

# MASAMOTO SOHOTEN

## Misono Molybdenum

The Masamoto Molybdenum line provides high-quality, affordable knives under the trustworthy name of Masamoto. These Western-style knives are a pragmatic choice, as they are made of softer steel than Masamoto's VG knives, making them easier to sharpen and

maintain. The addition of molybdenum also helps to improve edge retention and makes the blade stain- and rust-resistant. Equipped with a comfortable, durable composite wood handle.

HRC: 57 Bevel: 70:30 Steel Type: Stain Resistant Sharpening: Beginner



### Gytou

**HMA-MOGY-180** Gytou 7.0" (18cm)

**HMA-MOGY-210** Gytou 8.2" (21cm)

**HMA-MOGY-240** Gytou 9.4" (24cm)

**HMA-MOGY-270** Gytou 10.5" (27cm)

**HMA-MOGY-300** Gytou 11.7" (30cm)



### Sujihiki

**HMA-MOSU-240** Sujihiki 9.4" (24cm)

**HMA-MOSU-270** Sujihiki 10.5" (27cm)



### Yo-Deba

**HMA-MOYD-240** Yo-Deba 9.4" (24cm)



### Santoku

**HMA-MOSA-180** Santoku 7.0" (18cm)



### Bunka Bocho

**HMA-MOBU-190** Bunka Bocho 7.5" (19cm)