

# SUISIN

## Suisin Hayate

The Hayate is a special line created exclusively by Master Blacksmith Itsuo Doi for the Knife System Company. Master Doi forged his top of the line knives by joining a large blue carbon steel #2 billet with the soft iron body at the lowest temperature possible. The technique is incredibly difficult and is practiced by only the most highly skilled craftsmen. This remarkable method results in the Hayate's superior blade strength and edge life. Master Doi took up the mantle of his

father, Master Kejiro Doi, when he retired in 2013. The original Hayate line forged by the elder Master Doi had his signature stamp and serial numbers on the back of the blade to signify the order they were forged. The new Hayate line continued by master Itsuo Doi will not have serial numbers and will be engraved "itsu" in kanji on the front of the blade. Each knife is elegantly adorned with an ebony wood handle and presented in a wooden box.

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



### Yanagi

**HSU-HAYA-270** Yanagi 10.5" (27cm)  
**HSU-HAYA-300** Yanagi 11.7" (30cm)



### Sakimaru Takobiki

**HSU-HAST-270** Takobiki 10.5" (27cm)  
**HSU-HAST-300** Takobiki 11.7" (30cm)

**HSU-HAST-330** Takobiki 12.9" (33cm)



### Kiritsuke

**HSU-HAKI-240** Kiritsuke 9.4" (24cm)  
**HSU-HAKI-270** Kiritsuke 10.5" (27cm)



### Maguro Knife

**HSU-HAMA-300** Maguro 11.7" (30cm)



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