

Misono Swedish Carbon

Misono Swedish Carbon knives are hand finished to maintain optimum sharpness. Misono uses Swedish carbon steel, considered to be one of the purest form of carbon steel. The line is recommended for those who like smaller rounder handles

and straighter blades. The chef knives and slicers in the Swedish Carbon line also have an elegant dragon engraving on the face of the blade.

HRC : 60 Bevel : 70:30 Steel Type : Carbon (Moisture and acidity will cause discoloration or rust) Sharpening : Beginner



Gyutou

Dragon design not available for 8.2" (21cm)

HMI-SCGY-210 Gyutou 8.2" (21cm)
HMI-SCGY-240 Gyutou 9.4" (24cm)

HMI-SCGY-270 Gyutou 10.5" (27cm)
HMI-SCGY-300 Gyutou 11.7" (30cm)



Sujihiki

HMI-SCSU-240 Sujihiki 9.4" (24cm)
HMI-SCSU-270 Sujihiki 10.5" (27cm)

HMI-SCSU-300 Gyutou 11.7" (30cm)



Garasuki

HMI-SCGA-180 Garasuki 7.0" (18cm)



Honesuki

HMI-SCHO-145 Honesuki 5.7" (14.5cm)



Hankotsu

HMI-SCHA-145 Hankotsu 5.7" (14.5cm)



Petty

HMI-SCPE-150 Petty 5.9" (15cm)