

MASAMOTO SOHONTEN

Kizuna

"We could not have crafted this knife without the instructions of Master Mizuyama and Mr. Sugai." - Masamoto Sohonten

Forging the Bond

We are honored and excited to announce Masamoto Sohonten's first knife collaboration with another company. These knives are expertly forged and crafted by the very best blacksmiths and edge crafters in Japan and are 100% hand made. The red kanji stamp on the blade of the knife reads "kizuna," translating to 'bond' or 'connection'. The Kizuna represents the bond between the knife craftsmen and the chefs who use the knives, as well as Masamoto Sohonten and Korin. We hope that you feel this bond when you use these truly special knives.

The Blade

Despite Masamoto's 150 years of history, they could not have achieved this level of craftsmanship without the instructions and supervision of Japan's number one grand master sharpener, Shouzou Mizuyama. Each blade is forged from white carbon steel

#1, the purest form of carbon and one of the most difficult types of steel to work with. The white carbon steel #1 is very close to tamahagane steel, which is a precious metal used for forging the traditional samurai sword. The resulting blade has superior edge for a fluid cutting motion. The Japanese characters on the knife cover, "rensei kouha mikakusho," allude to the knife having not only a superior edge to create beautiful cuisine, but also a blade that will enhance the flavor of the food on the plate. To ensure perfection, each blade is hand finished and sharpened by Master Mizuyama himself.

The Handle

The octagonal magnolia wooden handle with red wood rings is fitted with a water buffalo horn bolster and end cap to ensure a comfort. Everything including the blade, knife cover, and handle was crafted under Grand Master Mizuyama and Korin's knife master's instructions for Masamoto Sohonten's first special collaboration line.

HRc : 63-64 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi

HMA-KZYA-195 Yanagi 7.6" (19.5cm)

HMA-KZYA-210 Yanagi 8.2" (21cm)

HMA-KZYA-270 Yanagi 10.5" (27cm)

HMA-KZYA-300 Yanagi 11.7" (30cm)



Masamoto Ao-ko Honyaki Mirror-Finished Yanagi

Loved and admired by collectors, Masamoto's highest quality yanagi knife is entirely handcrafted from a single piece of blue carbon steel #2 and hand polished for a stunning mirror finish.

Each piece is embellished with an ebony handle, a water buffalo horn bolster, and a silver ring. Honyaki knives made of blue steel are less brittle and have a longer edge retention.

HRc : 64-65 Bevel : Single Edged Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Advanced



Yanagi - Ebony handle / Ebony cover

HMA-AHYMYA-EE-300 Yanagi 11.7" (30cm)



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