

土佐一影切付

Tosa-Ichi Shadow

Tsuchime Black Aogami Super/405 stainless clad

11 Models :

SANTOKU 三徳・180mm

USUBA 薄刃・165mm

CHEF'S KNIFE 牛刀・180mm, 210mm, 240mm

KIRITSUKE 切付・210mm, 240mm

SUJIHIKI (SLICER) 筋引・240mm, 270mm

PETTY ペティ・135mm, 150mm

影
&
光

Shadows
&
Lights



KIRITSUKE
210mm

左近龍雅 全身龍彫刻 柳刃

SAKON Ryuga

Asymmetric Powdered High Speed Steel Clad Blade
with optional hand-engraving of Japanese legendary dragon

3 Models :

SASHIMI SLICER with Bamboo sheath, SAYA

竹鞘付片刃柳刃・240mm, 270mm, 300mm

YANAGIBA
270mm

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February
2018

The definitive Japanese Sashimi Slicer & Dark Black skin Kiritsuke NEW models from Tosa, Japan

The SAKON Supremacy

左近銀雅 梨地

SAKON Ginga

Nashiji Bright
Gingami 3/405 stainless clad

7 Models × [3 Handle Colors] :

SANTOKU 三徳・165mm, 180mm
CHEF'S KNIFE 牛刀・180mm, 210mm
USUBA 薄刃・165mm
PETTY ペティ・80mm, 135mm

SANTOKU 三徳
180mm
Wine × Black

[NEW Color]
Purple

Dark Brown



Octagonal Pakka Wood
/ Full Tang



左近龍雅 紫檀八角柄

SAKON Ryuga

Powdered high speed steel/405 stainless clad

12 Models :

SANTOKU 三徳・165mm
NAKIRI 菜切・165mm
CHEF'S KNIFE 牛刀・180mm, 210mm, 240mm
KIRITSUKE 切付・210mm, 240mm
SUJHIKI (SLICER) 筋引・240mm, 270mm
PETTY ペティ・80mm, 135mm, 150mm

Roll-forged GYUTO
牛刀【鍛造】和包丁
(Rosewood octagonal handle)
240mm



Roll-forged SANTOKU
三徳【鍛造】和包丁
(Rosewood octagonal handle)
165mm

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SAKON Plus

"Sakon Plus" where craftsmanship
meets aeronautical technology Vee-tech®

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CHEF'S KNIFE 牛刀
210mm

SANTOKU 三徳
180mm

PETTY ペティ
135mm



穂岐山刃物株式会社

100年の歴史の中で培われた、伝統技術と機能美の融合
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