

Korin Ginsan-ko

Korin's Ginsan-ko traditional Japanese knives are forged out of ginsan-ko steel and have an octagonal yew wood handle. The use of ginsan-ko steel embodies a new concept in Japanese knife making. Traditional methods of craftsmanship are combined with modern metallurgical advances to produce a traditional Japanese

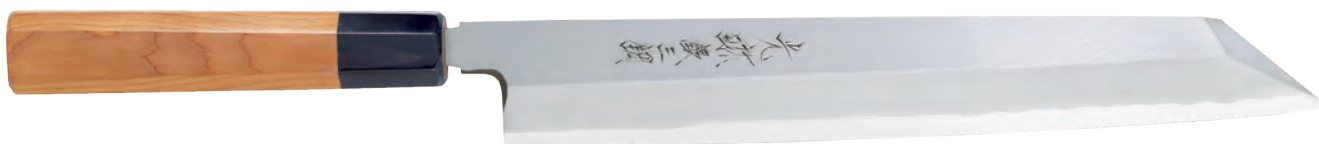
knife with enhanced user friendliness. The carbon steel core is forged from soft iron steel and 13% chromium blended steel to create this stain resistant blade. Despite its stain resistant quality, the ginsan-ko steel still has a high carbon content which makes it a great alternative to a pure carbon blade.

HRC : 60 Bevel : Single Edged Steel Type : Stain Resistant Sharpening : Advanced



Yanagi
HKR-G3YA-240 Yanagi 9.4" (24cm)
HKR-G3YA-270 Yanagi 10.5" (27cm)

HKR-G3YA-300 Yanagi 11.7" (30cm)



Kiritsuke
HKR-G3KI-270 Kiritsuke 10.5" (27cm)



Deba
HKR-G3DE-165 Deba 6.4" (16.5cm)
HKR-G3DE-180 Deba 7.0" (18cm)

HKR-G3DE-195 Deba 7.6" (19.5cm)
HKR-G3DE-210 Deba 8.2" (21cm)



Kamagata Usuba
HKR-G3KU-180 Kamagata Usuba 7.0" (18cm)
HKR-G3KU-195 Kamagata Usuba 7.6" (19.5cm)
HKR-G3KU-210 Kamagata Usuba 8.2" (21cm)



Sushikiri
HKR-G3SK-225 Sushikiri 8.8" (22.5cm)



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