

SUISIN

Suisin Inox

Suisin Inox knives are highly recommended for those learning how to sharpen knives with a sharpening stone. This series has a thin and easy to sharpen blade made out of a blend of AUS-8 base steel.

The simple yet beautiful two toned handle and well balanced knife makes this line increasingly popular.

HRc : 58 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Beginner



Gyutou

HSU-INGY-180 Gyutou 7.0" (18cm)

HSU-INGY-210 Gyutou 8.2" (21cm)

HSU-INGY-240 Gyutou 9.4" (24cm)

HSU-INGY-270 Gyutou 10.5" (27cm)

HSU-INGY-300 Gyutou 11.7" (30cm)



Sujihiki

HSU-INSU-240 Sujihiki 9.4" (24cm)

HSU-INSU-270 Sujihiki 10.5" (27cm)

HSU-INSU-300 Sujihiki 11.7" (30cm)

Rounded tip on 11.7" (30cm) Sujihiki



Yo-Deba

HSU-INYD-210 Yo-Deba 8.2" (21cm)

Only right handed knives are available



Wa-Deba

HSU-INDE-165 Wa-Deba 6.4" (16.5cm)



Honesuki

HSU-INHO-150 Honesuki 5.9" (15cm)

Only right handed knives are available



Paring Knife

HSU-INPA-80 Paring 3.1" (8cm)



Petty

HSU-INPE-150 Petty 5.9" (15cm)