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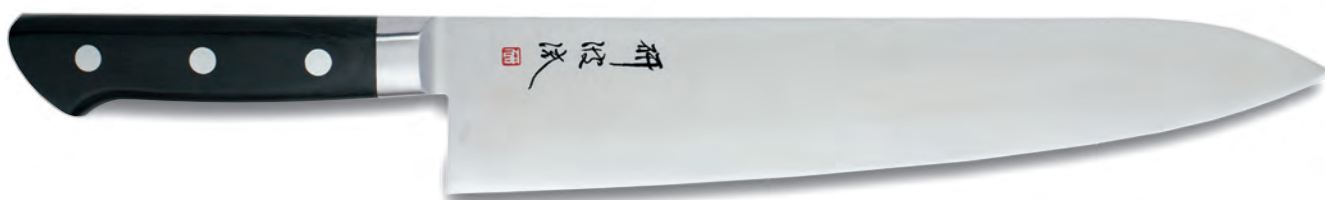
## Togiharu Inox

The Togiharu Inox is one of the most popular lines in the Togiharu brand and features the widest variety of styles. The lightweight thin profile and keen edge glides through food without drag or resistance. This line is easy to sharpen, making it possible to

acquire a sharp edge quickly in a busy kitchen. The highest level of knife crafting skill is employed to make these blades from a blend of high-grade chromium and molybdenum that allows the blade to hold an edge longer than the Togiharu EA line.

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



### Gyutou

**HTO-INGY-210** Gyutou 8.2" (21cm)  
**HTO-INGY-240** Gyutou 9.4" (24cm)

**HTO-INGY-270** Gyutou 10.5" (27cm)



### Sujihiki

**HTO-INSU-240** Sujihiki 9.4" (24cm)  
**HTO-INSU-270** Sujihiki 10.5" (27cm)



### Santoku

**HTO-INSA-180** Santoku 7.0" (18cm)