



4000FC - KOH 10-PC Knife Block Set

sku: 33960-001

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. 3.5" Paring Knife; 5.5" Prep Knife; 6" Chef's Knife; 7" Santoku; 8" Chef's Knife; 9.5" Slicing Knife; 9" Bread Knife; Shears; 9" Sharpening Steel; Magnetic Bamboo Easel

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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