

Masamoto Ao-ko Hongasumi

The Masamoto Ao-ko Hongasumi blades are crafted from a combination of blue carbon steel #2 and soft iron steel. Blue steel #2 is created by mixing chromium and tungsten with white carbon steel in order to produce a blade with longer edge retention than

white carbon steel blades. The forging process includes several extra steps and requires a higher level of craftsmanship than kasumi style knives, which gives hongasumi knives a more refined finish.

HRc : 62-63 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi - Ebony handle / Ebony cover
HMA-AHYA-EE-270 Yanagi 10.5" (27cm)
HMA-AHYA-EE-300 Yanagi 11.7" (30cm)

HMA-AHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi
HMA-AHYA-270 Yanagi 10.5" (27cm)
HMA-AHYA-300 Yanagi 11.7" (30cm)

HMA-AHYA-330 Yanagi 12.9" (33cm)



Masamoto VG-10

Masamoto's line of stain resistant traditional Japanese style knives are forged to have an extremely hard and corrosion resistant blade so that it can retain an edge for longer than carbon knives. Stain

resistant traditional Japanese knives are popular for shikomi (prep work) in Japanese kitchens. Each knife has a magnolia wood handle and a water buffalo horn bolster.

HRc : 61-62 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Yanagi
HMA-VGYA-240 Yanagi 9.4" (24cm)
HMA-VGYA-270 Yanagi 10.5" (27cm)

HMA-VGYA-300 Yanagi 11.7" (30cm)
HMA-VGYA-330 Yanagi 12.9" (33cm)



Kengata Yanagi
HMA-VGKY-270 Kengata Yanagi 10.5" (27cm)
HMA-VGKY-300 Kengata Yanagi 11.7" (30cm)



•The color of the natural water buffalo horn bolsters varies on all traditional Japanese knives.