



Kaizen II 7-inch Fine Edge Santoku Knife

sku: 34684-183

MIYABI 5000 FCD Santoku, 18cm blade length. This Japanese santoku has a hard fine carbide steel core for very good cutting edge retention and sharpness. Santoku translates as "Three Virtues", these being meat, fish and vegetables. The flat cutting edge lends itself to a chopping motion rather than the rocking cutting movement of European chef's knives. The blade core is surrounded by 48 outer layers of steel which make up the unique Damascus-design pattern on the blade. The cutting edge is Honbazuke-honed and symmetrical (not single bevel), so can be used by those both right and left-handed. There is no finger guard so the whole length of the cutting edge can be used. The handle and half-bolster join seamlessly for comfortable use. The smooth surface helps to prevent the formation of calluses on the thumb and forefinger. Hand wash only for best care, and maintain and sharpen using a whetstone. We'd recommend using a wooden chopping board rather than glass, ceramic or stone boards as these will dull the cutting edge.

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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