

Misono UX10

Misono UX10 is the top of the line within the Misono collection. The blade is made out of high quality Swedish stain resistant steel that provides the user with the longest lasting edge retention within the

Misono brand. A distinguishing feature of the UX10 knife is its nickel silver bolster, which balances the weight of the blade and handle.

HRC : 59-60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou

HMI-UXGY-180 Gyutou 7.0" (18cm)

HMI-UXGY-210 Gyutou 8.2" (21cm)

HMI-UXGY-240 Gyutou 9.4" (24cm)

HMI-UXGY-270 Gyutou 10.5" (27cm)

HMI-UXGY-300 Gyutou 11.7" (30cm)



Sujihiki

HMI-UXSU-240 Sujihiki 9.4" (24cm)

HMI-UXSU-270 Sujihiki 10.5" (27cm)



Santoku

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



Honesuki

HMI-UXHO-145 Honesuki 5.6" (14.5cm)



Petty

HMI-UXPE-120 Petty 4.7" (12cm)

HMI-UXPE-130 Petty 5.1" (13cm)

HMI-UXPE-150 Petty 5.9" (15cm)