

Shun Cutlery 2020



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Handcrafted tradition

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 111 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.

Our brand name comes from the Japanese culinary tradition of "shun." Shun is a time—the exact moment when a fruit is perfectly ripe, a vegetable is at its best, or meat is at its most flavorful. Home cooks and professional chefs alike celebrate shun in their kitchens, awaiting each season's bounty and serving every ingredient in its proper time. The Shun name honors this tradition of seasonal, mindful eating and is a mark of our dedication to making kitchen cutlery that is always at the peak of its perfection, too.

What's new?



Classic Blonde Series

The beauty and performance of Shun Classic now comes to your kitchen in a lighter, brighter look. Classic Blonde marries the 69-layer Damascus-clad blades of our most popular series with PakkaWood handles in a light and beautiful natural wood tone. It's available in some of the most-wanted styles as well as our 5-Piece Starter Set.

Kai is over 111 years old, yet we continue to innovate. Here are some new items for 2020



Classic Master Utility

Introducing the Shun Classic Master Utility. This ultra-versatile knife combines the nimbleness of a utility knife with the do-it-all capabilities of a chef's knife. Slice, dice, shred, or portion; you can take on a full range of kitchen tasks with a single, beautiful and easy-to-use knife.



More knife storage

Sheath smaller knives in our natural wood Universal Saya in two new, smaller sizes—perfect for utility and paring knives. For on-counter block storage, choose the Shun 22-Slot Block with a new, attractive dark finish. This solid wood block is big enough to display a large Shun collection beautifully.



Shima Natural 4 pc set

Our handsome Shima 4-Piece Steak Knife Set now comes with tagayasan (or wenge) wood handles. Known as "iron sword wood," tagayasan is durable and uniquely beautiful. Shima's full-tang construction makes it an exceptionally well-balanced steak knife that is a true pleasure to use.

The must-have basics



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.



Utility knife

In size, it's between a chef's knife and a paring knife, making it the perfect size for all those in-between tasks.



Paring knife

A paring knife gets its name from its main function: removing or "paring" away things, such as peels, from fruits and vegetables.

The great-to-have collection



Bread knife

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.



Steak knife

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.



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.



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.



Flexible Fillet

Just the right amount of flex in this blade's AUS8A steel makes filleting fish easier.



Santoku

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



NEW!

Master Utility

The Master Utility combines the nimbleness of a utility knife with the multifunction capabilities of a chef's knife. Accomplish a full range of kitchen tasks with a single, extremely useful knife.

1 Asian Multi-Prep

In Japan, this nimble, triangular blade is called a honesuki. The narrow tip is ideal for maneuvering around bones and between joints. The wider end makes slicing vegetables easy, too.

2 Boning/Fillet

The narrow, sharp, curved blade gets in close, making it easy to separate meat from bone.

3 Kiritsuke

The kiritsuke is known as the Japanese master's knife. Similar to a chef's knife, it works extremely well with vegetables and slices proteins with grace and ease.

4 Asian Utility

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.

5 Ultimate Utility

"Low-frequency" serrations make the knife perfect for slicing delicate thin-skinned fruits and vegetables. The wide blade and rounded tip also makes it a great knife for spreading condiments.

6 Nakiri

With its straight blade, edge, and spine, the nakiri is used with a simple push cut; it is ideal for processing quantities of vegetables.

7 Yanagiba

The yanagiba is most often used for slicing raw fish for sashimi and for slicing sushi rolls, and preparing a variety of proteins.

8 Brisket knife

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.



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.

Sora’s graceful style and top cutting capabilities are due to Shun’s Composite Blade Technology. We join two steels in one blade, putting VG10 “super steel” on the cutting edge. State-of-the-art blade technology combines with traditional Japanese styling for knives with a contemporary look, striking performance, and an amazing price.



Paring 3.5"
[VB0700]



Serrated Utility 5.5"
[VB0722]



Unlike jagged sawtooth serrations, Sora Utility serrations are rounded for a smoother, easier cut.



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]

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 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.

Hidden tang

Controls weight and enhances maneuverability; tang extends to logo medallion in handle.



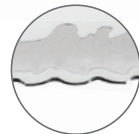
Hollow Ground Santoku 7"
[VB0718]



Chef's 8"
[VB0706]



Bread 9"
[VB0705]

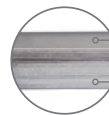


Push-pull serrations for maximum cutting efficiency.



Combination Honing Steel 9"
[VB0790]

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



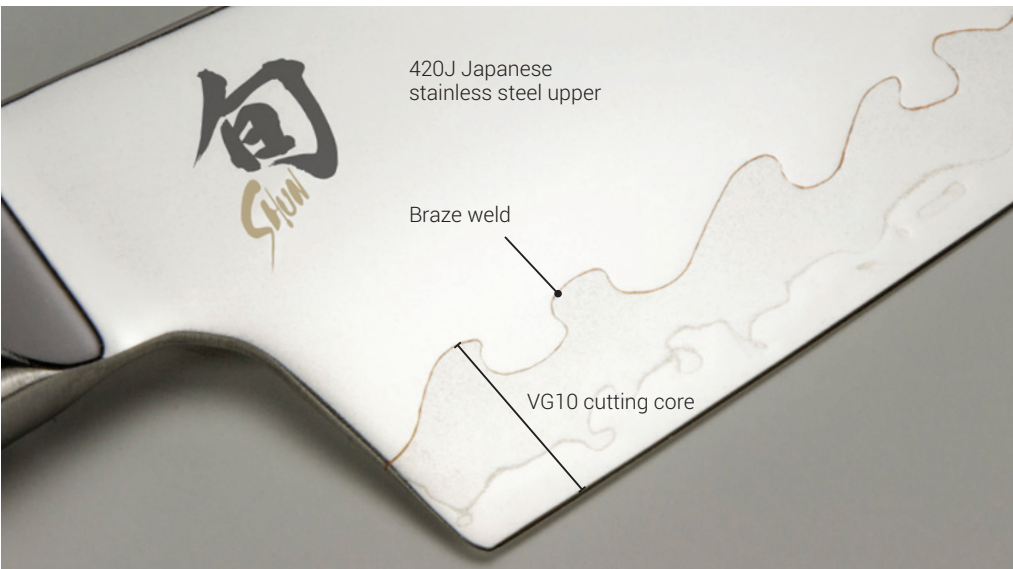
Smooth for day-to-day honing.

Micro-ribbed for weekly honing.

See page 36 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 53.](#)



420J Japanese stainless steel upper

Braze weld

VG10 cutting core



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.

Tagayasan wood handles and Shun’s Heritage finish combine to give Kanso style that is at once nostalgic and thoroughly modern. Sometimes known as “iron sword wood,” tagayasan (or wenge) is extremely durable. Combined with high performance Japanese AUS10A blade steel, Kanso will provide a lifetime of extraordinary service.



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

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 4 Pc
Steak Knife Set

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



NEW!

Kanso 3 Pc Starter Set

[SWTS0351]
Paring 3.5", Utility 6", Chef's 8"
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]

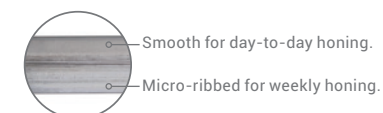


Hollow Ground
Brisket 12"
Includes wooden saya
[SWT0778]
Read more about specialty
blade shapes on page 5



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.



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.

Shun Classic features beautiful Damascus-clad blades, with a cutting core of Shun's proprietary VG-MAX stainless steel, and D-shaped ebony PakkaWood handles. The Shun Classic series also offers the widest assortment of both traditional culinary blade shapes and cutting-edge designs, so you can always find the right knife for the 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]

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 on 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.

NEW!

Classic 6 Pc Steak Knife Set
[DMS0660]
Six Steak knives in a bamboo boxed set



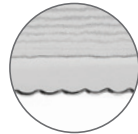
Classic 4 Pc Steak Knife Set
[DMS400]
Four Steak knives in a gift-boxed set



Utility 6"
[DM0701]



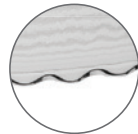
Serrated Utility 6"
[DM0722]



Unlike jagged sawtooth serrations, Classic Utility serrations are rounded for a smoother, easier cut.



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



Low frequency serrations for maximum cutting efficiency.



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

NEW!



Master Utility 6.5"
[DM0782]
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]

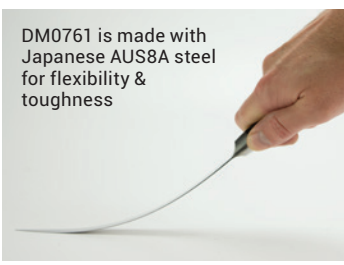
**BLADE
SHOW
WINNER**



Asian Cook's 7"
[DM0760]



Flexible Fillet 7"
[DM0761]



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.



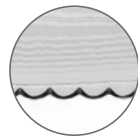
Hollow Ground Chef's 8"
[DM0719]



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



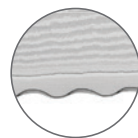
Offset Bread 8.25"
[DM0724]



Scalloped serrations
slice cleanly, with no skidding.



Bread 9"
[DM0705]



Low frequency serrations
for maximum cutting efficiency.



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

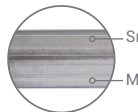


Carving Fork 6.5"
[DM0709]



Combination Honing Steel 9"
[DM0790]

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.



Classic 2 Pc Starter Set
[DMS0245]
Utility 6", Hollow Ground Chef's
8" in a gift-boxed set



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



NEW Series
for 2020!

Classic Blonde

The new Shun Classic Blonde series features our 69-layer Damascus-clad blades and PakkaWood handles in a light and beautiful natural wood tone. From their high-performance VG-MAX cutting core, to the exquisite flowing pattern of the Damascus cladding, to their polished end caps, these remarkable, handcrafted knives offer the same premium performance and materials as original Shun Classics. They are ultra-sharp, durable, beautifully balanced, and simply magnificent to behold. Our initial offering includes five of the most-wanted culinary blade shapes.

Classic Blonde introduces our new light natural tone PakkaWood handles. This premium handle material is made of genuine hardwood impregnated with resin so it's moisture resistant, strong, and durable. PakkaWood handles often have color infused in the wood during the manufacturing process. Our new blonde handles let the natural light color of the wood shine through.



Paring 3.5"
[DM0700W]



Utility 6"
[DM0701W]



Santoku 7"
[DM0702W]



Chef's 8"
[DM0706W]

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.

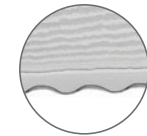
Razor-sharp 16° cutting edge
Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground for easy cutting and food release.

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; PakkaWood is beautiful, durable, and won't harbor bacteria.



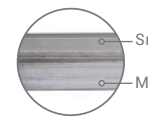
Bread 9"
[DM0705W]



Low frequency serrations for maximum cutting efficiency.



Combination Honing Steel 9"
[DM0790W]



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.

Classic Blonde 5 Pc Starter Block Set **NEW!**
[DMS0540W]
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel 9" and 6-slot Bamboo Slimline Block





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.

Premier delivers a lightweight, nimble cutting experience and outstanding style. Shun's proprietary VG-MAX stainless steel cutting core takes and holds a razor-sharp edge. In addition, Premier blades are flat ground with a quick taper to help move food away from the blade more quickly, so food preparation is faster and easier.



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



Low frequency serrations
for maximum cutting efficiency.

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 4 Pc Steak Knife Set

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



Chef's 6"
[TDM0723]



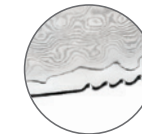
Boning/Fillet 6"
[TDM0774]
Read more about specialty
blade shapes on page 5



Utility 6.5"
[TDM0701]



Serrated Utility 6.5"
[TDM0722]



Serrations at the tip and heel go through tougher exterior and the smooth edge in the middle slices cleanly through a tender interior.



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]



Low frequency serrations
for maximum cutting efficiency.



Slicing 9.5"

[TDM0704]



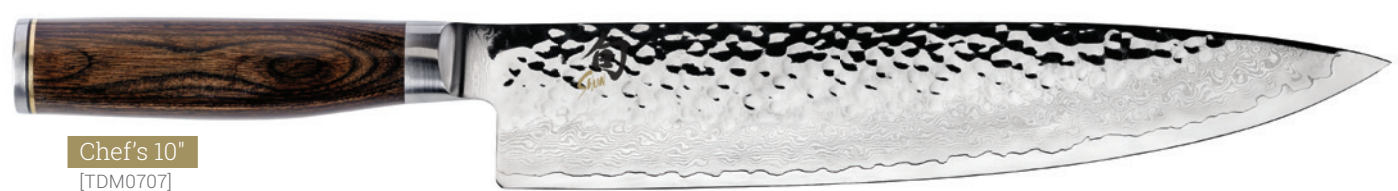
Carving Fork 6.5"

[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

Shun Dual Core features a Damascus blade made from two premium-quality, high-carbon stainless steels. Seventy-one alternating micro layers of high carbon, high chromium VG10 and VG2 stainless steels are roll-forged to produce a finer grain in the steel, enabling it to take and hold an exquisitely sharp edge. Hot forging then creates the blade's herringbone pattern. Traditional Japanese octagon-shaped handles in ebony PakkaWood provide a comfortable, secure grip to complete the look of these beautiful knives.

Dual Core knives maintain their top cutting performance longer. The two premium steels that make up the Dual Core blade form alternating layers along the edge. During normal use, the two steels will wear at different rates creating micro-serrations on the edge, so that Dual Core maintains its high level of performance even longer.



Utility/Butchery 6"
Includes wooden saya
[VG0019]



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



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

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

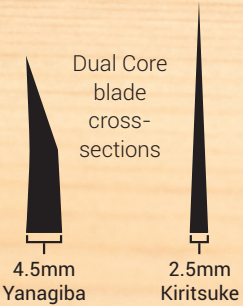
Razor-sharp
16° cutting edge
Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground.

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.

**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

Sora 3 Pc
Build-a-Block Set
[VBS3310]
Chef's 8", Combination
Honing Steel 9" and
6-slot Bamboo
Slimline Block



Sora 6 Pc Block Set
[VBS0600]
Paring 3.5", Utility 6",
Chef's 8", Herb Shears,
Combination
Honing Steel 9"
and 13-slot
Bamboo Block





Set configurations may change without notice

Kanso

Kanso 3 Pc
Build-a-Block Set
[SWTS2200K]
Chef's 8", Combination
Honing Steel 9" and
6-slot Bamboo
Slimline Block



Kanso 5 Pc
Starter Block Set
[SWTS0500]
Chef's 8", Paring 3.5",
Utility 6", Combination
Honing Steel 9" and
6-slot Bamboo
Slimline Block



Kanso 6 Pc Block Set
[SWTS0600]
Paring 3.5", Hollow Ground
Santoku 5.5", Utility 6", Chef's 8",
Combination Honing Steel 9"
and 8-slot Block



Set configurations may change without notice

Classic Blonde

Classic Blonde 5 Pc Starter Block Set
[DMS0540W]
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel 9"
and 6-slot Bamboo Slimline Block



NEW Series
for 2020!



Classic

Classic 3 Pc
Build-a-Block Set
[DMS2200K]
Chef's 8", Combination
Honing Steel 9" and 6-slot
Bamboo Slimline Block



Classic 7 Pc
Essential Block Set
[DM2003B]
Paring 3.5", Utility 6",
Chef's 8", Bread 9", Herb
Shears, Combination
Honing Steel 9" and 11-
slot Bamboo Block



Classic 5 Pc
Starter Block Set
[DMS0530]
Paring 3.5", Utility 6", Chef's
8", Combination Honing
Steel 9" and 6-slot Bamboo
Slimline Block



Classic 9 Pc
Chef's Choice Block Set
[DMS0934]
Paring 3.5", Santoku 5.5", Utility
6", Boning/Fillet 6", Chef's 8",
Offset Bread 8.25", Hollow-Ground
Slicing 9", Combination Honing
Steel 9" and 22-slot Bamboo Block



Set configurations may change without notice

Premier

Premier 3 Pc
Build-a-Block Set
[TDMS2200K]
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 5 Pc
Starter Block Set
[TDMS0512]
Paring 4", Utility 6.5",
Chef's 8", Combination
Honing Steel 9" and 6-slot
Bamboo Slimline Block

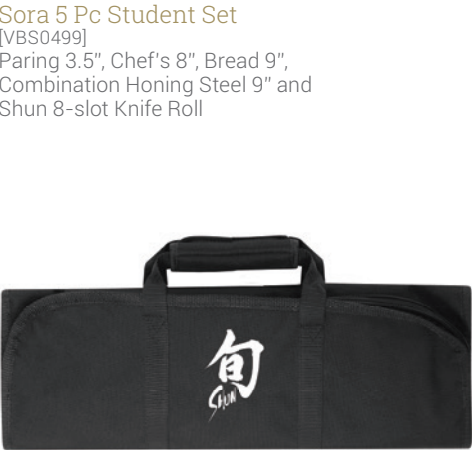


Premier 7 Pc
Essential Block Set
[TDMS0700]
Paring 4", Utility 6.5",
Chef's 8", Bread 9", Herb
Shears, Combination
Honing Steel 9" and 11-
slot Bamboo Block



Set configurations may change without notice

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

Shun's Student Knife Sets include the key knives culinary students will use in their classes every day. For an exceptional value, choose our 5-Piece Sora Student Set. For a set with a wider selection of key kitchen knives, choose the Shun Classic 8-Piece Student Set.



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

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

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.



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

Stingray	Pho	Dashi
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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.



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



NEW!



NEW!



Universal Sayas

Small: [BG0700]
Medium: [BG0701]
Large: [BG0806]

See website for a complete list
of compatible knives.

Always sheath your knives before placing in roll

Chef's 20-slot
Knife Case (Grey)

[DM0886]
Unfolded 20" x 20",
Folded 10" x 20" x 3.75"
(Knives not included)



Chef's 20-slot
Knife Case (Black)

[DM0882]
Unfolded 20" x 20",
Folded 10" x 20" x 3.75"
(Knives not included)



Shun 8-slot Knife Roll (Grey)

[DM0884]
Unfolded 20" x 18",
Folded 20" x 6.5"
(Knives not included)



Shun 8-slot Knife Roll (Black)

[DM0880]
Unfolded 20" x 18",
Folded 20" x 6.5"
(Knives not included)



11-Slot Bamboo Block
[DM0831]



22-Slot Bamboo Block
[DM0832]



6-Slot Bamboo Slimline Block
[DM0845]



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



17-Slot Angled Block
[DM0848]



8-Slot Angled Block
[DM0839]



22-Slot Block (Dark)
[DM0854]

NEW!



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



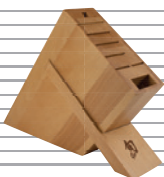
13-Slot Bamboo Block
[DM0830]



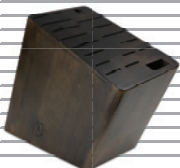
8-Slot Kickstand Block
[DM0838]



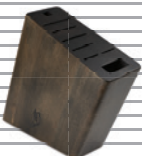
6-Slot Bamboo Sidecar
Steak Knife Block
[DM0842]



DM0838
3.5"W x 11"H x 16"D



DM0848
5.75"W x 10.75"H x 13.75"D



DM0839
3"W x 9.75"H x 12"D



DM0832 & DM0854
6.25"W x 9"H x 13"D



DM0830
4.75"W x 9.5"H x 13.75"D



DM0831
5"W x 9.25"H x 12.75"D



DM0845 & DM0846
3"W x 8"H x 9.5"D



DM0842
2"W x 7.75"H x 7"D

Hinoki Cutting Boards

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.



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"

NEW! Large Hinoki Board
With Juice Groove
[DM0819]
20" X 14" × 1"

Steak Knives

Shun steak knives are non-serrated. A fine edge cuts more cleanly, preserving the texture and flavor of your steak, and is easier to re-sharpen when needed.



Kanso Steak Knife 5"

[SWT0711]

Kanso 4-Pc Steak Knife Set

[SWTS0430]



Shima Natural 4-pc Steak Knife Set

(Available in 4-pc set only)

[DMS0435]

Steel: High-carbon AUS8A Japanese stainless steel

Handle: Tagaysan (Wenge) with inlaid rondels



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



Classic Steak Knife 4.75"

[DM0711]

Classic 4-pc Steak Knife Set

[DMS400]

Classic 6-pc Steak Knife Set

[DMS0660]

NEW!



Premier Steak Knife 5"

[TDM0711]

Premier 4-pc Steak Knife Set

[TDM0400]



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.

NEW!

Extraordinary Beauty & Performance

You Can Trust



Tradition and technology

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

As Japan itself is a blend of ancient and modern, so Shun handcrafts our fine cutlery while taking advantage of the best of the modern world. Every knife is handmade by skilled specialists and requires more than 100 handcrafted steps to complete. Yet we also take advantage of the latest technology and most advanced materials to create the finest 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 the most advanced steels and we rigorously test to ensure the formula is precisely what it should be for top performance every time.

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.

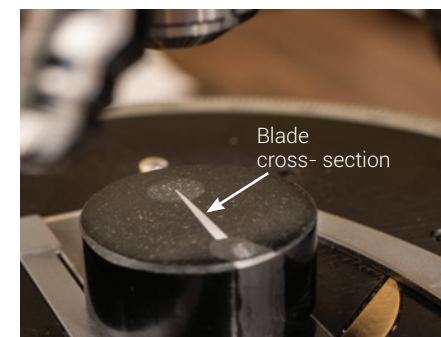


Quality Control

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 Classic Chef's blade is cut for a cross-section.

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

Sharpening and Keeping Them Sharp



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.

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

Honing vs Sharpening

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

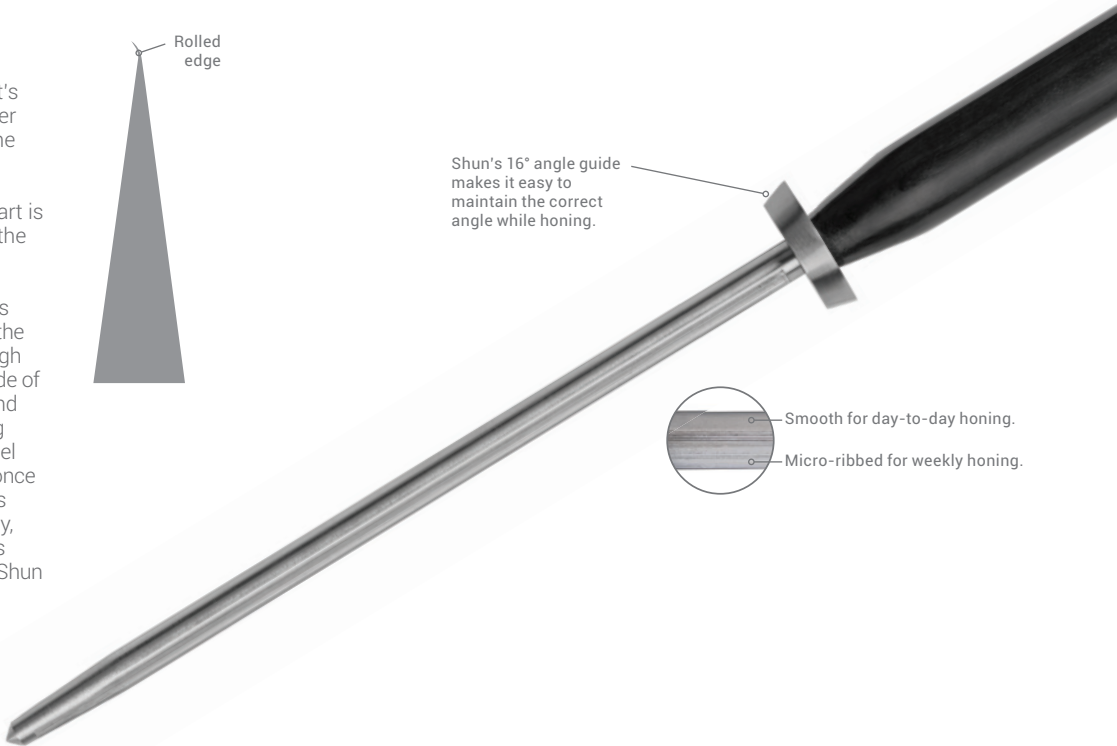
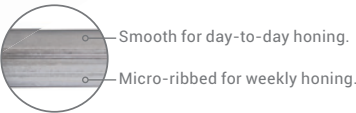
Honing

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.



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



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 can be sharpened again and again to return it to razor-sharp performance.

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.



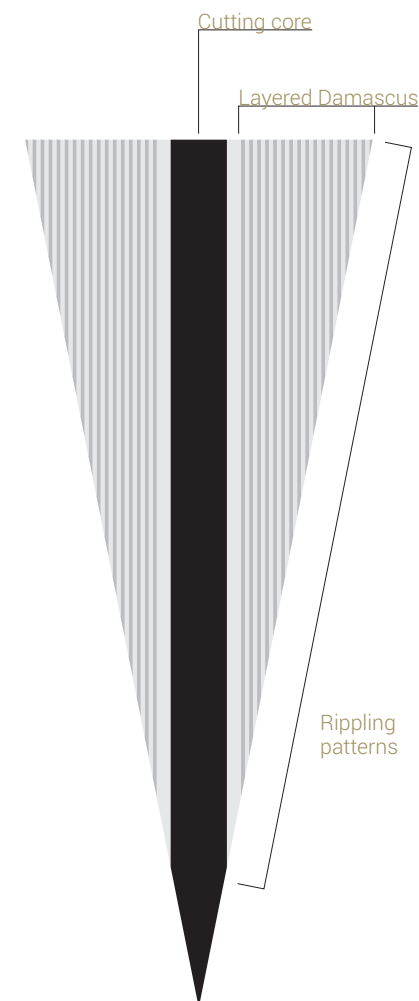
What is Layered Damascus?

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.

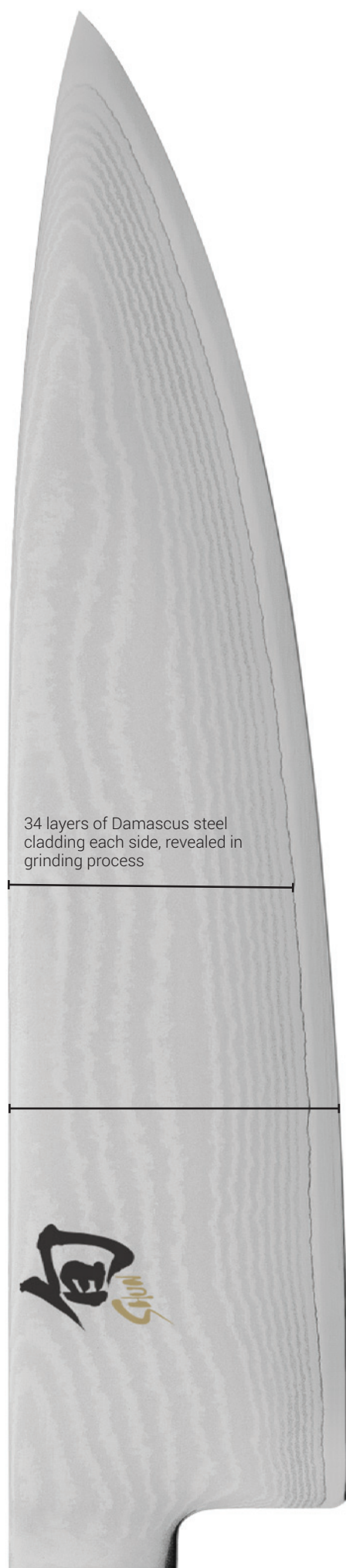
Damascus looks beautiful, supports and protects the hard, dense cutting core, and adds stain resistance. In Japan, this style of blademaking is known as *kasumi*. Kasumi means "mist" and is so called because the exterior Damascus can have a lovely misty appearance when compared to the harder cutting 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

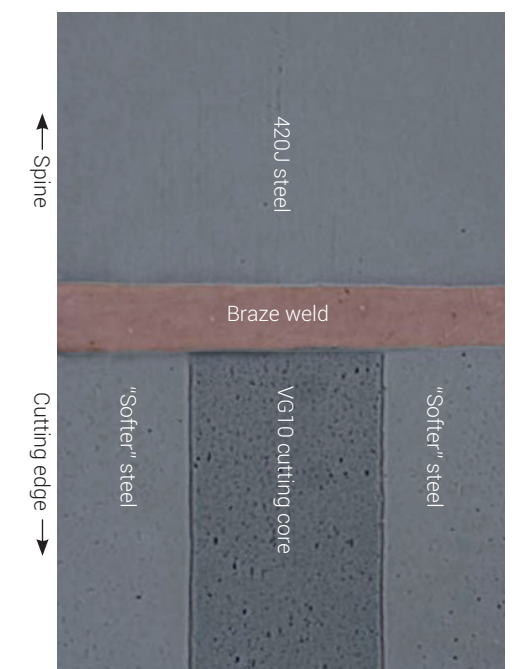
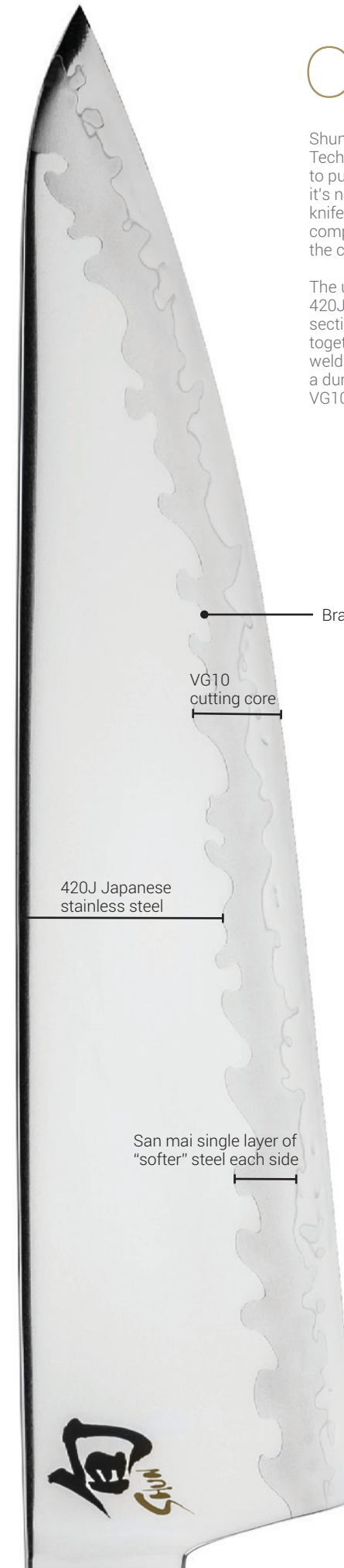
Cutting core sandwiched between Damascus cladding



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.

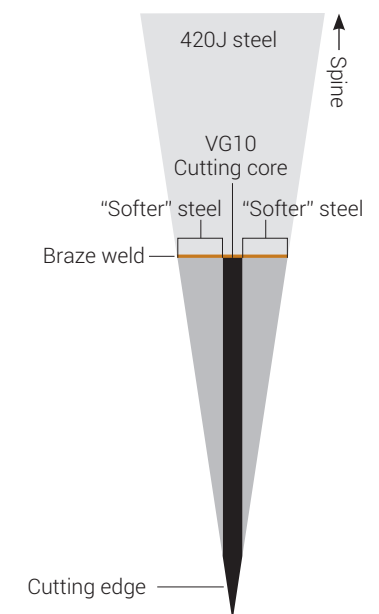
The upper part, above the copper weld line, is 420J Japanese stainless steel. The two sections of the blade are laser cut and fit together like pieces of a jigsaw puzzle. Braze welding permanently joins the pieces to create a durable blade that puts the performance of VG10 exactly where it's needed.



Microscopic cross-section of a Sora composite blade

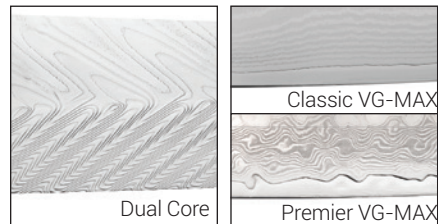
What is san mai construction?

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.



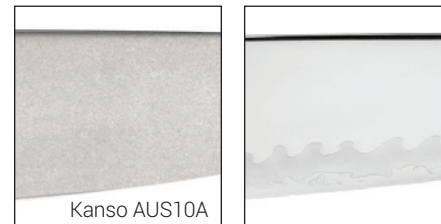
Know your Shun Materials

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. 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, 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



Blonde
Pakkawood
Classic Blonde



Tagayasan
(or wenge)
Kanso



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.

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.



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.

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



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	◆ 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)	◆(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.