

MASAMOTO SOHOTEN

Masamoto VG

The Masamoto VG series have a Hyper Molybdenum Vanadium stain resistant steel blade and a bacteria resistant duracon handle. The body of the blade has a wide rounded shape and a comfortable handle even for those with large hands. This line is often praised for having Masamoto's famous edge and balance without being too heavy or too light.

HRC : 58-59 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Intermediate



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|---------------------|--------|------|--------|---------------------|--------|-------|--------|
| Gyutou | | | | | | | |
| HMA-VGGY-180 | Gyutou | 7.0" | (18cm) | HMA-VGGY-240 | Gyutou | 9.4" | (24cm) |
| HMA-VGGY-210 | Gyutou | 8.2" | (21cm) | HMA-VGGY-270 | Gyutou | 10.5" | (27cm) |



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| Sujihiki | | | |
| HMA-VGSU-240 | Sujihiki | 9.4" | (24cm) |
| HMA-VGSU-270 | Sujihiki | 10.5" | (27cm) |



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| Petty | | | |
| HMI-VGPE-120 | Petty | 4.7" | (12cm) |
| HMI-VGPE-150 | Petty | 5.9" | (15cm) |