



MADE IN JAPAN

Japanese Santoku Chef Knife

High quality knife which shows beautiful pattern with VG10.

**BEST SHARPNESS
BEAUTIFUL RIPPLE
BELOVED GIFT**

The top of the blade shows a hammer pattern.

The blade is corrosion-resistant VG10 steel with a cover of classic damask steel.

In total 33 layers of steel.

The handle is made of very smooth feeling Spanish mahogany.

DESCRIPTIONS

- BLADE/VG10 STEEL
- HANDLE/SPANISH MAHOGANY
- BLADE LENGTH/180mm
TOTAL LENGTH/310mm
WEIGHT/190g
- JAN CODE : 4967645 108217



CHIKAMASA®

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