ALCHEMY
FINE HOME





Artisan Chef's Knife

sku: 34073-163

MIYABI celebrates Japanese craftsmanship with Artisan. Using traditional methods and innovative techniques, these knives merge the past and present into an exceptional knife collection. The potent core of SG2 micro-carbide powder steel is layered in a Tsuchime finish. This exquisite, hand-hammered effect helps prevent food from sticking. Each knife features a hand-honed blade finished with a true katana edge, a homage to the samurai swords made in Seki centuries ago. Fabricated with special Cocobolo Rosewood pakkawood, the handles mirror the beauty of the blade. Sophisticated details include brass and red spacers, a mosaic pin and a stainless steel end cap. The attractive D-shaped handle is designed to nestle comfortably in your hand for tireless cutting. Handcrafted in Seki, Japan.
Available in 3 sizes
MIYABI Artisan 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