

## Korin Shiro-ko Hongasumi

The Korin Shiro-ko Hongasumi knives are forged from a combination of white carbon steel #2 and soft iron steel, then handled with magnolia wood and a water buffalo bolster. White steel's pure carbon content allows for the sharpest cutting edge. The main

difference between the kasumi and hongasumi line is found in the crafting process. More steps, higher level craftsmen, and greater attention to detail are involved when crafting hongasumi knives, therefore are more refined than kasumi knives.

HRC : 61 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



### Yanagi

**HKR-SHYA-240** Yanagi 9.4" (24cm)  
**HKR-SHYA-270** Yanagi 10.5" (27cm)

**HKR-SHYA-300** Yanagi 11.7" (30cm)



### Deba

**HKR-SHDE-165** Deba 6.4" (16.5cm)  
**HKR-SHDE-180** Deba 7.0" (18cm)

**HKR-SHDE-195** Deba 7.6" (19.5cm)  
**HKR-SHDE-210** Deba 8.2" (21cm)



### Usuba

**HKR-SHUS-180** Usuba 7.0" (18cm)  
**HKR-SHUS-195** Usuba 7.6" (19.5cm)

**HKR-SHUS-210** Usuba 8.2" (21cm)



### Kamagata Usuba

**HKR-SHKU-180** Kamagata Usuba 7.0" (18cm)  
**HKR-SHKU-195** Kamagata Usuba 7.6" (19.5cm)

**HKR-SHKU-210** Kamagata Usuba 8.2" (21cm)



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