



Kaizen II 9.5-inch Serrated Edge Bread Knife

sku: 34686-243

Miyabi 5000FCD blades are formed by 49 layers of steel with a Rockwell hardness of approximately 61. The Black Pakka Wood handle is wonderfully balanced and features a steel end cap with decorative pin and ring.

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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