

Misono 440

The Misono 440 line is constructed out of molybdenum steel and a water resistant wooden handle. The amount of chromium is increased from 13% to 16% for the 440 line in order to achieve a longer edge retention than the Misono Molybdenum line. The curve

of the water-resistant wood handle is designed to fit comfortably in the user's hand, making it popular among those who prefer thinner handles. The brand's famously thin and sharp knives are hand finished and inspected to ensure the highest quality product.

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



Gyutou
HMI-440GY-180 Gyutou 7.0" (18cm)
HMI-440GY-210 Gyutou 8.2" (21cm)
HMI-440GY-240 Gyutou 9.4" (24cm)
HMI-440GY-270 Gyutou 10.5" (27cm)
HMI-440GY-300 Gyutou 11.7" (30cm)



Sujihiki
HMI-440SU-240 Sujihiki 9.4" (24cm)
HMI-440SU-270 Sujihiki 10.5" (27cm)



Slicer
HMI-440SL-180 Slicer 7.0" (18cm)
HMI-440SL-210 Slicer 8.2" (21cm)



Santoku
HMI-440SA-180 Santoku 7.0" (18cm)



Honesuki
HMI-440HO-145 Honesuki 5.7" (14.5cm)



Chinese Cleaver
HMI-440CL-220-4 Cleaver 8.6" (22cm)



Petty
HMI-440PE-130 Petty 5.1" (13cm)
HMI-440PE-150 Petty 5.9" (15cm)