

Masamoto Wa Series

The Masamoto Wa Series features a versatile Western blade on a beautiful traditional Japanese magnolia wood handle with a water buffalo horn bolster. The Masamoto Wa series is available in two

steel types, stain resistant Swedish steel or white carbon steel. This line is highly recommended for those who enjoy knives with a traditional Japanese handle.

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

Visit www.korin.com for white carbon steel collection



Wa-Gyutou

HMA-SWAGY-240 Wa-Gyutou 9.4" (24cm)
HMA-SWAGY-270 Wa-Gyutou 10.5" (27cm)

HMA-SWAGY-300 Wa-Gyutou 11.7" (30cm)



Wa-Sujihiki

HMA-SWASU-240 Wa-Sujihiki 9.4" (24cm)



Wa-Petty

HMA-SWAPE-165 Wa-Petty 6.5" (16.5cm)



Wa-Carving

HMA-MOCA-255 Wa-Carving 10" (25.5cm)



Wa-Kensaki

HMA-MOKS-255 Wa-Kensaki 10" (25.5cm)



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