ALCHEMY
FINE HOME



4000FC - KOH 3.5-inch Paring Knife

sku: 33950-093

Each elegant MIYABI Koh knife is crafted in Seki, Japan. There, MIYABI artisans merge rich Japanese tradition with expert German engineering and state-of-the-art steels to produce these ultimate kitchen knives. Advanced FC61 fine carbide stainless steel - 61 hardness on the Rockwell scale - provides unsurpassed corrosion and chip resistance. This cutting-edge steel ensures the hand-honed blades retain their impressive sharpness for a long time. Thanks to an innovative, ice-hardened process, the FRIODURx2 blades offer remarkable durability, sharpness, and cutting performance. The stunning blades are finished with a true katana edge, homage to the samurai swords made in Seki centuries ago, and feature an embossed MIYABI logo. Stylishly stamped with a silver mosaic pin, the exquisite octagon-shaped handle feels as good as it looks. The Pakkawood handle supports both Western chopping and Asian rocking cuts - experience ergonomic perfection with each slice.

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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