

MASAMOTO SOHONTEN

Masamoto Shiro-ko Honyaki

Masamoto Shiro-ko Honyaki knives are forged from a single piece of white carbon steel #2, adorned with a magnolia or ebony wood handle and a water buffalo horn bolster. Masamoto Sohonten's honyaki knives represent the company's long standing history and prestige in Japan. White carbon steel honyaki style knives

can achieve the sharpest edge possible out of all traditional Japanese knives, but are incredibly difficult to forge and use. Korin only recommends honyaki knives to those very experienced with traditional Japanese knives.

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-SHYA-EE-270 Yanagi 10.5" (27cm)

HMA-SHYA-EE-300 Yanagi 10.7" (30cm)

HMA-SHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi

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

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

HMA-SHYA-330 Yanagi 12.9" (33cm)



Masamoto Ao-ko Layered Steel Hongasumi Yanagi

The Masamoto Ao-ko Layered Steel Hongasumi knives are crafted by uniting four layers of blue carbon steel #2 and soft iron steel. The beautiful pattern on the blades is crafted by a combination of

special forge welding and hammering processes. The layers of blue steel create a longer edge retention and more chip-resistant blade than white carbon steel hongasumi knives.

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



Yanagi - Ebony handle / Ebony cover

HMA-ALHYA-EE-270 Yanagi 10.5" (27cm)

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

HMA-ALHYA-EE-330 Yanagi 12.9" (33cm)



Yanagi

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

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