



## 特殊鋼 和包丁

硬くてサビに強い、高炭素特殊鋼の『和包丁』シリーズ。

MAC

## Japanese Series

By using the Blade Material of High Carbon Stainless Steel, makes you much easier to take care comparing with the Traditional Japanese Knives (using HAGANE). Laminated Plywood Handle fits in your hands comfortably. Has a Razor Sharp Edge.

# Japanese Series



2301 FKW-10 Sashimi Knife  
刺身(片刃 / Single Blade)  
Blade Length / 刃渡り 300mm



2304 WSC-FKW-7  
Wooden Scabbard (for FKW-7)  
鞘 (FKW-7用)



2307 CL-40 Japanese Deba  
出刃(片刃 / Single Blade)  
Blade Length / 刃渡り 110mm



2302 FKW-9 Sashimi Knife  
刺身(片刃 / Single Blade)  
Blade Length / 刃渡り 270mm



2305 CL-75 Japanese Deba  
出刃(片刃 / Single Blade)  
Blade Length / 刃渡り 185mm



2308 JU-65 Japanese Vegetable Knife  
薄刃(菜切り)  
Blade Length / 刃渡り 165mm



2303 FKW-7 Sashimi Knife  
刺身(片刃 / Single Blade)  
Blade Length / 刃渡り 225mm



2306 CL-65 Japanese Deba  
出刃(片刃 / Single Blade)  
Blade Length / 刃渡り 165mm