHUNAPRON50]
Charcoal Apron (right) [SHUNAPRON40]
Introducing Shun's NEW chef's aprons in classic black and classy grey. They're made of durable poly/cotton twill with a crease-resistant finish and reinforced stress points. The aprons have two large front pockets, a smaller, upper-chest pocket, and long 36-inch ties. These attractive aprons are adjustable and feature an embroidered Shun logo.



Knife Care Kit
[DM0625]
Includes food-grade knife oil 2 oz., rust removal and polishing boards, talc powder ball, Shun polishing cloths and user instructions.



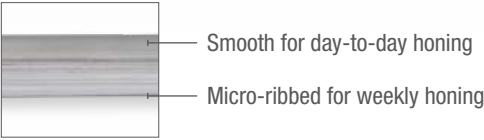
Shun Fish Bone
Tweezers 5.5"
[DM0901]



Beveled edge
for precise
bone removal



Combination Honing Steel 9"
[9890]



Kai Serrated Knife Sharpener
[AP0163ENG]
Sharpens wide serrated blades!



Diamond Ceramic
Knife Sharpener
[AP0138]
3 stage sharpener from coarse to fine.



My First Knife
[AB5090]
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

When you need to take your knives with you



Shun 8-slot Knife Roll (Grey)
[DM0884]
Unfolded 20" x 18",
Folded 20" x 6.5"
(Knives not included)
Available only at
shuncutlery.com



Shun 8-slot Knife Roll (Black)
[DM0880]
Unfolded 20" x 18",
Folded 20" x 6.5"
(Knives not included)



Kai 8-slot knife roll
[KA0880]
Unfolded 20" x 18"
Folded 20" x 6.5"
(Knives not included)



Shun Large Universal Saya
[BG0806]
Fits a variety of 7" – 8" blades.
See website for a complete list
of compatible knives.

Kai 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.



Shun Chef's 20-slot Knife Case (Grey)
[DM0886]
Unfolded 20" x 20",
Folded 10" x 20" x 3.75"
(Knives not included)
Available only at
shuncutlery.com



Shun Chef's 20-slot Knife Case (Black)
[DM0882]
Unfolded 20" x 20",
Folded 10" x 20" x 3.75"
(Knives not included)



Kai 20-slot knife roll
[KA0882]
Unfolded 20" x 20"
Folded 10" x 20" x 3.75"
(Knives not included)



[KBG1000]
4.75" x 1.25"

[KBG1100]
6.75" x 1.25"

[KBG3000]
6.75" x 2"

[KBG3100]
8.75" x 2"

[KBG3200]
10.75" x 2"

[KBG2000]
7.75" x 1.5"

[KBG2100]
9.75" x 1.5"

[KBG2200]
12.75" x 1.5"

Blocks & storage



6-Slot Bamboo Slimline Block
(with Shun logo)
[DM0845]
Dimensions: 3"W x 8"H x 9.5"D



6-Slot Bamboo Slimline Block
[DM0847]
Dimensions: 3"W x 8"H x 9.5"D



6-Slot Slimline Block
(Dark, with Shun logo)
[DM0846]
Dimensions: 3"W x 8"H x 9.5"D



22-Slot Bamboo Block
[DM0832]
Dimensions: 6.25"W x 9"H x 12.5"D



22-Slot Block (Dark)
[DM0854]
Dimensions: 6.25"W x 9.25"H x 12.75"D



6-Slot Bamboo Sidecar
Steak Knife Block
[DM0842]
Dimensions: 2"W x 7.75"H x 7"D



8-Slot Angled Block
[DM0839]
Dimensions: 3"W x 9.75"H x 12"D



8-Slot Kickstand Block (Birch)
[DM0838]
Dimensions: 3.5"W x 11"H x 16"D



11-Slot Bamboo Block
[DM0831]
Dimensions: 5"W x 9.25"H x 12.75"D

In-Drawer Knife Trays
If your kitchen countertop is short on space, or you simply prefer to keep your knives conveniently in a drawer, the Shun In-Drawer Knife Trays are the perfect answer.



7-Slot
In-Drawer
Knife Tray **New**
[DM0857]
Dimensions: 4.75" x 17.5" x 2.5"
Accommodates up to 7 knives.
See website for slot dimensions.



[DM0857]



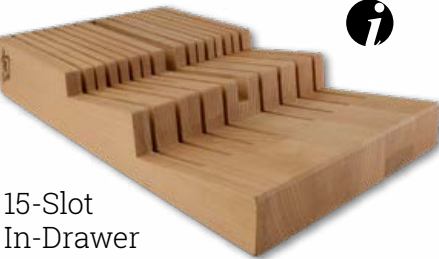
13-Slot Bamboo Block
[DM0830]
Dimensions: 4.75"W x 9.5"H x 13.75"D



17-Slot Angled Block (Birch)
[DM0850]
Dimensions: 5.75"W x 10.75"H x 13.75"D



17-Slot Angled Block (Dark)
[DM0848]
Dimensions: 5.75"W x 10.75"H x 13.75"D



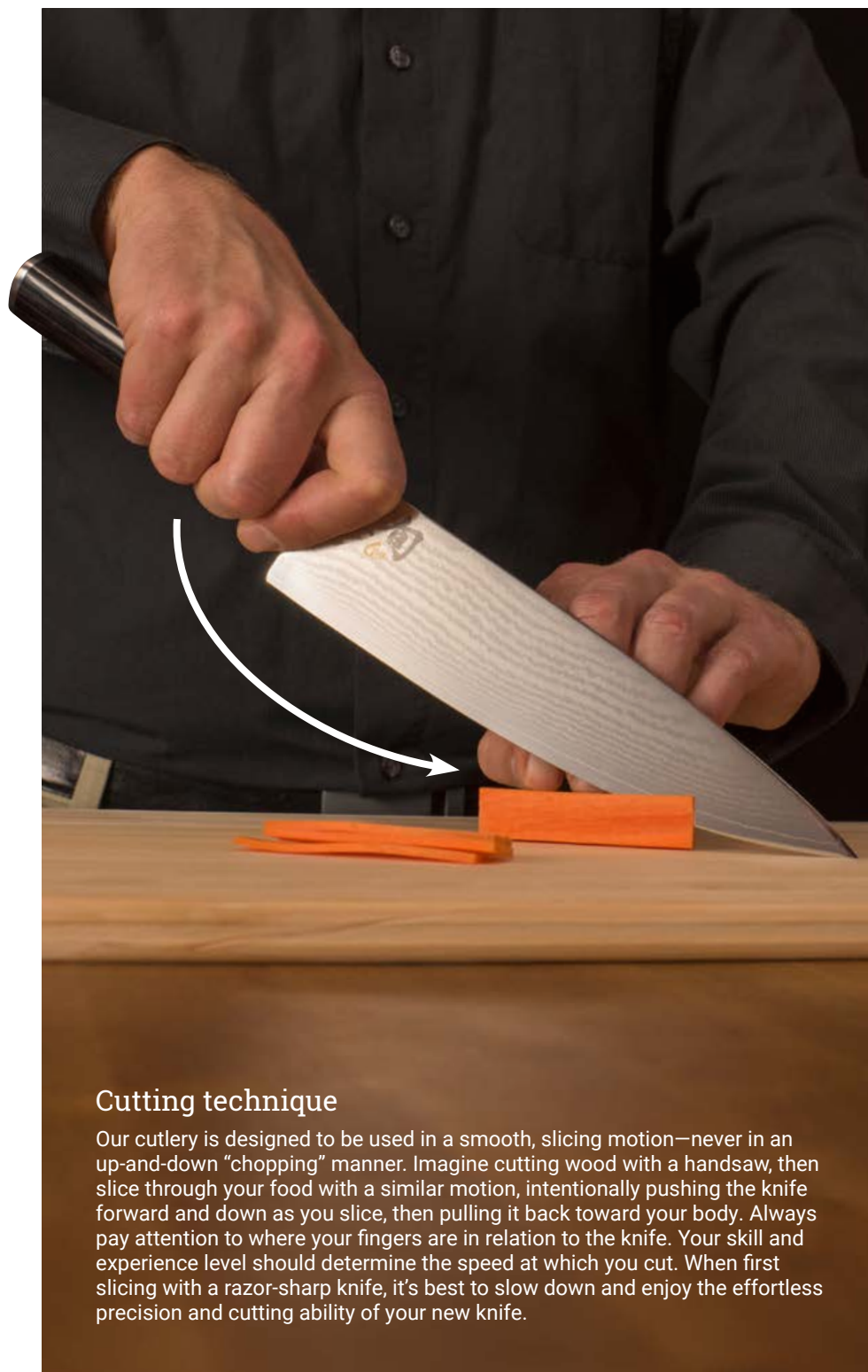
15-Slot
In-Drawer
Knife Tray
[DM0856]
Dimensions: 10" x 17.5" x 2.5"
Accommodates up to 14 knives plus 1 slot for your Shun Honing Steel. See website for slot dimensions.



[DM0856]

Use & Care ⁱ

To keep your fine cutlery performing at the highest level and to maintain its striking beauty, follow these tips for how to best use and care for your knife.



Cutting technique

Our cutlery is designed to be used in a smooth, slicing motion—never in an up-and-down “chopping” manner. Imagine cutting wood with a handsaw, then slice through your food with a similar motion, intentionally pushing the knife forward and down as you slice, then pulling it back toward your body. Always pay attention to where your fingers are in relation to the knife. Your skill and experience level should determine the speed at which you cut. When first slicing with a razor-sharp knife, it’s best to slow down and enjoy the effortless precision and cutting ability of your new knife.



Cutting surface

The cutting surface you use makes a big difference in keeping your knives sharp. A good cutting board will help retain a sharp edge for substantially longer. Soft woods, such as hinoki, are preferred. Tile, ceramic, synthetic, marble, granite, or any kind of glass cutting boards are not recommended and can be harmful to your knives.



Handling tougher foods

For heavy-duty kitchen work, such as breaking down poultry or preparing hard vegetables (like butternut squash), choose the appropriate knife. For heavier work with bone-in meat, try the DM0767 Shun Classic Meat Cleaver or HT7067 PRO Cleaver. Tackle that tough butternut squash with the DM0766 Shun Classic 8” Western Chef’s Knife. It has a wider cutting angle that helps when cutting hard foods like that. Being able to choose the exact knife you need for any job is just one more reason to have a selection of kitchen knives readily at hand.



Storage

It is best to store your Shun cutlery and knives from Kai in a wooden block, in-drawer knife tray, sheath, or knife case. Do not store your knives unsheathed in a drawer.



Washing & drying

1. Handwash with gentle dish soap. Don’t use soaps with citrus extracts or bleach; they can promote corrosion.
2. Do not use scouring pads, steel, or gritty cleanser when cleaning the blades.
3. Rinse and towel dry immediately. Let knives air dry before returning to storage.
4. Never leave knives sitting in a sink full of soapy water. This promotes corrosion.
5. Store knives in a block, knife case, in-drawer tray, or sheath. Never store knives unsheathed in a drawer; this is extremely dangerous to you and damaging to the knives.

Tip: Handwashing is also the best way to care for the wood handles of Shun knives. Although the wood is stabilized, it is natural wood and, like all wood, will shrink in arid environments and swell in humid ones. The handle color may change slightly over time due to oils in the hand and the natural color-change that occurs in wood due to oxidation and/or exposure to light. This is not a defect.

Caring for your natural wood accessories

Knife block &

In-Drawer Knife Tray care

- Keep clean by wiping with a damp cloth
- After cleaning, dry immediately; never soak
- Apply mineral oil sparingly if the surface appears dry or shows scratches

Cutting board care

- Wet cutting board before each use to help it resist staining
- Wash with mild detergent; towel dry, then let air-dry away from direct sunlight
- Do not put in dishwasher

Honing & Sharpening



To keep your knives in great shape, hone regularly, and sharpen occasionally. Why? Honing doesn't remove metal from the blade, sharpening does. Sharpen only when you need it.

Why does my knife feel dull?

Every time your knife contacts the cutting board, there's an impact on the blade. That's not a flaw; it's just part of using a knife. Over time and many impacts, the thin edge of the blade will naturally curl over. This is called a "rolled edge." The edge is still sharp, but because the edge is curled, the sharpest part is no longer what is moving directly through the food as you cut.



Enter the honing steel

A honing steel enables you to re-align—or uncurl—the edge so that the razor-sharp edge is once again gliding through the food as you cut. To hone, align the flat side of the blade with the 16° angle guide on the hand guard of your Shun honing steel. Maintaining that angle, gently pull the blade down the steel from heel of blade to tip. Some cooks hone once a week, some hone every day. It just depends on how much you use your knives. Either way, you will be amazed at the difference it makes when you cut. Check our YouTube channel (Shun Cutlery) for more on how to hone.

Honing has it's limitations

When your knife's edge is severely rolled, and honing is no longer effective in bringing the "sharp" back, then it's time for real sharpening. Whenever you sharpen your knife, a bit of the metal is removed. But that's no cause for concern. Your knife can be sharpened again and again to return it to razor-sharp performance.

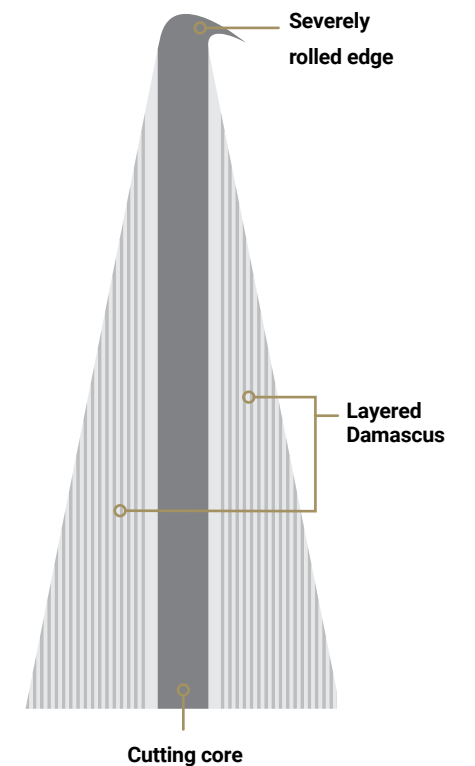
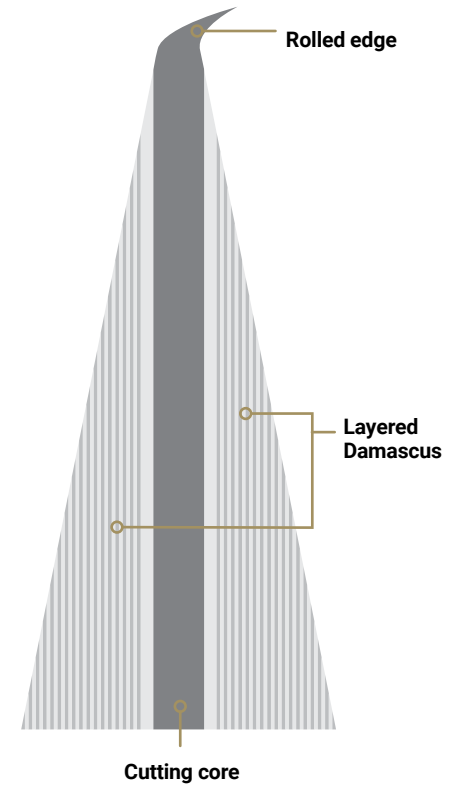


Best for sharpening? The whetstone

When sharpening on a whetstone, it's important to make sure the knife is sharpened at the correct 16° angle and to maintain a consistent angle along the entire cutting edge as you sharpen. But remember, only sharpen when you really need it. Once a year is probably more than enough for most home cooks. Professionals, of course, will need to sharpen more often. If you prefer hands-on sharpening, we recommend learning how to use a whetstone. The Shun 3-Piece Sharpening Set includes a base that helps you maintain the correct angle more easily. Seasoned sharpeners will like our new lineup of four whetstones and leveling stone.

Prefer not to sharpen yourself?

No problem. In fact, the easiest way to ensure your knives are sharpened correctly is to send them to us. We offer FREE sharpening for the lifetime of your Shun and knives from Kai Housewares.



Here to help



If you purchased your Shun or Kai Housewares knives in the USA, Canada, or Mexico, you can send them to us at Kai USA in Oregon for free sharpening. (See our website for the required forms and details.) If you purchased your Shun or Kai Housewares knives outside of the USA, Canada, or Mexico, please return them for service to the authorized dealer from whom you originally purchased them.

Free sharpening service

Your Shun and Kai Housewares cutlery performs best when the edge is sharpened to our 16° angle on each side. If you prefer not to sharpen them yourself, we'd be happy to sharpen any Shun or Kai Housewares knife for free for the lifetime of the owner. You pay for shipping and processing and our expert sharpening services are FREE.

Hiromai sharpening

When we sharpen your knives in our Tualatin, Oregon facility we use the same type of horizontal sharpening wheel used to put the original edge on your knives. Called a hiromai, this sharpening wheel—and the skill of our knife care experts—ensures a sharp edge every time.

Warranty

All Kai products are backed by solid warranties against manufacturing defects, so you can always feel secure in your purchase. Please check our website to see which warranty applies to specific products. If you have any questions about your purchase and which warranties may apply, please contact our expert Warranty Team. They'll be happy to assist you.

warrantyhelp@kai-usa.com
1-800-325-2891

Online Resources

Find an Authorized Dealer near you. Learn the best ways to take care of your cutlery. Create an online account for speedier checkout. Get help from our Warranty or Customer Service teams. You can visit us online anytime for a variety of easy-to-access resources that will help you get the most from your knives.

Create an account

Shopping in our online stores? Register for an account and you can check out more quickly, easily find out your order status, leave us a review, and more.

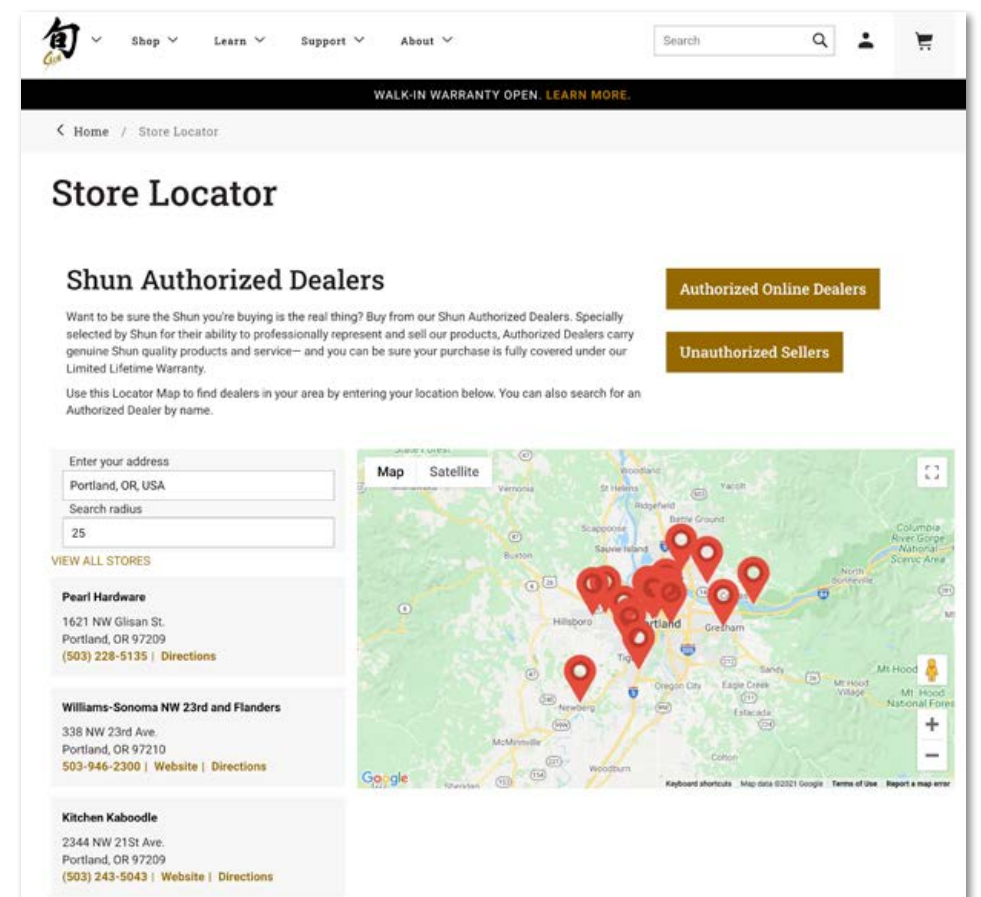
Subscribe to our newsletter

Stay up to date on the latest Shun and Kai Housewares product news. Receive special discounts and offers just for our subscribers.

Want to get your hands on a Shun or Kai Housewares knife?

Visit one of our Authorized Dealers

Check our online Dealer Locator to find the Shun or Kai Housewares dealer in your area. (You can also find Authorized Online Dealers.) Visit any of these dealers to see how the knife feels in your hand and discover which suits you best. When you buy from our Authorized Dealers, you can be sure you're getting the genuine article, fully backed by our warranties. These dealers are specially selected for their ability to professionally represent and sell our fine kitchen cutlery and accessories. We are proud to do business with them and you will be, too.



Learn more



Independent third-party testing facility inspecting the structure of core steel

Want to know more? Visit our websites to learn more about the materials we use. Find out how to get the most from your knives. Discover additional information about our company and brands, and more.

Quality materials

While many steels may look alike on the outside, inside they're not the same. The formula—the recipe—for any specific steel can make a difference in how it handles in cutlery. Kai uses advanced and high-quality steels to make our products. And we rigorously test to ensure that the steel formula is precisely what it should be for top performance every time. Learn more about each of our steels as well as our handle materials on our websites.

Manufacturing precision

Our manufacturing processes are just as meticulous as our attention to quality materials. Each Shun knife requires at least 100 handcrafted steps to complete and is inspected at every step along the way to ensure the highest quality. Products from Kai Housewares use precision manufacturing technology and continual quality inspection to make certain our products maintain the highest standards.

In addition, all knives from Kai Housewares are hand sharpened and finished for a sharp, long-lasting edge.

Tight quality control

Our products are inspected throughout the manufacturing process, and they are inspected and tested again when they arrive at Kai USA in Portland, Oregon. In addition, we send out products for independent third-party testing to guarantee our products continue to meet our demanding specifications.

Use & care of your knives

Visit our websites to find out how to get the most from your cutlery with smart (and easy) use and care tips. Learn the important difference between honing vs sharpening, the correct terms for the various parts of a kitchen knife, how cutting technique affects your knives, and much more.

shuncutlery.com
kaihousewares.com

#lovemyshunⁱ #cutwithkaiⁱ



If you #lovemyshun and #cutwithkai, we hope you'll come join us on social media.

Follow us for the photos

When we take new shots of our beautiful knives, we like to share. Who doesn't think a gorgeous photo of a shiny knife is a great way to take a break in your day? So, if you love sharp and beautiful knives like we do, come join us. See our latest photos. Learn about new products and services. Stay up to date on what we're working on. You can also find out more about your knives and be inspired by what other fans are cooking up with their knives.

Follow us on your preferred social media: Instagram, Facebook, and Twitter.

Share your pics and tag us

We like to take photos—and we like to see yours, too. So, post a pic the next time you're using your Shun or Kai Housewares knives and tag us. Your photo could be the next one featured on our social media or websites. We can't wait to see your knives in action.

@shuncutlery 
   
@kaihousewares 

Blade Steel

High-performance materials

Steel is an alloy of iron and carbon; the atoms of one element occupy the spaces between the atoms of the other so that the materials are inextricably joined. Most steel also has ingredients to enhance specific characteristics. For example, stainless steels contain chromium to enhance stain resistance.

Dual Core

71 alternating micro-layers of high-carbon, high-chromium VG10 & VG2 stainless steel extend all the way to the edge. Dual Core steel is used in Shun's Dual Core, and Hikari series. These two steels are layered, welded, and roll-forged together. VG2 is a fine grained, high-carbon, high-chromium Japanese stainless steel that takes and holds a very sharp edge.

SG2 STEEL

An advanced, high-chromium powdered steel alloy. SG2 steel is used in Shun's Fuji and Kaji series. The powdered steel manufacturing method enables steel grain structure to be very fine and dense.

VG-MAX

The newest in the line of VG super steels and is proprietary to Shun. VG-MAX™ steel is used in Shun's Premier, Premier Grey, Premier Blonde, Classic, and Classic Blonde series. This steel builds on the highly successful VG10 formula by increasing ingredients that take this advanced steel to the "MAX." VG-MAX includes more carbon to improve strength and durability. It has additional chromium for wear and corrosion resistance. Increased tungsten enables the steel to be very fine-grained so the edge can be extremely sharp. Molybdenum improves corrosion resistance and strength. Vanadium improves impact resistance and enables the steel to form vanadium carbides, which enhance cutting performance.

VG10

A complicated blend. In addition to iron and carbon, it contains chromium, manganese, molybdenum, silicon, and vanadium. Most of these elements improve desirable blade characteristics such as wear resistance, corrosion resistance, hardness, and toughness. Vanadium helps make sure the steel's texture is fine, which is important for Shun's extremely sharp, long-lasting edge. VG10 is used in Shun's Sora series.

AUS10A

A Japanese high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. AUS10A steel is used in Shun's Kanso series. Added vanadium refines the grain of the steel so that it takes a fine edge.

AUS6M

A Japanese high-quality, high-carbon stainless steel. It provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. It also resharpens easily when needed.

DIN1.411

A German-made high-carbon, high-chromium stainless steel. It provides good corrosion and wear resistance and offers easy resharpening when needed.

Daido 1K6

A Japanese high-chromium stainless steel. It provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. Kai's heat treatment brings out the best qualities in this steel.

3Cr13MoV

This steel is found in Pure Komachi 2 knives. The stainless steel blades are coated with a food-grade coating to produce the eye-catching colors of Pure Komachi 2 cutlery. Kai meticulously heat treats the steel so that it offers excellent corrosion and wear resistance.

Handle Materials

Our knife handles employ a variety of materials and designs, both traditional and contemporary, to ensure each knife offers comfort and secure grip during use.

The many colors of Pakkawood

Because of the way this premium handle material is made, it can be left in its natural color (Blonde) or dyed in a variety of rich colors.



Ebony

Classic,
Dual Core,
Kaji



Blonde

Classic Blonde,
Hikari, Premier
Blonde



Walnut

Premier



Grey

Premier Grey

Pakkawood

Most Shun handles are Pakkawood, a premium handle material made of genuine hardwood impregnated with resin. The resin makes it moisture resistant, strong, and durable—important for kitchen knives. Sanding and buffing brings Pakkawood to a beautiful gloss finish. As with natural wood, no two pieces of Pakkawood are exactly alike. Pakkawood handles are used in Shun's Dual Core, Hikari, Kaji, Premier, Premier Grey, Premier Blonde, Classic, and Classic Blonde series.

Tagayasan

In Japan, this unusual dark-grained wood is known as "iron sword wood" for its incredible durability. The wood's hardness requires extra handcrafting during manufacturing, but will provide its owner with a lifetime of service. Tagayasan (or wenge) wood handles are used in Shun's Fuji, and Kanso series.

TPE

TPE is a thermoplastic elastomer that is molded to provide absolute precision in handle geometry. Shun textures the material for an easy and secure grip, even in wet conditions. TPE handles are used in Shun's Sora series.

POM

Polyoxymethylene (POM) is a thermoplastic known for its high strength, stiffness, and hardness. They are excellent for applications that require tight tolerances, such as the NSF-Certified Kai PRO series.

Polypropylene

Polypropylene is a thermoplastic polymer that is rugged, resistant to organic solvents, and has excellent molding capabilities. It is economical, durable, and recyclable.

Polypropylene with soft-grip

Handles made with this material offers all the advantages of polypropylene, but also have a "rubberized" insert that provides a softer grip and additional grip security in wet conditions.

Acrylic

Acrylic is a thermoplastic that can be mixed with various coloring agents to produce knife handle scales that are both beautiful and durable.

Series comparison



BLADE FEATURES		DUAL CORE	PREMIER (INCLUDES BLONDE & GREY)	CLASSIC (INCLUDES BLONDE)	KANSO	SORA	PRO	WASABI	LUNA	PURE KOMACHI 2
Dual Core VG2/VG10	Made of two premium high-carbon stainless steels in alternating micro layers; produces a finer grain in the steel for strength and beauty.	◆								
VG-MAX™ cutting core	Shun's proprietary VG-MAX is the latest in the VG line of "super steels;" wear and corrosion resistant, holds a fine, sharp edge.		◆	◆						
VG10 "super steel"	This high-performance high-carbon stainless steel is tough, stain resistant, and takes/holds a fine edge.					◆				
Solid AUS10A	A high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. Added vanadium refines the grain of the steel so that it takes a fine edge.				◆					
AUS6M	A high-carbon stainless steel that provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. It also resharpens easily when needed.						◆			
DIN1.4116	A German-made high-carbon, high-chromium stainless steel. It provides good corrosion and wear resistance, and resharpens easily when needed.								◆	
1K6	A high-chromium stainless steel that provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. Kai's heat treatment brings out the best qualities in this steel.							◆		
Coated Carbon	Stainless steel with a food-grade color coating. Kai meticulously heat treats the steel so that it offers excellent corrosion and wear resistance.									◆
Composite Blade Technology	Proprietary Shun technology that joins two steels in one blade and enables Shun to put high-performance steel where it belongs—on the cutting edge.					◆				
Stainless steel layered Damascus	Supports the cutting core; offers enhanced stain resistance.	◆ 71 layers total	◆ 68 layers plus core	◆ 68 layers plus core						
San mai stainless steel Damascus cladding	3-layer construction; single outer layer on each side protects and supports cutting core.					◆ 2 layers plus core				
Tsuchime ("hammered")	Hammering creates tiny pockets of air that act as hollow-ground cavities to reduce drag and quickly release food from the blade.		◆				◆		◆	
Double bevel; 16° cutting angle each side	Edge is sharpened on both sides of the blade, provides control and ease of cutting.	◆	◆	◆	◆	◆	◆	◆	◆	◆
Single bevel; 16° cutting angle one side	The traditional Japanese single-bevel blade offers an exceptionally strong, sharp edge that is easy to resharpen.	◆ Yanagiba only					◆ Yanagiba only	◆ Yanagiba and Deba only		
Full(F)/Composite(C) tang	Enables the knife handle to attach to the blade, provides strength and balance.		◆ (C)	◆ (C)	◆ (F)		◆ (F)			
Rabbet tang	The tang extends into the handle, but not all the way to the end; this is the way samurai swords were commonly made.	◆				◆		◆	◆	◆
HANDLE MATERIAL										
Pakkawood	Premium, resin-impregnated hardwood resists moisture, is strong and durable.	◆	◆	◆						
Tagayasan (or wenge)	Known as "iron sword wood," tagayasan is notable for its denseness, durability, and simple beauty.				◆					
Textured PP/TPE	Provides excellent grip, balance, and easy maintenance.					◆		◆		◆
POM	Polyoxymethylene (POM) is a thermoplastic known for its high strength, stiffness, and hardness.						◆			
Soft-Grip	Offers all the advantages of polypropylene (PP), but also have a "rubberized" insert that provides a softer grip and additional grip security in wet conditions.								◆	
HANDLE GRIP										
Symmetrical (ambidextrous)	Handle is shaped the same on both sides enabling left- or right-handed use.	◆	◆		◆	◆	◆	◆	◆	◆
Asymmetrical	Traditional Japanese D-shaped handle nestles into the curve of the right hand; yet some left-handed users prefer it.			◆				◆		



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