

Shun
Cutlery
2019



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The Fine Art of Japanese Handcrafting



In Japan, the blade is more than a tool; it's a tradition. From legendary samurai swords to the handcrafted culinary cutlery of today, the exquisite craftsmanship of Japanese blades is admired worldwide.

Since the 13th century, Seki City has been the heart of the Japanese cutlery industry. For more than 110 years, it has also been the home of Kai Corporation, the makers of Shun fine cutlery. Inspired by the traditions of ancient Japan, today's highly skilled Shun artisans produce blades of unparalleled quality and beauty.

Shun is dedicated to maintaining this ancient tradition by continuing

to handcraft each knife in our Seki City facilities. Each piece of this fine kitchen cutlery takes at least 100 individual steps to complete. While we maintain these ancient traditions of handcrafted quality, we also take advantage of thoroughly modern, premium materials and state-of-the-art technology to provide Shun quality to millions of professional chefs and avid home cooks throughout the world.

Japan's artisan tradition also extends to other aspects of Japanese culinary life. For example, the very best shoyu, or soy sauce, is handcrafted using techniques and recipes that are hundreds of

years old. It is one of the most important ingredients in Japanese cooking. Kamaboko are fish cakes, a quintessential Japanese food, prized especially during celebrations. Even Japanese tableware has its traditions, including its own version of the tradition of "shun" for which we named our brand. Just as foods are eaten in season at the peak of their perfection, so Japanese tableware changes with the seasons, making every meal more pleasurable, and more "shun."

Join us as we look at a few of these culinary traditions throughout this catalog.

Japan's Artisanal Tradition

Japan values handcrafting, from weaving to woodworking to papermaking, but most especially when it comes to culinary culture. We'd like to introduce you to just a few of these essential Japanese artisanal traditions.

Shoyu

Shoyu is Japanese soy sauce. It is a fermented and aged product made from soy, wheat, and salt. While there are commercial producers who speed up the process, traditional *shoyu-ya* (soy sauce makers) still make it using recipes and techniques that are many hundreds of years old.

To make shoyu in the traditional manner, soy beans are soaked and cooked. The wheat is roasted, then the two are mixed together. A natural fungus is added to induce fermentation. The ingredients go into a salt brine and the mixture is left to brew in giant, open vats, developing its characteristic flavors. Only with sufficient time and handcrafted care does shoyu develop its full depth and complexity.

Sake

Sake, or rice wine, is Japan's national beverage. Like shoyu, it can be made quickly and commercially. Yet the very best-quality sake is patiently handcrafted from the very best-quality ingredients.

Sake requires special *saka mai*, or sake rice, and the very purest water with a precise mineral content. The rice is polished to remove the bran and reveal the starchy interior of the grain. Then the rice is steamed, mixed with water, and put through several fermentation processes, eventually resulting in sake. Each meticulous step is overseen by the Toji, the master brewer, who is regarded as an artist in Japanese society.

Wasabi

Most diners today know wasabi as the pungent green paste served with sushi. It is made by finely grinding the bright green wasabi rhizome which, while technically a stem, grows underground.

True Japanese wasabi is notoriously difficult to grow. It must have exactly the right growing conditions, the purest, mountain spring water, and artisan farmers with sophisticated skills to shepherd it along the way. Many farmers grow wasabi in the same mountainous fields that were originally built by their ancestors generations ago. Growing techniques are also handed down so each family has their own unique method. It can take as long as two years for each plant to reach its proper development for the perfect wasabi flavor.

Kamaboko

Kamaboko is a type of Japanese fish cake. It is made of pureed white fish that is seasoned, formed into "cakes," then cooked. Kamaboko is used in everything from soups to main dishes.

Kamaboko can be mass produced, but the premium-quality type is handmade. This handcrafting process is overseen by only the most experienced craftsmen, who know exactly how to make the puree and precisely how much seasoning to add. Kamaboko is usually formed on a small wooden plank. When made by hand, layers of the fish puree are mounded on the plank until the desired size and shape are created.



Cutlery

Shun is proud to be part of the ancient tradition of Japanese handcrafting. Inspired and guided by the 800-year-old blademaking heritage of our Seki City home, we also continually look for new and better methods for making the fine cutlery that will become a part of our customers' lives.

This means we incorporate modern materials, such as advanced-formula steels, in our products. It also means we use the latest technology to test our knives in order to ensure the quality is always "Shun"—at the peak of perfection.

Our customers can count on knives with Shun-sharp edges that make food preparation faster and easier, help them get the most from even the most delicate ingredients, and that they can be proud to own and use.

Learn more about how Shun ensures quality on page 44.

When taken off the plank for serving, the resulting fish cake is D-shaped. It's such a well-known shape that many Japanese will describe any D-shaped item as "kamaboko-shaped." For example, we could say that Shun Classic's D-shaped handles are kamaboko-shaped handles.

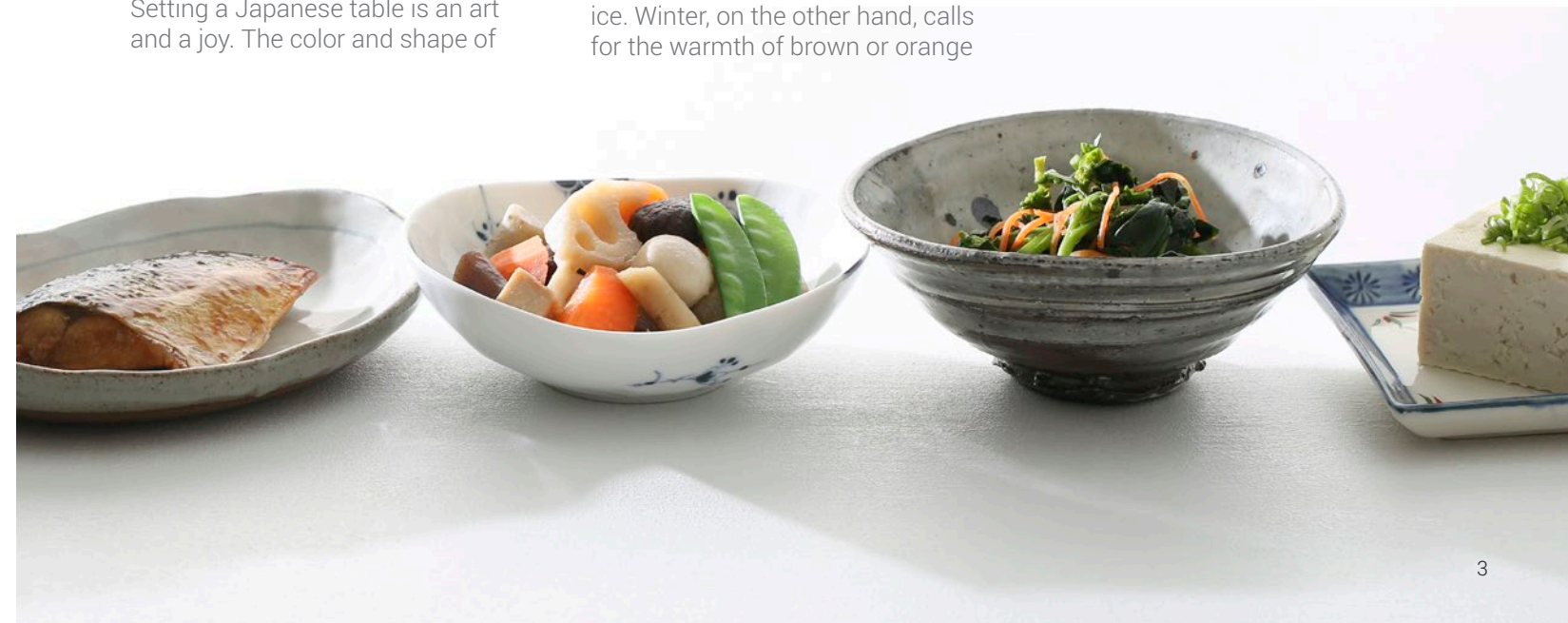
Seasonal Tableware

Setting a Japanese table is an art and a joy. The color and shape of

each vessel is specifically chosen to enhance the food served in it. Another important consideration is the season of the year. Just as food is always eaten at the "shun" moment, when it is perfectly flavorful, so tableware is chosen to be "in season," too. For instance, a Japanese cook might serve a summer dish in a clear glass bowl that reminds the diner of cooling ice. Winter, on the other hand, calls for the warmth of brown or orange

tableware. Nothing has to match, but everything works in harmony.

Japan is especially celebrated for its ceramic and lacquerware traditions. Ceramic-ware with intentional, handmade imperfections is exceptionally prized. Lacquerware is so beloved that leading artisans are considered to be Living National Treasures.



The must-have basics



Paring knife—A paring knife gets its name from its main function: removing or “paring” away things, such as peels, from fruits and vegetables. It’s also ideal for coring, trimming, decorating, and other detail work.



Utility knife—A good utility knife is a must-have in a kitchen knife line up. In size, it’s between a chef’s knife and a paring knife, making it the perfect size for all those in-between tasks.



Chef’s knife—If there is one knife that no cook can be without, it’s a chef’s knife. This all-purpose blade is ideal for a wide variety of cutting tasks. It’s perfect for slicing and dicing small to medium-sized fruits, vegetables, and other foods. With its curved belly, the chef’s knife can also be gently “rocked” through fresh herbs or spices to produce a very fine mince.

The great-to-have collection



Bread knife—If you bake or buy whole loaves of bread, this knife will be one of the most-used tools in your kitchen. Shun bread knives feature razor-sharp, wide, “low frequency” serrations. The serrations let you gently cut through the bread without crushing and with fewer crumbs. Unlike sawtooth serrations, our wide serrations cut through the bread without tearing, keeping the bread’s texture intact.



Steak knife—The key to a delicious steak is keeping more of the flavorful juices where they belong—inside the steak. A razor-sharp, fine-edged knife glides through your steak, cutting fewer of the capillaries in the meat and keeping more of the juices inside. You will be astonished at what a difference it makes!



Slicing knife—A slicing knife is long and narrow, enabling you to make even slices without sawing. This kind of clean cut keeps more of the flavorful juices inside the meat. Along with the Shun-sharp edge, the narrow blade profile enables the blade to glide through the protein with less friction so each slice is perfect.



6-inch Chef’s knife—Sometimes you want a chef’s knife that’s particularly lightweight and highly maneuverable. A 6-inch chef’s knife is a perfect choice. Like all chef’s knives, it is an all-purpose blade ideal for a wide variety of cutting tasks. Yet with a shorter blade, it’s a particularly easy knife to use.



Flexible Fillet—Just the right amount of flex in this blade’s AUS8A steel makes filleting fish easier. The knife conforms to the ribs of the fish, removing meat from bones quickly and easily. AUS8A is a high-carbon stainless steel that offers strength, hardness, and wear resistance, as well as a small amount of flex.

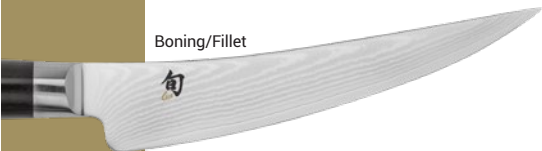


Santoku—A santoku is an Asian-inspired knife that many cooks today have added to their kitchen favorites. A knife of many talents, a santoku easily handles all the basic cutting tasks. Slightly shorter than the standard chef’s knife, the santoku is light, agile, and very easy to maneuver.

Specialty blade shapes



Asian Multi-Prep



Boning/Fillet



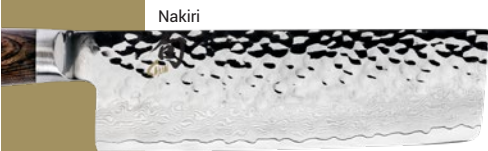
Kiritsuke



Asian Utility



Ultimate Utility



Nakiri



Yanagiba



Brisket Knife

Asian Multi-Prep—In Japan, this nimble, triangular blade is called a honesuki. It’s perfect for boning poultry and trimming meats. Yet it also has a wide variety of other food prep functions—from slicing garlic to trimming vegetables. The narrow tip is ideal for maneuvering around bones and between joints. The wider end makes slicing vegetables like shallots or trimming green beans quick and easy. This blade shape provides a high level of control, which is especially important when boning or handling small to medium-sized fruits and vegetables. If you like a compact, agile knife, the Asian Multi-Prep will be your new go-to.

Boning/Fillet—For boning, the narrow, sharp, curved blade gets in close, making it easy to separate meat from bone. It’s perfect for trimming the silver skin from a tenderloin, a roast, or even making your own cutlets. The narrow blade reduces the drag as you cut against the meat, and the six-inch length is just right to glide through fish, quickly removing bones and skin.

Kiritsuke—The kiritsuke is known as the Japanese master’s knife. The kiritsuke is used for a wide variety of kitchen tasks, similar to a chef’s knife. It works extremely well with vegetables and slices proteins with grace and ease.

Asian Utility—While it may look like a meat cleaver, it isn’t. Instead, the Asian Utility Knife, developed by Shun, is adept at processing everything from vegetables for stir fry to thinly slicing meats. Every part of this knife can be put to use: the flat to smash a garlic clove, the back to tenderize meat, and the tip and razor-sharp edge for everything from skinning fish to shaving vegetables.

Ultimate Utility—The Ultimate Utility is a unique knife style developed by Shun. Most of our lines include this style because it is extremely versatile and has proven to be popular with Shun customers. The cutting edge has a “low-frequency” serration that makes the knife perfect for slicing delicate thin-skinned fruits and vegetables. The wide blade with its rounded tip also makes it a great knife for spreading condiments on a sandwich—or icing on a cake.

Nakiri—Both professional chefs and home cooks around the world choose this beautiful and extremely useful tool whenever they have fruits or vegetables to slice and dice. With its straight blade, edge, and spine, the nakiri isn’t rocked like a chef’s knife. Instead, it should be used with a simple push cut—down and forward—to enjoy the clean, swift work it makes of your produce.

Yanagiba—The yanagiba is most often used for slicing raw fish for sashimi and for slicing sushi rolls, yet is also perfect for preparing a variety of proteins. The incredible sharpness of this single-bevel blade reduces loss of the natural juices and creates clean cuts. To use a yanagiba, gently pull it through the food using just the weight of the blade itself to do the cutting.

Brisket knife—A brisket knife is ideal for trimming and slicing larger cuts of meat, including brisket, ham, and turkey. The brisket knife is long and narrow with hollow-grounds, enabling you to cut elegant slices in a single pass. A rounded tip makes this knife safer and easier to use.



Proprietary Composite Blade Technology

Permanently joins san mai edge to stainless steel upper.

VG10 stainless steel edge

This “super steel” provides the edge-holding ability of carbon steel with the corrosion resistance of stainless steel. It also has a variety of other elements to improve desirable blade characteristics. It is an excellent cutlery steel.

Razor-sharp 16° san mai edge

VG10 is clad with a layer of stainless steel on each side to support and protect, then hand-sharpened to 16° each side.

420J stainless steel upper

A quality Japanese steel known for excellent stain resistance.

A modern “hamon”

The wavy design joining the steels is based on traditional Japanese blade hamon patterns.

Traditional-style handle with emblem

Textured PP/TPE provides excellent grip, easy maintenance; polished steel Shun emblem enhances and balances handle.

Rabbit tang

Controls weight and enhances maneuverability; this is how samurai swords were commonly made.

Sora

In Japanese, Sora means “sky.” With Sora’s proprietary Composite Blade Technology, this beautiful series offers sky-high value by bringing together a VG10 three-layer san mai cutting edge with a polished Japanese 420J stainless steel upper.

This technology puts high-performance material exactly where it’s needed most—on the cutting edge.





Paring 3.5"
[VB0700]



Serrated Utility 5.5"
[VB0722]



Utility 6"
[VB0701]



Chef's 6"
[VB0723]



Ultimate Utility 6"
[VB0741]
Read more about specialty
blade shapes on page 5



Hollow Ground Santoku 5.5"
[VB0740]



Shoyu

Did you know that there are five main regional types of soy sauce in Japan? Typical Japanese households stock at least two different types, usually a darker and a lighter style. The soy sauce we commonly use in the US is the darker *koikuchi* type.



Hollow Ground Santoku 7"
[VB0718]



Chef's 8"
[VB0706]



Bread 9"
[VB0705]



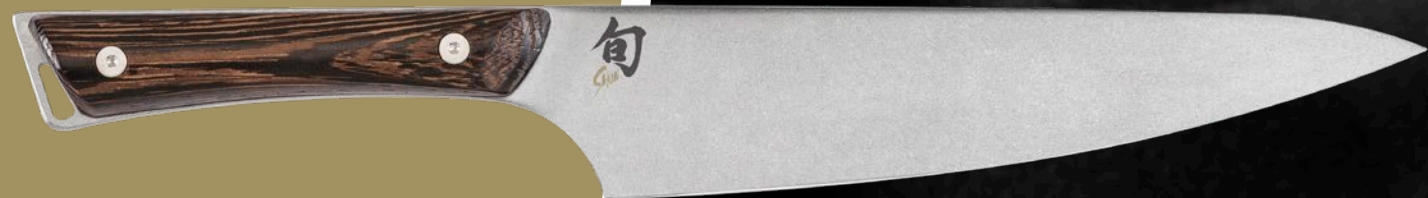
Combination
Honing Steel 9"
[VB0790]

See page 32 for block sets

What is Composite Blade technology?

Sora uses Kai's proprietary Composite Blade technology to bring together a VG10 three-layer san mai cutting edge with a Japanese 420J stainless steel upper. The two blade sections are laser cut, then fit together like pieces of a jigsaw puzzle. Braze welding permanently joins them. The attractive wavy pattern at the joint is based on traditional Japanese sword hamon lines. [Read more](#) about Kai's proprietary Composite Blade technology on page 49.





Japanese AUS10A blade steel

Highly refined, high-carbon, vanadium stainless steel that takes a razor-sharp edge and holds it longer.

Exclusive Heritage finish

Hides scratches, and gives Kanso a rustic look that just improves with age.

Razor-sharp 16° cutting edge

Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground.

Full tang construction

Provides cutting balance and strength.

Contoured tagayasan (or wenge) wood handle

Known as "iron sword wood," tagayasan is dense, durable, and beautiful.

Kanso

Kanso is a design principle based on Zen philosophy. It means "simplicity," but it is a simplicity that is achieved by concentrating solely on what is most essential.

When it comes to Shun's Kanso cutlery, essential means high-performance steel, a razor sharp edge, perfect balance, and precision cutting control.

Kanso is simple—and beautiful—kitchen cutlery that simply performs.





Paring 3.5"
[SWT0700]



Utility 6"
[SWT0701]



Steak 5"
[SWT0711]



Asian Multi-Prep 5"
[SWT0729]
Read more about specialty
blade shapes on page 5



Hollow Ground Santoku 5.5"
[SWT0727]



Boning/Fillet 6.5"
[SWT0743]
Read more about specialty
blade shapes on page 5



Hollow Ground Nakiri 6.5"
[SWT0728]
Read more about specialty
blade shapes on page 5



Kamaboko

In Japan, kamaboko fish cakes are considered a national treasure. People celebrate the famous delicacy on Kamaboko Day, November 15th.

NEW!

Kanso 4 Pc Steak Knife Set

[SWTS0430]
Four Steak knives in a
gift-boxed set



Hollow Ground Santoku 7"
[SWT0718]



Asian Utility 7"
[SWT0767]
Read more about specialty
blade shapes on page 5



Chef's 8"
[SWT0706]



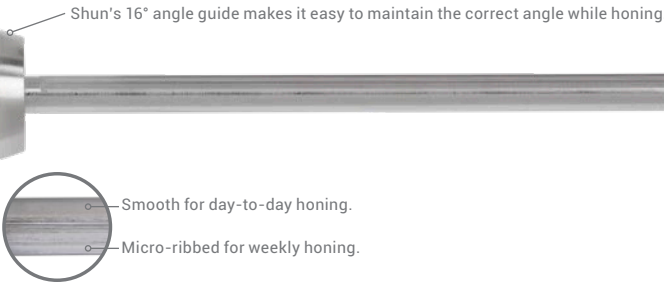
Bread 9"
[SWT0705]



Hollow Ground
Brisket 12"
Includes wooden saya
[SWT0778]
Read more about specialty
blade shapes on page 5



Combination
Honing Steel 9"
[SWT0790]



Shun's 16° angle guide makes it easy to maintain the correct angle while honing.

Smooth for day-to-day honing.

Micro-ribbed for weekly honing.



Proprietary VG-MAX™ cutting core

VG-MAX is the newest in the VG line of “super steels.” Available only from Shun, this extremely fine-grained steel has been enhanced to offer “maximum” performance, strength, corrosion resistance, and a sharp, long-lasting edge.

Stainless Damascus cladding

34 micro-layers of steel each side support the core (69 layers total), add stain/corrosion resistance, and help food release from the blade.

Razor-sharp 16° cutting edge

Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground for easy cutting and food release.

Full composite tang

Ensures Classics are lightweight, yet perfectly balanced.

PakkaWood® D-shaped handles

This traditional Japanese style has a slight ridge on the right for a comfortable, secure grip; ebony PakkaWood is beautiful, durable, and won't harbor bacteria.

Classic

Shun Classics are the original Shuns, the first Japanese-style knives to be made available to a wider audience in North America. Instead of heavy, ponderous blades, Shun Classic blades are lighter with razor-sharp edges and crafted from advanced steel. Rather than weighty, Western handles, Shun Classic offers the graceful control of a traditional Japanese handle.

With Shun Classic, you'll discover a wide selection of traditional blade shapes as well as unique shapes—so you can always find the right handcrafted knife for every kitchen task.





Bird's Beak 2.5"
[DM0715]



Paring 3.5"
[DM0700]



Paring 4"
[DM0716]



Asian Multi-Prep 4.5"
[DM0749]
Read more about specialty
blade shapes on page 5



Steak 4.75"
[DM0711]



Santoku 5.5"
[DM0727]



Wasabi

Wasabia japonica, Japanese wasabi, can only be grown by precisely controlling the flow of water over the fields. It must have pure spring water; no fertilizer allowed. Due to the difficulty of growing wasabi, it is very expensive — and probably not what you may have been served at the local sushi train.

Classic 4 Pc Steak Knife Set

[DMS400]
Four Steak knives in a
gift-boxed set



Utility 6"
[DM0701]



Serrated Utility 6"
[DM0722]



Ultimate Utility 6"
[DM0741]
Read more about specialty
blade shapes on page 5



Chef's 6"
[DM0723]



Meat Cleaver 6"
[DM0767]

Made with Japanese AUS8A steel for heavier duty tasks such as breaking down chicken and thick-skinned vegetables, like spaghetti and butternut squash.



Boning/Fillet 6"
[DM0743]
[Read more about specialty blade shapes on page 5](#)



Nakiri 6.5"
[DM0728]
[Read more about specialty blade shapes on page 5](#)



Hollow Ground Santoku 7"
[DM0718]



Asian Cook's 7"
[DM0760]



Flexible Fillet 7"
[DM0761]

**BLADE
SHOW
WINNER**



DM0761 is made with Japanese AUS8A steel for flexibility & toughness



Vegetable Cleaver 7"
[DM0712]



Chef's 8"
[DM0706]



Western Cook's 8"
[DM0766]
The DM0766, identified by a black accent stripe near the bolster, is sharpened to a 22° angle on each side for heavier duty tasks such as breaking down chicken and thick-skinned vegetables, like spaghetti and butternut squash.



Hollow Ground Chef's 8"
[DM0719]



Kiritsuke 8"
[DM0771]
[Read more about specialty blade shapes on page 5](#)



Offset Bread 8.25"
[DM0724]



Bread 9"
[DM0705]



Hollow Ground Slicing 9"
[DM0720]



Chef's 10"
[DM0707]



Hollow Ground
Brisket 12"
Includes wooden saya
[DM0778]
[Read more about specialty
blade shapes on page 5](#)



Carving Fork 6.5"
[DM0709]



Combination
Honing Steel 9"
[DM0790]



Classic 2 Pc Carving Set

[DMS0230]
Hollow Ground Slicing knife 9"
and Carving Fork 6.5" in a
gift-boxed set



Classic 3 Pc Starter Set

[DMS300]
Paring 3.5", Utility 6", Chef's
8" in a gift-boxed set



Proprietary VG-MAX™ cutting core

VG-MAX is the newest in the VG line of "super steels." Available only from Shun, this extremely fine-grained steel has been enhanced to offer "maximum" performance, strength, corrosion resistance, and a sharp, long-lasting edge.

Hammered tsuchime finish

Helps release food easily when cutting.

Stainless Damascus cladding

34 micro-layers of steel each side support the core (69 layers total), add stain/corrosion resistance, and help food release from the blade.

Razor-sharp 16° cutting edge

Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, quick taper, flat ground.

Full composite tang

Adds strength and balance.

PakkaWood® handles

Offer a comfortable grip. Walnut-colored PakkaWood® is durable, and won't harbor bacteria. Embossed endcap adds beauty and balance.

Premier

The first thing that catches the eye about the beautiful Shun Premier series is its magnificent *tsuchime* (tsoo-CHEE-may) finish. This hammered finish, combined with Premier's mirror blade polish and intricately layered Damascus, gives Shun Premier a look that is at once rustic and sophisticated.

But the real beauty of Premier is how it performs. Premier is designed to provide exceptionally agile handling. The lightweight, razor-sharp blades are quick and precise. The palm swell on the handle nestles into the hand to provide confident control—for both smaller and larger hands. The embossed endcap and brass ring provide both balance and beauty.





Paring 4"
[TDM0700]



Steak 5"
[TDM0711]



Santoku 5.5"
[TDM0727]



Nakiri 5.5"
[TDM0742]
Read more about specialty
blade shapes on page 5



Ultimate Utility 6"
[TDM0741]
Read more about specialty
blade shapes on page 5



Sake

At small artisanal sake breweries, sake making is a winter activity. This is especially true when it comes to high-grade sake because many tasks are done by hand and processes are slowed for quality. Cold-weather brewing lets the Toji better control brewing conditions and take advantage of the pure taste of winter water.

Premier 4 Pc Steak Knife Set

[TDMS0400]
Four Steak knives in a
gift-boxed set



Chef's 6"
[TDM0723]



Boning/Fillet 6"
[TDM0774]
Read more about specialty
blade shapes on page 5



Utility 6.5"
[TDM0701]



Serrated Utility 6.5"
[TDM0722]



Santoku 7"
[TDM0702]



Asian Cook's 7"
[TDM0760]



Kiritsuke 8"
[TDM0771]
Read more about specialty
blade shapes on page 5



Chef's 8"
[TDM0706]

**BLADE
SHOW
WINNER**



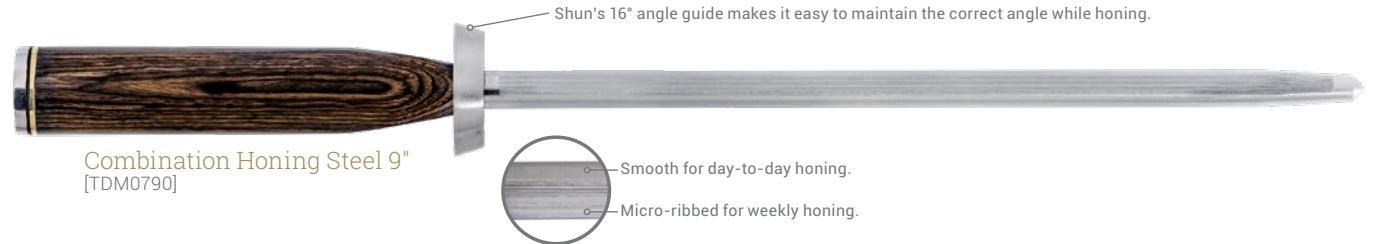
Bread 9"
[TDM0705]



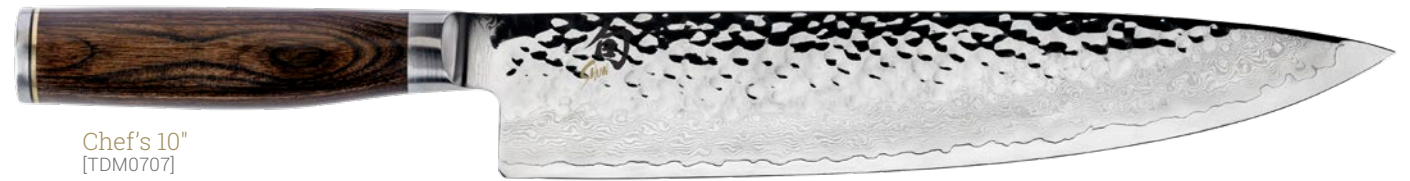
Slicing 9.5"
[TDM0704]



Carving Fork 6.5"
[TDM0709]



Combination Honing Steel 9"
[TDM0790]



Chef's 10"
[TDM0707]



Premier 2 Pc Carving Set

[TDMS0200]
Slicing 9.5" and Carving Fork
6.5" in a gift-boxed set



Premier 3 Pc Starter Set

[TDMS0300]
Paring 4", Utility 6.5" and Chef's
8" in a gift-boxed set



Dual Core construction

71 alternating micro-layers of high-carbon, high-chromium VG10 & VG2 stainless steel extend all the way to the edge.

Razor-sharp 16° cutting edge

Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground.

Rabbit tang

Controls weight and enhances maneuverability; this is how samurai swords were commonly made.

Traditional Japanese handle

Octagon-shaped handles in ebony PakkaWood provide a comfortable, secure grip. PakkaWood is beautiful, durable, and won't harbor bacteria.

Includes saya

Wooden sheath protects the blade during storage.

Dual Core

Until now, it was considered almost impossible to create layered and roll-forged Damascus from two high-carbon stainless steels. But now Shun brings together 71 alternating micro layers of high carbon, high chromium VG10 and VG2 stainless steels in one beautiful, high-performance damascus blade: Shun Dual Core.

The welding and forging process produces a very fine grain in the steel, enabling Dual Core to take and hold an exquisitely sharp edge. What's more, during normal use, the two steels will wear at different rates creating micro-serrations along the edge so that Dual Core maintains its high level of performance even longer. It's no wonder the Dual Core 8" Kiritsuke was named Blade Show 2014's Kitchen Knife of the Year.





Utility/Butchery 6"
Includes wooden saya
[VG0019]



NEW!
Nakiri 6.5"
Includes wooden saya
[VG0028]
Read more about specialty
blade shapes on page 5



NEW!
Santoku 7"
Includes wooden saya
[VG0021]



Kiritsuke 8"
Includes wooden saya
[VG0017]
Read more about specialty
blade shapes on page 5



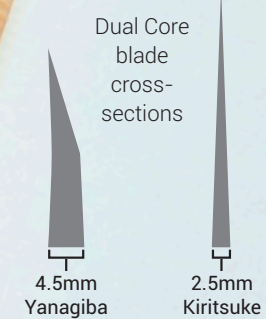
Yanagiba 10.5"
Includes wooden saya
[VG0020]
Read more about specialty
blade shapes on page 5



Tableware

Classic Japanese ceramics are often guided by the "wabi-sabi" aesthetic. Wabi-sabi embraces simplicity, naturalness, and irregularity. Raku ware is one example of this beautiful aesthetic tradition.

**BLADE
SHOW
WINNER**



The Shun Dual Core Yanagiba has the length, weight, and single-bevel design of a traditional Japanese yanagiba. The blade stock is thicker than the rest of the Dual Core series (4.5mm vs 2.5mm). This gives the knife heft and rigidity to glide through cuts with ease. This single-bevel blade offers a strong, razor-sharp edge and simplified sharpening. A gentle hollow-grind on the back of the blade makes food release easier.

Block sets

Sora



Kanso



Premier

Premier 3 Pc
Build-a-Block Set
[TDMS2200K]
Chef's 8", Combination
Honing Steel 9"
and 6-slot Bamboo
Slimline Block



Premier 5 Pc
Starter Block Set
[TDMS0512]
Paring 4", Utility 6.5",
Chef's 8", Combination
Honing Steel 9" and 6-slot
Bamboo Slimline Block



Premier 8 Pc Professional Block Set
[TDMS0808]
Paring 4", Santoku 5.5", Utility 6.5",
Chef's 8", Bread 9", Slicing 9.5",
Combination Honing Steel 9"
and 11-slot Bamboo Block



Premier 7 Pc
Essential Block Set
[TDMS0700]
Paring 4", Utility 6.5",
Chef's 8", Bread 9", Herb
Shears, Combination
Honing Steel 9" and 11-
slot Bamboo Block



Student Sets



Sora 5 Pc Student Set
[VBS0499]
Paring 3.5", Chef's 8", Bread 9",
Combination Honing Steel 9" and
Shun 8-slot Knife Roll



Classic 8 Pc Student Set
[DMS0899]
Paring 3.5", Utility 6", Boning/Fillet
6", Chef's 8", HG Slicing 9", Bread 9",
Combination Honing Steel 9"
and Shun 8-Slot Knife Roll



Shun BBQ Sets feature the three key knives you'll need to handle grill-worthy proteins of all types. They all come in a handsome Shun knife roll, perfect for when you take your BBQ show on the road. These gorgeous sets include the Asian Multi-Prep, the Boning/Fillet Knife, and the Brisket Knife, ideal for trimming and slicing larger cuts of meat, including roasts, brisket, ham, and turkey. The Brisket Knife includes its own wooden saya, or sheath.



Classic 12" Brisket Knife

BBQ Sets



Classic 4 Pc BBQ Set
[DMS0450]
Asian Multi-Prep 4.5", Boning/
Fillet 6", Hollow Ground Brisket
12" and Shun 8-slot Knife Roll

Kanso 4 Pc BBQ Set
[SWTS0450]
Asian Multi-Prep 5.5", Boning/Fillet 6.5",
Brisket Knife 12" and Shun 8-slot Knife Roll

Accessories

"Pho" apron (pictured) [SHUNAPRON10]
"Dashi" apron [SHUNAPRON11]
"Stingray" apron [SHUNAPRON12]

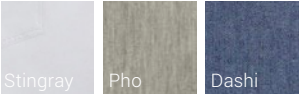
Made to Shun's exacting specifications by Hedley & Bennett, manufacturers of professional chefs' gear, these handsome aprons are clean, simple, comfortable, durable—and will keep you looking like a pro.

Choose from three colors and fabrics: "stingray," a light grey 100% cotton canvas, "pho," a dark grey stretch denim, or "dashi," a soft, Japanese denim in navy with a woven herringbone pattern.

All three aprons feature adjustable neck strap, double pen chest pockets, a right-side towel loop, and a large lap pocket.



Available in three colors and fabrics



Shun Fish Bone
Tweezers 5.5"
[DM0901]



Beveled edge
for precise
bone removal

#1 top recommended
shears by a leading
consumer publication



Shun
Multi-purpose
Shears 9"
[DM7300]



All Shun shears separate
for easy cleaning

Shun Kitchen Shears 9"
[DM7240]



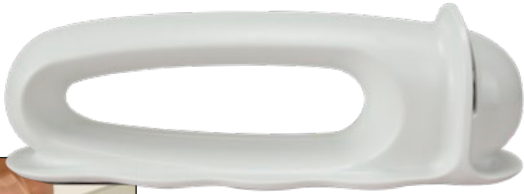
fine
Cooking
Editor's
favorite

2 Pc
Shears Set
[DMS7000]
Includes DM7240
and DM7100



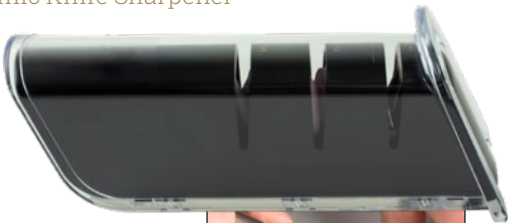
Shun Herb
Shears 7.5"
[DM7100]

Kai Serrated Knife Sharpener
[AP 0163ENG]
Sharpens
wide
serrated
blades!



Diamond Ceramic Knife Sharpener
[AP0138]

3 stage
sharpener
from coarse
to fine.
NEW!



Kai Electric
Sharpener
[AP 5301ENG]
Sharpens knives
to a 16° edge!



Knife Care Kit
[DM0625]
Includes food-
grade knife oil 2
oz., rust removal
and polishing
boards, talc
powder ball,
Shun polishing
cloths and user
instructions



3 Pc Whetstone
Sharpening System
[DM0610]
Includes 1000 Grit/6000 Grit
whetstone, Combination Honing
Steel and 16° angled stand



Combination
Whetstone
[DM0708]
300 Grit/1000 Grit



Combination
Whetstone
[DM0600]
1000 Grit/6000 Grit





Always sheath your knives before placing in roll

Universal Saya
[BG0706B]
Durable and universal fit for most 7"–8" Shun Chef and Santoku knives.
Fits models: Sora: VB0706, VB0718
Kanso: SWT0706, SWT0718
Classic: DM0706, DM0719, DM0718, DM0771
Premier: TDM0706, TDM0702
See website for a complete list of compatible knives.

Shun 8-slot Knife Roll (Grey)
[DM0884]
Unfolded 20" × 18",
Folded 20" × 6.5"
(Knives not included)

NEW!



Shun 8-slot Knife Roll (Black)
[DM0880]
Unfolded 20" × 18",
Folded 20" × 6.5"
(Knives not included)



Chef's 20-slot
Knife Case (Grey)
[DM0886]
Unfolded 20" × 20",
Folded 10" × 20" × 3.75"
(Knives not included)

NEW!



Chef's 20-slot
Knife Case (Black)
[DM0882]
Unfolded 20" × 20",
Folded 10" × 20" × 3.75"
(Knives not included)



17-Slot Angled Block
[DM0848]



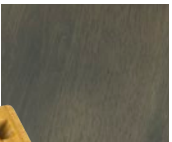
8-Slot Angled Block
[DM0839]



6-Slot Bamboo Slimline Block
[DM0845]

NEW!

6-Slot Bamboo
Slimline Block
(Dark)
[DM0846]



Also
available
in darker
stain



13-Slot Bamboo Block
[DM0830]



22-Slot Bamboo Block
[DM0832]



11-Slot Bamboo Block
[DM0831]



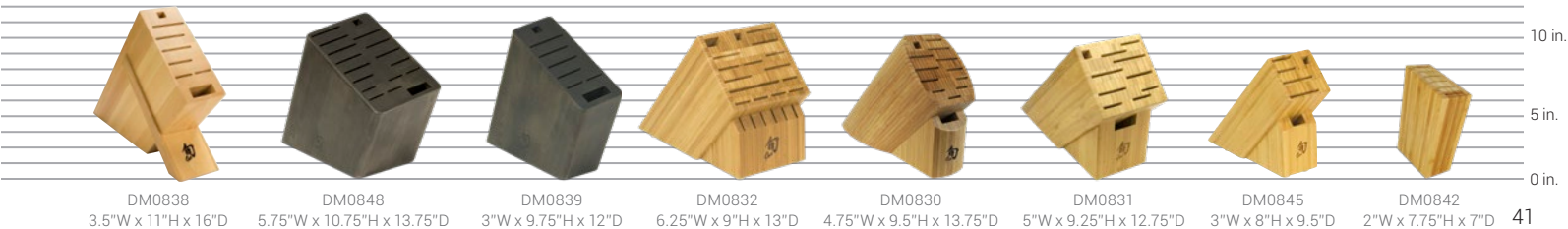
11-Slot In-Drawer Bamboo Knife Tray
[DM0835]
18" × 9" × 2.6"



8-Slot Kickstand Block
[DM0838]



6-Slot Bamboo Sidecar
Steak Knife Block
[DM0842]



Hinoki

Cutting Boards



Small Hinoki Board [DM0814]
10.75" × 8.25" × 0.5"
Medium Hinoki Board [DM0816]
15.75" × 10.75" × 0.5"
Large Hinoki Board [DM0817]
17.75" × 11.75" × 0.75"

Hinoki wood is renowned for its beauty and delicate fragrance. Used in a cutting board, this medium-soft wood "gives" as you cut, helping to preserve the sharp edges of your fine Shun cutlery. Quite simply, hinoki is the perfect cutting surface for all your finest knives.

The wood for Shun's hinoki products is grown in Japan and is Forest Stewardship Council (FSC) Certified for sustainable forest management practices. In addition, all of our hinoki products are made from wood resulting from forest thinning, which is required to maintain healthy growth.



Steak Knives

NEW!

Premier
Steak Knife
[TDM0711]
Premier
4-pc Steak
Knife Set
[TDS0400]



Kanso Steak
Knife 5"
[SWT0711]
Kanso
4-Pc Steak
Knife Set
[SWTS0430]

Classic
Steak Knife
[DM0711]
Classic
4-pc Steak
Knife Set
[DMS400]



Classic Shima
4-pc Steak
Knife Set
(Available in 4-pc set only)
[DMS0430]

Steel: High-carbon
AUS8A Japanese
stainless steel
Handle: Ebony
PakkaWood® with
inlaid rondels



Shun Higo
No-Kami
[DM5900]
This beautifully
crafted folding knife
is an extremely
handsome
accessory, whether
carried as a tasteful
pocket knife or
a personal steak
knife for use at your
favorite restaurant.



Extraordinary Beauty and Performance You Can Trust

Tradition and technology

The tea ceremony and the bullet train.
Kimono and roboto.

Just as Japan itself is a blend of ancient and modern, so Shun continues to handcraft our fine cutlery while also taking advantage of the best in modern technology and materials. In Shun, ancient traditions meet modern technology to bring you the very best in kitchen cutlery.

It begins with the steel, the heart of the knife

Although many steels look alike on the outside, inside they're not the same. The formula—the recipe—for any particular steel can make a significant difference in how it handles in fine cutlery. A little less vanadium or carbon here or there and performance can be affected. Shun uses advanced steels and we test to ensure the formula is precisely what it should be for top performance.

Heat treatment—an invisible, yet vital, process

The exacting heat treatment process is fundamentally important to ensuring that your Shun provides lasting value. In heat treatment, the metal is heated and cooled to change its microstructure, bringing out its very best properties. With precise heat treatment, blade steel becomes finer grained, making it stronger and harder so blades can be thinner, sharper, and give you a longer-lasting edge. Shun's experts are, quite simply, masters of the heat treatment process.

As beautiful as Shun is on the outside, and as beautifully as it performs in your kitchen, its true beauty may be in what you don't see.



Shun Quality Control is second to none

Our highly trained, experienced Quality Control professionals check each Shun to ensure precision and performance. Shun knives are inspected throughout the handcrafting process in Japan, and they're inspected and tested again when they arrive at Kai USA in Portland, Oregon.

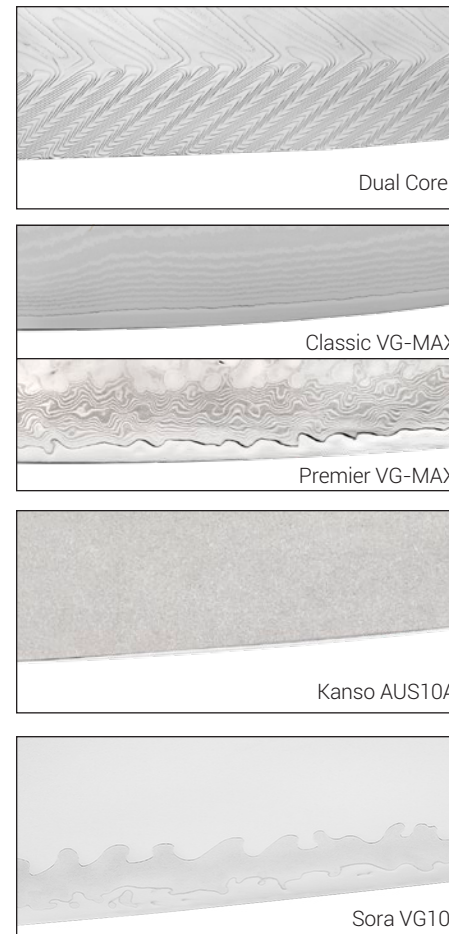
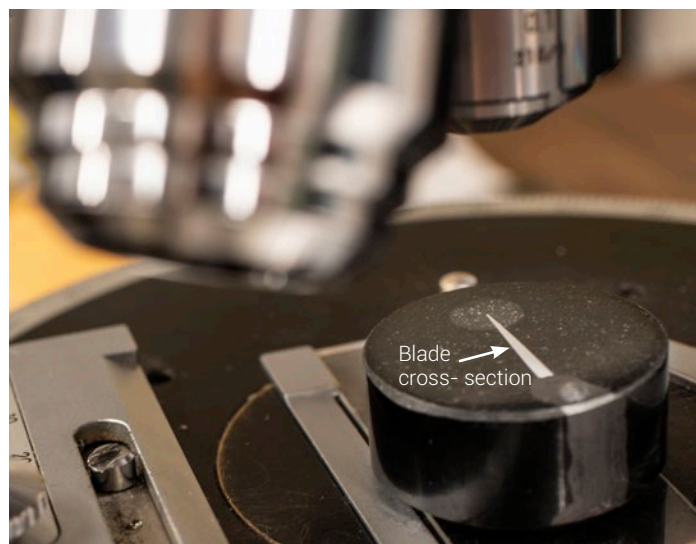
We make sure the "fit and finish" of each knife is precise. Using advanced machinery, we make sure the angles of our hand-sharpened blades are accurate. But then we go a step further, sending our knives to independent testing laboratories to guarantee each Shun meets—and will continue to meet—our demanding specifications. This third-party testing ensures that Shun steel is what we say it is, Shun hardness is what we say it is, and the processes used for sharpening and finishing our fine cutlery are exactly what we say they are.

Steel hardness, which is rated on the Rockwell Hardness Scale, is just one example of Shun's tested-and-assured accuracy. Most Shun blades are hardened to our target of 60 (+1, -1.5) on the Rockwell scale. A hard blade like that can be sharpened to a more acute edge and will hold its edge longer. Shun factories hold to precise tolerances to ensure you get quality you can count on.



Above: A Shun Premier Kiritsuke blade about to be cut for a cross-section.

Right: Cross-section of a blade mounted in a resin "puck" for inspection using an electron microscope.



Know your Shun Materials

Steel is an alloy of iron and carbon; the atoms of one element occupy the spaces between the atoms of the other so that the materials are inextricably joined. Most steel also has ingredients to enhance specific characteristics. For example, stainless steels contain chromium to enhance stain resistance.

Dual Core VG10/VG2 steel is used in Shun's Dual Core series. These two steels are layered, welded, and roll-forged together so that both steels comprise the cutting core of Dual Core. VG2 is a fine grained, high-carbon, high-chromium Japanese stainless steel that takes and holds a very sharp edge. Read about VG10's excellent properties below.

VG-MAX is the newest in the line of VG super steels and is proprietary to Shun. This steel builds on the highly successful VG10 formula by increasing ingredients that take this advanced steel to the "MAX." VG-MAX™ includes more carbon to improve strength and durability. It has additional chromium for wear and corrosion resistance. More cobalt enhances strength. Increased tungsten enables

the steel to be very fine-grained so the edge can be extremely sharp. Molybdenum improves corrosion resistance and strength. Vanadium improves impact resistance and enables the steel to form vanadium carbides, which enhance cutting performance.

VG10 is a complicated blend. In addition to iron and carbon, it contains chromium, cobalt, manganese, molybdenum, silicon, and vanadium. Most of these elements improve desirable blade characteristics such as wear resistance, corrosion resistance, hardness, and toughness. Vanadium helps make sure the steel's texture is fine, which is important for Shun's extremely sharp, long-lasting edge.

AUS10A is a Japanese high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. Added vanadium refines the grain of the steel so that it takes a fine edge.

AUS8A is a Japanese high-carbon, low-chromium (for enhanced sharpenability) stainless steel that has proven to provide an excellent balance between toughness and strength, edge holding and corrosion resistance. Shun uses this steel in applications such as meat cleavers that require a tougher steel and the Classic Fillet for flexibility.

Shun uses natural woods to create handles that are comfortable, beautiful, and durable.

Pakkawood

Most Shun handles are PakkaWood®, a premium handle material made of genuine hardwood impregnated with resin. The resin makes it moisture resistant, strong, and durable—important for kitchen knives. Sanding and buffing brings PakkaWood to a beautiful gloss finish. As with natural wood, no two pieces of PakkaWood are exactly alike.

Tagayasan

Tagayasan (or wenge) wood handles complement Kanso's full-tang blades. In Japan, this unusual dark-grained wood is known as "iron sword wood" for its incredible durability. The wood's hardness requires extra handcrafting during manufacturing, but will provide its owner with a lifetime of service. The tagayasan handles are angled to enable a comfortable pinch grip while cutting.



Walnut
Pakkawood
Premier



Ebony
Pakkawood
Classic, Dual Core



Tagayasan
(or wenge)
Kanso



AUS8A allows for flexibility in our Classic fillet knife

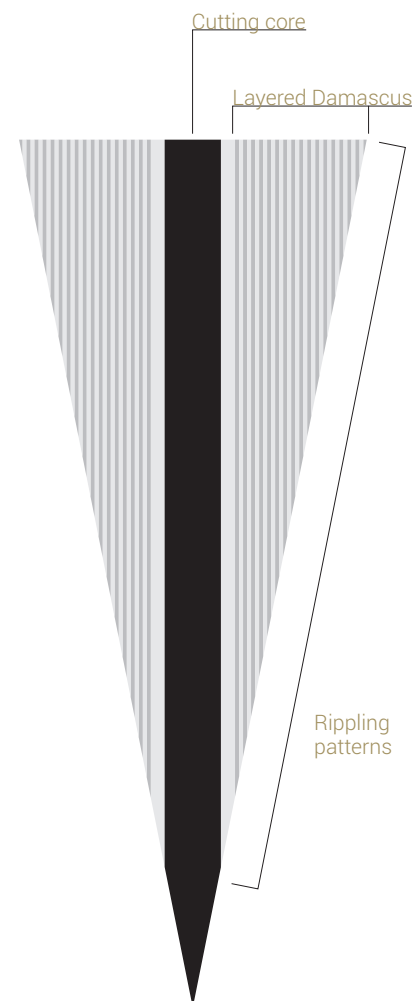
What is Layered Damascus?

Shun's Damascus is formed by layering different types of metal alloys together, then forging them into a single piece. The process and the different characteristics of the layered metals create the rippling patterns you see on the blade. The number of layers can vary; many Shun knives, for example, have 34 layers of metal on each side of a high performance VG-MAX cutting core.

As Shun artisans grind each Damascus-clad blade from its thickest point at the spine to its razor-sharp cutting edge, they reveal the patterns. To bring them out even more, they bead blast or acid etch each blade. Bead blasting also provides surface textures to help food release from the blade and reduce

cutting drag. During acid etching, the layered metals react to the solution in different ways. For example, carbon steel darkens, while nickel silver remains bright. The alternating layers of darker and brighter metal help reveal the flowing, rippled pattern.

Damascus looks beautiful, supports and protects the hard, dense cutting core, and adds stain resistance. In Japan, this style of blademaking is known as *kasumi*. Kasumi means "mist" and is so called because the exterior Damascus can have a lovely misty appearance when compared to the harder cutting core. Kasumi construction provides the ultimate mix of properties: an extremely sharp edge and ease of sharpening.



Shun layer counts

Sora: 2 layers of stainless steel + VG10 core

Kanso: Solid AUS10A

Classic: 68 layers of stainless steel + VG-MAX core

Premier: 68 layers of stainless steel + VG-MAX core

Dual Core: 71 layers of VG2 & VG10 stainless steel

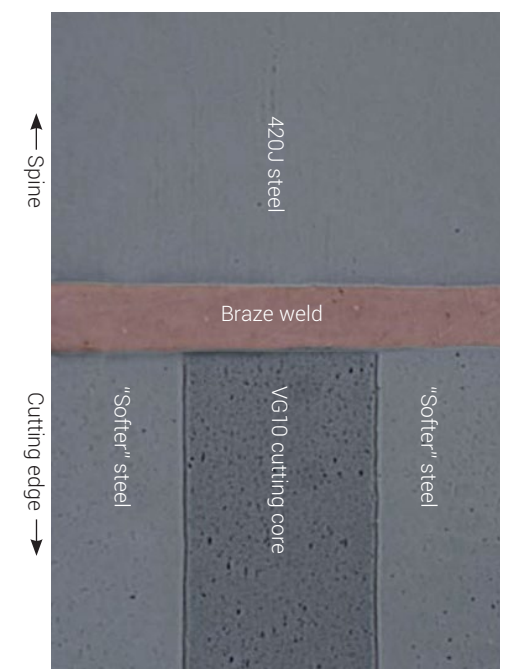
Cutting core sandwiched between Damascus cladding

34 layers of Damascus steel cladding each side, revealed in grinding process

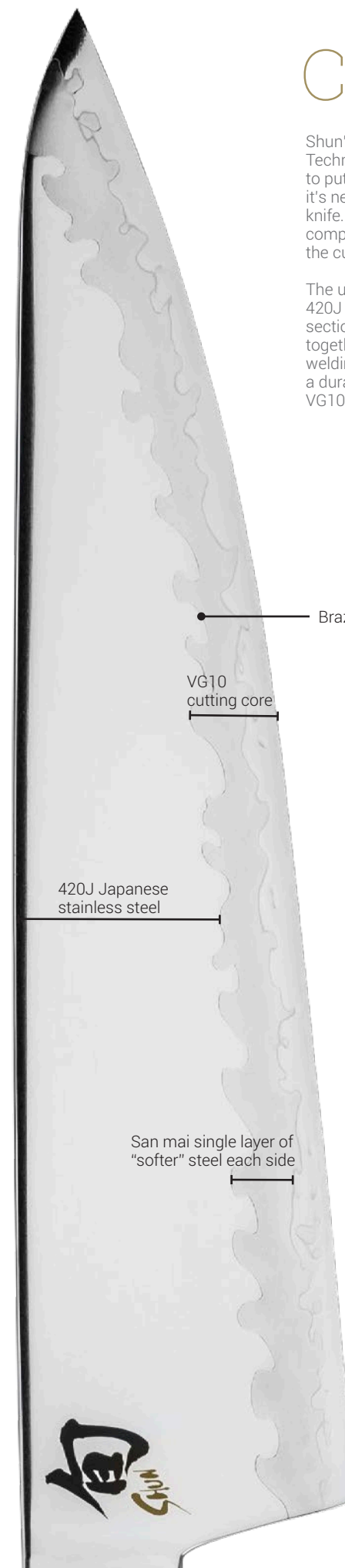
What is a Composite Blade?

Shun's proprietary Composite Blade Technology is a technique that enables us to put high-performance steel exactly where it's needed most—on the cutting edge of the knife. In Shun's Sora line, VG10 san mai comprises the lower part of the blade, that is, the cutting edge.

The upper part, above the copper weld line, is 420J Japanese stainless steel. The two sections of the blade are laser cut and fit together like pieces of a jigsaw puzzle. Braze welding permanently joins the pieces to create a durable blade that puts the performance of VG10 exactly where it's needed.

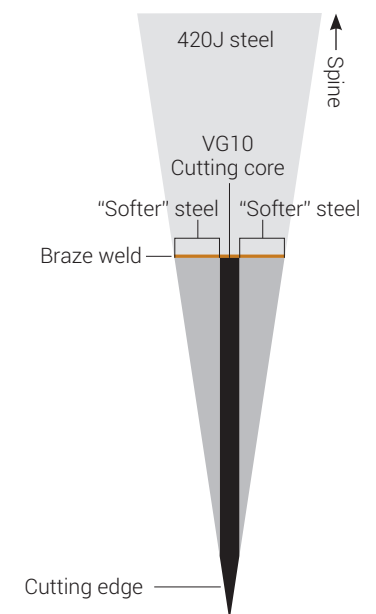


Microscopic cross-section of a Sora composite blade



What is san mai construction?

San mai is a traditional, high-end Japanese blade-making technique in which a very hard steel blade core is clad with a single layer of "softer" steel on each side of the core for support and protection against corrosion. In Shun's Sora series, the lower section of the blade—the cutting edge—is san mai with a VG10 cutting core.



Honing VS Sharpening

What's the difference? Simply put, sharpening removes metal from the blade, honing doesn't

Rolled
edge

Honing

Every time your knife contacts the cutting board, there's an impact on the blade. That's not a flaw; it's just part of using a knife. Over time and many impacts, the thin edge of the blade will naturally curl over. This is called a "rolled edge." The edge is still sharp, but because the edge is curled, the sharpest part is no longer what is moving directly through the food as you cut.

Enter the honing steel. A honing steel enables you to re-align—or uncurl—the edge so that the razor-sharp edge is once again gliding through the food as you cut. To hone, align the flat side of the blade with the 16° angle guide on the hand guard of your Shun honing steel. Maintaining that angle, gently pull the blade down the steel from heel of blade to tip. Some cooks hone once a week, some hone every day. It just depends on how much you use your knives. Either way, you will be amazed at the difference it makes when you cut. Check our YouTube channel (Shun Cutlery) for more on how to hone.

Sharpening

When honing is no longer effective in bringing the "sharp" back, then it's time for real sharpening. Whenever you sharpen your knife, a bit of the metal is removed. But that's no cause for concern. Your Shun is designed for a lifetime of use and can be sharpened again and again.

When sharpening, it's critical to make sure the knife is sharpened at the correct 16° angle. But remember, sharpening actually removes metal from the blade, so sharpen only when you really need it. Once a year is probably more than enough for most home cooks. Professionals, of course, will need to sharpen more often. The easiest way to ensure your knives are sharpened correctly is to send them back to us for FREE sharpening. If you prefer hands-on sharpening, we recommend learning how to use a Japanese whetstone. The Shun 3-Piece Sharpening Set includes a base that helps you maintain the correct angle more easily.



Free Lifetime Sharpening

Shun brand products sold by Kai USA Ltd. and our authorized dealers are backed by a Limited Warranty against manufacturing defects. In addition to supporting our products with this warranty, we will sharpen any Shun knife for free for the lifetime of the owner. It's as simple as that. The knife owner pays for shipping and processing, and our expert sharpening services are FREE.

Sharpening done in our Tualatin, Oregon facility uses the same type of horizontal sharpening wheel used to put the original edge on Shuns in Japan. Called a *hiromai*, this sharpening wheel—and the skill of our knife care experts—ensures a Shun-sharp edge every time.

Other aspects of Use & Care

Cutting technique

Shun cutlery is designed to be used in a smooth, slicing motion—never in an up-and-down "chopping" manner. Imagine cutting wood with a handsaw, then slice through your food with a similar motion, intentionally pushing the knife forward and down as you slice, then pulling it back toward your body. Always pay attention to where your fingers are in relation to the knife. Your skill and experience level should determine the speed at which you cut. When first slicing with a Shun, it's best to slow down and enjoy the effortless precision and cutting ability of your new knife.

Cutting surface

The cutting surface you use makes a big difference in keeping your knives sharp. A good cutting board will help retain a sharp edge for substantially longer. Soft woods, such as hinoki, are preferred. Tile, ceramic, synthetic, marble, granite, or any kind of glass cutting boards are not recommended and can be very hard on your knives.

Washing & drying

It is important to protect your investment by hand washing your knives with gentle dish soap. Do not use soaps with citrus extracts or bleach; they can promote rust. Rinse and towel dry immediately. Take extra time to get ALL of the water/moisture off of the sharp cutting edge. Although the wood used in the handles has been stabilized, it is natural, and like all wood, may shrink in very arid environments or swell in very humid environments. The handle color may change slightly over time due to oils in the hand as well as the natural color change of wood from oxidation and/or exposure to light. This is not a defect, but a natural part of the process.

Storage

It is best to store your Shun cutlery in a wooden block, in-drawer knife tray, sheath, or knife case. Do not store your knives unsheathed in a drawer.

Please visit shuncutlery.com to register your knife and for more information on use & care, warranty, free sharpening service, and our authorized dealer locator.

Caring for your Shun natural wood accessories

We recommend the following simple care to keep your Shun natural wood accessories looking beautiful and performing their best.

Knife block care

- Keep clean by wiping with a damp cloth
- After cleaning, dry block immediately; never soak
- Apply mineral oil sparingly anytime the block surface appears dry or shows scratches

Cutting board care

- Wet cutting board before each use to help it resist staining
- Wash with mild detergent; towel dry, then let air-dry away from direct sunlight
- Do not put in dishwasher

Warranty

LIMITED LIFETIME WARRANTY

Unless otherwise stated here, Shun cutlery from Kai USA Ltd. carries a limited warranty for the lifetime of the original owner. We guarantee our cutlery will perform as advertised when properly used and maintained, and is free of manufacturing defects in material and construction. The Limited Lifetime Warranty is non-transferable and does not extend to normal signs of wear, rust, damage or breakage due to improper use, improper maintenance, accidents, loss or theft. Any product we determine to be defective will be repaired or replaced solely at our discretion. To receive warranty repair or replacement, the owner must send the product to be evaluated by Kai USA Warranty Services in our Tualatin, Oregon headquarters. In addition to the provisions of this warranty, the owner may also have other rights that can vary by state. No other warranties are implied or expressed other than what is specifically stated here. If you have a warranty concern, please DO NOT return your knife to the place of purchase.

WOOD ACCESSORIES 90-DAY WARRANTY

Shun's wood accessories are made of natural materials that will show wear over time. This is not a defect. Our 90-Day Warranty protects you against original manufacturing defects, but not natural wear. Please see our website for warranty details.

LIABILITY DISCLAIMER

WARNING! Knives are extremely sharp tools and should only be used with the utmost care and caution. Knives are intended to be used for cutting purposes only. Do not use this knife for stabbing or piercing. Use your Shun knives on meats and vegetables only, not on bones or very thick-skinned vegetables. For this heavier kitchen work, try the Shun Classic Meat Cleaver (DM0767), or Shun Classic 8" Western Chef's Knife (DM0766), which are designed to handle more aggressive work in the kitchen, such as breaking down chicken and preparing thick-skinned vegetables like butternut squash or melons. Any use other than cutting is considered misuse and abuse—and will void your warranty. Please visit shuncutlery.com for more information.

Series comparison

SORA



KANSO



CLASSIC




PREMIER



DUAL CORE



BLADE FEATURES						
Dual Core VG2/VG10	Made of two premium high-carbon stainless steels in alternating micro layers; produces a finer grain in the steel for strength and beauty					◆
VG-MAX™ cutting core	Shun's proprietary VG-MAX is the latest in the VG line of "super steels;" wear and corrosion resistant, holds a fine, sharp edge			◆	◆	
VG10 "super steel"	This high-performance high-carbon stainless steel is tough, stain resistant, and takes/holds a fine edge	◆				
Solid AUS10A	A high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. Added vanadium refines the grain of the steel so that it takes a fine edge		◆			
Composite Blade Technology	Proprietary Shun technology that joins two steels in one blade and enables Shun to put high-performance steel where it belongs—on the cutting edge	◆				
Stainless steel layered Damascus	Supports the cutting core; offers enhanced stain resistance			◆ 68 layers plus core	◆ 68 layers plus core	◆ 71 layers total
San mai stainless steel Damascus cladding	3-layer construction; single outer layer on each side protects and supports cutting core	◆ 2 layers plus core				
Tsuchime ("hammered")	Hammering creates tiny pockets of air that act as hollow-ground cavities to reduce drag and quickly release food from the blade				◆	
Double bevel; 16° cutting angle each side	Edge is sharpened on both sides of the blade, provides control and ease of cutting	◆	◆	◆	◆	◆
Single bevel; 16° cutting angle	The traditional Japanese single-bevel blade offers an exceptionally strong, sharp edge that is easy to resharpen					◆ Yanagiba only
Full(F)/Composite(C) tang	Enables the knife handle to attach to the blade, provides strength and balance		◆ (F)	◆ (C)	◆ (C)	
Rabbet tang	The tang extends into the handle, but not all the way to the end; this is the way samurai swords were commonly made	◆				◆
HANDLE MATERIAL						
PakkaWood®	Premium, resin-impregnated hardwood resists moisture, is strong and durable			◆	◆	◆
Tagayasan (or wenge)	Known as "iron sword wood," tagayasan is notable for its denseness, durability, and simple beauty		◆			
Textured PP/TPE	Provides excellent grip, balance, and easy maintenance	◆				
HANDLE GRIP						
Symmetrical (ambidextrous)	Handle is shaped the same on both sides enabling left- or right-handed use	◆	◆		◆	◆
Asymmetrical	Traditional Japanese D-shaped handle nestles into the curve of the right hand; yet some left-handed users prefer it			◆		



Talk to one of our Authorized Dealers.

You can be sure you're getting genuine Shun quality, fully backed by our famous Limited Lifetime Warranty, when you purchase from our Authorized Dealers. These dealers are specially selected for their ability to professionally represent and sell our fine kitchen cutlery and accessories. We are proud to do business with them and you will be, too.



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