ALCHEMY
FINE HOME



Birchwood SG2 9-inch Sharpening Steel

sku: 32541-230

Top-of-the-line MIYABI Birchwood is a work of culinary art. Both blade and handle are crafted from the most precious materials, which shape their striking appearance. More than meets the eye, the potent core of SG2 micro-carbide powder steel is protected by 100 layers of steel. MIYABI's innovative, ice-hardening process locks in the long-lasting sharpness of the CRYODUR blades. Beneath its beautiful exterior, the flower Damascus pattern provides added durability. The scalpel-like blade is complemented by an equally striking Karelian (Masur) Birch handle. A prized material for knife handles, Karelian Birch is also the only wood ever used in a Faberge egg. Exquisite and ergonomic, MIYABI Birchwood knives feel as good as they look. Handcrafted in Seki, Japan

MIYABI Birchwood SG2 9-inch Sharpening Steel

Made in Japan

In stock items will be shipped via ground shipping within 5-14 business days of placing your order. Learn about our Shipping Policy here.

In stock: 0