

# CHINESE CLEAVERS

---

## Togiharu Chinese Cleaver

The Togiharu Chinese cleaver is made out of virgin carbon steel with a wide rosewood handle. The carbon steel used for this knife is a unique professional grade steel that famous knife makers in Japan have been using for over 60 years. The knife comes straight from

the box pre-sharpened to its fullest potential by the renowned knife sharpening master, Shouzou Mizuyama, who has taught many of Japan's most established knife makers and knife company owners.

---

HRC : 62 Bevel : 50:50 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



**Chinese Cleaver**  
**HTO-HCCL-220** Chinese Cleaver 8.6" (22cm)

## Sugimoto Chinese Cleaver

Sugimoto's Chinese cleaver is a handcrafted multi-purpose carbon steel knife and has a round easy to grip wooden handle. Sugimoto cutlery has been crafting knives since the 1930's and were the first to introduce Chinese cleavers to the Japanese market. The Sugimoto brand is known to produce some of the best Chinese cleavers in the world. Sugimoto Chinese cleavers have numbers

etched onto the blades that refer to the thinness of the blade. The lower numbers have a finer edge, while the higher numbers have a thicker edge for more heavy duty work. Korin sells the #6 cleaver, which is popularly used for chopping vegetables and slicing meat ingredients because of its fine thin blade.

---

HRC : 62 Bevel : 50:50 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



**Chinese Cleaver**  
**HSG-VSCL-220** Chinese Cleaver 8.6" (22cm)

## Misono Chinese Cleaver

The Misono 440 Chinese Cleaver is created from one of Misono's most popular lines. It is constructed out of molybdenum steel and a water resistant wooden handle. The amount of chromium is increased from 13% to 16% for the 440 line in order to achieve longer-lasting edge retention than the Misono Molybdenum line. Chinese cleavers are excellent all-purpose kitchen knives, ideal

for slicing boneless meats and vegetables, crushing spices, and moving ingredients from the cutting board to the pan. The curve of the water-resistant wood handle is designed to fit comfortably in the user's hand, making it popular among those who prefer thinner handles. Misono's famously thin and sharp knives are hand finished and inspected to ensure the highest quality product.

---

HRC : 58-59 Bevel : 50:50 Steel Type : Stain Resistant Sharpening : Advanced



**Chinese Cleaver**  
**HMI-440CL-220-4** Chinese Cleaver 8.6" (22cm)