

## Korin Shiro-ko Kasumi

Korin Shiro-ko Kasumi knives are handcrafted from a combination of white #3 carbon steel and soft iron steel. The knives have a magnolia wood handle with a water buffalo horn

bolster. This professional grade line is highly recommended for beginners.

HRC : 61 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



### Yanagi

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

**HKR-SKYA-300** Yanagi 11.7" (30cm)



### Deba

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

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



### Kamagata Usuba

**HKR-SKKU-180** Kamagata Usuba 7.0" (18cm)  
**HKR-SKKU-195** Kamagata Usuba 7.6" (19.5cm)

**HKR-SKKU-210** Kamagata Usuba 8.2" (21cm)



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