

Nenox Green Bone Handle

Nenox's signature line of hand dyed cow shinbone handles are a symbol of status in the professional kitchen. The Bone Handle lines are recognized and admired by top chefs worldwide. The blade is created with Nenox's confidential blend of high carbon

stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a long edge retention. Every piece is handcrafted and unique as no two handles have exactly the same shape or color.

HRC : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



- Gyutou**

HNE-GRGY-210 Gyutou 8.2" (21cm)

HNE-GRGY-240 Gyutou 9.4" (24cm)

HNE-GRGY-270 Gyutou 10.5" (27cm)
- HNE-GRGY-300** Gyutou 11.7" (30cm)



- Sujihiki**
- HNE-GRSU-230** Sujihiki 9.0" (23cm)
- HNE-GRSU-285** Sujihiki 11.2" (28.5cm)



- Yo-Deba**
- HNE-GRYD-165** Yo-Deba 6.4" (16.5cm)
- HNE-GRYD-240** Yo-Deba 9.4" (24cm)



- Honesuki**
- HNE-GRHO-150** Honesuki 5.9" (15cm)



- Petty**
- HNE-GRPE-150** Petty 5.9" (15cm)



- Paring**
- HNE-GRPA-100** Paring 4.0" (10cm)