

Suisin High Carbon

The Suisin High Carbon line is crafted out of a single piece of Nihon-kou (Japanese carbon) steel with a welded bolster and composite wood handle. Knives with very hard blades tend to be difficult to sharpen, therefore, Suisin does not use the same steel as traditional

Japanese knives in the forging process. This difference in carbon steel allows the Suisin High Carbon blades to have a professional grade edge retention that can be sharpened with ease.

HRC : 58 Bevel : 70:30 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Beginner



Gyutou

HSU-HCGY-180 Gyutou 7.0" (18cm)

HSU-HCGY-210 Gyutou 8.2" (21cm)

HSU-HCGY-240 Gyutou 9.4" (24cm)

HSU-HCGY-270 Gyutou 10.5" (27cm)



Sujihiki

HSU-HCSU-240 Sujihiki 9.4" (24cm)

HSU-HCSU-27 Sujihiki 10.5" (27cm)



Yo-Deba

HSU-HCYD-210 Yo-Deba 8.2" (21cm)

Only right handed knives are available



Honesuki

HSU-HCHO-150 Honesuki 5.9" (15cm)

Only right handed knives are available



Petty

HSU-HCPE-150 Petty 5.9" (15cm)