

Misono UX10 Hollow Ground

Misono UX10 is the top of the line within the Misono collection. The blade is made out of high quality Swedish stain resistant steel that provides the user with the longest lasting edge retention within the Misono brand. A distinguishing feature of the UX10 knife is the riveted nickel silver bolster, which enhances construction durability

as well as balances the weight of the blade and handle. The dimples or "hollow grounds" on the surface of the knife function as air pockets to reduce the drag when cutting through ingredients for a more precise and easier cut. Ideal for those that work in busy kitchens!

HRc : 59-60 Bevel : 50:50 Steel Type : Stain Resistant Sharpening : Advance



Gyutou
HMI-UXHGY-210 Gyutou 8.2" (21cm)
HMI-UXHGY-240 Gyutou 9.4" (24cm)



Sujihiki
HMI-UXHSU-240 Sujihiki 9.4" (24cm)
HMI-UXHSU-270 Sujihiki 10.5" (27cm)



Petty
HMI-UXHPE-150 Petty 5.9" (15cm)
HMI-UXHPE-130 Petty 5.1" (13cm)
HMI-UXHPE-120 Petty 4.7" (12cm)