



COLLECTION

KITCHEN KNIVES



ARISEN FROM SAMURAI SWORD TRADITION

FINE JAPANESE CRAFTSMANSHIP



For over 115 years, the KAI company has been producing cutlery according to the traditions of the legendary samurai of old Japan.

In the process, the desire to preserve ancient traditions and to combine them with innovative techniques represents no contradiction, but forms the basis for new products that honour Japanese blacksmithing while meeting modern demands.

With the highest quality standards, the mission of KAI is to produce special kitchen knives for daily use. Made from natural resources, shaped and formed according to the expertise of the ancient blacksmithing art of the samurai, KAI cooking knives epitomise Japanese craftsmanship carried out with the highest degree of precision.

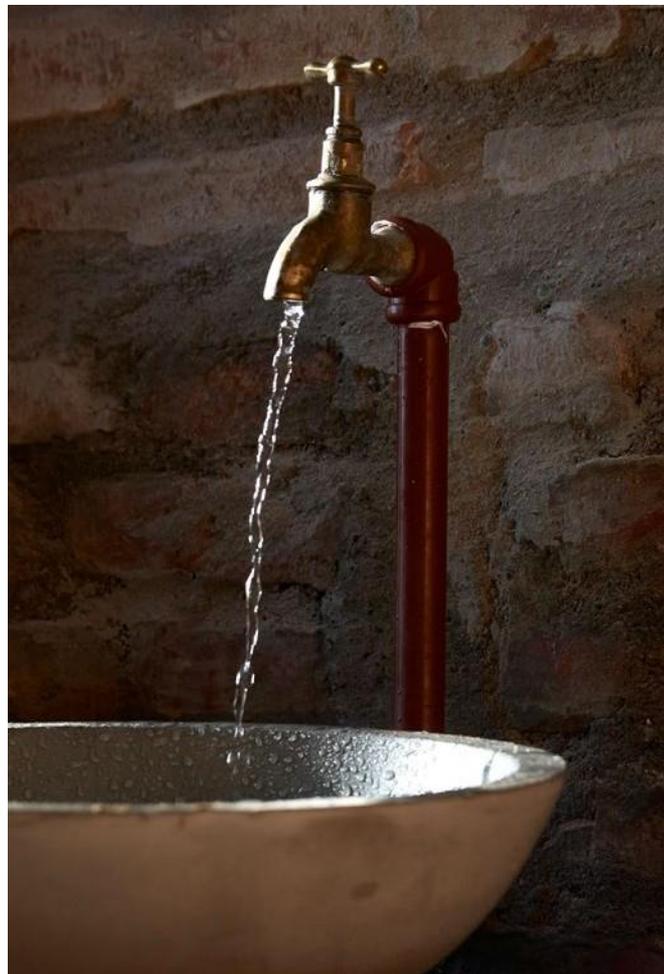
From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.

Since starting as a family business in 1908 at Seki, KAI has developed into an international company.

CUTTING

We recommend that you cut on wooden or plastic chopping boards. Glass, stone, and granite are unsuitable as cutting surfaces, as they can cause permanent damage to the knives' delicate blades.

The blades are principally not suitable for cutting bones, including fish bones or frozen foods.



CLEANING

Rinse the knives in hot water before using them for the first time. After each use, make sure that the knives are washed without delay (with a mild detergent) and dried off with a soft cloth. Acidic foods should be rinsed off immediately after use.

For your own safety, you should always wipe the knife away from your body and away from the cutting edge with a cloth or towel.

Knives do not belong in the dishwasher, under any circumstances. Always wash the knives by hand to protect the material and maintain long-lasting sharpness.

STORING

When storing the knives, make sure that the blade does not come into contact with other metallic objects. This way, common causes of damage and staining can be avoided.

The best way to store the knives is in a knife block, in a wooden drawer insert, on a wooden magnetic knife rack, or in the drawer with a blade guard or sheath.



SHARPENING & CARE

Ensure that all knives with natural wooden handles do not remain in water too long. **Oil the handle from time to time** with a little neutral vegetable or camellia oil.

It is also advisable to have the knives **professionally resharpened** from time to time to repair signs of wear on the cutting edge and to ensure lasting sharpness.

Due to the high degree of hardness of our knives, sharpening steels are completely unsuitable.

From the traditional whetstone to a complete electric system, our range offers the right tool for each of our knives.

For the professional handling of our grinding range please find more information under the following **website or just scan the QR-code.**



www.kai-europe.com/sharpening



KITCHEN KNIFE SERIES

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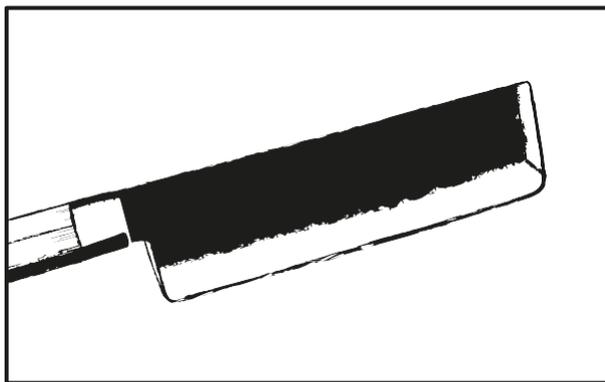
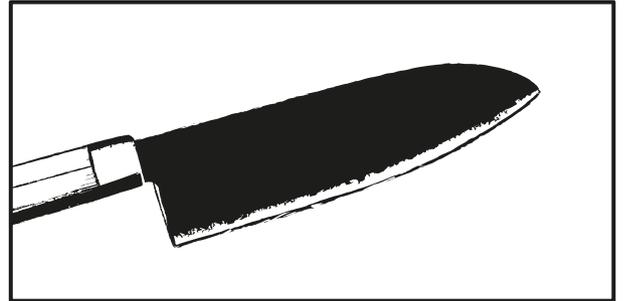




JAPANESE BLADE SHAPES

Santoku – the three virtues / benefits

The Santoku is the traditional Japanese shape for a utility knife, comparable to the German chef's knife. The name 'three benefits' is derived from its versatility for cutting fish, meat and vegetables.

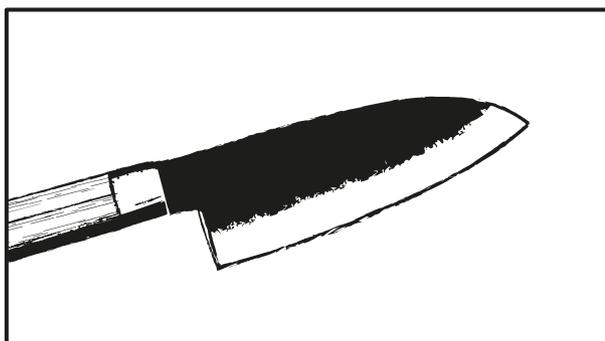
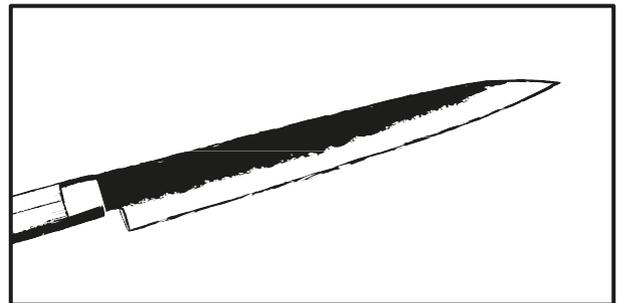


Usuba – the vegetable cutter

The Usuba blade shape is a traditional Japanese vegetable knife, and it is therefore used primarily for this purpose. Despite its axe-like shape it is not suitable for chopping bones.

Yanagiba – the willow leaf blade

The Yanagiba is a traditional Japanese slicing knife. Due to the slender, one-sided, hollow-ground and relatively long blade, the knife is particularly suitable for very thin cuts. The knife guarantees a skilful - and particularly clean, smooth cut. Such cuts are particularly important in the preparation of sushi. The length and shape of the blade allow for a long, pulling cutting movement.



Deba – the protruding blade

The Deba is used in Japanese cuisine as a traditional axe. The sturdy, heavy knife has a strong, broad blade and a single cutting edge. The front part of the blade is used mainly for filleting fish. The rear part of the blade is stronger and is used, among other things, for cutting small chicken and fish bones.



MATERIAL

SUS420J2 steel

56 (±1) HRC

is a corrosion-resistant stainless steel with a high chromium content (14%) and an average carbon content (0.3%).

6A/1K6 steel

57 (±1) HRC

is a newly developed steel. Blades fashioned from this material are especially resistant to corrosion due to their high chromium content. This is a very pure type of stainless steel. Its greater carbon content ensures a better edge holding ability.

VG 2 steel

58 (±1) HRC

is a Japanese steel distinguished by its high flexibility and resilience. Thanks to its high chromium content, this blade steel is particularly resistant to both wear and corrosion.

VG 10 steel

61 (±1) HRC

is a classic Japanese high-performance steel with excellent properties that have awarded it the moniker "gold steel". It is a stainless blade steel of the highest quality with a high carbon content. This allows it to be tempered particularly well in contrast to other stainless steels. Moreover, VG 10 boasts a particularly good edge retention.

VG MAX steel

61 (±1) HRC

is based on VG 10 steel with further optimisations to its properties. Enriched with a higher chromium and vanadium content than VG 10, it demonstrates improved edge retention and resistance to corrosion. A higher carbon content also makes it harder than other steel grades.

Note: The blade lengths in the catalogue may vary slightly due to manual processing during grinding.

Damascus steel

is in its modern form an alloy consisting of multiple visible layers produced in combination with a core steel. The base material used for the production of modern Damascus steel derives from steels with various contents of accompanying elements. The combination of steel grades with contrasting properties allows the production of particularly hard and at the same time flexible steels.

HRC

refers to hardness tests according to Rockwell's C scale, employed for particularly hard materials. The Rockwell hardness value arises from the depth a testing object reaches whilst penetrating the test material (diamond, as the hardest material, serves as the value of reference with 100 HRC).

Pakkawood

does not refer to a particular wood species, but rather the general term for impregnated layered wood veneers bonded using high quality resins to ensure the handle's stability and guarantee lasting durability in the face of moisture and organic material.





CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61(±1) HRC

HANDLE Pakkawood

BLADE VG-Max core steel with 32 damascus layers on each side Made in Japan



SHUN CLASSIC

Tradition in perfection

The Shun Classic Series unites centuries-old Japanese Samurai blacksmithing with today's modern and technically-sophisticated manufacturing processes. The result is an exceedingly high-quality range of Damascus knives, engineered with attention to the most minute details and designed to always retain its sharpness. The knives are therefore ideally suited for professional use.

The Shun Classic blades are gorgeous to look at due to the distinctive semigloss pattern exhibited by the Damascus steel composite comprising 32 layers. This combination with the elegant, tapering handle made of black pakkawood, results in an overall aesthetic design that puts quality and functionality at its core.

Material

VG MAX steel with a hardness of 61 (± 1) HRC forms the entire blade's core right up to its edge. Sheathed in 32 layers of Damascus steel, the knife embodies a peerless anatomy paired with a resilient blade that is both hard and flexible at once due to its hybrid composition. The Shun Classic blades have a double-sided edge.

The slim handle made of durable pakkawood is fashioned in a traditional Japanese chestnut shape. High quality resins added to the wood make the material particularly resilient and resistant to moisture. Its typical chestnut shape ensures a comfortable and secure grip whilst cutting, thanks to a small rim on its right side.

The integrated tang boosts stability and balance.



SHUN CLASSIC





1 Chef's Knife DM-0723



2 Chef's Knife DM-0706



3 Scalloped Chef's Knife DM-0719

This special hollow edge ensures less attachment of food to the blade.



4 Scalloped Santoku DM-0718



5 Nakiri DM-0728



6 Utility Knife DM-0716

1	Blade 15 cm	Weight 130g
2	Blade 20 cm	Weight 207g
3	Blade 20 cm	Weight 208g
4	Blade 18 cm	Weight 201g
5	Blade 16,5 cm	Weight 216g
6	Blade 10 cm	Weight 69g



Knife Set DMS-300



Knife Set DMS-310

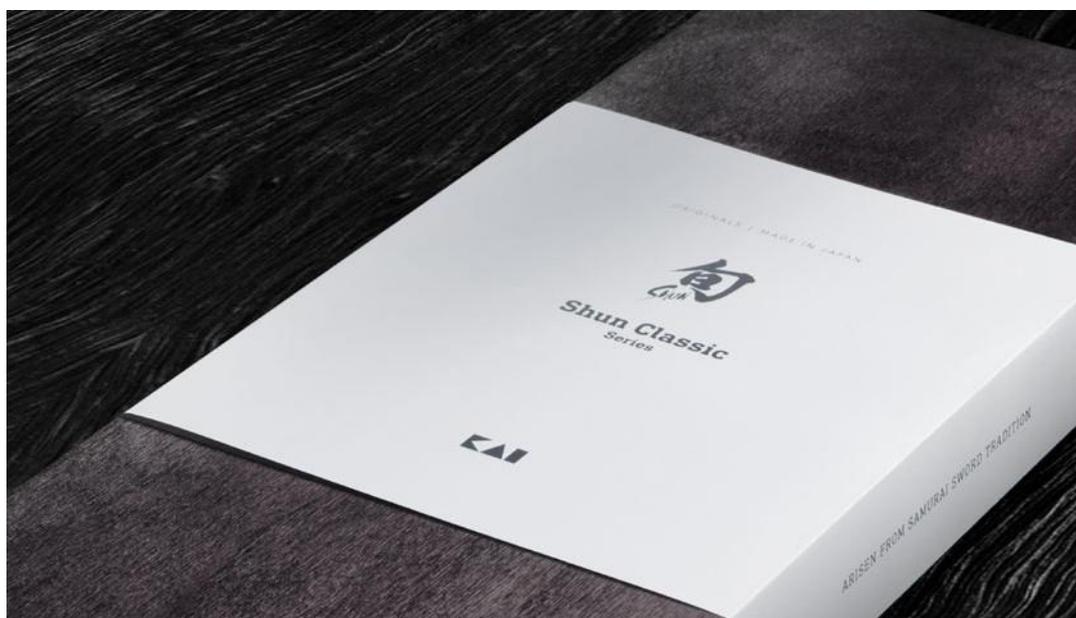
in a wooden case with magnetic closure



Knife Set DMS-220



Knife Set DMS-230





TiM
TIM MÄLZER



SHUN PREMIER TIM MÄLZER

Complex Workmanship

The Shun Premier Tim Mälzer Series has been tailored specifically to the needs and requirements of professional chefs. In this premium series, the high-quality material properties of the well-known Shun Classic Series are combined with an entirely novel and commanding overall appearance. The blade is divided into three different textures:

The blade's back down to its middle has been hammered to create a surface known as Tsuchime. This is followed by a fine matt Damascus grain typical for Shun. The blade is finished with a highly-polished precision cutting edge. The meticulously machined blade is paired with a medium brown, grained pakkawood handle. The blade's particularly hard and durable steel core provides incredible sharpness and a long-lasting cutting ability.

Material

The Shun Premier blade's core fashioned from extremely hard VG Max steel and is enveloped in 32 layers of Damascus steel. This combination of different steel grades makes the blade both hard and flexible at once. The double-sided blade is easy to use because of its light weight and guarantees a clean and precise cut.

The incorporation of a hammered surface - known in Japan as Tsuchime - underlies not only aesthetic reasons, but also serves the release of material from the blade thanks to the resulting air pockets.

Thanks to its symmetrical shape, it is suitable for both left- and right-handed users. A continuous tang ensures stability and balance whilst cutting. As a special touch, the handle's end has been engraved with Tim Mälzer's bull's head, the professional chef's trademark.



IMPRESSIVE ELABORATE POWERFUL



1 Utility Knife TDM-1701

- | | | |
|---|---------------|-------------|
| 1 | Blade 16,5 cm | Weight 93g |
| 2 | Blade 20 cm | Weight 216g |
| 3 | Blade 18 cm | Weight 215g |
| 4 | Blade 14 cm | Weight 175g |



2 Chef's Knife TDM-1706



3 Santoku TDM-1702



4 Nakiri TDM-1742

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SEKI MAGOROKU SHOSO

All Stainless Steel Knife

With their sober and elegant stainless-steel look, Seki Magoroku Shoso knives are a real gem in the kitchen. Forged of stainless steel, these knives are sharpened and honed with great technical skill. The result is blades with the kind of perfect sharpness, robustness and durability that is ideal for daily use in the kitchen.

The ergonomic handle with its distinctive diamond pattern forms a seamless transition with the beautifully shaped, satin-finished blade. These kitchen knives are made entirely of stainless steel and ensure pleasantly easy, secure handling and optimum hygiene.

Material

The Shoso blade is forged from 5CR15MoV stainless steel with a hardness of 56 (± 1) HRC, which guarantees a high and uniform level of hardness as well as long-lasting cutting durability. Their convex grind gives the knives a stable cutting edge - ideal for a clean and precise cut. The matt finish highlights the cool elegance of the knife.

The matt handle made of stainless 18-8 steel is particularly robust, and ensures professional handling thanks to its symmetrical elliptical shape. The integrated diamond pattern provides a secure and comfortable grip while cutting.

The seamless transition from handle to blade emphasises the clearly defined lines of the knives.

SHAPEFUL THOROUGH EXCELLENT





- 1 Blade 16,5 cm Weight 130g
- 2 Blade 16,5 cm Weight 134g
- 3 Blade 18 cm Weight 133g
- 4 Blade 21 cm Weight 149g
- 5 Blade 24 cm Weight 167g



1 Santoku AB-5156



2 Scalloped Santoku AB-5157



3 Chef's Knife AB-5158



4 Chef's Knife AB-5159



5 Chef's Knife AB-5160

和寂
WASABI



WASABI BLACK

Consistently Sharp

The Wasabi Black Series can trace its origins to Japanese communal kitchens. Thanks to a successful combination of enduring functionality and sharpness, robust material quality, and a minimalistic design, the numerous blades of the series are intended for uncomplicated and continuous use. The series includes single and double bevel blade shapes and convinces with an impressive price-to-performance ratio. Lastly, the series owes its easy-care handling to the water-resistant plastic handle - the pleasant feel of which has been achieved through the addition of bamboo powder.

Material

The polished blades of the Wasabi Black Series are made of newly developed corrosion-resistant 6A/1K6 steel with a hardness value of 58 (± 1) HRC. The extensive range offers both double bevel blade shapes, as well as traditional Japanese single bevel blade shapes. The slightly arched back of the blade allows a secure grip during work, making it easier to make fine rocking movements, for example.

The matt black plastic grip is water resistant and thus particularly robust. Its oval or chestnut shape depends on the blade size and exhibits a pleasant, natural feel thanks to the addition of bamboo powder. The handle and stainless-steel blade are permanently moulded together, ruling out the accumulation of dirt.



RESISTANT UNCOMPLICATED ACCOMPLISHED



1 Utility Knife 6710P



2 Utility Knife 6715U



3 Santoku 6716S



4 Chef's Knife 6720C



5 Nakiri 6716N



6 Deba 6721D

with serrated edge patented by KAI



7 Bread Knife 6723B

1	Blade 10 cm	Weight 67g
2	Blade 15 cm	Weight 79g
3	Blade 16,5 cm	Weight 136g
4	Blade 20 cm	Weight 144g
5	Blade 16,5 cm	Weight 155g
6	Blade 21 cm	Weight 241g
7	Blade 23 cm	Weight 144g

SHARPENING & CARE



Seki Magoroku

Diamond and ceramic Sharpener AP-0308

Plastic 13,8 x 5,1 x 5,7 cm, Diamond grinding stones 270 (4x), Ceramic grinding wheels 150 (2x), Ceramic sharpening rods 1000 (2x)



Combination Whetstone AP-0305

Grain 400/1000 25,2 x 9,4 x 5 cm



Shun Combination Whetstone DM-0708

Grain 300/1000 18,4 x 6,2 x 2,8 cm



Magnetic Knife Holder DM-0807

Walnut 39 x 6,5 x 3 cm



Magnetic Knife Holder DM-0800

Oak 39 x 6,5 x 3 cm