

Masamoto Virgin Carbon

The Masamoto Virgin Carbon knives have a junkou steel (virgin carbon) blade and a pakka wood handle. The handles are rounder and larger than other lines in Korin's collection, which make them comfortable for those with larger hands. Steel enthusiasts prefer carbon steel knives above stain resistant blades due to their exceptional sharpness.

HRc : 61-62 Bevel : 70:30 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Beginner



Gyutou

HMA-VSGY-180 Gyutou 7.0" (18cm)

HMA-VSGY-210 Gyutou 8.2" (21cm)

HMA-VSGY-240 Gyutou 9.4" (24cm)

HMA-VSGY-270 Gyutou 10.5" (27cm)



Sujihiki

HMA-VSSU-240 Sujihiki 9.4" (24cm)

HMA-VSSU-270 Sujihiki 10.5" (27cm)



Yo-Deba

HMA-VSYD-210 Yo-Deba 8.2" (21cm)



Garasuki

HMA-VSGA-175 Garasuki 6.0" (17.5cm)



Honesuki

HMA-VSHO-145 Honesuki 5.7" (14.5cm)



Petty

HMA-VSPE-150 Petty 5.9" (15cm)