

## Masamoto Shiro-ko Kasumi

The Masamoto Shiro-ko Kasumi grade knives are handcrafted using a combination of white carbon steel #2 and soft iron. White steel is a form of pure carbon steel that provides the user with the

sharpest cutting edge. Kasumi knives are more affordable than hongoasumi, making them ideal for traditional knife beginners.

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



### Yanagi

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

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



### Takobiki

**HMA-SKTA-240** Takobiki 9.4" (24cm)  
**HMA-SKTA-270** Takobiki 10.5" (27cm)

**HMA-SKTA-300** Takobiki 11.7" (30cm)



### Deba

**HMA-SKDE-135** Deba 5.3" (13.5cm)  
**HMA-SKDE-150** Deba 5.9" (15cm)  
**HMA-SKDE-165** Deba 6.4" (16.5cm)

**HMA-SKDE-180** Deba 7.0" (18cm)  
**HMA-SKDE-195** Deba 7.6" (19.5cm)  
**HMA-SKDE-210** Deba 8.2" (21cm)



### Kamagata Usuba

**HMA-SKKU-180** Kamagata Usuba 7.0" (18cm)  
**HMA-SKKU-195** Kamagata Usuba 7.6" (19.5cm)

**HMA-SKKU-210** Kamagata Usuba 8.2" (21cm)



### Usuba

**HMA-SKUS-180** Usuba 7.0" (18cm)  
**HMA-SKUS-195** Usuba 7.6" (19.5cm)

**HMA-SKUS-210** Usuba 8.2" (21cm)



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