



Shun Cutlery  
Kai Housewares  
2025



A sharp knife makes  
cooking more enjoyable,  
encourages healthier eating,  
and enhances flavor.

A sharp knife makes life better.





Kohen  
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Dual Core  
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Premier  
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kai housewares

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## Which knife is right for you?

There's no wrong answer. While there are common blade shapes found in most kitchens, your ideal knife choice comes down to your unique cooking style.

For those leaning into plant-based recipes, nakiri knives offer versatile options in various sizes. Passionate about baking? A Shun or Kai Housewares bread knife will serve you well. Prefer something smaller? A 6-inch chef's knife provides the perfect compact option.



### Chef's Knife

Uses: slice, dice, mince.  
6", 8", and 10" blade lengths.



### Asian Cook's

Uses: slice, dice, mince.  
7" blade length.



### Paring Knife

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



### Kiritsuke

Uses: slice, dice, mince.  
Similar to Chef's Knife. Traditional Japanese blade shape. 8" blade length.



### Steak Knife

Uses: steak, small items.  
4.75" and 5" blade lengths.



### Santoku

Uses: slice, dice, mince.  
5.5", and 7", and 8.5" blade lengths.



### Utility Knife

Uses: slice, peel, small items.  
6" and 6.5" blade lengths.



### Master Utility

Uses: slice, dice, mince.  
Blade shape first developed by Shun.  
6.5" blade length.



### Asian Multi-Prep

Uses: meat/protein and produce prep.  
Traditional Japanese blade shape for poultry,  
great for produce too. 4.5" and 5" blade lengths.



### Flexible Fillet

Uses: Fish fillet, boning, trimming  
meat. 6" blade length.



### Boning/Fillet

Uses: butchery & fillet, meat/protein  
prep. 6" and 6.5" blade lengths.



### Asian Utility

Uses: larger produce, meat/protein prep. Blade shape  
first developed by Shun. 6.5" and 7" blade lengths.



### Ultimate Utility

Uses: delicate produce prep, sandwiches.  
Blade shape first developed by Shun. 6"  
blade length.



### Nakiri

Uses: produce prep, slice, dice, mince.  
Traditional Japanese blade shape.  
5.5", 6", and 6.5" blade lengths.



### Vegetable Cleaver

Uses: Large produce,  
boneless proteins. 7" blade length.



### Offset Bread Knife

Uses: bread, tomatoes, watermelon,  
and more. 8.25" blade length.



### Master Serrated Utility

Uses: Delicate produce prep, bread,  
small melons. 7" blade length.



### Bread Knife

Uses: bread, tomatoes, watermelon,  
and more. 8.25", and 9" blade lengths.



### Yanagiba

Uses: sashimi and sushi.  
Traditional Japanese blade shape. Thick single bevel blade,  
9.5" and 10.5" blade lengths.



### Brisket Knife

Uses: trim and slice larger cuts of meat.  
12" blade length.

[ Some blade shapes available in multiple knife series ]

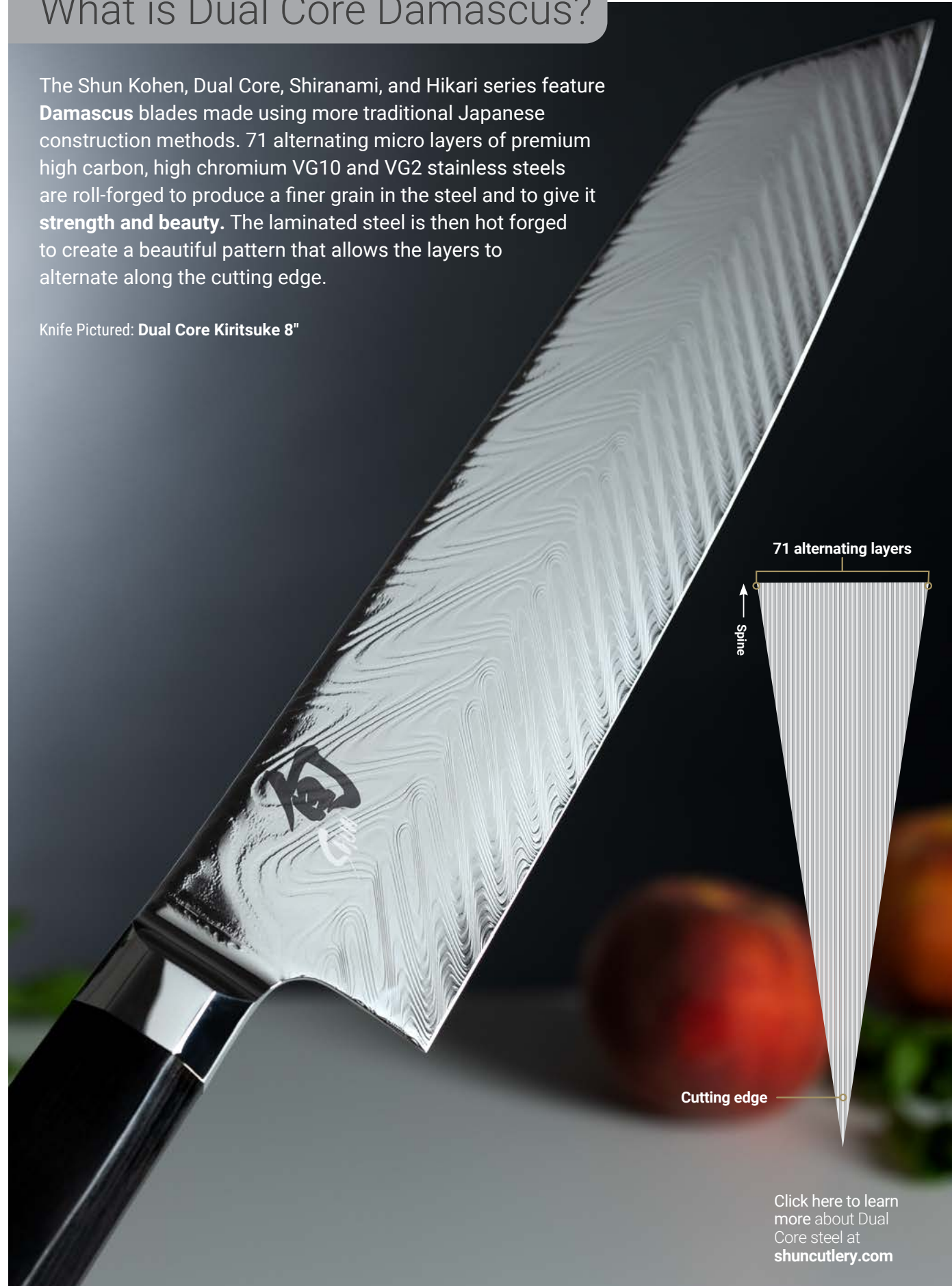
Click here to learn more  
about blade shapes at  
[shuncutlery.com](https://shuncutlery.com) and  
[kaihousewares.com](https://kaihousewares.com)



## What is Dual Core Damascus?

The Shun Kohen, Dual Core, Shiranami, and Hikari series feature **Damascus** blades made using more traditional Japanese construction methods. 71 alternating micro layers of premium high carbon, high chromium VG10 and VG2 stainless steels are roll-forged to produce a finer grain in the steel and to give it **strength and beauty**. The laminated steel is then hot forged to create a beautiful pattern that allows the layers to alternate along the cutting edge.

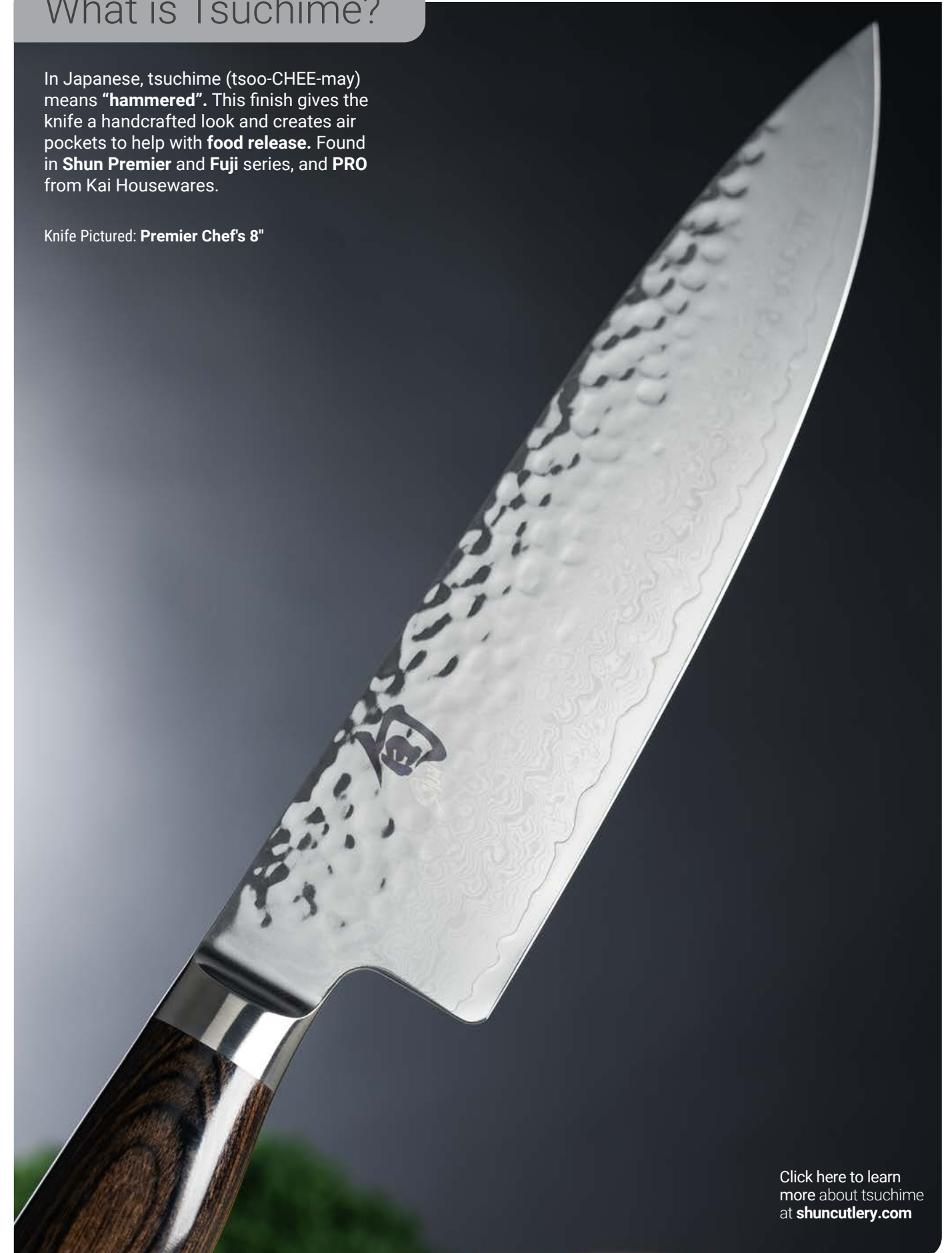
Knife Pictured: **Dual Core Kiritsuke 8"**



## What is Tsuchime?

In Japanese, tsuchime (tsoo-CHEE-may) means "**hammered**". This finish gives the knife a handcrafted look and creates air pockets to help with **food release**. Found in **Shun Premier** and **Fuji** series, and **PRO** from Kai Housewares.

Knife Pictured: **Premier Chef's 8"**



## What is Layered Damascus?

Damascus looks beautiful, **supports and protects** the solid cutting core, and adds **stain resistance**. It also helps **food release** more quickly and easily from the blade, and reduces cutting drag, making your meal preparation experience even better.

Shun's Damascus is formed by layering different types of metal alloys together, then forging them into a single piece.

The different characteristics of the layered metals are revealed in the **rippling patterns** you see on the blade as it is ground to taper towards the cutting edge. The number of layers can vary.

Knife Pictured: **Classic Chef's 8"**



## 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 the Shun Sora series, VG10 san mai comprises the lower part of the blade, that is, the cutting edge. In the Shun Kagerou series, the lower part of the blade is made of Dual Core Damascus steel. The upper part, above the copper weld line, is 420J Japanese stainless steel. The two sections of the blade are braze welded, permanently joining the pieces.

Knife Pictured: **Sora Chef's 8"**







“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**.

Shun is when vegetables are at their **best**.

Shun is when meat is at its most **flavorful**.

We chose Shun 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.



Knife Pictured: **Dual Core Yanagiba 10.5"**



# Kohen

Ignite your  
culinary passion

A unique hybrid of Western and Japanese design.

This special set includes two of our most popular blade shapes in the USA: the Chef's 8 inch and Utility 6 inch, handcrafted in Japan.

Stellar performance.

High carbon stainless steel Damascus blades and durable Pakkawood handles provide precise and effortless slicing, while the handle color and blade pattern evoke the radiance of the sun.

A special set that  
is out of this world.

**Resolute blades.** Dual Core blade steel provides strength, rigidity and unwavering edge retention.

**Sleek storage.** Includes a beautiful metal case and custom-fitted leather sheaths with embossed Shun logo for storage and/or safe transportation.

**Vibrant handles.** Comfortable D-shaped handles have a slight ridge running the length of the handle to fit your hand, naturally.

[Click here](#)  
to learn  
more about  
Shun Kohen.



Naturally  
radiant



Shun Kohen Limited Edition Set [TBS0220]



Chef's 8"  
With leather sheath



Utility 6"  
With leather sheath

This limited edition set is like no other. From the breathtaking blades and custom leather sheaths to the metal case, Shun Kohen truly is a special "once-in-a-lifetime" set with enduring performance.





# Dual Core

Awe-inspiring looks are a reflection of its inner beauty

Sharpen less, create more.

Traditional Japanese construction allows Dual Core Damascus steel blades to maintain an exceptionally high level of performance, longer.

Light and nimble.

Whether it's just a few quick slices, or hours of food prep—Dual Core remains highly maneuverable and extremely comfortable to use.

Love at first sight?

You'll fall in love again with every slice.

**Exceptional cutting performance.** The 71-micro-layer blade is thin and light, with amazing edge retention.

**Safe, secure storage.** Comes with a wooden saya (sheath) for safe storage and transportation.

**Comfortable, secure grip.** Its traditional Japanese octagonal handle and rabbit tang give confidence with every slice.

[Click here](#)  
to learn  
more about  
Shun Dual Core.



Graceful  
beauty





Utility/Butchery 6"  
Includes wooden saya  
[VG0019]



Nakiri 6.5"  
Includes wooden saya  
[VG0028]  
[Read more about specialty blade shapes on page 4](#)



Santoku 7"  
Includes wooden saya  
[VG0021]



Kiritsuke 8"  
Includes wooden saya  
[VG0017]  
[Read more about specialty blade shapes on page 4](#)



Yanagiba 10.5"  
Includes wooden saya  
[VG0020]  
[Read more about specialty blade shapes on page 4](#)



Dual Core knives are crafted with alternating layers of two premium stainless steels, each wearing at a different rate to create **micro-serrations** along the edge over time. This process keeps the blade feeling sharper longer, as the micro-serrations **enhance cutting performance** and edge retention with every use.

Knives Pictured: **Dual Core Nakiri 7", Kiritsuke 8", Santoku 7"**



# Narukami

Looks sharp and sharpens easily

## Carbon core protection.

Carbon steel requires special care so we added a layer of stainless steel on each side, making care for Narukami easier.

## Tough, keen edge.

Even after hours of food prep, resharpening is a breeze, if it needs it. This is why professional chefs prefer carbon steel.

If you love carbon steel, you're going to love Narukami.

**Quick tune-ups.** Blue II carbon steel is highly sought-after, takes a fine edge, and resharpens easily.

**San Mai shield.** Two layers of bead-blasted stainless steel surround the carbon steel core to help prevent corrosion, hide scratches, and help with food release.

**Built to last.** Full tang construction and micarta handles will make this your go-to for many culinary creations.

[Click here](#)  
to learn  
more about  
Shun Narukami.



For the love of  
carbon steel





Paring 4"  
[VSC0700]



Utility 6"  
[VSC0701]



Master Utility 6.5"  
[VSC0782]  
Read more about specialty blade shapes on page 4



Chef's 8"  
[VSC0706]



Chef's 10"  
[VSC0707]

## What is Carbon Steel?

Blue II is a highly sought-after Japanese steel by chefs and bladesmiths. It provides **excellent edge retention, toughness**, and can be **re-sharpened easily**.

Yet, like all carbon steels, Blue II requires additional care. Cleaning and drying immediately is key. Over time, the edge will darken, developing a **patina** which, when formed, will also help protect the edge.



A brand new **Shun Narukami 8" Chef's** before (left), and after the patina has mostly developed (right).





# Premier

Its beauty has been known  
to create obsessions



Beauty with benefits.

Elegantly clad and hammered tsuchime blades are  
stunning to behold and allow food to release more quickly.

Balanced and nimble.

The blade effortlessly glides through the cut,  
bringing your own kitchen artistry to life.



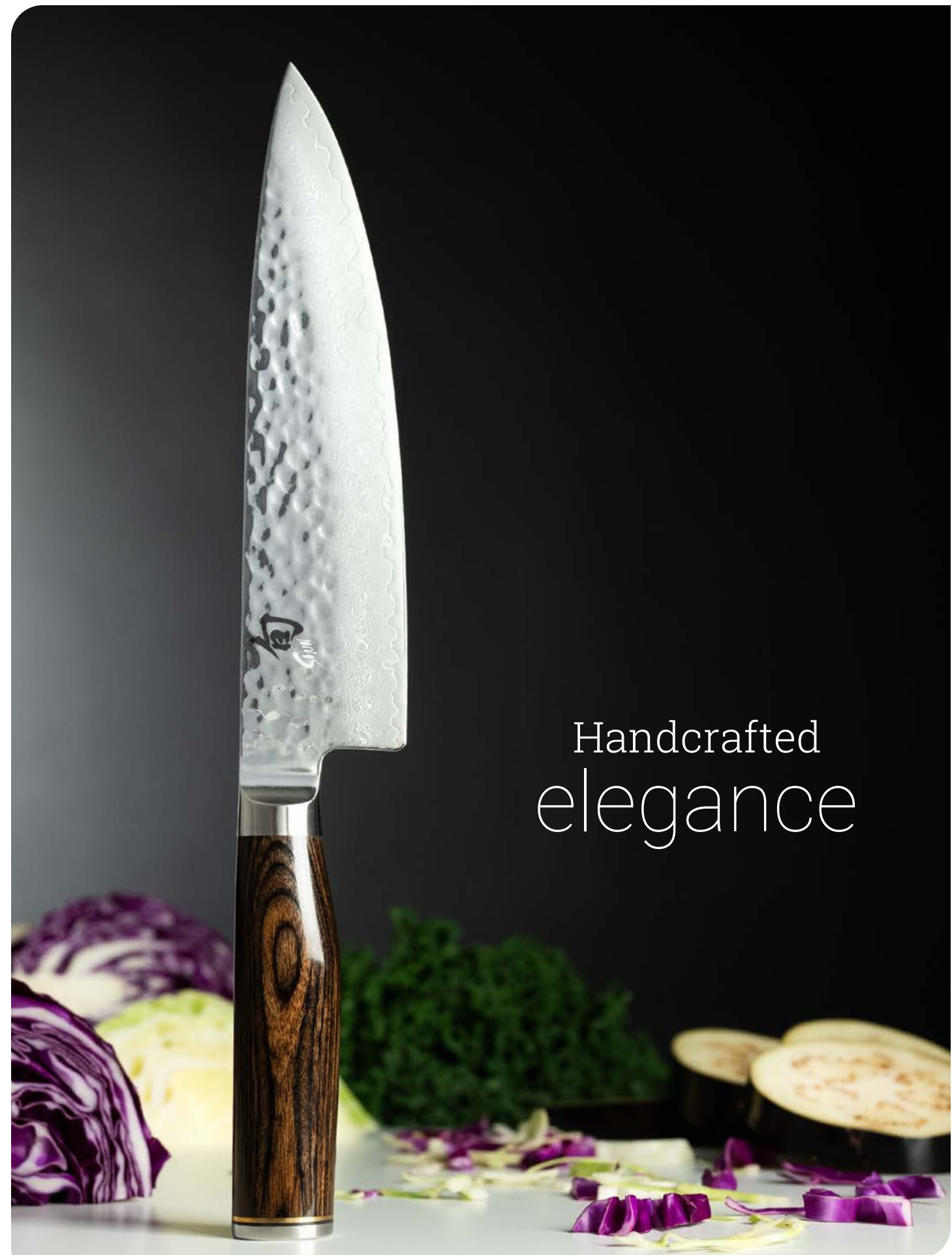
Allow yourself to be obsessed  
with your cutlery.

**Food releases quickly.** The hammered tsuchime blade with  
68-layer Damascus + cutting core reduces friction.

**Stays sharper, longer.** Proprietary VG-MAX stainless steel  
holds a thin, razor-sharp edge.

**Secure, comfortable handle.** Symmetrical design; embossed  
endcap. Available in walnut and blonde handle colors.

[Click here](#)  
to learn  
more about  
Shun Premier.



Handcrafted  
elegance





Paring 4"  
[TDM0700]



Paring 4"  
[TDM0700W]



Steak 5"  
[TDM0711]  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Steak 5"  
[TDM0711W]  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Master Utility 6.5"  
[TDM0782]  
[Read more about specialty blade shapes on page 4](#)



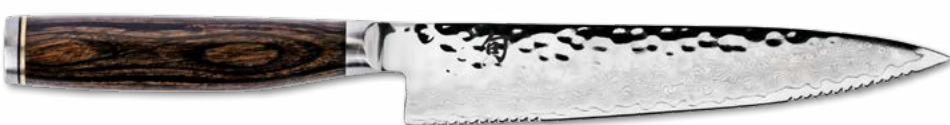
Master Utility 6.5"  
[TDM0782W]  
[Read more about specialty blade shapes on page 4](#)



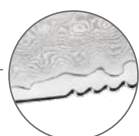
Utility 6.5"  
[TDM0701]



Utility 6.5"  
[TDM0701W]



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.



Nakiri 5.5"  
[TDM0742]  
[Read more about specialty blade shapes on page 4](#)



Nakiri 5.5"  
[TDM0742W]  
[Read more about specialty blade shapes on page 4](#)



Santoku 5.5"  
[TDM0727]



Santoku 5.5"  
[TDM0727W]



Santoku 7"  
[TDM0702]



Santoku 7"  
[TDM0702W]



New!

Vegetable Cleaver 7"  
[TDM0712]





Chef's 6"  
[TDM0723]



Chef's 6"  
[TDM0723W]



Asian Cook's 7"  
[TDM0760]  
Read more about specialty blade shapes on page 4



Chef's 8"  
[TDM0706]



Chef's 8"  
[TDM0706W]



Chef's 10"  
[TDM0707]



Bread 9"  
[TDM0705]



Bread 9"  
[TDM0705W]



Low frequency serrations for maximum cutting efficiency.



Boning/Fillet 6"  
[TDM0774]  
Read more about specialty blade shapes on page 4



New! Boning/Fillet 6"  
[TDM0774W]  
Read more about specialty blade shapes on page 4



Kiritsuke 8"  
[TDM0771]  
Read more about specialty blade shapes on page 4



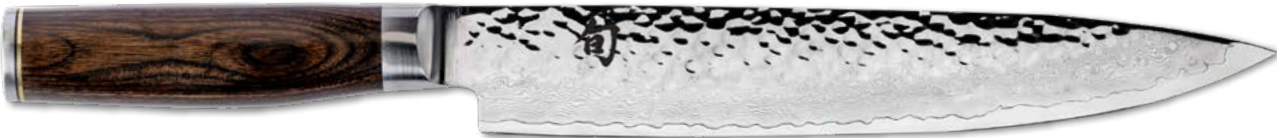
New! Kiritsuke 8"  
[TDM0771W]  
Read more about specialty blade shapes on page 4



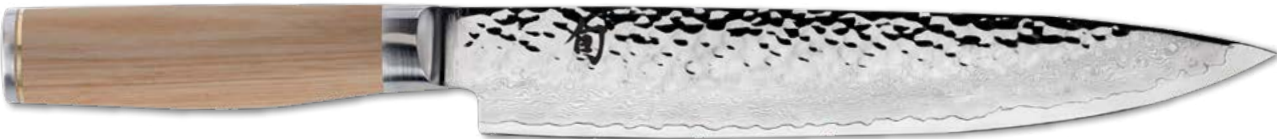
Carving Fork 6.5"  
[TDM0709]  
Available only at [shuncutlery.com](https://shuncutlery.com)



Carving Fork 6.5"  
[TDM0709W]  
Available only at [shuncutlery.com](https://shuncutlery.com)



Slicing 9.5"  
[TDM0704]

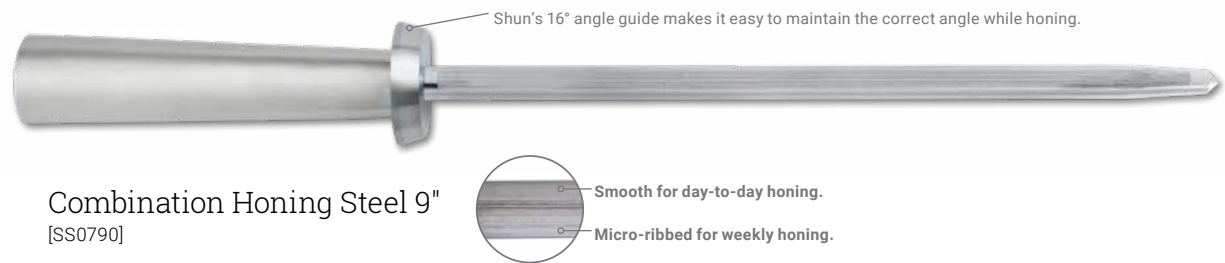


Slicing 9.5"  
[TDM0704W]





Combination Honing Steel 9"  
[TDM0790]



Combination Honing Steel 9"  
[SS0790]



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

See page 66 for  
Premier Block Sets



Premier Blonde 3 Piece Starter Set  
[TDMS0300W]  
Paring 4", Utility 6.5" and Chef's 8"  
in a gift-boxed set

See page 67 for  
Premier Blonde Block Sets



Premier 4 Piece  
Steak Knife Set 5"  
[TDMS0400]  
Four Steak knives in  
a gift-box set



Premier Blonde  
4 Piece Steak  
Knife Set 5"  
[TDMS0400W]  
Four Steak knives in  
a gift-box set



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



Premier Blonde 2 Piece Carving Set  
[TDMS0200W]  
Slicing 9.5" and Carving Fork 6.5"  
in a gift-boxed set

Knife Set Pictured:  
**Premier Blonde 2 Piece Carving Set**





# Classic

Shun brings Japanese cutlery to the West

A long legacy.

Kai has been making cutting tools in Japan since 1908.

Shun Classic was one of the first to bring that legacy to a wider North American market in 2002.

Why does this matter?

Classic is the original Shun with the most blade shapes of any series.

We designed a seriously sharp knife for every kitchen task imaginable.

Let Shun Classic's beauty and performance revolutionize your cooking.

**Embrace the prep work.** Glide through every slice with 68-layer Damascus + proprietary VG-MAX stainless steel cutting core.

**Confident grip.** The D-shaped Pakkawood handle fits your hand securely; stainless steel endcap adds balance and beauty.

**Trusted by professionals.** NSF Certified\* for use in commercial kitchens, yet perfectly suited for your home kitchen.



[Click here](#)  
to learn  
more about  
Shun Classic.

\* Knife sets, DM0709, DM0790, SS0790, and all of Classic Blonde series are not NSF certified.



A cutlery  
revolution



Bird's Beak 2.5"  
[DM0715]



Paring 3.5"  
[DM0700]



Paring 3.5"\*  
[DM0700W]



Paring 4"  
[DM0716]



Asian Multi-Prep 4.5"  
[DM0749]  
Read more about specialty blade shapes on page 4



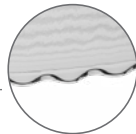
Steak 4.75"  
[DM0711]  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Steak 4.75"\*  
[DM0711W]  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Ultimate Utility 6"  
[DM0741]  
Read more about specialty blade shapes on page 4



Low frequency  
serrations for  
maximum  
cutting efficiency.



Utility 6"  
[DM0701]



Utility 6"\*  
[DM0701W]



Serrated Utility 6"  
[DM0722]



Master Utility 6.5"  
[DM0782]  
Read more about specialty blade shapes on page 4



Master Utility 6.5"\*  
[DM0782W]  
Read more about specialty blade shapes on page 4



Master Serrated Utility 7"  
[DM0763]  
Read more about specialty blade shapes on page 4



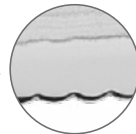
Santoku 5.5"  
[DM0727]



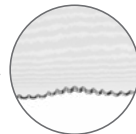
Santoku 5.5"\*  
[DM0727W]



Hollow Ground Santoku 7"  
[DM0718]



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



A unique design  
to keep serrations  
sharp by reducing  
contact area with  
the cutting board.





Santoku 7"\*  
[DM0702W]



Asian Cook's 7"  
[DM0760]  
Read more about specialty blade shapes on page 4



Boning/Fillet 6"  
[DM0743]  
Read more about specialty blade shapes on page 4



New!

Boning/Fillet 6"\*  
[DM0743W]  
Read more about specialty blade shapes on page 4



Nakiri 6.5"  
[DM0728]  
Read more about specialty blade shapes on page 4



Nakiri 6.5"\*  
[DM0728W]  
Read more about specialty blade shapes on page 4



Vegetable Cleaver 7"  
[DM0712]  
Traditional blade shape for  
slicing fruits, vegetables,  
and boneless proteins.



Chef's 6"  
[DM0723]



Chef's 6"\*  
[DM0723W]



Chef's 8"  
[DM0706]



Chef's 8"\*  
[DM0706W]



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.



Chef's 10"  
[DM0707]



Kiritsuke 8"  
[DM0771]  
Read more about specialty blade shapes on page 4



**New!** Kiritsuke 8"\*  
[DM0771W]  
Read more about specialty blade shapes on page 4



Offset Bread 8.25"  
[DM0724]



Bread 9"  
[DM0705]



Bread 9"\*  
[DM0705W]



Hollow Ground Brisket 12"  
Includes wooden saya  
[DM0778]  
Read more about specialty blade shapes on page 4



Carving Fork 6.5"\*  
[DM0709]  
Available only at [shuncutlery.com](https://shuncutlery.com)



Hollow Ground Slicing 9"  
[DM0720]



Combination Honing Steel 9"\*  
[DM0790]



Combination Honing Steel 9"\*  
[SS0790]



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

See page 68 for  
Classic Block Sets



Classic Blonde 3 Piece Starter Set\*  
[DMS300W]  
Paring 3.5", Utility 6",  
Chef's 8"  
in a gift-boxed set

See page 70 for  
Classic Blonde Block Sets



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



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



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





# Kazahana

Captivating presence,  
stunning performance

Enduring perfection.

A simple design using premium materials to get the best performance  
and elegant aesthetics. An instant classic.

The perfect match.

Black goes with everything, right?

High-polished handles and satin finish blade are a natural fit.

Its allure will draw you in, effortless slicing will  
keep you coming back for more.

**Smooth operator.** Thin, lightweight blades make food prep a breeze.  
Satin finish AUS10A steel glides through food with less friction.

**Universal grip.** Full tang construction and polished. Symmetrical Pakkawood  
handles offer comfort for everyone whether you're left or right-handed.

**Trusted by professionals.** NSF Certified\* for use in  
commercial kitchens, yet perfectly suited for your home kitchen.



[Click here](#)  
to learn  
more about  
Shun Kazahana.

\* GPTS0500 not NSF Certified



Irresistibly  
exceptional



Paring 4"  
[GPT0700]



Utility 6"  
[GPT0701]



Santoku 7"\*  
[GPT0702]



Chef's 8"  
[GPT0706]



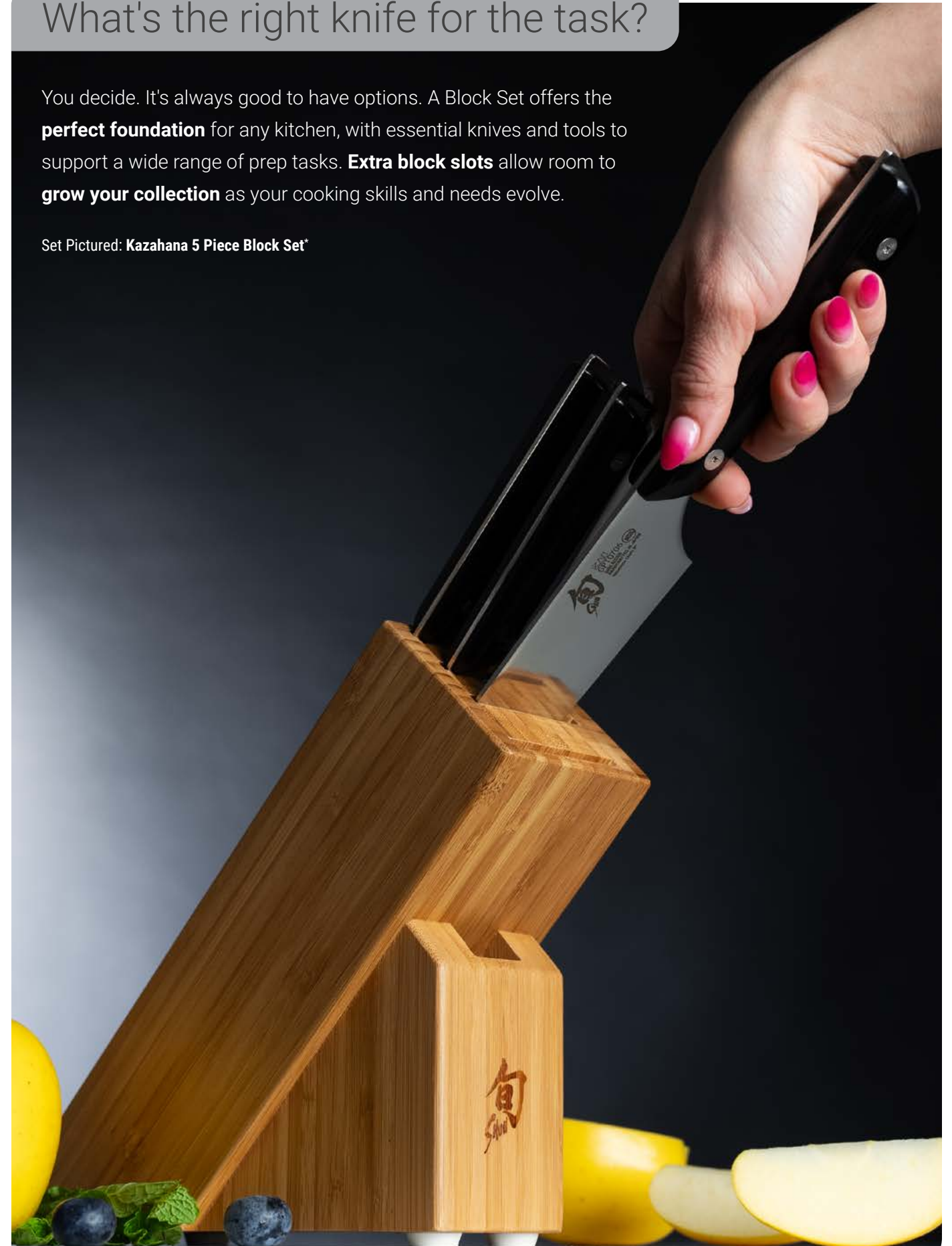
Bread 9"  
[GPT0705]

\* Not NSF certified.

## What's the right knife for the task?

You decide. It's always good to have options. A Block Set offers the **perfect foundation** for any kitchen, with essential knives and tools to support a wide range of prep tasks. **Extra block slots** allow room to **grow your collection** as your cooking skills and needs evolve.

Set Pictured: **Kazahana 5 Piece Block Set\***



\* Not NSF certified.





# Kanso

Built on the Zen principle of simplicity

Understated elegance.

Nothing extra, not overdone. Every element serves a purpose.

A durable blade, effortless slicing and perfect balance.

A natural beauty.

Eye-catching heritage finish and simple, rustic handles are a natural fit, making it feel like an extension of your arm.

Some call it simply perfect.

**Timeless performance.** AUS10A blade with heritage finish is durable and helps hide scratches for years of effortless use.

**Strength and balance.** Full tang construction and “iron sword wood” handles offer confidence with every slice.

**Comfortable contours.** Symmetrical Tagayasan (wenge) handles are designed for left/right-handed use.

[Click here](#)  
to learn  
more about  
Shun Kanso.



Simply  
enlightened





Paring 3.5"  
[SWT0700]



Steak 5"  
[SWT0711]  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Asian Multi-Prep 5"  
[SWT0729]  
[Read more about specialty blade shapes on page 4](#)



Utility 6"  
[SWT0701]



Asian Utility 7"  
[SWT0767]  
[Read more about specialty blade shapes on page 4](#)



Boning/Fillet 6"  
[SWT0743]  
[Read more about specialty blade shapes on page 4](#)



Hollow Ground Nakiri 6.5"  
[SWT0728]  
[Read more about specialty blade shapes on page 4](#)



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 4](#)



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.



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



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

See page 71 for Block Sets





# Sora

Adding modern techniques to the toolbox

Two steels, one blade.

Kai's bladesmiths have a 115 year history of innovation. Shun Sora's proprietary Composite Blade Technology adds a new chapter to this legacy.

Performance, where it's needed.

The wavy "modern hamon" is where the blade's upper portion is permanently joined with the VG10 stainless steel cutting edge, where performance begins.

Isn't technology a beautiful thing?

We think so.

**Well-placed performance.** Proprietary Composite Blade Technology puts advanced VG10 steel where it's needed most – the cutting edge.

**Balanced comfort.** Tang extends to emblem on durable TPE handles, providing balance for hours of food prep.

**Trusted by professionals.** NSF Certified\* for use in commercial kitchens, yet perfectly suited for your home kitchen.



[Click here](#)  
to learn  
more about  
Shun Sora.

\* Knife sets and VB0790 not NSF certified.



Technology meets  
tradition



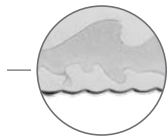
Paring 3.5"  
[VB0700]



Utility 6"  
[VB0701]



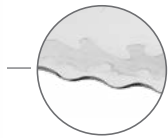
Serrated Utility 5.5"  
[VB0722]



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 4



Low frequency serrations for maximum cutting efficiency.



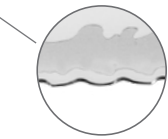
Master Utility 6.5"  
[VB0782]



Hollow Ground Nakiri 6"  
[VB0739]



Bread 9"  
[VB0705]



Push-pull serrations for maximum cutting efficiency.



Hollow Ground Santoku 5.5"  
[VB0740]



Hollow Ground Santoku 7"  
[VB0718]



Chef's 6"  
[VB0723]

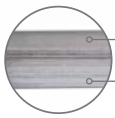


Chef's 8"  
[VB0706]



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.

\* Not NSF certified.





# Making meals more memorable

Properly sliced food enhances **flavor**.

Properly sliced food improves **presentation**.

Properly sliced food is created with a **sharp knife**.

Creating food for others develops connections between the chef, the food, and the guests. Choosing the right tools for the job makes prep **easier** and a more **satisfying** meal for all.

Whether you're making a simple weeknight dinner or elegant holiday feast, Kai offers the kitchen tools to help you make a **more memorable** meal.



# PRO<sup>®</sup> NSF<sup>®</sup>

## Perform like a Professional

PRO makes fast work of every kitchen task

### Chef life.

Built to stand up to rigorous use in commercial kitchens. So whether you're cooking for your family or hungry customers, PRO can take it on.

### Sharpen less, cook more.

Hand-sharpened and ready to use for hours of food prep; re-sharpens easily when needed.

[Click here](#)  
to learn  
more  
about PRO.

PRO-level performance that feels right at home in any kitchen



#### Fast, easy food prep

Japanese AUS6M Stainless steel hold its keen, 16° edge longer.

#### Quick food release

Hammered tsuchime finish creates air pockets; allows food to release from the blade easier.

#### Sturdy and comfortable

The contoured POM handle, riveted to the full tang blade, instills confidence with every slice.

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

\* Knife sets and 9890 not NSF certified.







HT7068 | Paring 3.5"



HT7069 | Asian Multi-Prep 5"  
Read more about specialty blade shapes on page 4



HT7084 | Utility 6"



HT7082 | Master Utility 6.5"  
Read more about specialty blade shapes on page 4



HT7070 | Boning/Fillet 6.5"  
Read more about specialty blade shapes on page 4



HT7071 | Nakiri 6"  
Read more about specialty blade shapes on page 4



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



HT7067 | Cleaver 7"  
Thicker blade stock, made of  
high-carbon German DIN1.4116  
stainless steel, is suitable for processing  
meat and thick-skinned fruits and vegetables



HT7077 | Asian Utility 7"  
Read more about specialty  
blade shapes on page 4



HT7064 | Santoku 7"



HT7072 | Chef's 6"



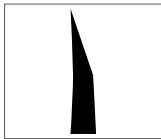
HT7066 | Chef's 8"



HT7078 | Chef's 10"



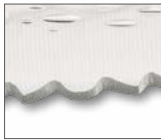
HT7087 | Yanagiba 9.5"  
Read more about specialty blade shapes on page 7  
Thicker blade stock for rigidity is made of high-carbon German DIN1.4116 stainless steel, sharpened to a single bevel 16° edge for precision cuts



Cross-section of single-bevel blade



HT7062 | Bread 9"



Push-pull serrations for maximum cutting efficiency



HT7074 | Brisket/Slicing 12"  
Read more about specialty blade shapes on page 4



9890 | Combination Honing Steel 9"\*



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

HTS0370 | 3 Piece Set\*

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



HTS0630 | 5 Piece 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 Piece 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 the National Sanitation Foundation (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. In order 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 “look and feel.” We work with **independent laboratories** to ensure 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**.



# Luna

## Stylish and striking

Luna offers the perfect combination of style and value

### Ease-of-use.

Razor-sharp out of the box, hammered tsuchime finish creates air pockets allowing food to release easier from the blade.

### Safety and convenience.

Soft-grip handles ensure a secure grip even when wet, and the included sheath provides safe storage, perfect for traveling.

[Click here](#)  
to learn  
more about  
Luna.

Beauty and performance will keep you reaching for Luna



#### Comfort is key

High-quality German stainless steel and contoured handles compliment each other with balance and beauty.

#### Quick food release

Hammered tsuchime finish creates air pockets; allows food to release from the blade easier.

#### Safe and secure

When stowed in its matching sheath, Luna is ready for the road, or your kitchen drawer.





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"  
Read more about specialty blade  
shapes on page 4



| Includes  
sheath



AB7064 | Santoku 7"



| Includes  
sheath



AB7066 | Chef's 8"



| Includes  
sheath



AB7062 | Bread 8.5"



Push-pull serrations  
for maximum  
cutting efficiency



| Includes  
sheath

AB7075 | 4 Piece  
Serrated Steak  
Knife Set 5.25"



ABS0370 | 3 Piece Set  
Includes Sheaths

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





## Block Sets to match every kitchen

Shun blocks offer a **versatile range** of storage options, from 6 slots to a full 22-slot capacity to accommodate any kitchen. With a dedicated, elegant block on your counter, you'll keep your knives **organized, protected, and always within reach** for effortless meal prep.





Premier

Click here  
to view  
all Shun  
block sets.



Premier 8 Piece 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 5 Piece Starter Block Set

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



Premier Blonde



Premier 7 Piece 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 Blonde 5 Piece Starter Block Set

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





Classic



Classic 9 Piece 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



Classic 7 Piece 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 Piece Starter Block Set\*  
[DMS0530]  
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel 9" and 6-slot Bamboo Slimline Block



Set Pictured: **Classic 5 Piece Starter Block Set**



# Classic Blonde



Classic Blonde 7 Piece Block Set\*  
[DMS0725W]  
Paring 3.5", Utility 6", Nakiri 6.5", Chef's 8", Bread 9",  
Combination Honing Steel 9" and 8-Slot Birch Kickstand Block



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



# Kazahana



Kazahana 5 Piece Starter Block Set\*  
[GPTS0500]  
Paring 4", Utility 6.5", Chef's 8", Combination Honing Steel 9"  
and 6-slot Bamboo Slimline Block



# Kanso



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





# Sora



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



# PRO



HTS0500 | 5 Piece PRO Block Set\*  
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel  
9", and 6-Slot Bamboo Slimline Block



HTS0799 | 7 Piece PRO Culinary Set\*  
Paring 3.5", Utility 6", Boning/Fillet 6.5", Chefs 8", Bread 9",  
Combination HoningSteel, 5 Blade Guards, 8-Slot Knife Roll



HTS0630 | 5 Piece Pro BBQ Set\*  
Asian Multi-Prep 5", Boning/Fillet 6.5", Cleaver 8",  
Slicing/Brisket 12", 4 Blade Guards, 8-Slot Knife Roll



Always sheath your knives before placing in the roll

Click here  
to view  
all Kai sets.

Shun Student Sets



Classic 8 Piece 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 w/shoulder strap



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.



Sora 5 Piece Student Set\*  
[VBS0499]  
Paring 3.5", Chef's 8", Bread 9", Combination Honing  
Steel 9" and Shun 8-slot Knife Roll w/shoulder strap



Always sheath your knives before placing in the roll

Shun BBQ Sets



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



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 Piece BBQ Set  
[SWTS0450]  
Asian Multi-Prep 5.5", Boning/Fillet 6.5",  
Brisket Knife 12" and Shun 8-slot Knife Roll w/shoulder strap



Always sheath your knives before placing in the roll



# Steak Knife Sets



Shun Premier Blonde  
4 Piece Steak Knife Set 5"  
[TDMS0400W]  
Comes in an elegant box, perfect for gift giving or storage.  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Shun Premier  
4 Piece Steak Knife Set 5"  
[TDMS0400]  
Comes in an elegant box, perfect for gift giving or storage.  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Shun Classic Shima  
4 Piece Steak Knife Set 5"  
[DMS0430]  
Comes in an elegant box, perfect for gift giving or storage.  
Steel: High-carbon AUS8A Japanese stainless steel  
Handle: Ebony Pakkawood with inlaid rondels



Shun Shima Natural  
4 Piece Steak Knife Set 5"  
[DMS0435]  
Comes in an elegant box, perfect for gift giving or storage.  
Steel: High-carbon AUS8A Japanese stainless steel  
Handle: Tagaysan (Wenge)



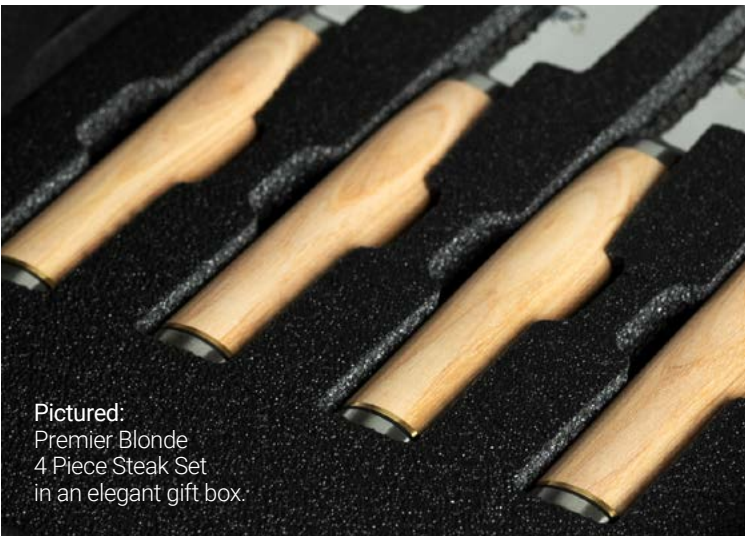
Shun Classic  
4 Piece Steak Knife Set 4.75"\*  
[DMS400]  
Comes in an elegant box, perfect for gift giving or storage.  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Shun Classic Blonde  
4 Piece Steak Knife 4.75"\*  
[DMS400W]  
Comes in an elegant box, perfect for gift giving or storage.  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Shun Kanso  
4 Piece Steak Knife Set 5"  
[SWTS0430]  
Comes in an elegant box, perfect for gift giving or storage.  
Individual steak knives available only at [shuncutlery.com](https://shuncutlery.com)



Pictured:  
Premier Blonde  
4 Piece Steak Set  
in an elegant gift box.

[Click here](#)  
to learn  
more about  
Shun Steak Knives



# Steak Knife Sets

## 6 Piece Steak Knife Set 5" [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.



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



## Luna 4 Piece Serrated Steak Knife Set 5.25" [AB5075]

These **stylish** steak knives will cut through your steak quickly and easily. The **DIN1.4116** stainless steel blades stay **sharp**, your steak tastes **delicious**. Black polypropylene handles with grey soft-grip accents add a **sophisticated** look that will go well with any table décor.



# Higo No-Kami



## Shun Higo No-Kami [DM5900]

This beautifully crafted folding knife with VG10 steel and Pakkawood handles, 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](https://shuncutlery.com)



[Click here](#) to learn more about Higo No-Kami



# Personal Steak Knives



Knife Pictured:  
Kai Personal  
Steak Knife (Black)

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. Durable handles are made from Acrylic (5705X, 5715X), Pakkawood (5710X), and POM (5700X).

It folds for easy storage in the included **leather sheath**.

[Click here](#)  
to learn  
more about  
Kai Steak Knives.



Kai Personal Steak Knife (Black)  
[5700X]



Kai Personal Steak Knife (Champagne)  
[5705X] Limited Edition



Kai Personal Steak Knife (Rosewood)  
[5710X] Limited Edition



Kai Personal Steak Knife (Marble)  
[5715X] Limited Edition

# Shun Exclusives



## Shun Fuji

*Williams Sonoma exclusive*

Inspired by Japan's majestic Mt. Fuji, Shun Fuji represents the pinnacle of precision fit and finish, perfect balance, and graceful symmetry. **160 layer Damascus + SG2 core steel. Tagayasan/Wenge handle. Embossed Damascus endcap.**



## Shun Hikari

*Williams Sonoma exclusive*

Hikari means "light" or "illumination" in Japanese, perfect for this beautiful light-colored cutlery. Its intricate "hornet's nest" blade pattern is beautiful and improves food release. **71 layer Dual Core Damascus steel. Blonde Pakkawood handle. Embossed endcap.**



## Shun Kaji

*Williams Sonoma exclusive*

A fusion of Japanese and European design. Japan's thinner, razor-sharp blades are paired with the full-tang construction of European knives. **64 layer Damascus + SG2 core steel. Ebony Pakkawood handle. Embossed endcap.**



## Shun Kagerou

*Sur La Table exclusive*

Kagerou means "heat haze" in Japanese. It refers to the exquisite ladder-bar pattern of Dual Core Damascus. Advancements in composite blade technology sets a new standard for what knives can achieve. Composite Blade: **71 layer Dual Dore Damascus steel lower, Japanese 420J stainless steel upper. Grey Pakkawood handle. Embossed endcap.**



## Shun Shiranami

*Cutlery and More exclusive*

Shiranami means "white-capped wave" in Japanese. It reflects the knife's stunning blade pattern. Razor- sharp blade edge and a fine, thin mid-blade for ease of slicing. **71 layer Dual Dore Damascus steel. Jute Micarta handle. Embossed endcap.**



# Shears



#1 top recommended shears by a leading consumer publication

Shun Multi-purpose Shears with Bone Notch 9" [DM7300]



Shun Kitchen Shears with Bone Notch 9" [DM7240]

*fine Cooking*  
Editor's favorite



Shun Herb Shears 7.5" [DM7100]

2 Piece Shears Set [DMS7000] Includes DM7240 and DM7100

[Click here to learn more about Shun Shears](#)



Bone notch snips through thin bones with ease.



All shears separate for easy cleaning.



Kai Kitchen Shears with Bone Notch 9" [KA7505]

**Offset handle** design provides easy cutting.



Kai Kitchen Shears 9" [KA7500]



Kai Multi-purpose Shears with Bone Notch 9" [KA7300]

Kai 2 Piece Shears Set [KAS7000] Includes KA7500 and KA7300

[Click here to learn more about Kai Shears](#)

Kai and Shun Kitchen Shears are **versatile essentials** for every kitchen, perfect for tasks like trimming herbs, opening packages, and prepping poultry. With **sharp, durable blades** and comfortable handles, these shears provide the precision and control you need for both delicate and heavy-duty tasks. **A must-have tool** that complements any knife collection, they bring added convenience and functionality to your kitchen.



Shears Pictured: Kai Kitchen Shears with Bone Notch 9"



# Leading the way to sustainable Hinoki forests

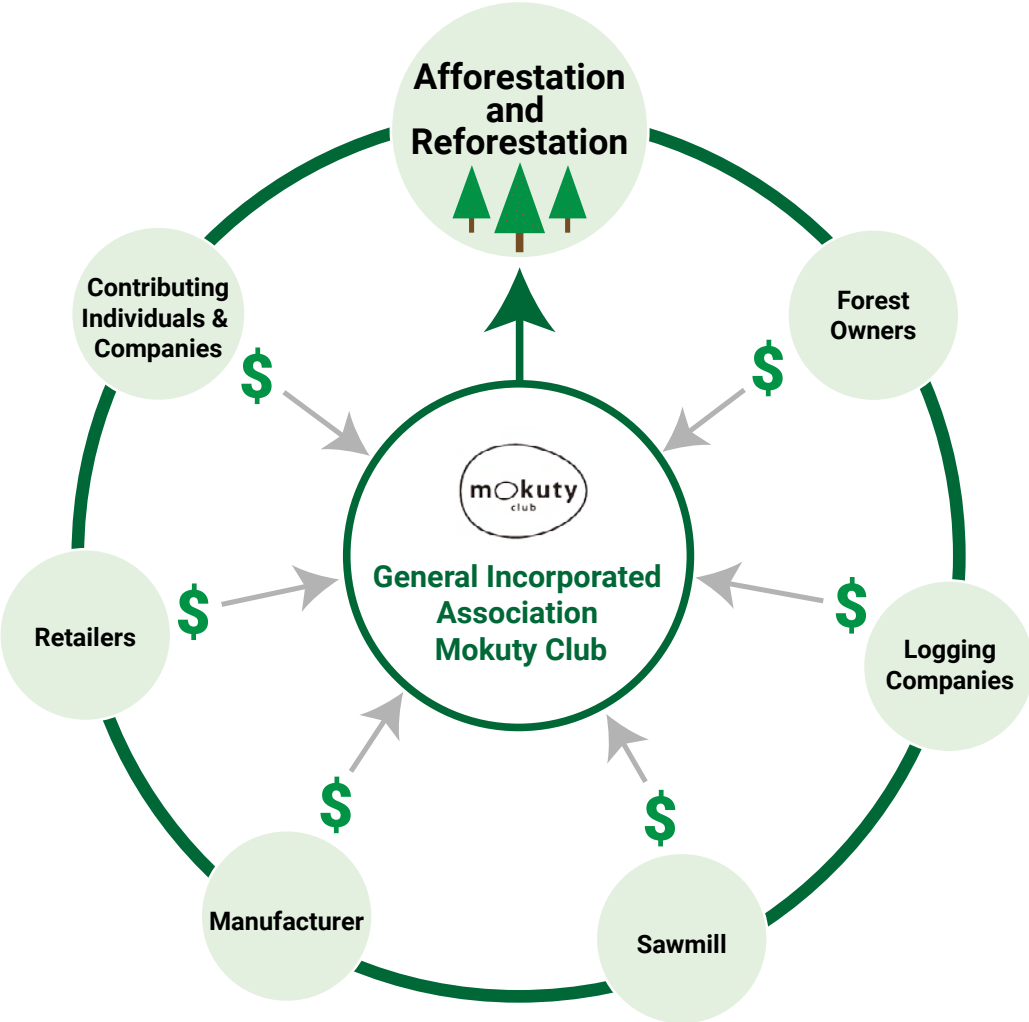
When you purchase **Shun Hinoki** products you are not only helping maintain the edges of your knife. You are also helping to support a network of **properly managed forests** in Japan.

Since reforestation began in the 1950's, many of these trees have been harvested and replanted. Over the years, we have learned these forests need to be properly pruned and thinned to ensure healthy growth. It is our corporate social responsibility to **reinvest** in these forests so they are healthy and provide beautiful hinoki products for years to come.

It is also our responsibility to make sure **nothing is wasted**. The steam produced in the drying process is collected and made into **hinoki water** for use as an air freshener. **Hinoki oil**, another by product, is used for reconditioning hinoki products, like your hinoki cutting board. The **sawdust** is mixed with biomass plastic, adding antimicrobial and deodorizing properties to create various products including tableware and flatware.

Every time you use a Shun Hinoki Cutting Board, the refreshing **citrus-like scent** will remind you of your contribution to the health of these forests.

The **General Incorporation Mokuty Club** is a network of individuals and companies committed to the ethical consumption of forest products. All members, from forest owners to retailers, donate funds for afforestation and reforestation efforts. This creates a sustainable stream of funds specifically dedicated to the future of forests across Japan.



[Click here](#) to learn more about sustainable forests in Japan.



# Hinoki Cutting Boards



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"



Shun Classic 8" Chef's shown for reference

Why use Hinoki?  
**Click here** to  
learn more.

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**.



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



D-Shaped Hinoki Board  
with Juice Groove\*  
[DM0826]  
14" x 13" x 1"



Hinoki Board  
with Metal Tray\*  
[DM0823]  
16.5" x 11.625" x 2"



Hinoki Kitchen  
Board 2 Piece\*  
[DM0824]  
21.5" x 10.5" x .75" (together)





## Hinoki Cutting Boards



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"

Shun Classic 8" Chef's shown for reference

[Click here](#)  
to learn more  
about Hinoki  
Cutting Boards.

## 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.

Pictured: **Urushi edge**

## Sharpening & Honing

Shun 3 Piece Whetstone  
Sharpening System  
[DM0610]  
Includes 1000 Grit/6000 Grit  
whetstone, Combination Honing  
Steel and 16° angled stand.



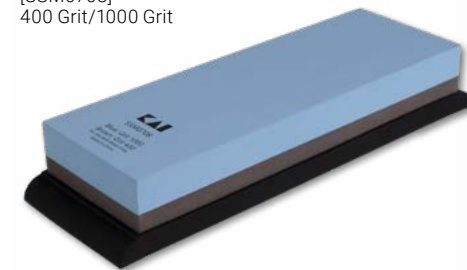
[Click here](#)  
to learn  
more about  
sharpening

Adjustable Whetstone Holder  
[SSM0300]  
Non-slip, adjustable design to fit most  
whetstones, including all Shun Whetstones.



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.

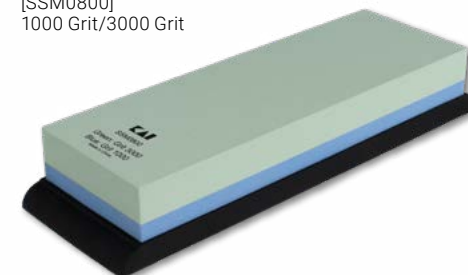
Shun Combination  
Whetstone  
[SSM0708]  
400 Grit/1000 Grit



Shun Combination  
Whetstone  
[SSM0600]  
1000 Grit/6000 Grit



Shun Combination  
Whetstone  
[SSM0800]  
1000 Grit/3000 Grit



Shun Combination  
Whetstone  
[SSM0900]  
3000 Grit/6000 Grit



Shun  
Leveling Stone  
[SLM0500]



# Accessories

Kai Pure Komachi Graters

- Available in two grating styles
- Easy to clean
- Protective sheath included
- Red Dot Design winners
- Made in Japan

Ribbon Grater  
[PG0002]  
Includes Sheath



Julienne Slicer  
[PG0003]  
Includes Sheath



Shun Fish Bone Tweezers 5.5"  
[DM0901]

Shun 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.

Beveled edge for precise bone removal



Kai 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

Shun Black Apron (left) [SHUNAPRON50]

Shun Charcoal Apron (right) [SHUNAPRON40]

- Available in two colors
- Made of durable poly/cotton twill
- Crease-resistant finish
- Reinforced stress points
- Two large front pockets & smaller, upper-chest pocket
- 36-inch ties
- Embroidered Shun logo



"Pho" stretch denim (pictured)  
[SHUNAPRON10]

"Dashi" soft, Japanese denim with herringbone pattern  
[SHUNAPRON11]

"Stingray" 100% cotton canvas  
[SHUNAPRON12]

Made to Shun's exacting specifications by **Hedley & Bennett**, manufacturers of professional chefs' gear.

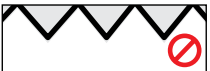
- Adjustable neck strap
- Double pen chest pockets
- Towel loop
- Large lap pocket

Available in three colors and fabrics



Kai Serrated Knife Sharpener  
[AP0163ENG]

Sharpens wide serrated blades!



Kai Diamond Ceramic Knife Sharpener

[AP0138]  
3 stage sharpener from coarse to fine.



# Knife Storage

[Click here](#)  
to Learn  
more about  
Shun knife storage

[Click here](#)  
to Learn  
more about  
Kai knife storage



Closed

Shun 8-slot Knife Roll (Grey)

[DM0884]  
Unfolded 20" x 18",  
Folded 20" x 6.5"  
(Knives not included)  
Available only at  
[shuncutlery.com](#)



Open



Closed

Shun 8-slot Knife Roll (Black)

[DM0880]  
Unfolded 20" x 18",  
Folded 20" x 6.5"  
(Knives not included)



Open



Closed

Kai 8-slot Knife Roll

[KA0880]  
Unfolded 20" x 18"  
Folded 20" x 6.5"  
(Knives not included)



Open



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. Eight sizes  
available. Protect your knives the easy way.



Includes adjustable  
retention clip with  
urethane band,  
designed by Kai to  
fit **multiple** knife  
shapes and sizes.



Closed

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](#)



Open



Closed

Shun Chef's 20-slot Knife Case (Black)

[DM0882]  
Unfolded 20" x 20",  
Folded 10" x 20" x 3.75"  
(Knives not included)



Open



Closed

Kai 20-slot Knife Case

[KA0882]  
Unfolded 20" x 20"  
Folded 10" x 20" x 3.75"  
(Knives not included)



Open

[KBG1000]  
4.75" x 1.25"



[KBG1100]  
6.75" x 1.25"



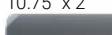
[KBG3000]  
6.75" x 2"



[KBG3100]  
8.75" x 2"



[KBG3200]  
10.75" x 2"



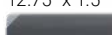
[KBG2000]  
7.75" x 1.5"



[KBG2100]  
9.75" x 1.5"



[KBG2200]  
12.75" x 1.5"



Always sheath your knives before placing in the roll

# Blocks & Trays



6-Slot Bamboo Slimline Block  
[DM0845]  
Dimensions: 3"W x 8"H x 9.5"D



6-Slot Slimline Block  
[DM0846]  
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



22-Slot Bamboo Block  
[DM0832]  
Dimensions: 6.25"W x 9"H x 12.5"D  
Note: Premier Steak Knives will not fit in the steak knife slots. However, they do fit in DM0854.



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



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



8-Slot Birch Kickstand Block  
[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

Beech 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.



[DM0857]



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



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



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



17-Slot Angled Block  
[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]

[Click here](#)  
to Learn more about  
Shun Blocks and  
In-Drawer Knife Trays



## Use & Care

### Slice, don't chop.

Similar to cutting wood with a handsaw, push the knife **forward and down** as you slice, then pull it back towards you. Watch your fingers and **start slow**, increasing speed as you get used to the effortless cutting with 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.

## 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 Shun **Hinoki Oil**, or 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**

## Washing & drying

1. **Handwash** with gentle dish soap.  
Don't use soaps with citrus extracts or bleach; they can promote corrosion. Scouring pads, steel, or gritty cleansers can cause **damage**.
2. Rinse and **towel dry** immediately. Dry knives completely before returning to storage.
3. Never leave knives in a sink full of soapy water. This promotes corrosion.
4. 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.

## Handling tougher foods

For heavy-duty kitchen work, choose the appropriate knife. For bone-in meat, try the **HT7067 PRO Cleaver**. Tackle that tough butternut squash with the **DM0766 Shun Classic 8" Western Cook's Knife**. Its wider cutting angle helps when cutting hard foods.

Knife Pictured:  
Classic Western Cook's 8"

## 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.

Knife Set Pictured:  
Kanso 6 Piece Block Set

[Click here](#) to learn more about use & care.



# Honing & Sharpening

## Why does my knife feel dull?

Every time your knife contacts the cutting board, there's an **impact** on the blade. Over time, this impact will form a **"rolled edge."** The edge is still sharp, but 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** the edge. To hone, align the flat side of the blade with the **16° angle** guide on the collar of your Shun honing steel. Maintaining that angle, gently pull the blade **down and back** from heel to tip. Some cooks hone **daily, or weekly** depending on usage.

## 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?

A **whetstone** is the preferred sharpening method for your knives. Our whetstones come in a variety of **grit combinations** to cover all your needs. Sharpening with a whetstone takes time to perfect but is well worth it. The **Shun 3-Piece Sharpening System** includes a base that helps you maintain the correct 16° angle more easily.

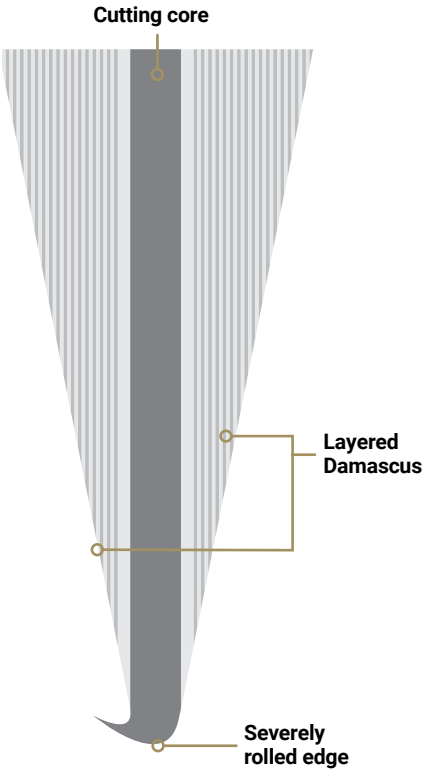
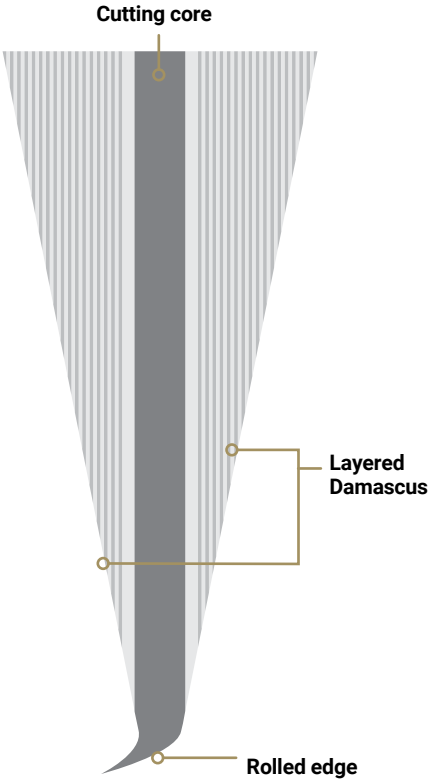
## Only sharpen when you really need it.

Similar to honing, frequency depends on **usage**. Once a year is probably more than enough for most home cooks. **Professionals**, of course, will need to sharpen more often.

## 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.

[Click here](#)  
to learn more  
about honing  
& sharpening.



## Hone regularly, sharpen occasionally.

Why? Honing doesn't remove metal from the blade, sharpening does. Sharpen only when you need it.



Pictured:  
Shun Combination Whetstone 1000/3000  
and Combination Honing Steel 9"



## Here to Help

### 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. 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 purchased on our websites or sold by authorized dealers 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**

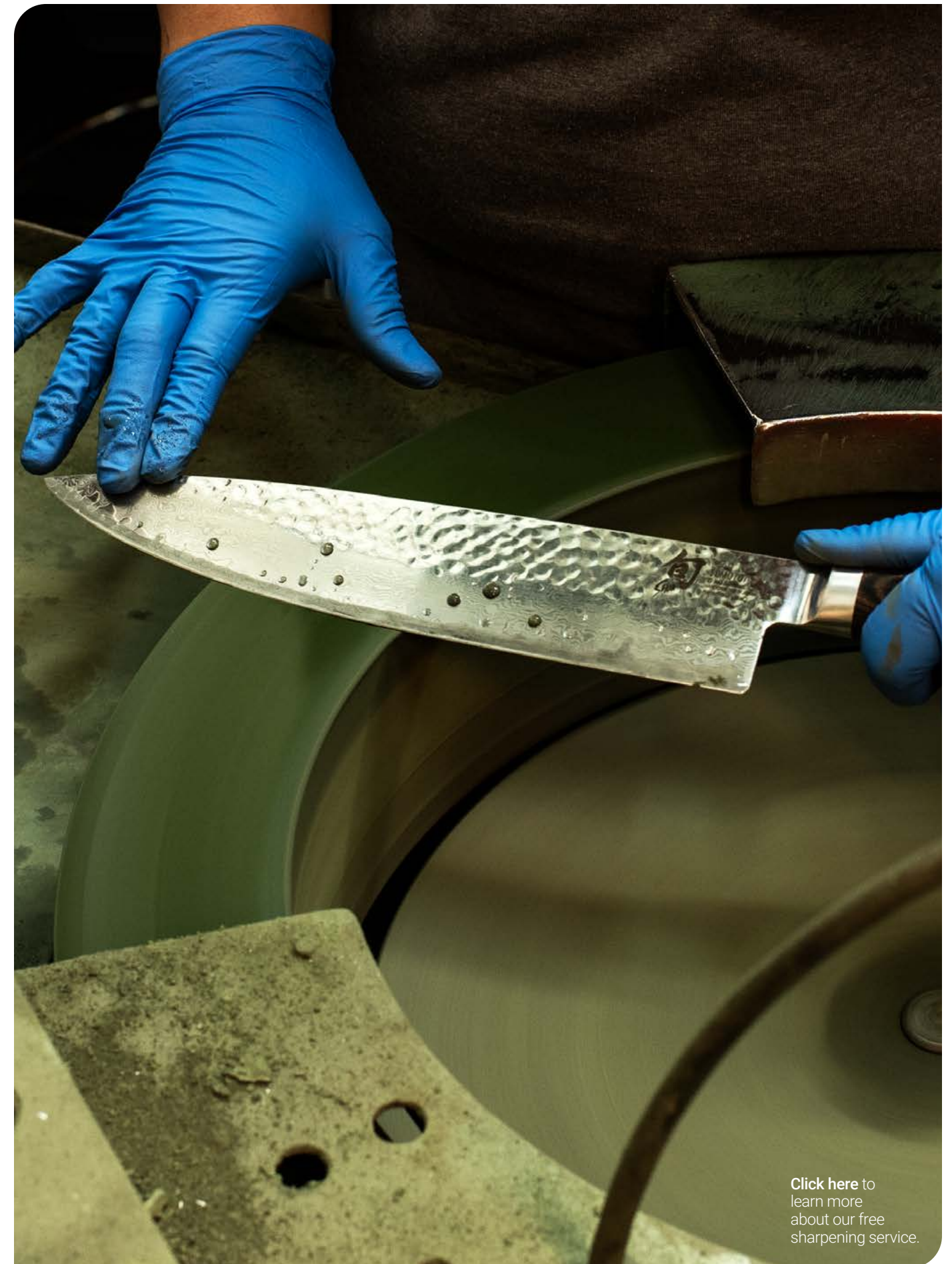
#### LIABILITY DISCLAIMER

Knives are extremely sharp tools and should only be used or handled with the utmost care and caution. The use and possession of knives carry certain risks that may cause personal injury, property damage, or even death. Customers assume all such risks and agree to use the knives in a safe and legal manner consistent with applicable laws and common sense. Shun Knives/Kai USA Ltd., its subsidiaries, parent companies, divisions, heirs, employees, shareholders, affiliates, and agents will not be liable for any damages of any kind including, but not limited to all claims of personal injury, property damage or any other harm including but not limited to direct, indirect, incidental punitive and consequential damages. You, "the buyer", agree to the "condition of sale" when making a purchase from Shun Knives/Kai USA, Ltd.

Warranty: Any use other than cutting (such as stabbing or prying) is considered misuse and abuse—and will void your warranty. Use your Shun knives on meats and produce only. Do not use directly on bones, frozen food, or produce pits. See our website for specialty knives suitable for use on bones and other heavier tasks.

We reserve the right to change shipping terms, specifications, materials, warranty policies, or discontinue products at any time without notice.

\* 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 email warrantyhelp@kai-usa.com for the best way to proceed.



[Click here](#) to learn more about our free sharpening service.

Our sharpening experts use a **hiromai**, the same type of machine used to put the **original edge** on your knives.



## Online Resources

### Product use & care

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.

### Create delicious recipes

Learn how to make crispy **buttermilk fried chicken**, conquer meatless meals like **summer vegetable tian**, and much more. Complete list of ingredients, instructions and **video tutorials** included!

### Dive deeper into the knife world

Learn all about what certain **blade shapes** are commonly used for, what does vanadium add to a knife's performance, and what is **Pakkawood**?

### Want to test-drive a knife?

Our **Dealer Locator** can help you find the closest authorized Shun or Kai Housewares dealer to discover which knife fits your hand best. When you buy from our Authorized Dealers, you can be sure you're getting the **genuine** Shun & Kai Housewares products, 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.

### Create an account

Set up an account at [shuncutlery.com](https://shuncutlery.com) or [kaihousewares.com](https://kaihousewares.com) for faster checkout, check your order status, leave a review, and more.

### Register your Shun

Learn about our brands, products & services. Be the first to know about special **promotions**!

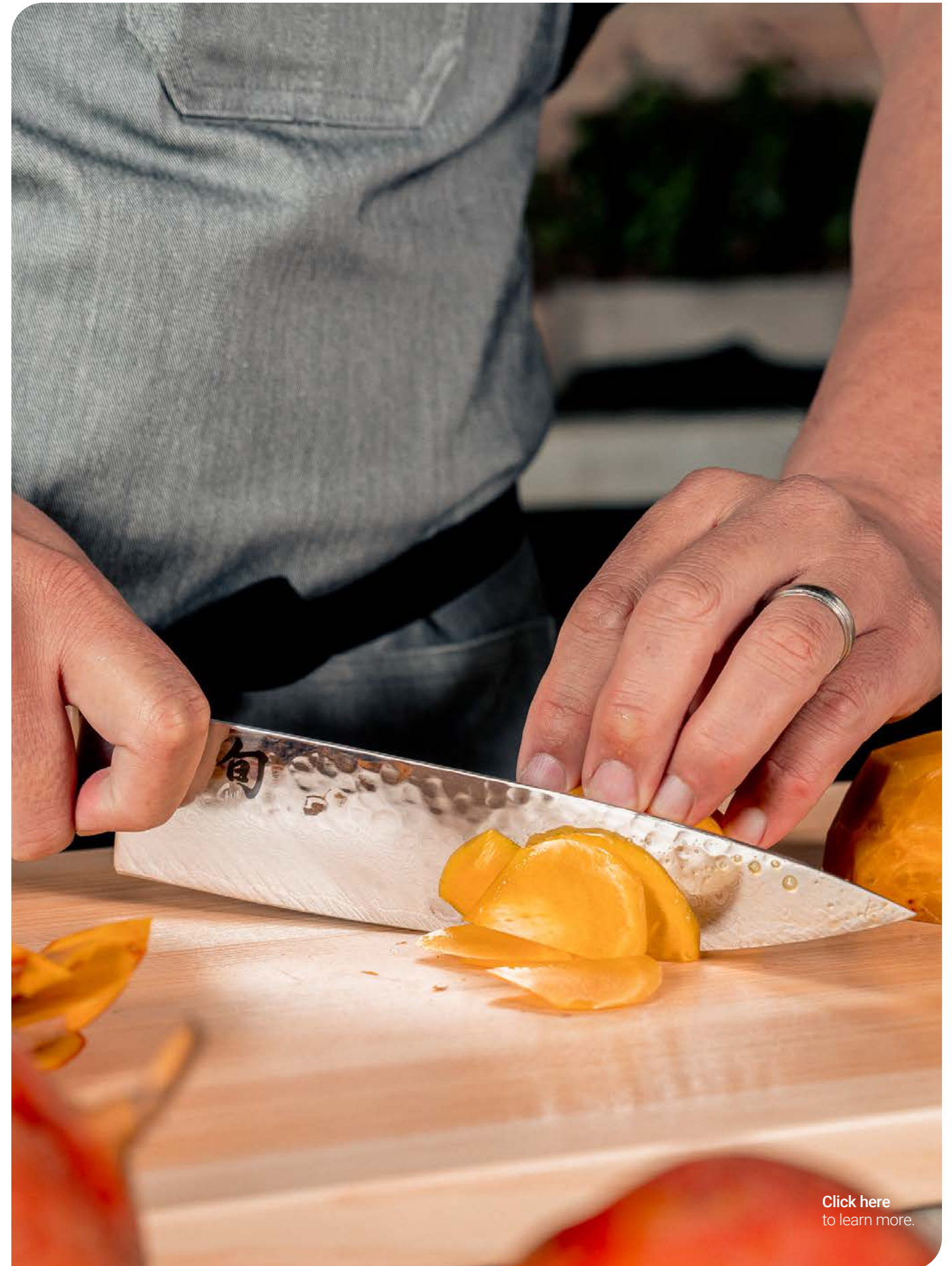
### Subscribe to our newsletter

Stay up to date on the **newest** offerings from Shun and Kai Housewares. Receive **special discounts** and offers just for our subscribers. Receive **tips** for keeping your kitchen cutlery performing at its best.

### Warranty

All Kai products purchased on our websites or sold by authorized dealers 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](mailto:warrantyhelp@kai-usa.com)  
1-800-325-2891



[Click here](#)  
to learn more.



## Quality Control



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

### 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.

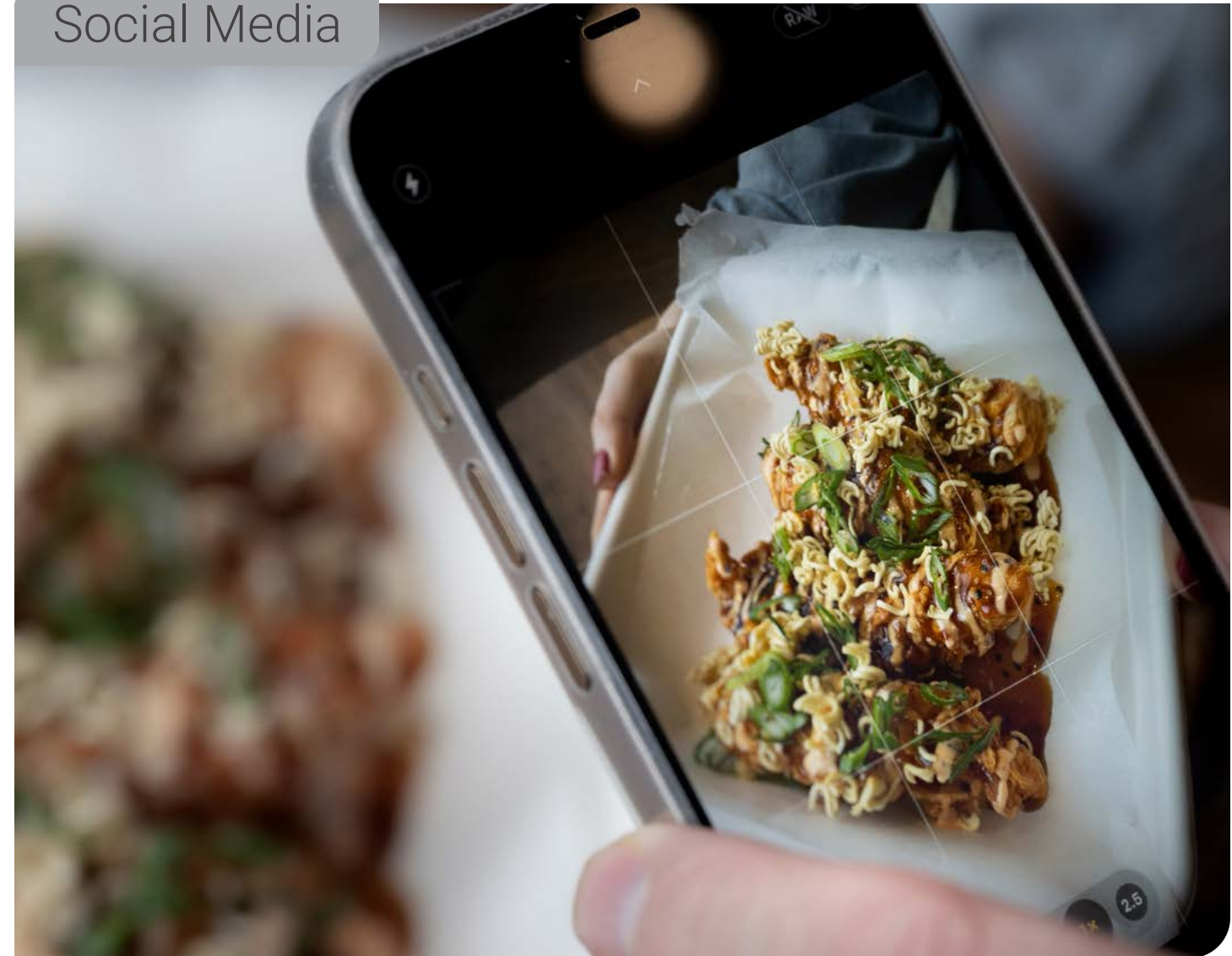
### Tight quality control

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.

### Quality materials

While many steels may look alike on the outside, inside they're not the same. The formula for any specific steel can make a difference in how it performs. Kai uses advanced and high-quality steels to make our products. We **rigorously test** to ensure that the steel formula is precisely what it should be for top performance every time. Learn more on our websites.

## Social Media



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

**We like to take photos—and we like to see yours, too.** The next time you post your culinary creation, tag [#lovemyshun](#) or [#cutwithkai](#). Your photo could be the next one featured on our social media or websites. We can't wait to see your knives in action.

Follow us for special announcements, to see what's new, and learn more about your knives.

[@shuncutlery](#)



[@kaihousewares](#)

# Blade Steels

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 Kohen, Dual Core, Hikari, Shiranami, and Kagerou 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.

**BLUE II CARBON STEEL**

A highly sought-after Japanese cutlery steel. Blue II carbon steel is used in Shun’s Narukami series. It is a carbon steel alloy that takes a fine edge and can be re-sharpened easily when needed. It has some additional alloying elements that enable it to provide superior edge retention and toughness.

**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 used in is used in Shun's Sora series. 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.

**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 Kanso and Kazahana 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 used in Kai Housewares PRO series. 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 used in Kai Housewares Luna series, and select PRO series knives. It provides good corrosion and wear resistance and offers easy resharpening when needed.

[Click here](#)  
to learn more.

# 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

Dual Core,  
Kaji, Kazahana,  
Classic



Walnut

Premier



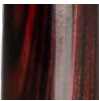
Blonde

Classic Blonde,  
Hikari, Premier  
Blonde



Grey

Kagerou



Red & Black

Kohen Ltd. Ed.

**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 used in Shun Kohen, Dual Core, Hikari, Kaji, Premier, Premier Blonde, Kagerou, Kazahana, 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, as well as Shun Shima Natural 4-Piece Steak Knife Set..

**Micarta**

Micarta is a strong, durable laminate made from resins layered with a variety of different types of fabrics. Micarta can handle extremes of heat or cold, resists moisture, and is extremely stable. Ground and polished, it reveals attractive patterning. Micarta handles are used in Shun’s Narukami and Shiranami 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. It is excellent for applications that require tight tolerances, such as the Kai Housewares PRO series.

**Polypropylene with soft-grip**

Handles in the Kai Housewares Luna Series are made with this material, which 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. Acrylic handles can be found on select Personal Steak Knives by Kai Housewares.

[Click here](#)  
to learn more.



# Series comparison



BLADE FEATURES		KOHEN	NARUKAMI	DUAL CORE	PREMIER (INCLUDES BLONDE)	CLASSIC (INCLUDES BLONDE)	KAZAHANA	KANSO	SORA	PRO	LUNA
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.	◆		◆							
Blue II Carbon Steel	A carbon steel alloy that provides superior edge retention and can be re-sharpened easily when needed.		◆								
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.										◆
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		◆ 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	
Full(F)/Composite(C) tang	Enables the knife handle to attach to the blade, provides strength and balance.	◆ (C)	◆ (F)		◆ (C)	◆ (C)	◆ (F)	◆ (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.							◆			
Micarta	A durable laminate made from resins layered with a variety of different types of fabrics. Micarta can handle extremes of heat or cold, resists moisture, and is extremely stable.		◆								
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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Knife Pictured: **Classic Blonde Nakiri 7"**