

TOGIHARU

Togiharu Virgin Carbon

The Togiharu carbon line is crafted out of junkou steel (virgin carbon) with a bacteria resistant polyacetal resin handle. The purity of the junkou carbon steel makes the blade harder, which allows it

to hold a sharper edge for a longer period of time. Professionals agree that carbon knives can teach cooks how to be organized and care for their tools.

HRc : 62 Bevel : 70:30 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Beginner



Gyutou
HTO-HCGY-210 Gyutou 8.2" (21cm)
HTO-HCGY-240 Gyutou 9.4" (24cm)
HTO-HCGY-270 Gyutou 10.5" (27cm)



Sujihiki
HTO-HCSU-270 Sujihiki 10.5" (27cm)



Petty
HTO-HCPE-150 Petty 5.9" (15cm)

Togiharu Cobalt Damascus

The Togiharu Cobalt line is created out of layered VG-10 damascus steel and a black composite wood handle. Cobalt's properties strengthen and harden the blade, increasing durability and edge retention. These professional grade knives feature a gorgeous

damascus design that also makes them popular as gifts. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.

HRc : 59 - 60 Bevel : 50:50 Steel Type : Stain Resistant Sharpening: Intermediate) Sharpening : Intermediate



Santoku
HTO-CDSA-165 Santoku 6.4" (16.5cm)



Petty
HTO-CDPE-140 Petty 5.5" (14cm)