

kai **KITCHEN
KNIVES**

ARISEN FROM SAMURAI SWORD TRADITION

2018



旬
Season

FINE JAPANESE CRAFTSMANSHIP

www.kai-europe.com



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ARISEN FROM SAMURAI SWORD TRADITION

ABOUT KAI

A brand from Japan

For over 100 years, the kai company has been producing cutlery according to the traditions of the legendary samurai of old Japan. In the process, the desire to preserve ancient traditions and to combine them with innovative techniques represents no contradiction, but forms the basis for new products that honor Japanese blacksmithing while meeting modern demands.

With the highest quality standards, kai has made it its mission to produce special knives for daily use. Made from natural resources, shaped and formed according to the expertise of the ancient blacksmithing art of the samurai, kai cooking knives epitomise Japanese craftsmanship carried out with the highest degree of precision.

From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.

Since beginning as a family business in 1908 as Seki, kai has developed into an international company.



kai corporation
Tokyo Japan

Japanese blade shapes



Santoku, (loosely translated), the three virtues / benefits.

The Santoku is the traditional Japanese shape for a utility knife, comparable to the German chef's knife. The name 'three benefits' is derived from its versatility for cutting fish, meat and vegetables.



Nakiri, (English) vegetable cutter.

The Nakiri blade shape is a traditional Japanese vegetable knife, and it is therefore used primarily for this purpose. Despite its axe-like shape it is not suitable for chopping bones.



Yanagiba, (English), the willow leaf blade.

The Yanagiba is a traditional Japanese slicing knife. Due to the slender, one-sided, hollow-ground and relatively long blade, the knife is particularly suitable for very thin cuts.

The knife guarantees a skilful - and particularly clean, smooth cut. Such cuts are particularly important in the preparation of sushi. The length and shape of the blade allow for a long, pulling cutting movement.



Deba, (English) protruding blade.

The Deba is used in Japanese cuisine as a traditional axe. The sturdy, heavy knife

has a strong, broad blade and a single cutting edge. The front part of the blade is used mainly for filleting fish. The rear part of the blade is stronger and is used, among other things, for cutting small chicken and fish bones.

Material references

Damascus steel

- in this case: its modern mode of production - is an alloy consisting of multiple visible layers produced in combination with a core steel. The base material used for the production of modern Damascus steel derives from steels with various contents of accompanying elements. The combination of steel grades with contrasting properties allows the production of particularly hard and at the same time flexible steels.

VG 2 steel

(57-58 \pm 1 HRC) is a Japanese steel distinguished by its high flexibility and resilience. Thanks to its high chromium content, this blade steel is particularly resistant to both wear and corrosion.

VG 10 steel

(61 \pm 1 HRC) is a classic Japanese high performance steel with excellent properties that have awarded it the moniker "gold steel". It is a stainless blade steel of the highest quality with a high carbon content. This allows it to be tempered particularly well in contrast to other stainless steels. Moreover, VG-10 boasts a particularly good edge retention.

VG MAX steel

(61 \pm 1HRC) is based on VG-10 steel with further optimisations to its properties. Enriched with a higher chromium and vanadium content than VG-10, it demonstrates an improved edge retention and resistance to corrosion. A higher carbon content also makes it harder than other steel grades.

6A/1K6 steel

is a newly developed steel (56 \pm 1 HRC). Blades fashioned from this material are especially resistant to corrosion due to their high chromium content. This is a very pure type of stainless steel. Its greater carbon content ensures a better edge holding ability.

SUS420J2 steel

(56 \pm 1 HRC) is a corrosion-resistant stainless steel with a high chromium content (14%) and an average carbon content (0.3%).

HRC

refers to hardness tests according to Rockwell's C scale, employed for particularly hard materials. The Rockwell hardness value arises from the depth a testing object reaches whilst penetrating the test material (diamond, as the hardest material, serves as the value of reference with 100 HRC).

Pakkawood

does not refer to a particular wood species, but rather the general term for impregnated layered wood veneers bonded using high quality resins to ensure the handle's stability and guarantee lasting durability in the face of moisture and organic material.





Shun Classic Series

Series with 28 blade shapes
Made in Japan

The Shun Classic Series unites centuries-old Japanese Samurai blacksmithing with today's modern and technically-sophisticated manufacturing processes. The result is an exceedingly high-quality range of Damascus knives, engineered to the most minute details and designed to always retain its sharpness. The knives are therefore ideally suited for professional use. The Shun Classic blades are gorgeous to look at due to the distinctive semigloss pattern exhibited by the Damascus steel composite comprising 32 layers. This combination with the elegant, tapering handle made of black pakkawood, results in an overall aesthetic design that puts quality and functionality at its core.



Vegetable knife | DM-0715
Blade 2.5" / 6,0 cm, Handle 10,4 cm



Vegetable knife | DM-0714
Blade 3.5" / 9,0 cm, Handle 10,4 cm



Office knife | DM-0700
Blade 3.5" / 9,0 cm, Handle 10,4 cm

The Shun Classic Blade

VG MAX steel with a hardness of 61 (± 1) HRC forms the entire blade's core right up to its edge. Sheathed in 32 layers of Damascus steel, the knife embodies a peerless anatomy paired with a resilient blade that is both hard and flexible at once due to its hybrid composition. The Shun Classic blades have a double-sided edge.



The Shun Classic Handle

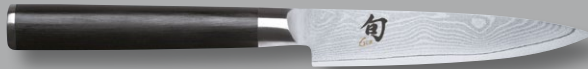
The slim handle made of durable pakkawood is fashioned in a traditional Japanese chestnut shape. High quality resins added to the wood make the material particularly resilient and resistant to moisture. Its typical chestnut shape ensures a comfortable and secure grip whilst cutting, thanks to a small rim on its right side. The integrated tang boosts stability and balance.



Steak knife | DM-0711
Blade 4.75" / 12,0 cm, Handle 10,4 cm



Gokujo Boning knife | DM-0743
Blade 6.0" / 15,0 cm, Handle 11,2 cm



Utility knife | DM-0716
Blade 4.0" / 10,0 cm, Handle 10,4 cm



Utility knife | DM-0701
Blade 6.0" / 15,0 cm, Handle 10,4 cm



Tomato knife | DM-0722
Blade 6.0" / 15,0 cm, Handle 10,4 cm



Small Santoku | DM-0727
Blade 5.5" / 14,0 cm, Handle 11,2 cm



Santoku | DM-0702
Blade 7.0" / 18,0 cm, Handle 12,2 cm



Santoku, hollow ground | DM-0718
Blade 7.0" / 18,0 cm, Handle 12,2 cm



Santoku | DM-0717
Blade 7.5" / 19,0 cm, Handle 12,2 cm



Nakiri | DM-0728
Blade 6.5" / 16,5 cm, Handle 12,2 cm



Steak Boning knife | DM-0710
Blade 6.0" / 15,0 cm, Handle 12,2 cm



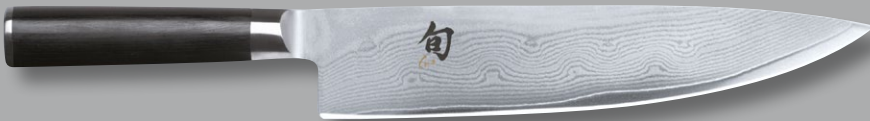
Chef's knife | DM-0723
Blade 6.0" / 15,0 cm, Handle 11,2 cm



Chef's knife | DM-0706,
Blade 8.0" / 20,0 cm, Handle 12,2 cm



Chef's knife, hollow ground | DM-0719
Blade 8.0" / 20,0 cm, Handle 12,2 cm



Chef's knife | DM-0707
Blade 10.0" / 25,5 cm, Handle 12,2 cm



Bread knife | DM-0705
Blade 9.0" / 23,0 cm, Handle 12,2 cm



Small slicing knife | DM-0768
Blade 7.0" / 18,0 cm, Handle 12,2 cm



Slicing knife | DM-0704
Blade 9.0" / 23,0 cm, Handle 12,2 cm



Slicing knife, hollow ground | DM-0720
Blade 9.0" / 23,0 cm, Handle 12,2 cm



Chinese chef's knife | DM-0712
Blade 7.0" / 18,0 cm, Handle 12,2 cm



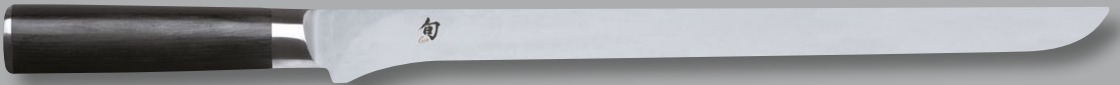
Carving knife | DM-0703
Blade 8.0" / 20,0 cm, Handle 12,2 cm



Carving fork | DM-0709
Blade 6.5" / 16,5 cm, Handle 11,6 cm



Small slicing knife / flexible AUS8A steel (no damask) | DM-0761
Blade 7.0" / 18,0 cm, Handle 12,2 cm



Ham slicer / flexible AUS8A steel (no damask) | DM-0735
Blade 12.0" / 30,5 cm, Handle 12,2 cm



Cleaver / AUS8A steel (no damask) | DM-0767
Blade 6.8" / 17,5 cm, Material strength 0,5 cm, Handle 12,2 cm

Left-hand models



Utility knife | DM-0701L
Blade 6.0" / 15,0 cm, Handle 10,4 cm



Santoku | DM-0702L
Blade 7.0" / 18,0 cm, Handle 12,2 cm



Chef's knife | DM-0706L
Blade 8.0" / 20,0 cm, Handle 12,2 cm

Shun Classic Sets



Carving-Set | DMS-200
(equipped with DM-0703 and DM-0709)
in wooden casket with magnetic closure , 39,6 x 15,5 x 3,6 cm L/W/H



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1. **Knife set** | DMS-210
 (equipped with DM-0700 and DM-0701)
 in wooden casket with magnetic closure, 32,5 x 14,0 x 2,6 cm L/W/H

2. **Knife set** | DMS-220
 (equipped with DM-0701 and DM-0706)
 in wooden casket with magnetic closure, 39,6 x 15,5 x 3,6 cm L/W/H

2. **Knife set** | DMS-230
 (equipped with DM-0701 and DM-0702)
 in wooden casket with magnetic closure, 39,6 x 15,5 x 3,6 cm L/W/H



Steak knife-Set | DMS-400 (equipped with 4x DM-0711)
 in wooden casket with magnetic closure
 28,9 x 20,2 x 2,5 cm L/W/H



1. **Knife set | DMS-300**
 (equipped with DM-0700, DM-0701 and DM-0706)
 in wooden casket with magnetic closure, 39,5 x 20,5 x 3,5 cm L/W/H

2. **Knife set | DMS-310**
 (equipped with DM-0700, DM-0701 and DM-0702)
 in wooden casket with magnetic closure, 39,5 x 20,5 x 3,5 cm L/W/H



1. **Fork/Steak knife set | DM-0907**
 with table rest, 30,0 x 10,5 x 2,9 cm L/W/H

2. **Fork/Utility knife set | DM-0908**
 with table rest, 30,0 x 10,5 x 2,9 cm L/W/H

3. **Fork set | DM-0990**
 30,0 x 10,5 x 2,9 cm L/W/H





Shun Pro Sho Series

Series with 7 blade shapes
Made in Japan

The Shun Pro Sho Series focuses exclusively on single-edged and thus traditionally Japanese blade shapes. Thanks to extremely high manufacturing standards and corrosion-resistant blade steels, this series is particularly suitable for continuous professional use.

The knife's elegant design combines classic Japanese form language with contemporary features in a sublime fashion. Their blades embossed with an elaborate ornamental pattern, created using an innovative manufacturing process, form the knives' visual highlight. As in the Shun Classic Series, the elegantly shaped and functional handle made of black pakkawood stands in stark contrast to the blade's opulent patterns.



Yanagiba | VG-0004
Blade 8.25" / 21,0 cm, Handle 12,2 cm

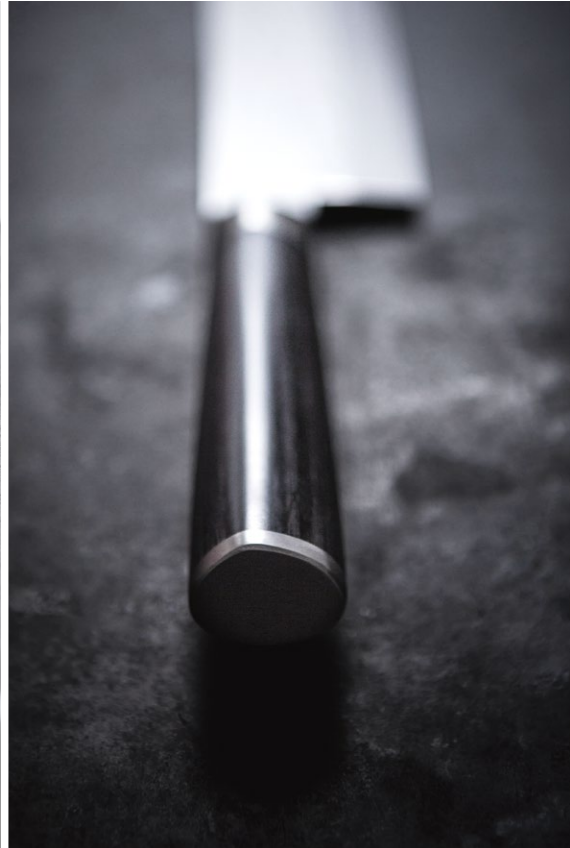


Yanagiba | VG-0005
Blade 9.5" / 24,0 cm, Handle 12,2 cm

The Shun Pro Sho Blade

The knife's blade is made of corrosion-resistant VG 10 steel with a hardness of 61 (± 1) HRC.

Its cutting edge, honed to 45° on one side, ensures the extra sharpness required for extreme precision. The flat of the blade is hollow-ground to create a cushion of air between it and the material being cut. Combined with a wide and flat blade, this reduces friction to a minimum and guarantees perfect cutting results.

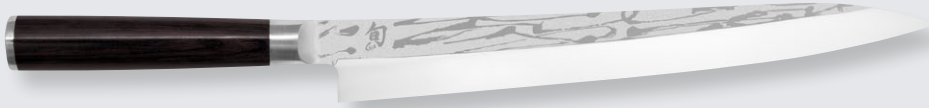


The Shun Pro Sho Handle

The handle, made of black pakkawood, appears very elegant and fits the hand perfectly.

Its asymmetrical chestnut shape enables a secure and comfortable grip whilst cutting.

The integrated tang provides stability and balance.



Yanagiba | VG-0006
Blade 10.75" / 27,0 cm, Handle 12,2 cm



Deba | VG-0001
Blade 4.25" / 10,5 cm, Handle 10,4 cm



Deba | VG-0002
Blade 6.5" / 16,5 cm, Handle 12,2 cm



Deba | VG-0003
Blade 8.25" / 21,0 cm, Handle 12,2 cm



Usuba | VG-0007
Blade 6.5" / 16,5 cm, Handle 12,2 cm





Shun Nagare Series

Series with 6 blade shapes
Made in Japan

kai has created another innovative masterpiece of Japanese blacksmithing with its Shun Nagare Series. Its sophisticated design, the special properties of the materials employed, and a technically complex production process places this series of knives among the pinnacle of the luxury class. An artfully decorated, radial pattern of Damascus layers adorns the highly polished blades.

This effect, combined with the mottled grey-black handle, lends the knife an impressive overall appearance. The series' blades consist of two different types of steel, which are bonded to form a 72-layered piece of Damascus steel. This complex layering of two types of steel results in a blade with exceptionally sustainable cutting ability, which has been recognised by the awarding of the German Design Award 2017 Special Mention.



Office knife | NDC-0700
Blade 3.5" / 9,0 cm, Handle 11,6 cm



Utility knife | NDC-0701
Blade 6.0" / 15,0 cm, Handle 11,6 cm

The Shun Nagare Blade

kai produces the so-called "dual-core" blade of the Shun Nagare Series in an innovative forging process. Here, two types of steel with different properties are combined to form a 72-layered piece of Damascus steel. The combination of flexible and robust VG 2 steel and an especially hard VG 10 steel results in a hardness of 61 (± 1) HRC. As a result, the double-edged blades have a particularly long-lasting edge retention, and excellent sharpness.



The Shun Nagare Handle

With its soft, rounded lines, the ergonomically shaped handle fits the hand perfectly. The forged tang in the handle lends the knife a robust stability and provides an optimum counterweight to the blade. The riveted handle, which is fashioned from mottled grey-black pakkawood - a waterproof and especially robust wood veneer - imparts a warm and valuable feel to the knife.



Santoku | NDC-0702
Blade 7.0" / 18,0 cm, Handle 14,0 cm



Chef's knife | NDC-0706
Blade 8.0" / 20,0 cm, Handle 14,0 cm



Slicing knife | NDC-0704
Blade 9.0" / 23,0 cm, Handle 14,0 cm



Bread knife | NDC-0705
Blade 9.0" / 23,0 cm, Handle 14,0 cm





Shun Premier Tim Mälzer Series

Series with 13 blade shapes
Made in Japan

The Shun Premier Tim Mälzer Series has been tailored specifically to the needs and requirements of professional chefs. In this premium series, the high-quality material properties of the well-known Shun Classic Series are combined with an entirely novel and commanding overall appearance. The blade is divided into three different textures:

The blade's back down to its middle has been hammered to create a surface known as Tsuchime.

This texture is succeeded by a finely matted Damascus grain typical for Shun. The blade is finished with a high-polish precision cutting edge. The meticulously machined blade is paired with a medium brown, grained pakkawood handle.

The blade's particularly hard and durable steel core provides incredible sharpness and a long-lasting cutting ability.



Office knife | TDM-1700
Blade 4.0" / 10,0 cm, Handle 10,5 cm



Utility knife | TDM-1701
Blade 6.5" / 16,5 cm, Handle 10,5 cm

The Shun Premier Tim Mälzer Blade

The Shun Premier blade's core fashioned from extremely hard VG Max steel and is enveloped in 32 layers of Damascus steel. This combination of different steel grades makes the blade both hard and flexible at once. The double-sided blade is easy to use because of its light weight and guarantees a clean and precise cut.

The usage of a hammered surface - known in Japan as Tsuchime - underlies not only aesthetic reasons, but also serves the release of material from the blade thanks to the resulting little pockets of air.



The Shun Premier Tim Mälzer Handle

Thanks to its symmetrical shape, it is suitable for both left- and right-handed users. A continuous tang ensures stability and balance whilst cutting. As a special touch, the handle's end has been engraved with Tim Mälzer's bull's head, the professional chef's trademark.



Peeling knife (no damask) | TDM-1715
Blade 2.2" / 5,5 cm, Handle 10,5 cm



Utility knife with serrated edge | TDM-1722
Blade 6.5" / 16,5 cm, Handle 10,5 cm



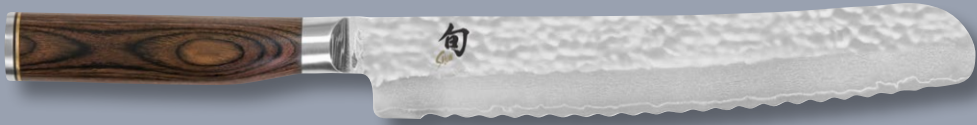
Nakiri | TDM-1742
Blade 5.5" / 14,0 cm, Handle 11,0 cm



Small Santoku | TDM-1727
Blade 5.5" / 14,0 cm, Handle 11,0 cm



Santoku | TDM-1702
Blade 7.0" / 18,0 cm, Handle 12,0 cm



Bread knife | TDM-1705,
Blade 9.0" / 23,0 cm, Handle 12,0 cm



Chef's knife | TDM-1723
Blade 6.0" / 15,0 cm, Handle 11,0 cm



Chef's knife | TDM-1706
Blade 8.0" / 20,0 cm, Handle 12,0 cm



Slicing knife | TDM-1704
Blade 9.5" / 24,0 cm, Handle 12,0 cm



Carving fork | TDM-1709
Blade 6.5" / 16,5 cm, Handle 11,0 cm

Shun Premier Sets



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1. **Steak knife-Set** | TDMS-400
(equipped with 2x TDM-1711)
in wooden casket, 29,8 x 13,6 x 3,3 cm L/W/H

2. **Fork/steak knife set** | TDM-0907
in wooden casket, 29,8 x 13,6 x 3,3 cm L/W/H

3. **Fork set** | TDM-0990
in wooden casket, 29,8 x 13,6 x 3,3 cm L/W/H





Shun Premier Tim Mälzer Minamo Series

Series with 3 blade shapes
Made in Japan

The Shun Minamo Series forms an exquisitely elegant and individual addition to the premium class of the Shun Premier Series of knives.

The series unites Japanese and European elements in an especially artful manner. Tim Mälzer came up with the idea to develop a combination of the typically Japanese Santoku knife and the classic European cooking knife.

This fusion served as the basis for three distinct blade shapes.
The series is distinguished by a very clear form language.

The combination of a black handle with a specially designed blade embellished with a fine Damascus grain makes every knife appear like an entirely unique object.

The series' name originates from this fine grain, which is reminiscent of water's surface rippling in the rain (Jap.: Minamo).

The blade's structure, composed of a hard core, and enveloped in a flexible Damascus steel ensures the utmost sharpness, long-lasting cutting ability, and ideal performance.



The Shun Premier Tim Mälzer Minamo Blade

The Shun Minamo blade's core consists of extremely hard VG-MAX steel (61 (±1) HRC), wrapped in 32 layers of Damascus steel. The blades' high-gloss finish is completed with a Damascus grain. The combination of Santoku and cooking knife's hybrid nature, embodied in the blade's rectangular form, easily allows both rocking movements as well as the accurate chopping of cutting materials. The blades are double-edged.



The Shun Premier Tim Mälzer Minamo Handle

Thanks to its symmetrical shape, the black pakkawood handle is suitable for both left- and right-handed users. The slight arch on the handle's underside enables a comfortable fit. The forged tang ensures a perfect balance between blade and handle.



Office knife | TMM-0700
Blade 3.5" / 9,0 cm, Handle 10,5 cm



Utility knife | TMM-0701
Blade 6" / 15,0 cm, Handle 10,5 cm



Santoku | TMM-0702
Blade 7" / 18,0 cm, Handle 12,0 cm



reddot design award
winner 2013



関孫六

SEKIMAGOROKU COMPOSITE

Seki Magoroku Composite Series

Series with 8 blade shapes
Made in Japan

Having received the Red Dot Design Award 2013, the Seki Magoroku Composite Series is the symbol of contemporary design expertise stemming from the house of kai. The series combines dynamism and lightness: the composite blade composed of two different types of steel is adorned by a visible copper solder running along its length. The steel grades are manufactured separately and subsequently bonded using liquid copper. The resulting appearance is impressive and turns the blade into a highlight of hightech engineering. In combination with the fair wooden handle, the series appears futuristic, light, and sophisticated. Beyond that, the knives ensure ultimate sharpness and an extraordinary overall performance.



Office knife | MGC-0400
Blade 3.5" / 9,0 cm, Handle 9,5 cm



Utility knife | MGC-0401
Blade 6.0" / 15,0 cm, Handle 9,5 cm



Small slicing knife | MGC-0468
Blade 7.0" / 18,0 cm, Handle 12,0 cm

The Seki Magoroku Composite Blade

The blade combines different textures and grades of steel: the chamfered, polished bolster merges into the satined rounded blade back made of SUS420J2 steel and flows into a cutting edge made of especially hard VG-MAX steel. The double-sided blades combine a minimalistic aesthetic with high edge retention and corrosion resistance.



The Seki Magoroku Composite Handle

The fair, cross-grained pakkawood handle is seamlessly attached to the integrated tang, which is suitable for both left- and right-handed users due to its symmetrical shape. The handle is slim and light, giving it rather top-heavy and dynamic handling characteristics. The seamless transition from handle to polished bolster enables the comfortable and easy holding of the blade between thumb and forefinger.



Slicing knife | MGC -0404
Blade 9.0" / 23,0 cm, Handle 12,0 cm



Santoku | MGC-0402
Blade 6.5" / 16,5 cm, Handle 12,0 cm



Chef's knife | MGC-0406
Blade 8.0" / 20,0 cm, Handle 12,0 cm



Nakiri | MGC-0428
Blade 6.5" / 16,5 cm, Handle 12,0 cm



Bread knife | MGC-0405
Blade 9.0" / 23,0 cm, Handle 12,0 cm



六孫丸
SEKI HAKOJICU

関孫六
SEKIMAGOROKU

Seki Magoroku Redwood Series

Series with 12 blade shapes

Made in Japan

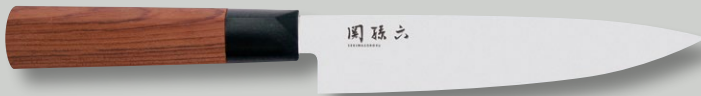
Seki Magoroku Redwood is a series of chef's knives with a robust stainless steel quality and typically Japanese features. With its highly polished blades, the series includes both single-edged and double-edged blades that share the common denominators of stable and well-balanced functionality as well as sharpness.

The design combines a minimalist shape with traditional Japanese aesthetics.

The name stems from the redwood timber used to make the inserted handle. This hardwood has a naturally high oil content and is particularly moisture resistant.



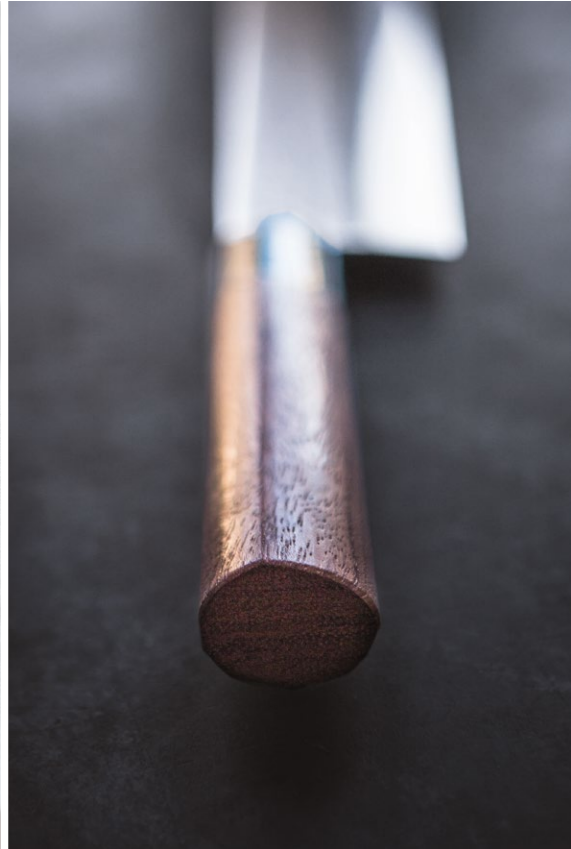
Office knife | MGR-100P
Blade 4.0" / 10,0 cm, Handle 12,0 cm



Utility knife | MGR-150U
Blade 6.0" / 15,0 cm, Handle 12,0 cm

The Seki Magoroku Redwood Blade

The blades of the Seki Magoroku Redwood Series are made of a carbon 1K6 stainless steel with a hardness of 58 (± 1) HRC. Both the double-edged and the single-edged blade shapes boast long-lasting edge retention and excellent sharpness. The single-sided grinding traditionally used for Japanese blade shapes minimises friction between the blade and the cut material, thus enabling particularly precise cuts, as is required for the preparation of sushi, for instance.



The Seki Magoroku Redwood Handle

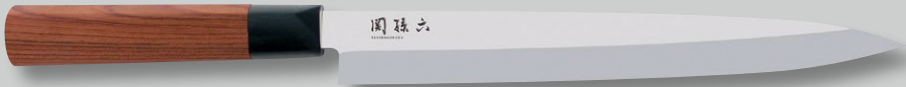
The traditional chestnut shape handle is made of redwood. This finely textured softwood is light and particularly robust. The taper towards the blade makes the handle fit the hand particularly comfortably. The blade and the handle are sandwiched and firmly connected via a shiny black plastic ferrule.



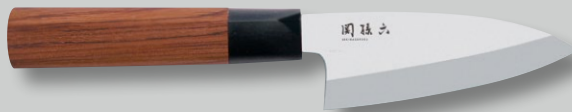
Nakiri | MGR-165N
Blade 6.5" / 16,5 cm, Handle 13,4 cm



Yanagiba | MGR-210Y
Blade 8.25" / 21,0 cm, Handle 13,4 cm



Yanagiba | MGR-240Y
Blade 9.5" / 24,0 cm, Handle 13,4 cm



Deba | MGR-105D
Blade 4.25" / 10,5 cm, Handle 12,0 cm



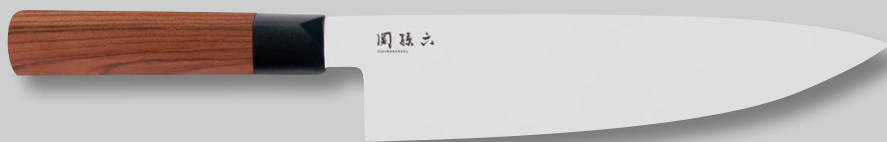
Deba | MGR-155D
Blade 6.1" / 15,5 cm, Handle 12,0 cm



Santoku | MGR-170S
Blade 6.75" / 17,0 cm, Handle 13,4 cm



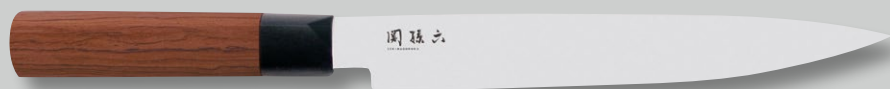
Chef's knife | MGR-150C
Blade 6.0" / 15,0 cm, Handle 13,4 cm



Chef's knife | MGR-200C
Blade 8.0" / 20,0 cm, Handle 13,4 cm



Bread knife | MGR-225B
Blade 8.75" / 22,5 cm, Handle 12,0 cm



Slicing knife | MGR-200L
Blade 8.0" / 20,0 cm, Handle 12,0 cm

Handling

Rinse the knives in hot water before using them for the first time. After each use, make sure that the knives are washed without delay (with a mild detergent) and dried off with a soft cloth. Acidic foods in particular should be rinsed off immediately after use.

For your own safety, you should always wipe the knife away from your body and away from the cutting edge with a cloth or towel.

Knives do not belong in the dishwasher, under any circumstances. Always wash the knives by hand in order to protect the material and maintain long-lasting sharpness.

We recommend that you cut on wooden boards or plastic bases of medium strength. Glass, stone, and granite are unsuitable as cutting surfaces, as they can cause permanent damage to the knives' delicate blades.

The blades are principally not suitable for cutting bones (including fish bones) or frozen foods.

When storing the knives, make sure that the blade does not come into contact with other metallic objects. This way, common causes for damages can be avoided.

The best way to store the knives is in a knife block, in a wooden drawer insert, on a magnetic wall board made of wood, or in the drawer with a blade guard (or sheath).

Ensure that all knives with natural wooden handles do not remain in water too long. Oil the handle from time to time with a little neutral vegetable or camellia oil.







Wasabi Black Series

Series with 17 blade shapes
Made in Japan

The Wasabi Black Series can trace its origins to Japanese communal kitchens. Thanks to a successful combination of enduring functionality and sharpness, robust material quality, and a minimalistic design, the numerous blades of the series are intended for uncomplicated and continuous use and convince with an impressive price-to-performance ratio.

Lastly, the series owes its easy-care handling to the water-resistant plastic handle - the pleasant feel of which has been achieved through the addition of bamboo powder.

The matte black handle and high-polish stainless steel blade fashioned from 1K6 steel are not sandwiched. Rather, the handle is permanently moulded to the grip, ruling out the aggregation of dirt.



Utility knife | 6710P
Blade 4.0" / 10,0 cm, Handle 12,6 cm



Utility knife | 6715U
Blade 6.0" / 15,0 cm, Handle 12,6 cm

The Wasabi Black Blade

The polished blades of the Wasabi Black Series are made of newly developed corrosion-resistant 6A/1K6 steel with a hardness value of 56 (±1) HRC. The extensive range offers both double-edged blade shapes, as well as traditional Japanese single-edged blade shapes. The slightly arched back of the blade allows a secure grip during work, making it easier to make fine rocking movements, for example.



The Wasabi Black Handle

The black plastic grip is water resistant and thus particularly robust. Its oval or chestnut shape (depending on the blade size) exhibits a pleasant, natural feel thanks to the addition of bamboo powder.



Santoku | 6716S
Blade 6.5" / 16,5 cm, Handle 12,6 cm



Chef's knife | 6715C
Blade 6.0" / 15,0 cm, Handle 12,6 cm



Chef's knife | 6720C
Blade 8.0" / 20,0 cm, Handle 12,6 cm



Chef's knife | 6723C
Blade 9.5" / 23,5 cm, Handle 12,6 cm



Bread knife | 6723B
Blade 9.0" / 23,0 cm, Handle 12,6 cm



Slicing knife | 6723L
Blade 9.0" / 23,0 cm, Handle 12,6 cm



Nakiri | 6716N
Blade 6.5" / 16,5 cm, Handle 12,6 cm



Yanagiba | 6715Y
Blade 6.0" / 15,5 cm, Handle 12,6 cm



Yanagiba | 6721Y
Blade 8.25" / 21,0 cm, Handle 12,6 cm



Yanagiba | 6724Y
Blade 9.5" / 24,0 cm, Handle 12,6 cm



Deba | 6710D
Blade 4.25" / 10,5 cm, Handle 12,6 cm



Deba | 6715D
Blade 6.0" / 15,0 cm, Blade thickness 0,5 cm, Handle 12,6 cm



Deba | 6721D
Blade 8.25" / 21,0 cm, Handle 12,6 cm



Flexible Slicing knife | 6761F
Blade 7.0" / 18,0 cm, Handle 12,6 cm



Steak knife | 6711S
Blade 4.75" / 12,0 cm, Handle 12,6 cm

Wasabi Black Sets



1. **Knife set** | 67S-300
(equipped with 6710P, 6715U and 6720C)
39,0 x 15,0 x 2,5 cm L/W/H

2. **Knife set** | 67S-310
(equipped with 6710P, 6715U and 6716S)
39,0 x 15,0 x 2,5 cm L/W/H



1. **Knife set** | DM-0781 EU 67
 (equipped with 6710P, 6715U, 6716S, 6720C and 6723L)
 with kai knife bag DM-0781, 46,0 x 16,0 x 7,0 cm L/W/H

2. **Knife set** | DM-0781 JP 67
 (equipped with 6710P, 6715D, 6716N, 6716S and 6721Y)
 with kai knife bag DM-0781, 46,0 x 16,0 x 7,0 cm L/W/H



1. **Steak knife-Set** | 67S-400
 (equipped with 2x 6711S)
 30,5 x 10,5 x 2,0 cm L/W/H

2. **Steak knife-Set** | 67S-404
 (equipped with 4x 6711S)
 33,0 x 19,5 x 2,0 cm L/W/H



reddot design award
winner 2012



Junior chef's knife by Tim Mälzer

Made in Japan

In collaboration with Tim Mälzer, kai has developed a special Junior chef's knife, designed to aid children aged 6 and older to handle knives safely when cooking collaboratively. Children imitate cutting intuitively with a kind of sawing movement. On this basis, the stainless steel blade of the Junior chef's knife has been equipped with a finely serrated edge, designed to minimize the amount of effort and risk of slipping during usage. In addition to this, the blade has a rounded, blunt tip to further reduce risk of injury. Due to the non-slip and ergonomic plastic handle, the Junior chef's knife is safe in smaller hands. The Junior chef's knife comes with a flexible finger protector for maximum protection. The Tim Mälzer Junior chef's knife was awarded the Red Dot Design Award in 2012.



Junior chef's knife | TMJ-1000
Blade 4.25" / 11,0 cm, Handle 10,0 cm



Finger protector | BB0621



Knife bag

Pure Komachi 2 Series

Series with 7 blade shapes

The Pure Komachi Series' knives introduce a wealth of playful colours. Visually, these knives are distinguished primarily by their coloured coatings. The series' blades are made of stainless steel and add significant value in terms of removing cut material from the blade, especially when combined with their coloured, nonstick coating. Each knife is assigned a specific colour, allowing for an easy overview. The ergonomic plastic handle is monochromatically tailored to match the coloured coating of the blade.





Utility knife | AB-5700
Blade 4.0" / 10,0 cm, Handle 11,5 cm



Utility knife | AB-5701
Blade 6.0" / 15,0 cm, Handle 11,5 cm



Vegetable knife | AB-5723
Blade 6.0" / 15,0 cm, Handle 11,5 cm



Santoku | AB-5702
Blade 6.0" / 15,0 cm, Handle 11,5 cm

The blades of the Pure Komachi 2 Series are made of corrosion-resistant stainless steel and are coated with a coloured nonstick layer on both sides. The double-sided blades boast a hardness of 53 ±1 HRC. The plastic handle is securely moulded to the blade and provide superior cutting comfort for effortless progress.



Slicing knife | AB-5704
Blade 9.0" / 22,5 cm, Handle 11,5 cm



Chef's knife | AB-5706
Blade 8.0" / 20,0 cm, Handle 11,5 cm



Bread knife | AB-5705
Blade 8.0" / 20,0 cm, Handle 11,5 cm



Accessoires

Grinding & Care

To sharpen kai knives in the traditional Japanese and therefore professional way, we recommend a number of specific ceramic-bonded whetstones.

Moreover, the range also offers electronic grinders, as well as care accessories and blade protectors.

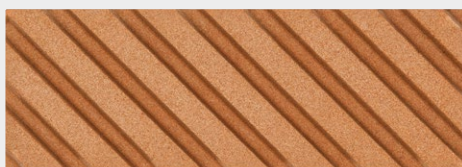




1. **Combination whetstone Grain 300/1000** | DM-0708
2. **Combination whetstone Grain 1000/6000** | DM-0600
18,4 x 6,2 x 2,8 cm L/W/H



1. **Whetstone Grain 800** | WS-800
2. **Whetstone Grain 3000** | WS-3000
18,5 x 6,4 x 2,0 cm L/W/H



Straightening stone Grain 80 | AP-2455
17,0 x 6,0 x 1,7 cm L/W/H

The AP-2455 straightening stone is equipped with an 80 grain, making it the optimal tool to smooth depressions or irregularities in the surface of the grindstone being used and to round off rough edges.



1. **Combination whetstone Grain 400/1000** | AP-0305
2. **Combination whetstone Grain 3000/6000** | AP-0316
with reservoir, 25,2 x 9,4 x 5,0 cm L/W/H



Whetstone Grain 3000 | AP-0304
with reservoir, 18,5 x 6,4 x 2,0 cm L/W/H



Diamond grindstone Grain 3000 | AP-0306
with reservoir, 25,2 x 9,4 x 3,5 cm L/W/H

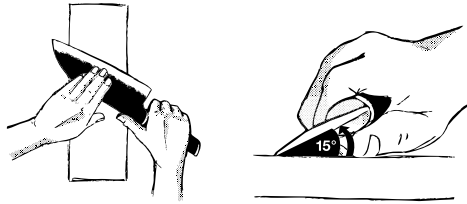
The surface of the new diamond grindstone AP-0306 corresponds to a grain size of approximately 3000 compared to conventional grindstones and is ideal for sharpening slightly blunt knives.



Grinding instructions

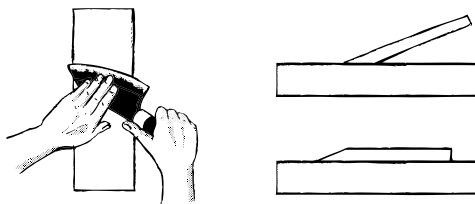
Before use, the whetstone should be completely soaked in water for about 10 minutes.

Please make sure that a light film of water is always visible on the surface of the stone during grinding. By doing this you ensure the knife edge is sufficiently cooled.



Double-edged blades

- a. Lay one side of the blade onto the whetstone
- b. Start at the blade tip. Pull the knife at an angle of about 15° over the whetstone, whilst moving the blade with light pressure toward and away from your body.
Repeat this process until you feel a fine burr.
- c. Turn the knife over and continue with sharpening the other side of the blade, as described above. Make sure that you use the same number of strokes on both sides. It is also important that the angle is always kept the same so that you end up with a symmetrically sharpened blade.
- d. Rinse knife and whetstone carefully in hot water.



Single-edged blades

- a. First, lay the partially whetted side of the blade onto the grindstone.
- b. Start at the blade tip. Pull the knife at an angle of 45° over the whetstone, whilst moving the blade with light pressure toward and away from your body.
Repeat this process until you feel a fine burr.
- c. Turn the knife over. Now lay the hollow-ground side of the blade flat on the grindstone and continue with sharpening - but only about 1/10 as much as when sharpening the knife's other side.
- d. Rinse both the knife and whetstone carefully in hot water.



Shun electric wet sharpener | DM-0621

220-240 Volt / 50-60 Hz, 50 Watts, Weight 3,5 kg, Revolutions 350 rpm.
26,0 x 16,5 x 19,0 cm L/W/H

With the wet grinding machine, blades can be resharpened in a few simple steps. The fine-grained, rotating whetstone is constantly moistened during grinding. As a result, small chips are rinsed off and both the blade and the whetstone are protected against overheating. Burrs, frays and coarse chips can be removed by hand with the corresponding deburring brush after the grinding process. Special attachments (16° and 22°) can be used for double-sided blades with the device.



1. Electric sharpener | AP-118

230 Volt / 50 Hz, AC, 60 Watts, Weight 875g, 13,8 x 11,1 x 10,5 cm L/W/H

2. Polishing unit as accessory for the knife sharpener | APF-118
for finest polishing of the blade

Electric knife sharpener with ceramic grinding unit. The two whetstone pairs, situated one-behind-the-other, reduce two working steps to one. The first, coarser pair brings the dull edge back into shape. The second, finer whetstone pair lends the cutting edge a clean finish.



1. **Blade guard** for blades up to max. 180 x 48 mm | CK-S
2. **Blade guard** for blades up to max. 240 x 60 mm | CK-M
3. **Blade guard** for blades up to max. 320 x 60 mm | CK-L
magnetic, made of polyester fabric



Polishing strop set | 45035020

Strop with Russian cow-hide leather, two-sided, 20,5 x 4,0 x 2,0 cm L/W/H
Polishing cream with chromium oxide (extremely fine)



Blade care accessory set | 45500610

Microfibre care cloth, 30,0 x 30,0 cm L/W
100% Japanese camellia oil, food-safe

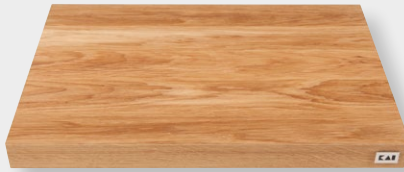
Cutting Boards & Knife Blocks

Knife blocks and cutting boards provide an optimum addition to the entire range of kai chef's knives. The timeless product portfolio is handcrafted to the highest standard and represents ultimate quality and design. In lieu of this, it is no surprise that high demands are made for the quality of the raw wood. Thus, the beauty and varied characteristics of the woods employed play as big a role in the production process as sustainability and environmental responsibility. The durability of the products matches the life cycles of the woods used, meaning the raw materials needed can grow back within the product's lifetime.





Block board, Walnut | DM-0809
limited to 200 pieces per year
58,0 x 35,0-40,0 x 5,0 cm L/W/H



Cutting board, Oak | DM-0789
Also in a set with 3 Shun Classic knives: DM-0700, 0701 and 0702 | DM-0789DM SET 1
with non-slip rubber feet
39,0 x 26,0 x 3,6 cm L/W/H



Head wood chopping block, Oak | DM-0795
with non-slip rubber feet
39,0 x 26,2 x 5,3 cm L/W/H



Cutting board Supergrau | SGB-1
Oak/Walnut/Maple/Cherry
47,0 x 25,5 x 2,5 cm L/W/H



1

2

1. Rotating knife block, Oak | DM-0794

2. Rotating knife block, Walnut | DM-0799

Granite base, 360 ° rotation, two-sided magnetic, for 6-8 knives
31,0 x 18,0 x 34,0 cm L/W/H



1

2

1. Knife block, Oak | DM-0805

2. Knife block, Walnut | DM-0806

magnetic, for 6-8 knives

34,0 x 14,0 x 26,5 cm L/W/H



1

2

1. Saddle, Darkbrown | SGS1

2. Saddle, Tan | SGS2

Magnetic knife block with cutting board, polished aluminium, leather
Block: 25,0 x 13,0 x 27,0 cm, Board: 47,0 x 24,5 x 2,5 cm L/W/H



1. Knife block Stonehenge, Oak with granite base | STH-3.3
 2. Knife block Stonehenge, Walnut with granite base | STH-4.3
 3. Knife block Stonehenge, Walnut with stainless steel base | STH-4.1
magnetic, for 4 knives
- 18,0 x 10,0 x 28,0-30,0 cm L/W/H



1. Knife block Stonehenge, Oak with stainless steel base | STH-3
 2. Knife block Stonehenge, Walnut with granite base | STH-4
 3. Knife block Stonehenge, Redwood with granite base | STH-1
magnetic, for 10 knives
- 21,0 x 21,0 x 28,0-30,0 cm L/W/H



1

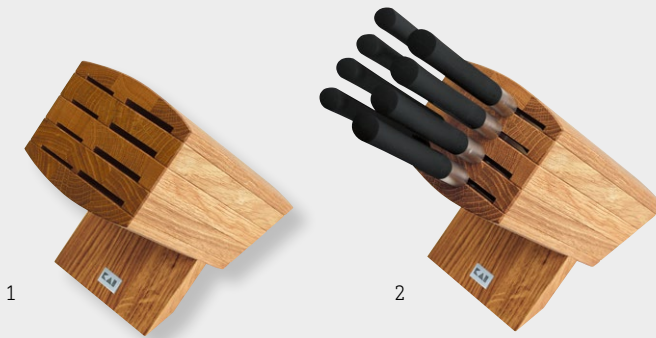


2

1. Wooden knife board, Oak | DM-0800
 2. Wooden knife board, Walnut | DM-0807
magnetic, for 4-6 knives
- 39,0 x 6,5 x 3,0 cm L/W/H



Knife block, Walnut | DM-0810
dismountable, for 8 knives
31,0 x 18,0 x 34,0 cm L/W/H



1. **Knife block Wasabi, Oak | 6600-BN**
2. **Knife block Wasabi in Set with 8 knives | 6799**
(furnished: 6716S, 6716N, 6720C, 6710P, 6715U, 6710D, 6724Y, 6715D)
dismountable, for 8 knives
31,0 x 18,0 x 34,0 cm L/W/H

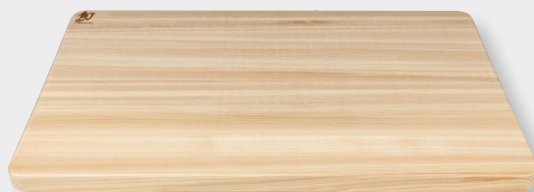


C-Knife block, Oak | DM-0803
for 5 knives
17,0 x 10,0 x 30,0 cm L/W/H



1. Knife block Cube, Beech | DM-0819
for 5 knives, 15,5 x 10,0 x 25,0 cm L/W/H

2. Knife block, Beech | DM-0820
with cookbook holder, for 5 knives, 15,5 x 23,5 x 23,0 cm L/W/H



Shun Cutting board Hinoki, Size S, 27,5 x 21,5 x 1,0 cm | DM-0814
Shun Cutting board Hinoki, Size M, 40,5 x 27,5 x 1,35 cm | DM-0816
Shun Cutting board Hinoki, Size L, 45,7 x 30,5 x 2,0 cm L/W/H | DM-0817



Shun Grooved cutting board Hinoki | DM-0818
D-Type, backside with juice groove
36,0 x 33,0 x 2,5 cm L/W/H



Shun Accessories

Sophisticated Shun kitchen accessories of proven quality. kai offers the perfect addition of selected kitchen tools and appropriate accessories for storage and travel, truly befitting the character of the Shun Series. The functional and elegant workwear assortment for demanding kitchen work completes the range.





Fishbone tweezers | BC-0751
Stainless Steel, 13,9 x 2,1 x 2,3 cm L/W/H



Japanese kitchen scissor | DM-7100
Blades: 5,0 cm



Micro grater | DM-0900
Stainless Steel, 27,5 x 14,3 cm L/W

Oroshigane - the traditional Japanese tool is an excellent choice for ginger and wasabi. Its extremely sharp serration grinds very smoothly and allows the flavour to flower out even better. It can be used on both sides (smooth/ very smooth). Its large grating surface provides for comfortable work. Suitable for ginger, wasabi, radish, garlic, tomatoes and much more.



Shun knife bag | DM-0780
for 9 large and 8 small knives
Closed: 50,0 x 27,0 x 10,0 cm L/W/H
Open: 102,0 x 49,0 cm L/W



kai knife bag | DM-0781
for 4 large and 3 small knives
Closed: 46,0 x 16,0 x 7,0 cm L/W/H
Open: 46,0 x 47,0 cm L/W



Polo shirt | LADIES or MEN
in various sizes



Chef's coat
in various sizes



1



2

1. Chef's apron Shun Classic Edition | 43070060
2. Chef's apron Shun Tim Mälzer Edition | 46025020
with adjustable neck strap and waist loop for tying



Michel Bras Tools

Michel BRAS utensils represent a choice series of high-quality cooking utensils for professional use. The entire product portfolio of the Series has been developed and manufactured with passion and an exceptional quality. The products impress with their rigorous combination of precision, functionality, and haptics.





reddot award 2015
winner

DESIGN PLUS



German
Design Award

WINNER 2015



Mandoline | BK-0206
40,0 x 12,5 x 25,0 cm

Easy handling und precise application - the new mandoline presented in the Michel BRAS Series combines practicality and high quality: five different blades made of VG10 steel for slices, crinkles, and three sizes of julienne cuts (3 mm, 7 mm or 10 mm) can be interchanged as the situation requires. Fine workmanship and outstanding sharpness guarantee a perfectly clean cut, and ease the preparation of different kinds of vegetables. A food caddy ensures safe and easy handling, and a storage case protects the blades after use. In 2015, the Michel Bras Mandoline was awarded the Red Dot Design Award, the German Design Award, and the Design Plus Award.

With 5 interchangeable blades: 1x straight blade, 1x blade for wave and wafer cuts, as well as 3x julienne blades with blade spacings of 3mm, 7mm, and 10mm.



I-Peeler | BK-0201

Blade 4,2 cm / 10,0 cm, Handle 10,8 cm

With 2 interchangeable blades with cutting heights of 0.3 and 0.4 mm.



T-Peeler | BK-0204

Blade 5,7 cm / 10,0 cm, Handle 10,8 cm

With 4 interchangeable blades: 2x smooth blades with cutting heights of 0.3 and 0.4 mm, and 2x Julienne knives with cutting heights of 1.85 and 3.5 mm.



Cheese grater | BK-0205

Blade 15,4 cm, Handle 11,3 cm

With 3 changeable attachments in extra fine, fine and coarse.



Small Kitchen scissor | BK-0202
Blade 12,5 cm / 10,0 cm, Handle 8,0 cm



Large Kitchen scissor | BK-0203
with nutcracker, Blade 14,0 cm, Handle 9,0 cm



Diamond sharpener | BK-0022
Sharpener 29,5 cm, Handle 11,8 cm

Pure Komachi Grater

Grating series with 3 cutting edge patterns
Made in Japan

The three graters in the Pure Komachi Series possess durable and extremely sharp stainless steel cutting edges. The grater's ultra-fine cutting edges are cut into the stainless steel using an innovative etching method, as opposed to the conventional punching method. This means that the cutting edges achieve a razor-like sharpness, reducing the necessitated force to a minimum. In addition, the substance being grated is precisely cut, not crushed, allowing the aroma and flavour to fully develop. The graters feature an ergonomic plastic handle with a non-slip coating, and are dishwasher-safe. In 2016, the Pure Komachi grater Series was awarded the "German Design Award Special", the "Good Design Award", and the "Red Dot Design Award".





Fine grater & zester | PG-0001
with Ishimatsu* blade pattern *(jap.: checked pattern)
Blade 13,5 x 3,0-5,0 cm L/W
Handle 10,8 x 3,0-5,0 x 2,3 cm L/W/H

Suitable for e.g. hard cheese, chocolate, ginger,
lemon zest, nutmeg and carrots.



Ribbon grater | PG-0002
with Kanokoshibori* blade pattern *(jap.: dappled white spotted pattern)
Blade 13,5 x 3,0-5,0 cm L/W
Handle 10,8 x 3,0-5,0 x 2,3 cm L/W/H

Suitable for e.g. courgettes, soft cheese, carrots,
chocolate, hard cheese and coconut.



Julienne slicer | PG-0003
with Yabanemonyo blade pattern *(jap.: arrow feather)
Blade 13,5 x 3,0-5,0 cm L/W
Handle 10,8 x 3,0-5,0 x 2,3 cm L/W/H

Suitable for e.g. kohlrabi, carrots, cucumber,
courgettes, potatoes and radishes.

Select 100 Tools

The Select 100 cooking utensils form a series of useful kitchen utensils for daily use. The Series focuses on stylish and simple equipment for easy use and clever functionality. The high quality range is an ideal addition for a range of tasks in a demanding kitchen environment.

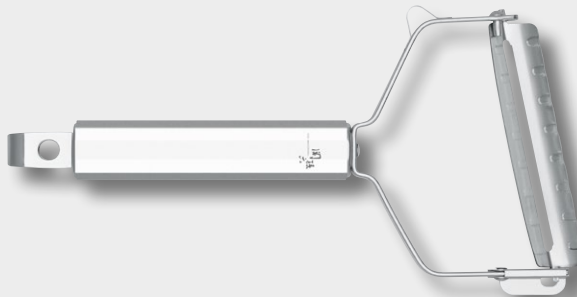
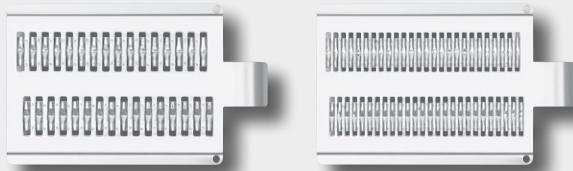




Mandoline | DH-5505

Blade 8,5 cm / 20° inclination, 28,5 x 11,5 x 1,0 cm L/W/H

With 2 interchangeable inserts for fine and coarse julienne vegetables.

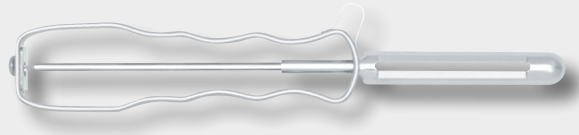


T-Peeler | DH-3301

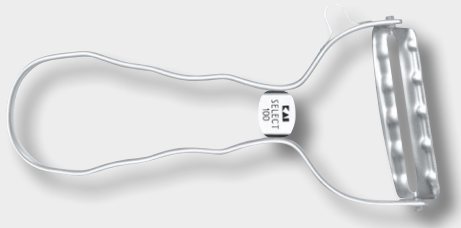
Blade 9,0 cm, Handle 10,0 x 2,2 cm L/W

With 2 interchangeable blades with a smooth cutting edge and julienne cutter.

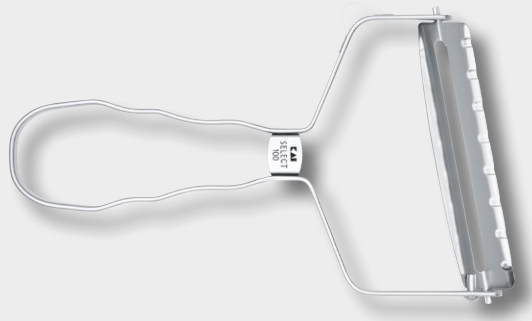




I-Peeler | DH-6001
Blade 5,0 cm, Handle 11,0 x 2,6 cm L/W



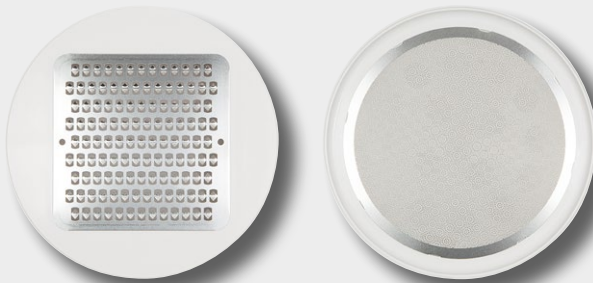
T-Peeler | DH-6000
Blade 5,0 cm, Handle 9,2 x 4,0 cm L/W



T-Peeler | DH-3107
Blade 9,0 cm, Handle 10,0 x 4,0 cm L/W



Julienne grater (rough) | DH-5705
with collecting container and wooden brush
13,6 x 7,0 x 3,2 cm L/W/H



Grater | DH-5704
with collecting container
10,0 x 4,4 cm ø/H

With 2 graters for ginger (fine) and wasabi (very fine).



Scale remover | DH-6006
with plastic collecting container
Stainless Steel, Total length 21,0 cm, Handle 14,0 cm



Mortar with wooden pestle | DH-3020
Porcelain, 10,2 x 6,2 cm ø/H



Grapefruit squeezer | DH-3017
Porcelain, 17,0 x 15,6 x 6,6 cm L/W/H



Lemon squeezer | DH-3018
Porcelain, 14,3 x 12,8 x 5,1 cm L/W/H



Kitchen scissor | DH-6002
with microserration, dismantling
Blades 9,3 cm, Blade thickness 0,3 cm



Fruit knife with plastic knife sheath | DH-3014
Blade 12,0 cm, Handle 11,0 cm



kai fruit knife with wooden knife sheath | DG-3002
Blade 12,0 cm, Handle 11,0 cm

Scissors

7000 Series: the professional scissor blades are made of particularly hard stainless steel (AUS 8A) with a hardness value of 58 ± 1 HRC. The scissors feature an entirely matt surface with black PU grip plates. The patented "Duplex Interlock" adjustment screw ensures a consistent tension setting.

V5000 Series: The V5000 Series was developed specifically for general domestic use. The scissor blades are fashioned from stainless steel (NSSWR-2) with a hardness of 56 ± 1 HRC. The scissor blades feature a satin finish. The adjustment screw made of stainless steel ensures perfect tension setting. The ergonomic handle, which is available in three colours per model, is made of a rigid elastomer, and therefore fits the hand comfortably and securely.



7000



Scissors with a straight blade | 7205
Size 8.0" / 20,5 cm



Scissors with a straight blade | 7230
Size 9.0" / 23,0 cm



Scissors with a straight blade | 7250
Serrated-edge scissors | 7250SE
Size 10.0" / 25,0 cm



Scissors with a straight blade, Slim & Light | 7250SL
Size 10.0" / 25,0 cm



Scissors optimised for aramide fabric | 7240 AS
Size 9.5" / 24,0 cm (grey handles)



Scissors with a straight blade | 7280
Serrated-edge scissors | 7280SE
Size 11.0" / 28,0 cm



Scissors with a straight blade | 7300
Size 12.0" / 30,0 cm



Scissors with a straight blade, left-handed model | 7250L
Size 10.0" / 25,0 cm

V5000



Small Scissors with a straight blade
black | V5135BK, pink | V5135P, blue | V5135B
with handy blade sheath, Size 13,5 cm



Medium Scissors with a straight blade
black | V5165BK, pink | V5165P, blue | V5165B
with handy blade sheath, Size 16,5 cm



Large Scissors with a straight blade
black | V5210BK, pink | V5210P, blue | V5210B
with handy blade sheath, Size 21,0 cm



Large Scissors with a straight blade
black | V5230BK, pink | V5230P, blue | V5230B
with handy blade sheath, Size 23,0 cm



Large Scissors with a straight blade
black | V5250BK, pink | V5250P, blue | V5250B
with handy blade sheath, Size 25,0 cm



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