

WA SERIES

MASANOBU

Masanobu knives are made out of a VG-10 cobalt stain resistant steel blade and a pressed wood handle with a metal bolster to provide exceptionally balanced weight. This line was developed by combining traditional Japanese knife aesthetics with state of the art computerized laser processing technology. The VG-10 cobalt blade is one of the highest quality steels used in knife production,

and has an excellent edge retention. Masanobu knives are available in the standard and damascus styles. Masanobu Damascus knives are laser printed to have a damascus look and without sacrificing sharpness. Left-handed users must have Masanobu Damascus line knives converted for left-handed use.

HRC : 62 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Wa-Gyutou

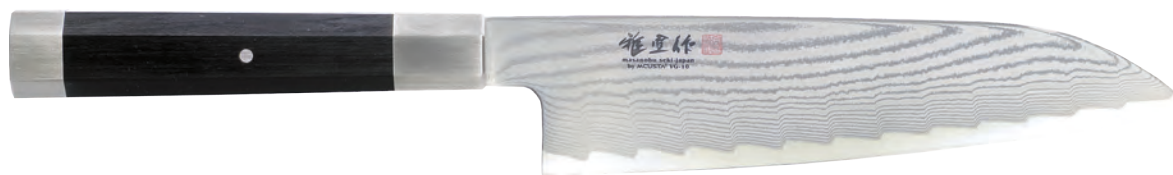
HMB-VGDGY-210 Wa-Gyutou 8.2" (21cm)

HMB-VGDGY-240 Wa-Gyutou 9.4" (24cm)



Wa-French Slicer

HMB-VGDFS-225 Wa-French Slicer 8.8" (22.5cm)



Wa-Santoku

HMB-VGDSA-180 Wa-Santoku 7.0" (18cm)



Wa-Petty

HMB-VGDPE-150 Wa-Petty 5.9" (15cm)