



Wood Handle | Santoprene® Handle

## Sashimi

- Single-edge blade
- 6° one side/15° other side



Equivalent to a western slicer. Perfect for everyday slicing, and cutting large pieces of fish, such as salmon and halibut. Also known as yanagi or sujihiki.

300mm	<b>M24012</b>	<b>M24012PL</b>
240mm	<b>M24010</b>	<b>M24010PL</b>
		<b>M24010PLLH</b> (Left-Handed)

## Santoku

- Double-edge blade
- 16° both sides
- May be used left-handed



Literally means “three virtues”, this all-purpose chef’s knife is used for slicing, dicing, and mincing.

165mm **M24407** | **M24407PL**

## Nakiri

- Double-edge blade
- 16° both sides
- May be used left-handed



The classic rectangular shaped blade is designed to quickly slice produce paper-thin, especially vegetables without hard seeds.

165mm **M24307** | **M24307PL**

## Deba

- Single-edge blade
- 6° one side/15° other side



Used as cleavers in Japanese kitchens, mainly to cut through fish heads and tails and for other types of heavy use. Deba knives are heavy and most have a one sided bevel.

150mm	<b>M24106</b>	<b>M24106PL</b>
100mm	<b>M24204</b>	<b>M24204PL</b>