

Misono Molybdenum

Misono's most affordable line of knives is created with a stain resistant molybdenum steel blade. The added molybdenum and vanadium gives this line a greater rust-resistance and hardness.

Misono's popularity stems from the thin profile that allows the knife to be used and sharpened for a long period of time.

HRC : 57-58 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Beginner



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



Sujihiki
HMI-MOSU-240 Sujihiki 9.4" (24cm) **HMI-MOSU-300** Sujihiki 11.7" (30cm)
HMI-MOSU-270 Sujihiki 10.5" (27cm)



Santoku
HMI-MOSA-180 Santoku 7.0" (18cm)



Yo-Deba
HMI-MOYD-165 Yo-Deba 6.4" (16.5cm)



Honesuki
HMI-MOHO-145 Honesuki 5.7" (14.5cm)



Paring
HMI-MOPA-080 Paring 3.1" (8cm)



Hankotsu
HMI-MOHA-145 Hankotsu 5.7" (14.5cm)



Peeling
HMI-MOPL-050 Paring 2" (5cm)
 Only right handed knives are available



Petty
HMI-MOPE-120 Petty 4.7" (12cm) **HMI-MOPE-150** Petty 5.9" (15cm)
HMI-MOPE-130 Petty 5.0" (13cm)