

MASAMOTO SOHONTEN

Masamoto Shiro-ko Hongasumi

The Masamoto Shiro-ko Hongasumi knives are forged from a combination of white carbon steel #2 and soft iron steel, and handled with magnolia wood and a water buffalo bolster. White steel's pure carbon content allows for the sharpest cutting edge. The main

difference between the kasumi and hongasumi line is found in the crafting process. More steps, higher level craftsman, and greater attention to detail are involved when crafting hongasumi knives, and they therefore are more refined than kasumi knives.

HRC : 62-63 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HMA-SHYA-240 Yanagi 9.4" (24cm)
HMA-SHYA-270 Yanagi 10.5" (27cm)

HMA-SHYA-300 Yanagi 11.7" (30cm)
HMA-SHYA-330 Yanagi 12.9" (33cm)



Takobiki

HMA-SHTA-240 Takobiki 9.4" (24cm)
HMA-SHTA-270 Takobiki 10.5" (27cm)

HMA-SHTA-300 Takobiki 11.7" (30cm)



Deba

HMA-SHDE-165 Deba 6.4" (16.5cm)
HMA-SHDE-180 Deba 7.0" (18cm)

HMA-SHDE-195 Deba 7.6" (19.5cm)
HMA-SHDE-210 Deba 8.2" (21cm)



Kamagata Usuba

HMA-SHKU-180 Kamagata Usuba 7.0" (18cm)
HMA-SHKU-195 Kamagata Usuba 7.6" (19.5cm)

HMA-SHKU-210 Kamagata Usuba 8.2" (21cm)



Usuba

HMA-SHUS-180 Usuba 7.0" (18cm)
HMA-SHUS-195 Usuba 7.6" (19.5cm)

HMA-SHUS-210 Usuba 8.2" (21cm)



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