



# Sushi & Santoku Knives



## Deba



The thick and heavy blade of the Deba knife allows it to be used as a light cleaver too. This knife is suitable for cutting, separating meat from bones and chopping vegetables. The Deba knife was originally designed and used to remove the heads of fish without damage.

## Yanagiba



The Sushi Chef often considers the Yanagiba knife the most important. It has a fine point and a thin blade that make it a specialized slicer for preparing Sushi and Sashimi.

## Santoku






SANTOKU means "three benefits" in Japanese. The Granton finish helps prevent the product being sliced from sticking to the blade. Excellent knife for cutting thin slices.

*All knives are crafted using state of the art manufacturing technology, high carbon content steel hardened to 57±1° HRC.*

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# SUSHI & SANTOKU KNIVES

Item # Product Details



221.8801.16 6" Deba



221.8804.24 10" Yanagiba



221.8804.30 12" Yanagiba



405-180P 7" Santoku Knife, Forged Granton Finish Full Tang, POM Handle



52405-180 7" Santoku Knife Granton Finish Ergonomic Winewood Handle



82405-180 7" Santoku Knife Granton Finish High Temperature Anti-Slip Handle



92405-180 7" Santoku Knife Granton Finish Ergonomic POM Handle

