

WA SERIES

Suisin Inox Honyaki Wa Series

The Suisin Inox Honyaki knives represent a perfect hybrid of traditional Japanese and Western style knives. 'Wa' stands for 'Japanese,' which refers to the thin, honyaki tempered Swedish steel with a traditional Japanese yew handle and a water buffalo horn bolster. The blade's sharp 90:10 bevel makes it similar to a

single sided edge, which is great for precision work. This line is the lightest knife in Korin's collection and is highly recommended for those interested in traditional Japanese knives, while retaining all the practicality and user-friendliness of Western style knives.

HRC : 60 Bevel : 90:10 Steel Type : Stain Resistant Sharpening : Intermediate



Wa-Kiritsuke
HSU-WAKI-270 Wa-Kiritsuke 10.5" (27cm)



Wa-Gyutou
HSU-WAGY-210 Wa-Gyutou 8.2" (21cm) **HSU-WAGY-270** Wa-Gyutou 10.5" (27cm)
HSU-WAGY-240 Wa-Gyutou 9.4" (24cm)



Wa-Gyutou
HSU-WASU-240 Wa-Sujihiki 9.4" (24cm)
HSU-WASU-270 Wa-Sujihiki 10.5" (27cm)



Wa-Santoku
HSU-WASA-180 Wa-Santoku 7.0" (18cm)



Wa-Petty
HSU-WAPE-180 Wa-Petty 7.0" (18cm)
HSU-WAPE-210 Wa-Petty 8.2" (21cm)



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