

Suisin Inox Honyaki

The Suisin Inox Honyaki is hand forged from a single piece of Swedish Inox steel. The Swedish Inox steel gives the knives the sharpness of a traditional honyaki knife, but it will not absorb odors

or rust easily. The octagonal Japanese yew or ebony handle with a water buffalo horn bolster fits comfortably in the hand. This unique Inox 8A steel knife is made exclusively by Suisin.

HRc : 61 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Yanagi - Ebony handle / Ebony saya cover

HSU-IHYA-EE-240 Yanagi 9.4" (24cm)
HSU-IHYA-EE-270 Yanagi 10.5" (27cm)

HSU-IHYA-EE-300 Yanagi 11.7" (30cm)
HSU-IHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi

HSU-IHYA-240 Yanagi 9.4" (24cm)
HSU-IHYA-270 Yanagi 10.5" (27cm)

HSU-IHYA-300 Yanagi 11.7" (30cm)
HSU-IHYA-330 Yanagi 12.9" (33cm)



Mioroshi

HSU-IHYMI-240 Mioroshi 9.4" (24cm)



Kamagata Usuba

HSU-IHYKU-210 Kamagata Usuba 8.2" (21cm)



Deba

HSU-IHYDE-180 Deba 7.0" (18cm)
HSU-IHYDE-210 Deba 8.2" (21cm)



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