ALCHEMY
FINE HOME





400FC - Evolution Chef's Knife

sku: 34021-163

Crafted in the samurai sword–making capital of the world, Seki, Japan, MIYABI merges Japanese craftsmanship with German engineering expertise to produce the ultimate kitchen knives. Experience the beauty of sharpness with the MIYABI Evolution series. Beautifully polished to a mirror finish, the ice-hardened blades are extremely durable and corrosion resistant. Made from revolutionary fine carbide FC61 steel, these knives offer the signature sharpness for which Japanese knives are known. The ergonomic, triple-rivet handle encourages fatigue-free cutting and supports both Western chopping and Asian rocking cuts. With their utmost attention to detail, skilled artisans ensure each knife is of the finest caliber. It takes more than 100 steps and 42 days to create one knife worthy of the MIYABI brand.

Available in 3 sizes

MIYABI 400FC - Evolution Chef's Knife

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