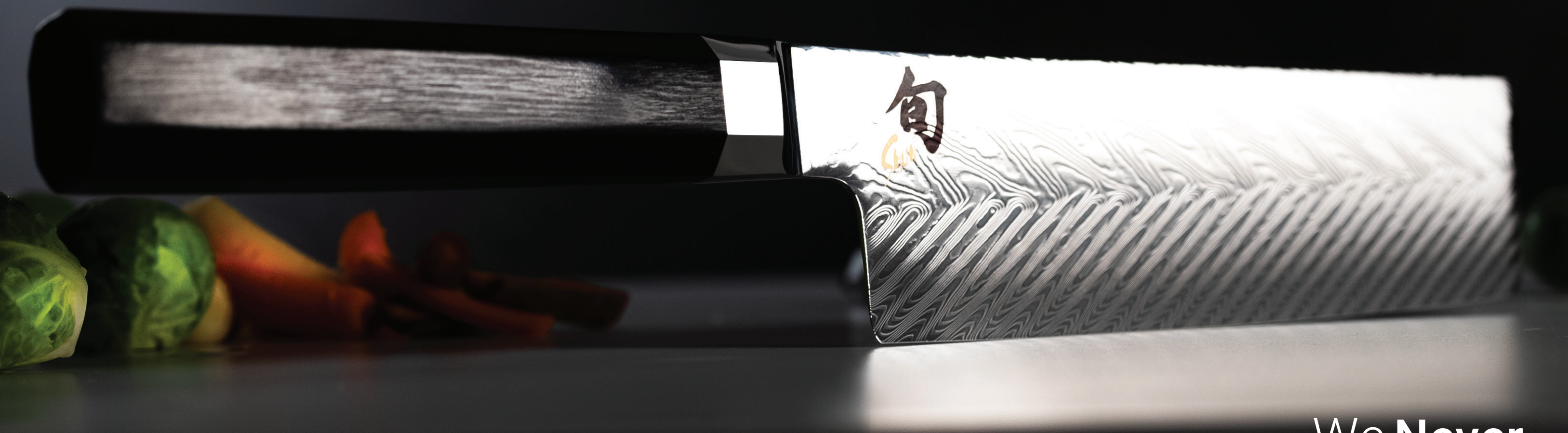




Shun Cutlery
Kai Housewares
2023



Cutlery with
a purpose



We **Never**
Compromise
on
Sharpness

Knife Pictured: Dual Core Nakiri 6.5"

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Narukami

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Dual Core

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Premier

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Premier Grey

Premier Blonde



Classic

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Classic Blonde



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New Products ⓘ

Premier Blonde

Santoku 5.5"

A compact version of a kitchen favorite.

25



Pro 5 Pc

Block Set

Paring 3.5", Utility 6", Chef's 8", Honing Steel, 6-Slot Slimline Block.

82



Premier Blonde

Master Utility 6.5"

The nimbleness of a utility knife with the do-it-all capabilities of a chef's knife.

24



Kai 2 Pc

Shear Set

Kai Multi-Purpose Shears and Kai Kitchen Shears.

88



Premier Blonde

3 Pc Starter Set

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

28



Premier Grey

4 Pc Steak Set

Four Steak knives in a wood gift-boxed set.

29



Premier Grey

3 Pc Starter Set

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

28



Classic Blonde

3 Pc Starter Set

Paring 3.5", Utility 6" and Chef's 8" in a gift-boxed set.

37



Narukami

Presenting
Shun
ⓘ Narukami

Carbon steel cutting performance with a keen edge

Paring 3.5"

Utility 6"

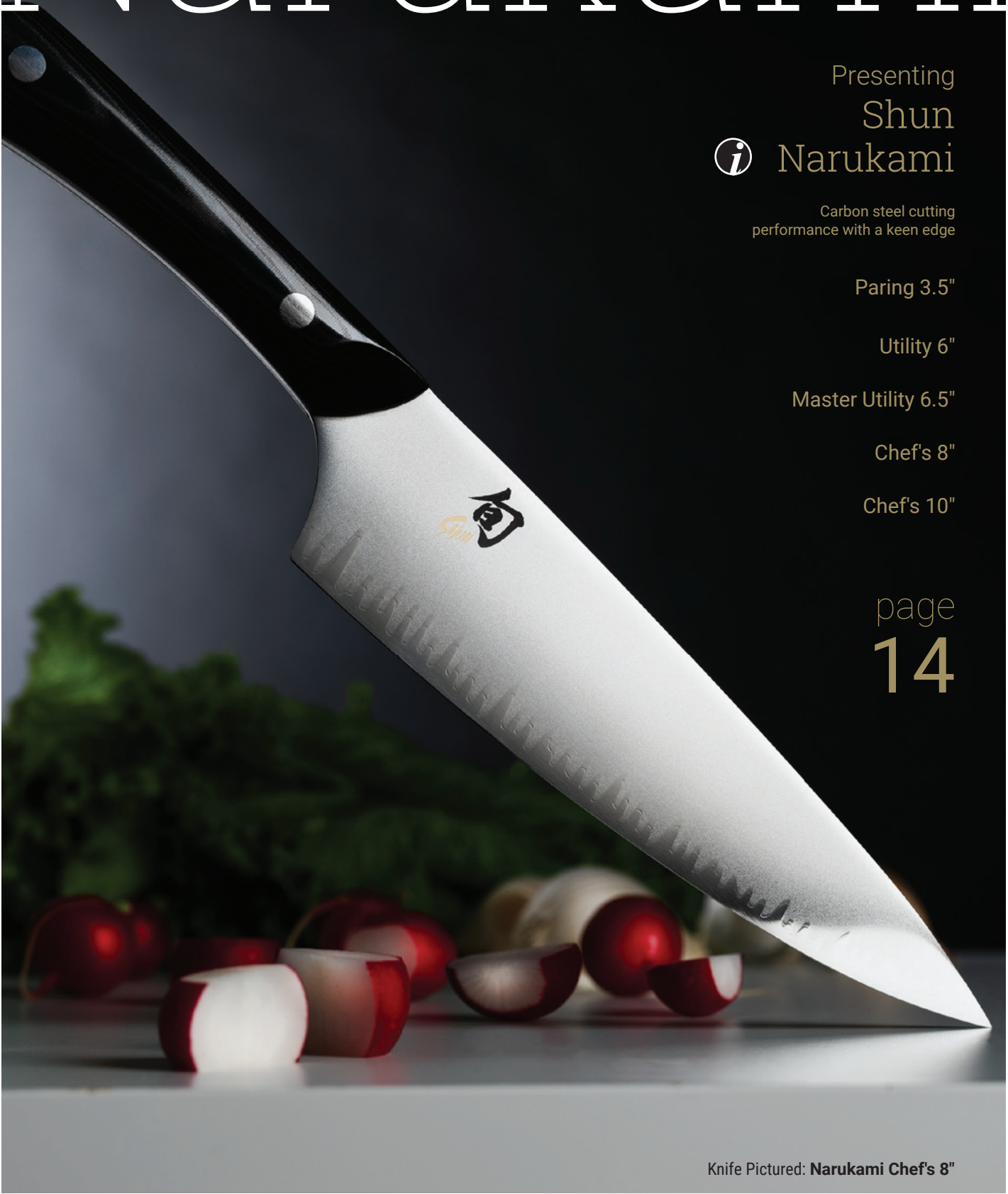
Master Utility 6.5"

Chef's 8"

Chef's 10"

page

14



Knife Pictured: Narukami Chef's 8"



Which knife is right for you?

There's no wrong answer.

While there are common

blade shapes

found in most kitchens, your choice depends on the needs

of your own kitchen creativity

Chef's Knife

Uses: slice, dice, mince.
6", 8", and 10" blade lengths.



Utility Knife

Uses: slice, peel, small items.
6" and 6.5" blade lengths.



Paring Knife

Uses: peeling, paring, small items.
3.5" and 4" blade lengths.



Steak Knife

Uses: steak, small items.
4.75" and 5" blade lengths.



Santoku

Uses: slice, dice, mince.
5.5", and 7" blade lengths.



Master Utility

Uses: slice, dice, mince.
Blade shape first developed by Shun.
6.5" blade length.



Bread Knife

Uses: bread, tomatoes, watermelon, and more. 8", 8.25", 8.5" and 9" blade lengths.



Asian Multi-Prep

Uses: meat/protein and produce prep. Traditional Japanese blade shape for poultry, great for produce too. 4.5" and 5" blade lengths.



Boning/Fillet

Uses: butchery & fillet, meat/protein prep. 6" and 6.5" blade lengths.



Asian Utility

Uses: larger produce, meat/protein prep.
Blade shape first developed by Shun.
6.5" and 7" blade lengths.



Ultimate Utility

Uses: delicate produce prep, sandwiches. Blade shape first developed by Shun. 6" blade length.



Nakiri

Uses: produce prep, slice, dice, mince.
Traditional Japanese blade shape.
5.5" and 6.5" blade lengths.



Kiritsuke

Uses: slice, dice, mince.
Similar to Chef's Knife. Traditional Japanese blade shape. 8" blade length.



Yanagiba

Uses: sashimi and sushi.
Traditional Japanese blade shape. Thick single bevel blade 8.25", 9.5" and 10.5" blade lengths.



Brisket Knife

Uses: trim and slice larger cuts of meat.
12" blade length.



Your knife choices depend on your individual needs. Moving to a more **plant-based** diet? Add **nakiri** knives, in a range of sizes. The straight edge makes precise contact with the cutting board, so slicing and dicing vegetables is simple. Are you a **bread baker**? You'll love a Shun or Kai Housewares **bread knife**. Prefer a **smaller** knife? Try a **6-inch chef's** knife.

i

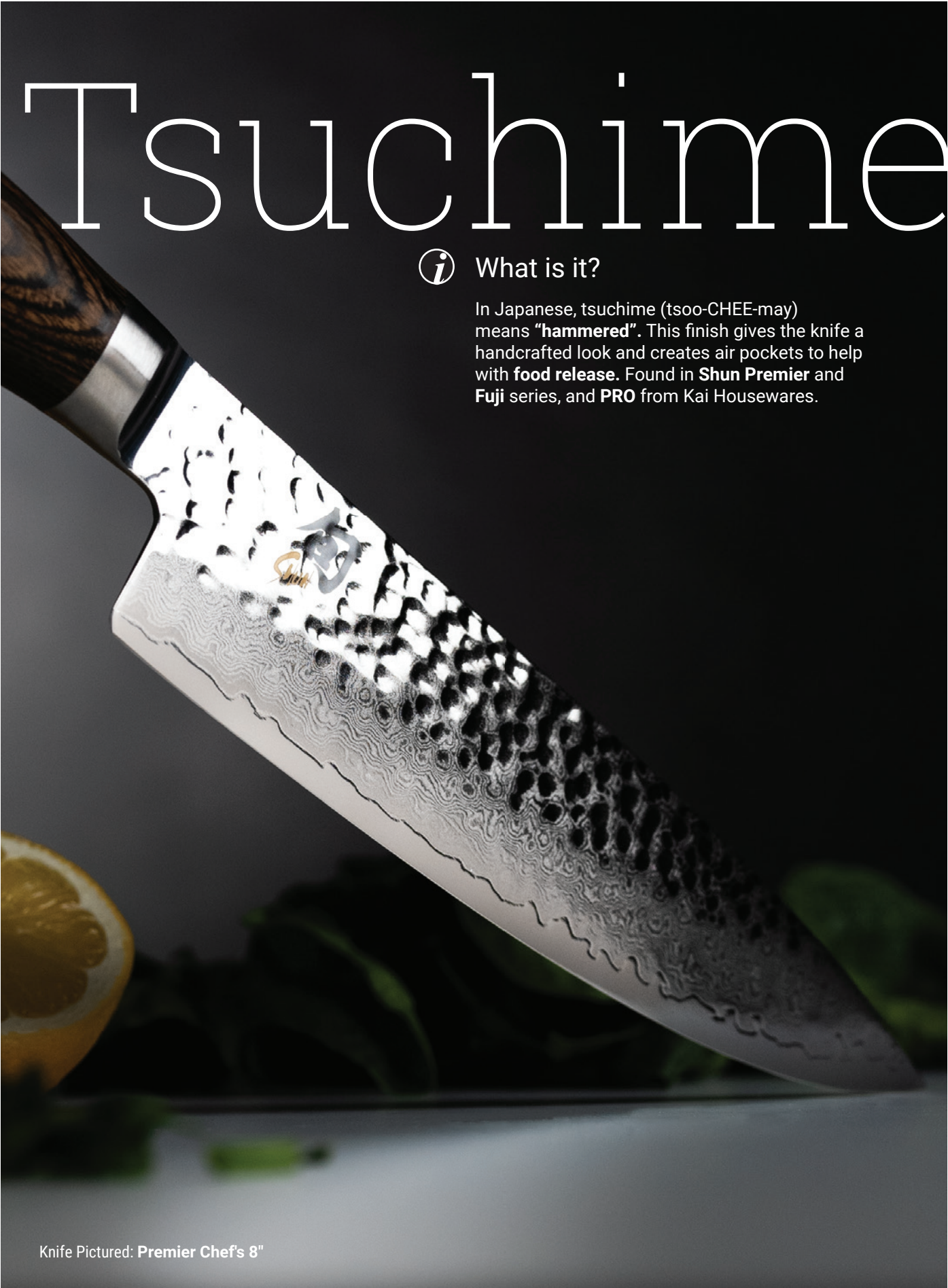
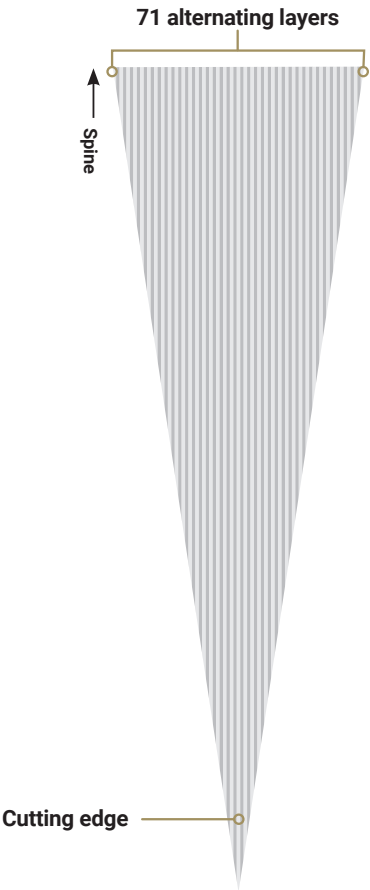
What is
Dual
Core
Steel?

The Shun Dual Core and Hikari series feature **Damascus** blades made from two premium-quality, high-carbon stainless steels. 71 alternating micro layers of high carbon, high chromium VG10 and VG2 stainless steels are roll-forged to produce a finer grain in the steel and to give it **strength and beauty**. The laminated steel is then hot forged to create a beautiful herringbone pattern that allows the layers to alternate along the cutting edge.

During normal use, the two steels will wear at different rates creating **micro serrations** along the edge. This means Dual Core's extremely sharp edge performs at a high level even longer. The etched laminations in the blade reduce drag, helping **food release** from the blade so it glides through each cut quickly and easily.



Knife Pictured: Dual Core Kiritsuke 8"



Knife Pictured: Premier Chef's 8"

Blades Explained

i

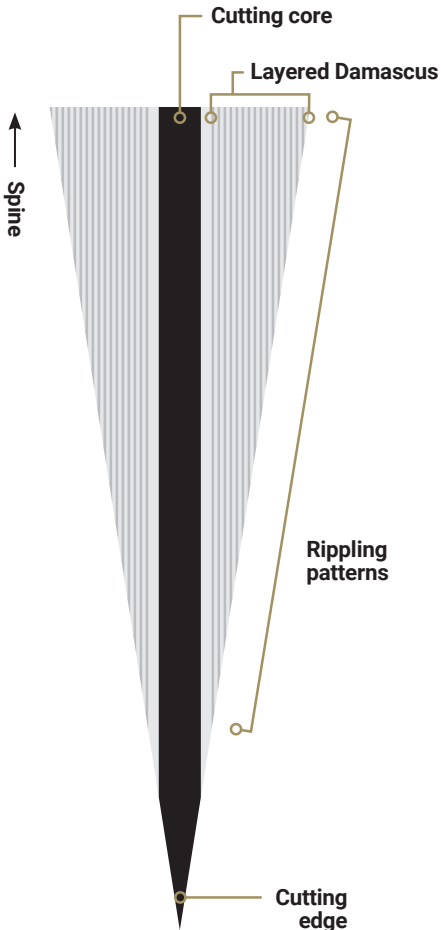
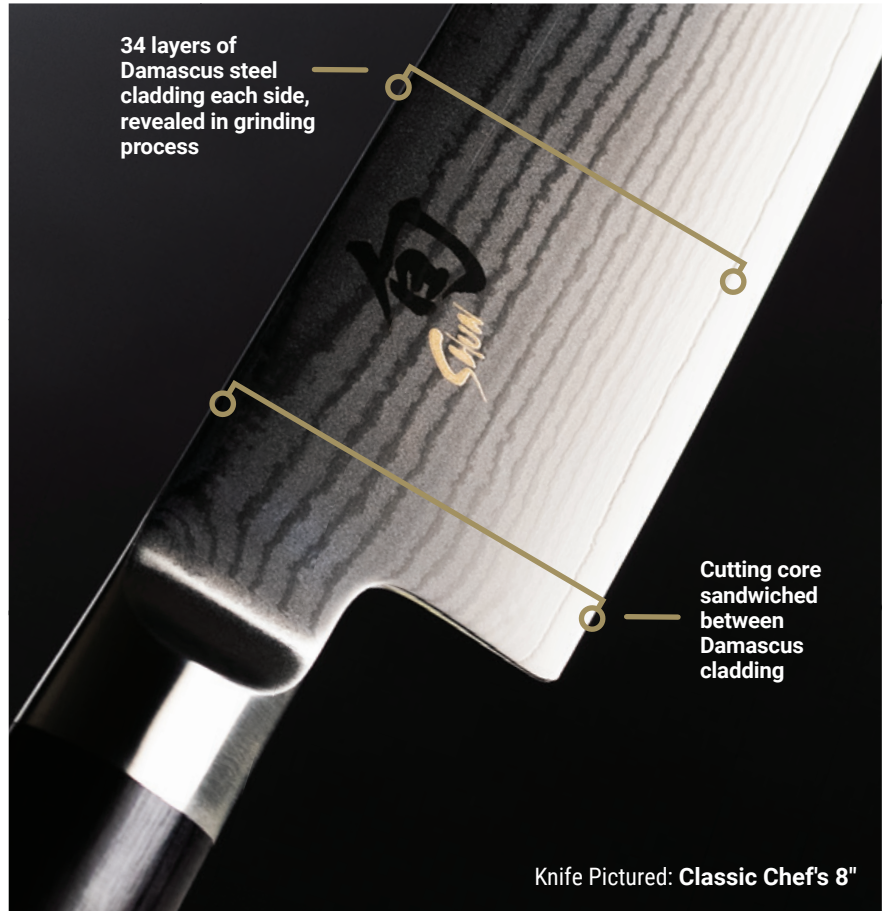
What is Layered Damascus?

Shun's Damascus is formed by layering different types of metal alloys together, then forging them into a single piece.

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.

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. Shun Classic and Premier, for example, have 34 layers of metal on each side of a high performance VG-MAX cutting core.

Damascus looks beautiful, supports and **protects** the hard, dense cutting core, and adds stain resistance. It also helps **food release** more quickly and easily from the blade, and reduces cutting drag, making your meal preparation experience even better.

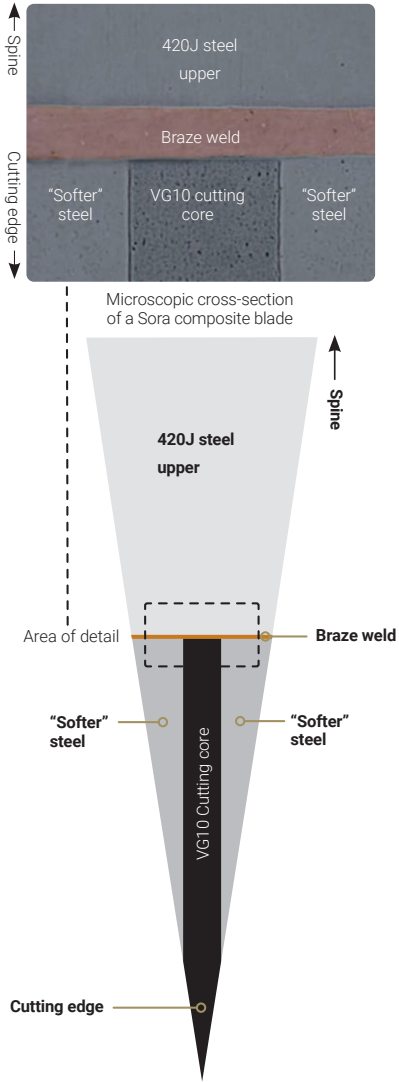


i

What is Composite Blade Technology?

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 the **Shun Sora** series, 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.





The right
knife
for the
best
flavor



“Shun” refers to eating
each food at its ideal
seasonal moment—when
it is at the **peak of perfection**.

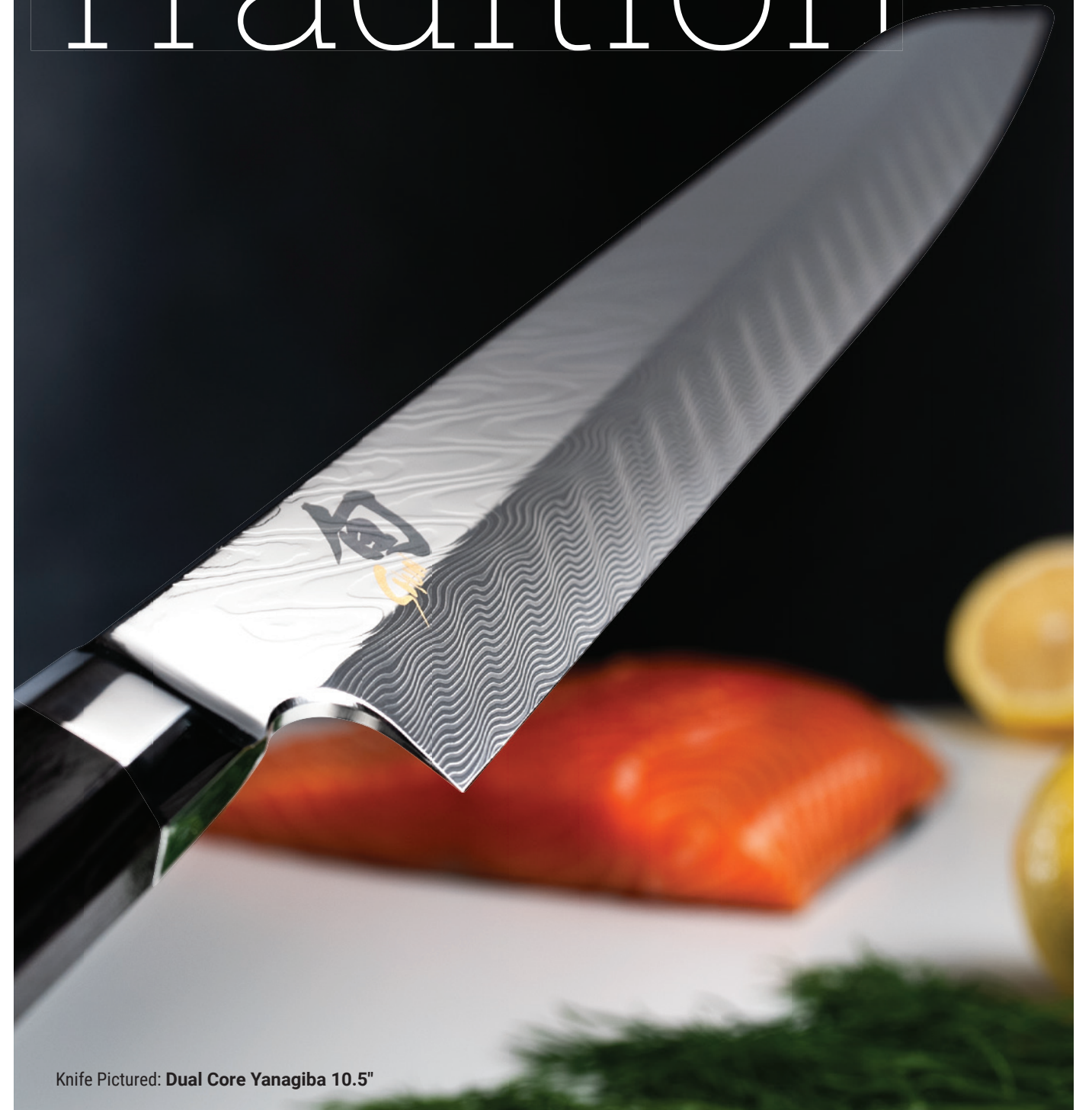
Shun is when fruit is
perfectly **ripe**.

Shun is when vegetables are
at their **best**.

Shun is when meat is at its
most **flavorful**.

We chose it as our name to honor
this tradition and as a mark of our
dedication to handcrafting kitchen
cutlery that is always at the peak
of its perfection, too.

Legendary Tradition



Knife Pictured: Dual Core Yanagiba 10.5"



New

For the love of carbon steel

Shun Narukami looks sharp
and sharpens easily

Stainless steel jacket.

Carbon steel requires special care so we added a layer of stainless steel on each side, making care for Narukami easier.

Tough, keen edge.

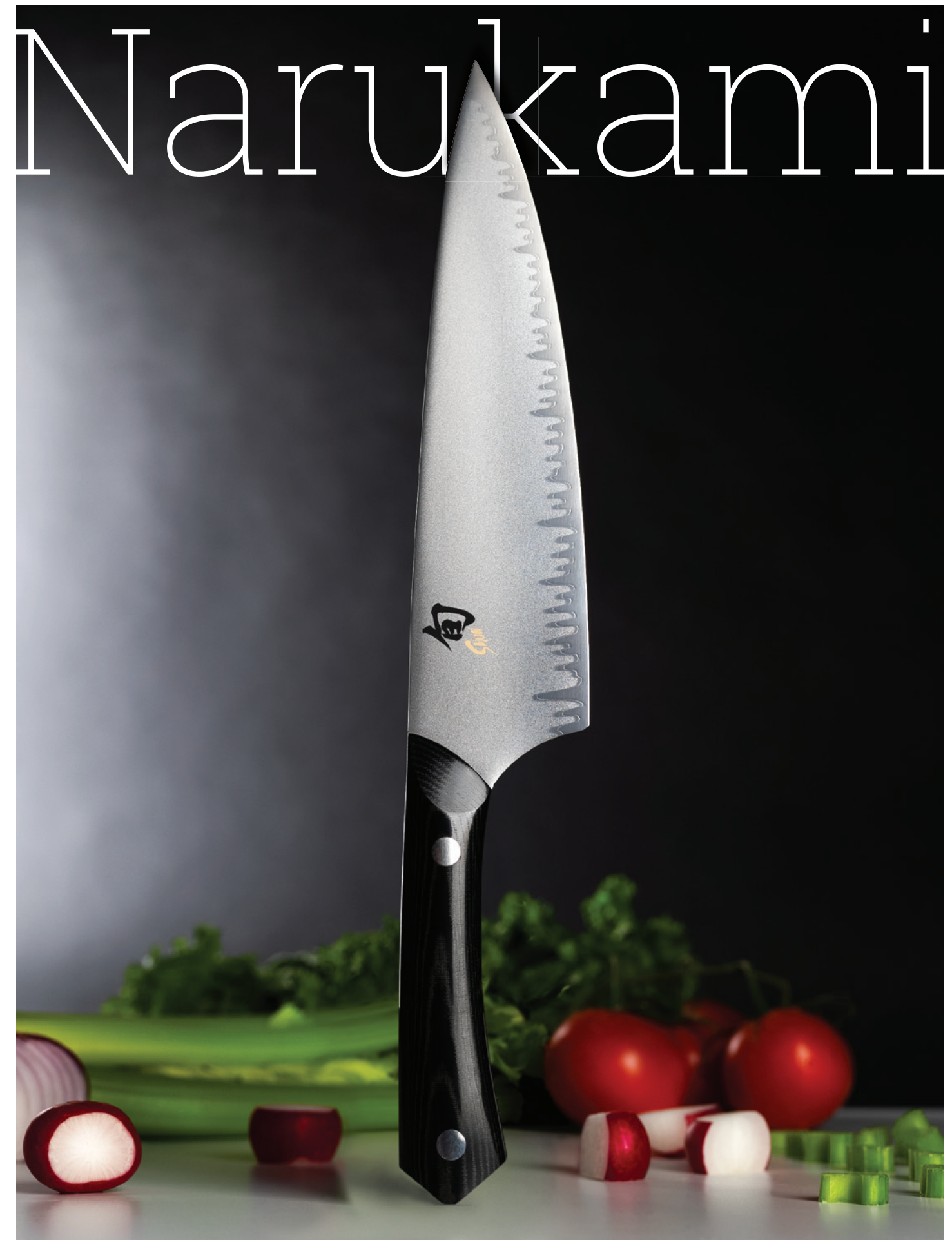
Even after hours of food prep, sharpening is a breeze, if it needs it. This is why professional chefs prefer carbon steel.

If you love carbon steel,
you're going to love Narukami.

Quick tune-ups. Hitachi Blue II carbon steel is a simple steel, takes a fine edge, and resharpenes easily.

Core protection. Bead-blasted stainless steel cladding helps prevent corrosion on the carbon steel core, hides scratches, and helps with food release.

Built to last. Full tang construction, and micarta handles, will make this your go-to for many culinary creations.



New Series



Paring 3.5"
[VSC0700]



Utility 6"
[VSC0701]



Master
Utility 6.5"
[VSC0782]
Read more about specialty blade shapes on page 6



Chef's 8"
[VSC0706]



Chef's 10"
[VSC0707]



Narukami before use (**above**) and after use (**below**) when patina has developed.



What is Carbon Steel?

Hitachi Blue II is a simple carbon steel alloy that provides **excellent edge retention and toughness**, and can be **re-sharpened easily**.

Yet, like all carbon steels, Blue II requires additional care. Cleaning and drying immediately is key. Over time, the edge will darken, developing a **patina** which, when formed, will also help protect the edge. Blue II is an exceptional cutlery steel.



Graceful Beauty

Shun Dual Core's true beauty lies within

Sharpen less, create more.

The unique herringbone pattern and 71-layer Damascus blades maintain an exceptionally high level of performance, longer.

Light and nimble.

Whether it's just a few quick slices, or hours of food prep—Dual Core remains highly maneuverable and extremely comfortable to use.

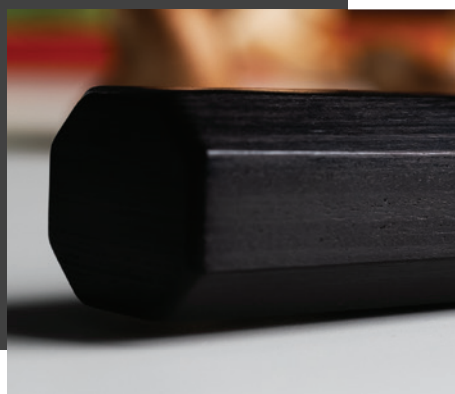
Love at first sight?

You'll fall in love again with every slice.

Exceptional cutting performance. The 71-micro-layer blade is thin and light, with amazing edge retention.

Safe, secure storage. Comes with a wooden saya (sheath) for safe storage and transportation.

Comfortable, secure grip. Its traditional Japanese octagon handle and rabbit tang give confidence with every slice.



Dual Core





Utility/Butchery 6"
Includes wooden saya
[VG0019]



Nakiri 6.5"
Includes wooden saya
[VG0028]
Read more about specialty blade shapes on page 7



Santoku 7"
Includes wooden saya
[VG0021]

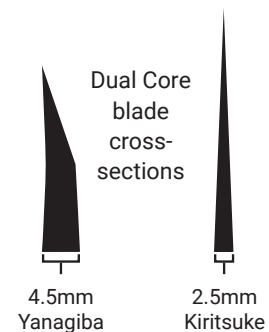


Kiritsuke 8"
Includes wooden saya
[VG0017]
Read more about specialty blade shapes on page 7



Yanagiba 10.5"
Includes wooden saya
[VG0020]
Read more about specialty blade shapes on page 7

The ultimate sushi knife. Designed to perfectly portion proteins



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 hollow-grind on the back of the blade makes food release easier.



The spine of Shun **Dual Core Yanagiba (left)** and **Kiritsuke (right)**.



Handcrafted elegance

Shun Premier's beauty has been known to create obsessions

Beauty with benefits.

Elegantly cladded and hammered tsuchime blades are stunning to behold and allow food to release more quickly.

Balanced and nimble.

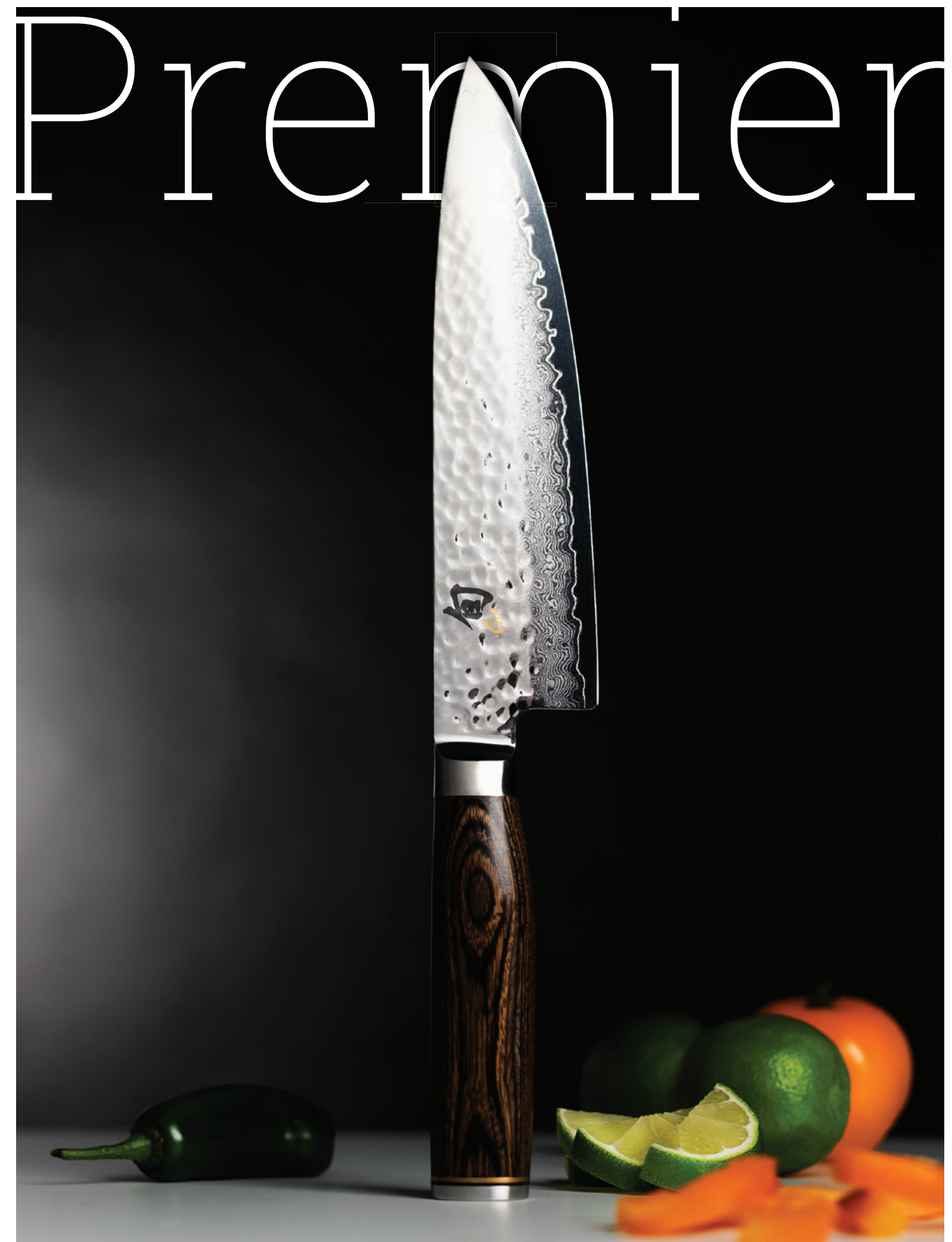
The blade effortlessly glides through the cut, bringing your own kitchen artistry to life.

Allow yourself to be obsessed with your cutlery.

Food releases quickly. The hammered tsuchime blade with 68-layer Damascus + cutting core reduces friction.

Stays sharper, longer. Proprietary VG-MAX stainless steel holds a thin, razor-sharp edge.

Secure, comfortable handle. Symmetrical design; embossed endcap. Available in walnut, blonde, and grey handle colors.





Paring 4"
[TDM0700]



Paring 4"
[TDM0700W]



Paring 4"
[TDM0700G]



Steak 5"
[TDM0711]
Individual steak knives available only at shuncutlery.com



Steak 5"
[TDM0711W]
Individual steak knives available only at shuncutlery.com



Steak 5"
[TDM0711G]
Individual steak knives available only at shuncutlery.com



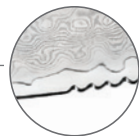
Master Utility 6.5"
[TDM0782]
[Read more about specialty blade shapes on page 6](#)



Master Utility 6.5"
[TDM0782W]
New
[Read more about specialty blade shapes on page 6](#)



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.

Click on
product images
for more
information



Utility 6.5"
[TDM0701]



Utility 6.5"
[TDM0701W]



Utility 6.5"
[TDM0701G]



Santoku 5.5"
[TDM0727]



Santoku 5.5"
[TDM0727W]
New



Santoku 7"
[TDM0702]



Santoku 7"
[TDM0702W]



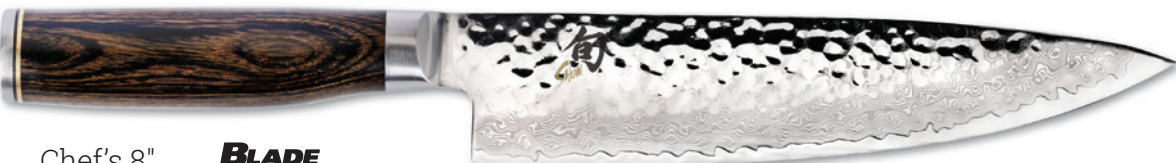
Santoku 7"
[TDM0702G]



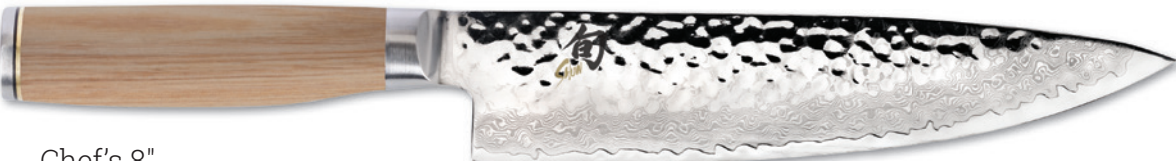
Chef's 6"
[TDM0723]



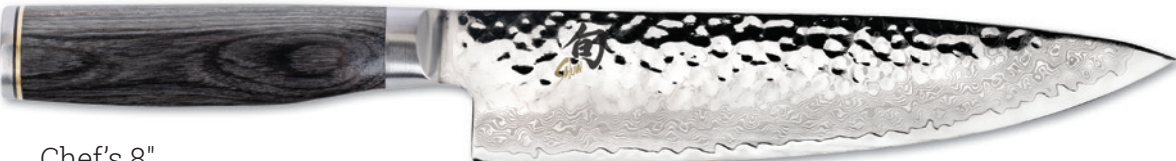
Chef's 6"
[TDM0723W]



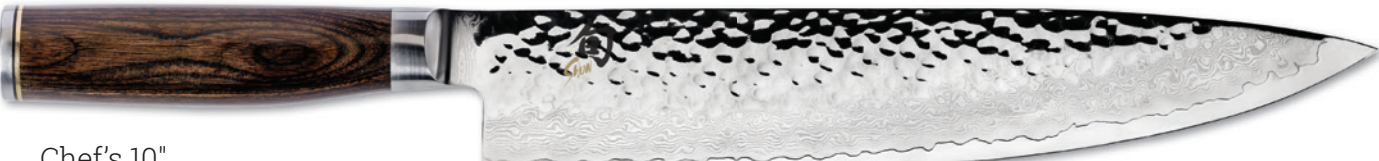
Chef's 8"
[TDM0706]



Chef's 8"
[TDM0706W]



Chef's 8"
[TDM0706G]



Chef's 10"
[TDM0707]



Bread 9"
[TDM0705]



Bread 9"
[TDM0705W]



Bread 9"
26 [TDM0705G]



Low frequency
serrations
for maximum
cutting efficiency.



Nakiri 5.5"
[TDM0742]
Read more about specialty blade shapes on page 7



Nakiri 5.5"
[TDM0742W]
Read more about specialty blade shapes on page 7



Nakiri 5.5"
[TDM0742G]
Read more about specialty blade shapes on page 7



Boning/Fillet 6"
[TDM0774]
Read more about specialty blade shapes on page 7



Asian Cook's 7"
[TDM0760]



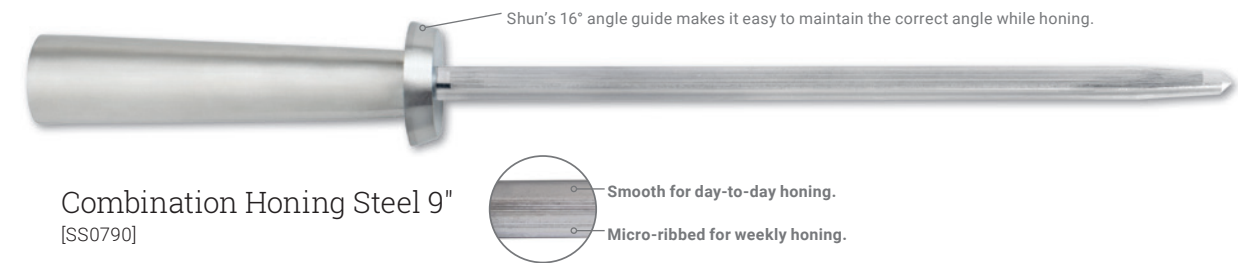
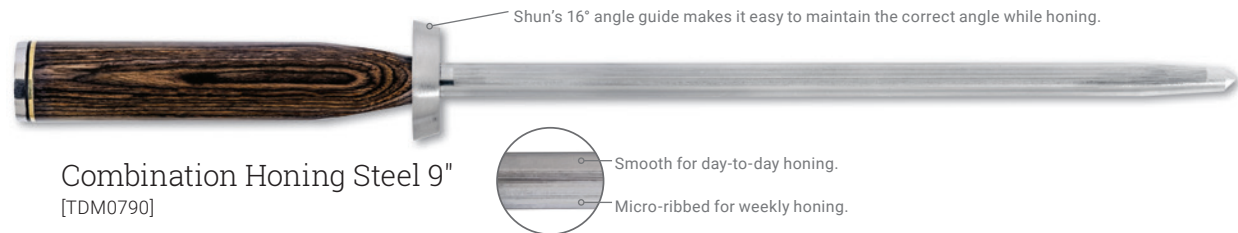
Kiritsuke 8"
[TDM0771]
Read more about specialty blade shapes on page 7



Carving Fork 6.5"
[TDM0709]
Available only at shuncutlery.com



Slicing 9.5"
[TDM0704]



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

See page 52 for
Premier Block Sets



Premier Blonde 3 Pc Starter Set
[TDMS0300W]
Paring 4", Utility 6.5" and Chef's 8"
in a gift-boxed set

New

See page 54 for
Premier Blonde Block Sets



Premier Grey 3 Pc Starter Set
[TDMS0300G]
Paring 4", Utility 6.5" and Chef's 8"
in a gift-boxed set

New

See page 54 for
Premier Grey Block Sets



Premier 4 Pc
Steak Knife Set
[TDMS0400]
Four Steak knives in
a gift-box set



Premier Blonde 4 Pc
Steak Knife Set
[TDMS0400W]
Four Steak knives in
a gift-box set

Premier Grey 4 Pc
Steak Knife Set
[TDMS0400G]
Four Steak knives in
a wood gift-box set

New



Knife pictured: **Premier Grey Steak
Knife with wood gift-box set**
(comes with 4 pc set only)





A cutlery revolution

Shun Classic brings
Japanese cutlery to the west

A long legacy.

Kai has been making cutting tools in Japan since 1908. Shun Classic was one of the first to bring that legacy to a wider North American market in 2002.

Why does this matter?

Classic is the original Shun with the most blade shapes of any series. We designed a seriously sharp knife for every kitchen task imaginable.

Let Shun Classic's beauty and performance
revolutionize your cooking.

Embrace the prep work. Glide through every slice with
68-layer Damascus + proprietary VG-MAX stainless steel cutting core.

Confident grip. The D-shaped Pakkawood handle fits your hand securely;
stainless steel endcap adds balance and beauty.

Trusted by professionals. NSF Certified for use in
commercial kitchens, yet perfectly suited for your home kitchen.





Bird's Beak 2.5"
[DM0715]



Paring 3.5"
[DM0700]



Paring 3.5"
[DM0700W]



Paring 4"
[DM0716]



Asian Multi-Prep 4.5"
[DM0749]
Read more about specialty blade shapes on page 7



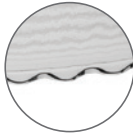
Steak 4.75"
[DM0711]
Individual steak knives available only at shuncutlery.com



Steak 4.75"
[DM0711W]
Individual steak knives available only at shuncutlery.com



Ultimate Utility 6"
[DM0741]
Read more about specialty blade shapes on page 7



Low frequency
serrations for
maximum
cutting efficiency.

Click on
product images
for more
information



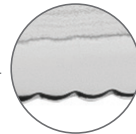
Utility 6"
[DM0701]



Utility 6"
[DM0701W]



Serrated Utility 6"
[DM0722]



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



Master Utility 6.5"
[DM0782]
Read more about specialty blade shapes on page 6



Master Utility 6.5"
[DM0782W]
Read more about specialty blade shapes on page 6



Santoku 5.5"
[DM0727]



Santoku 5.5"
[DM0727W]



Hollow Ground Santoku 7"
[DM0718]



Santoku 7"
[DM0702W]



Boning/Fillet 6"
[DM0743]
[Read more about specialty blade shapes on page 7](#)



Nakiri 6.5"
[DM0728]
[Read more about specialty blade shapes on page 7](#)



Nakiri 6.5"
[DM0728W]
[Read more about specialty blade shapes on page 7](#)



Vegetable Cleaver 7"
[DM0712]



Asian Cook's 7"
[DM0760]



Chef's 6"
[DM0723]



Chef's 6"
[DM0723W]



Chef's 8"
[DM0706]



Chef's 8"
[DM0706W]



Hollow Ground Chef's 8"
[DM0719]



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.



Chef's 10"
[DM0707]



Kiritsuke 8"
[DM0771]
Read more about specialty blade shapes on page 7



Offset Bread 8.25"
[DM0724]

Offset handle
for better
knuckle clearance.



Bread 9"
[DM0705]

Scalloped serrations
slice cleanly, for a
smoother, easier cut.



Bread 9"
[DM0705W]

Low frequency
serrations
for maximum
cutting efficiency.



Hollow Ground
Brisket 12"
Includes wooden saya
[DM0778]
Read more about specialty blade shapes on page 7



Carving Fork 6.5"
[DM0709]
Available only at shuncutlery.com



Hollow Ground Slicing 9"
[DM0720]



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.



Combination Honing Steel 9"
[SS0790]

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



Classic 2 Pc
Carving Set
[DMS0230]
Hollow Ground Slicing
knife 9" and Carving Fork
6.5" in a gift-boxed set



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



Classic 3 Pc
Starter Set
[DMS300]
Paring 3.5", Utility 6",
Chef's 8"
in a gift-boxed set

See page 55 for
Classic Block Sets



Classic Blonde 3
Pc Starter Set
[DMS300W]
Paring 3.5", Utility 6",
Chef's 8"
in a gift-boxed set

New



Classic Blonde 4 Pc
Steak Knife Set
[DMS400W]
Four Steak knives in
a gift-boxed set

See page 57 for
Classic Blonde Block Sets



Simply enlightened

Shun Kanso is built on the Zen principle of simplicity

Understated elegance.

Nothing extra, not overdone. Every element serves a purpose. A durable blade, effortless slicing and perfect balance.

A natural beauty.

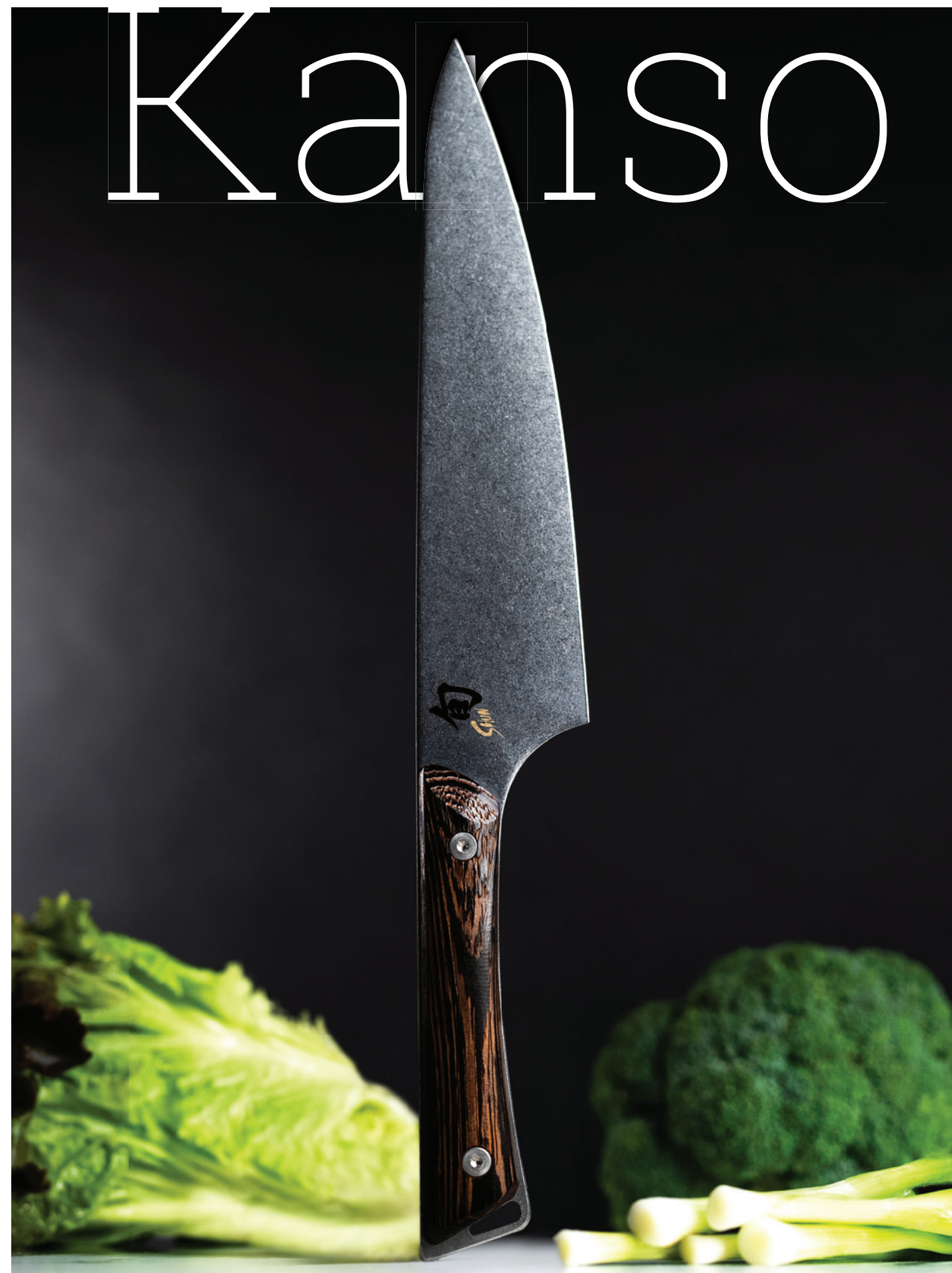
Eye-catching heritage finish and simple, rustic handles are a natural fit, making it feel like an extension of your arm.

Some call it simply perfect.

Timeless performance. AUS10A blade with heritage finish is durable and helps hide scratches for years of effortless use.

Strength and balance. Full tang construction and “iron sword wood” handles offer confidence with every slice.

Comfortable contours. Symmetrical Tagayasan (wenge) handles are designed for left/right-handed use.





Paring 3.5"
[SWT0700]



Steak 5"
[SWT0711]
Individual steak knives available only at shuncutlery.com



Asian Multi-Prep 5"
[SWT0729]
Read more about specialty blade shapes on page 7



Utility 6"
[SWT0701]



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



Boning/Fillet 6.5"
[SWT0743]
Read more about specialty blade shapes on page 7



Hollow Ground
Nakiri 6.5"
[SWT0728]
Read more about specialty blade shapes on page 7

Click on
product images
for more
information



Hollow Ground
Santoku 5.5"
[SWT0727]



Hollow Ground Santoku 7"
[SWT0718]



Chef's 8"
[SWT0706]



Bread 9"
[SWT0705]



Hollow Ground
Brisket 12"
Includes wooden saya
[SWT0778]
Read more about specialty blade shapes on page 7



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.



Kanso 3 Pc
Starter Set
[SWTS0351]
Paring 3.5", Utility 6",
Chef's 8" in a gift-
boxed set



Kanso 4 Pc
Steak Knife Set
[SWTS0430]
Four Steak knives in
a gift-boxed set

See page 58
for Block Sets



Technology meets tradition

Shun Sora adds modern techniques to the toolbox

Two steels, one blade.

Kai's bladesmiths have a 115 year history of innovation. Shun Sora's proprietary Composite Blade Technology adds a new chapter to this legacy.

Performance, where it's needed.

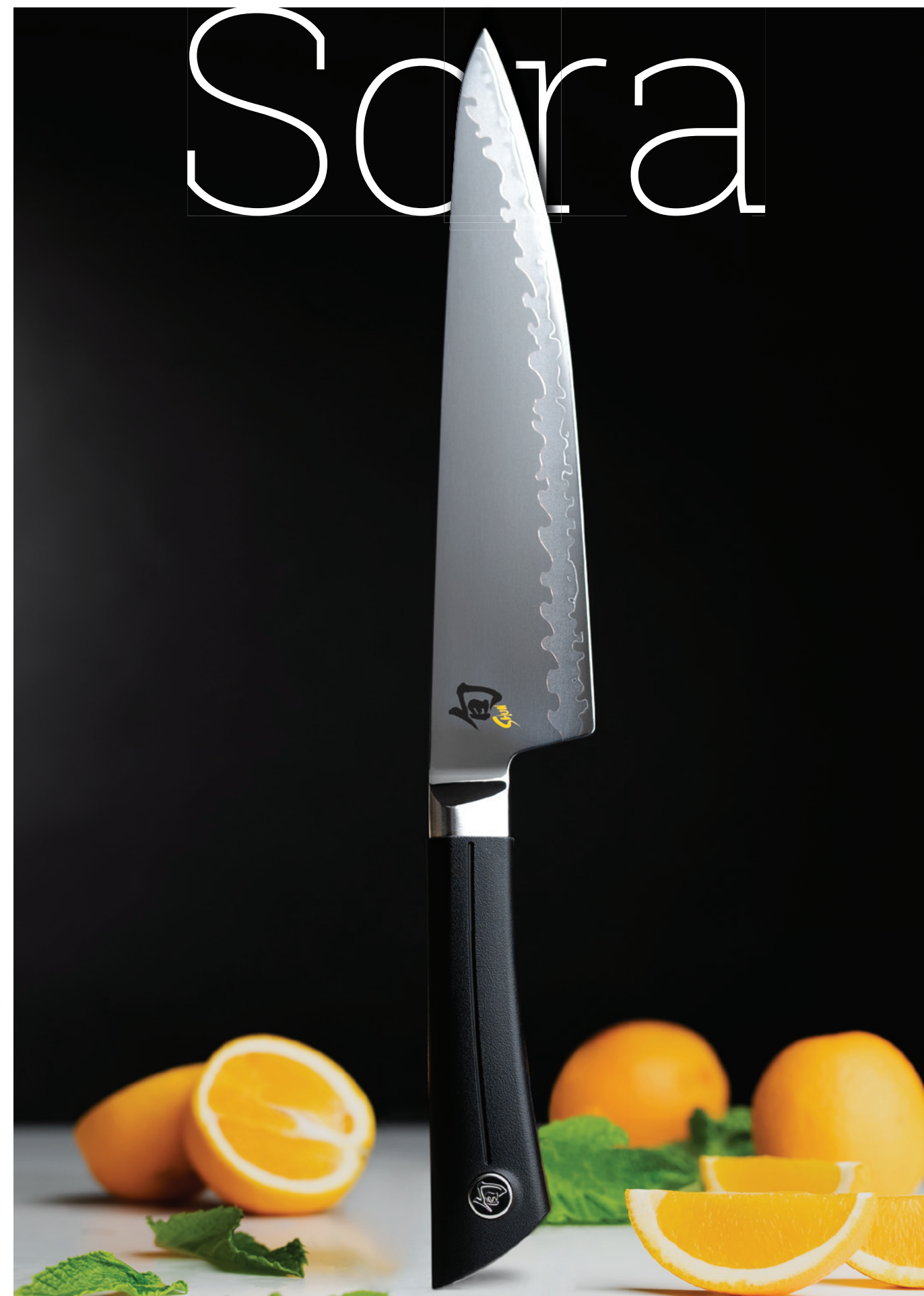
The wavy "modern hamon" is where the blade's upper portion is permanently joined with the VG10 stainless steel cutting edge, where performance begins.

Isn't technology a beautiful thing?
We think so.

Well-placed performance. Proprietary Composite Blade Technology puts advanced VG10 steel where it's needed most – the cutting edge.

Balanced comfort. Tang extends to emblem on durable TPE handles, providing balance for hours of food prep.

Trusted by professionals. NSF Certified for use in commercial kitchens, yet perfectly suited for your home kitchen.





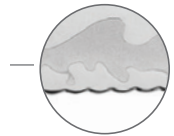
Paring 3.5"
[VB0700]



Utility 6"
[VB0701]



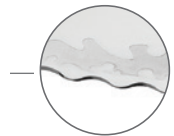
Serrated Utility 5.5"
[VB0722]



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



Ultimate Utility 6"
[VB0741]
Read more about specialty blade shapes on page 7



Low frequency serrations for maximum cutting efficiency.



Bread 9"
[VB0705]



Push-pull serrations for maximum cutting efficiency.

Click on product images for more information



Hollow Ground Santoku 5.5"
[VB0740]



Hollow Ground Santoku 7"
[VB0718]



Chef's 6"
[VB0723]

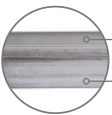


Chef's 8"
[VB0706]



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.



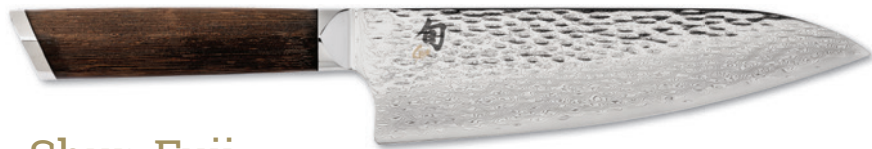
See more
of Shun's
exquisite
exclusive
series



Shun Kazahana

New

In Japanese, "Kazahana" means "Snow that flickers like petals dancing in a clear sky." The Shun Kazahana series is distinguished by its beautiful satin finish blade, and polished black Pakkawood handle.
Williams Sonoma exclusive



Shun Fuji

Inspired by Japan's majestic Mt. Fuji, Shun Fuji represents the pinnacle of precision fit and finish, perfect balance, and graceful symmetry.
Williams Sonoma exclusive



Shun Hikari

In Japanese, Hikari means "light" or "illumination," making it perfect for this beautiful light-colored cutlery with its intricate "hornet's nest" blade and birch-finished Pakkawood handles.
Williams Sonoma exclusive



Shun Kaji

Shun Kaji is a fusion of the best of Japanese and European design. Japan's thinner, harder, and sharper blades are paired with the full-tang construction of fine European knives—for the ultimate in style and function.
Williams Sonoma exclusive



Cutting
boards,
aprons,
and gorgeous
steak knives,
only on our
website



Pictured: **Urushi edge**

Hinoki Cutting Boards
with Urushi Edge

If you've seen an example of Japan's famous red-and-black lacquerware, you've seen Urushi. Urushi is a natural tree sap that is **applied by hand** to Shun's urushi-edge cutting boards. Why? The end grain of a wood cutting board absorbs more moisture than the rest of the board. Urushi prevents this, helping maintain your cutting board so it can continue to help **maintain** your knives.

Shun Classic 8" Chef's shown for reference



Small Hinoki Board
with Urushi Edge
[DM0820]
10.75" x 8.25" x 0.5"



Medium Hinoki Board
with Urushi Edge
[DM0821]
15.75" x 10.75" x 0.5"



Large Hinoki Board
with Urushi Edge
[DM0822]
17.75" x 11.75" x 0.75"



Shun Classic 8" Chef's shown for reference



Shun Aprons

- “Pho” stretch denim (pictured) [SHUNAPRON10]
- “Dashi” soft, Japanese denim with herringbone pattern [SHUNAPRON11]
- “Stingray” 100% cotton canvas [SHUNAPRON12]

Made to Shun’s exacting specifications by Hedley & Bennett, manufacturers of professional chefs’ gear.

- Adjustable neck strap
- Double pen chest pockets
- Towel loop
- Large lap pocket

D-Shaped Hinoki Board with Juice Groove [DM0826] 14" x 13" x 1" New



Hinoki Board w/ Metal Tray [DM0823] 16.5" x 11.625" x 2" New



Hinoki Kitchen Board 2 Pc [DM0824] 21.5" x 10.5" x .75" (together) New



Available in three colors and fabrics



Individual Steak Knives & Carving Forks

Premier Steak Knife 5" [TDM0711]



Premier Blonde Steak Knife 4.75" [TDM0711W]



Premier Grey Steak Knife 5" [TDM0711G] New



Classic Steak Knife 4.75" [DM0711]



Classic Blonde Steak Knife 4.75" [DM0711W]



Kanso Steak Knife 5" [SWT0711]



Premier Carving Fork 6.5" [TDM0709]



Classic Carving Fork 6.5" [DM0709]



Shun Higo No-Kami [DM5900]

Folding steak knife. Includes leather sheath.



Knife Storage



Shun 8-slot Knife Roll (Grey) [DM0884] Unfolded 20" x 18", Folded 20" x 6.5"



Chef's 20-slot Knife Case (Grey) [DM0886] Unfolded 20" x 20", Folded 10" x 20" x 3.75"



Block sets

to match every
kitchen.
The right size
for every
countertop.



Premier



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 3 Pc Build-a-Block Set
[TDMS2200K]
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



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 Blonde



Premier Blonde
5 Pc Starter Block Set
[TDMS0540W]
Paring 4", Utility 6.5", Chef's 8", Combination Honing Steel 9" and 6-slot Bamboo Slimline Block



Premier Grey



Premier Grey
5 Pc Starter Block Set
[TDMS0512G]
Paring 4", Utility 6.5", Chef's 8", Combination Honing Steel 9" and 6-slot Bamboo Slimline Block



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



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



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



Set Pictured: **Classic Blonde 5 Pc Starter Block Set**

Kanso



Kanso 3 Pc Build-a-Block Set
[SWTS2200K]
Chef's 8", 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 dark 8-slot Block



Sora



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

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



Student Sets



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'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.



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



Always sheath your knives before placing in 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 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



Always sheath your knives before placing in roll



Making meals more memorable

Creating food for others forges connections between the chef, the food, and the guests. Choosing the right tools for the job makes prep **easier** and a more **satisfying** meal for all.

- Properly sliced food enhances **flavor**.
- Properly sliced food improves **presentation**.
- Properly sliced food is created with a **sharp knife**.

Whether you're making a simple weeknight dinner or elegant holiday feast, Kai offers the kitchen tools to help you make a **more memorable** meal.



PRO
3 piece set



Pro[®] NSF[®]

Perform like a Pro

Pro makes fast work of every kitchen task

Chef life.

Built to stand up to rigorous use in commercial kitchens. So whether you're cooking for your family or hungry customers, Pro can take it on.

Sharpen less, cook more.

Hand-sharpened and ready to use for hours of food prep; re-sharpens easily when needed.

Pro-level performance that feels right at home in any kitchen



Fast, easy food prep

Japanese AUS6M Stainless steel hold its keen, 16° edge longer.



Quick food release

Hammered tsuchime finish creates air pockets; allows food to release from the blade easier.



Sturdy and comfortable

The contoured POM handle, riveted to the full tang blade, instills confidence with every slice.

Pro is backed by Kai's **Limited Lifetime Warranty** and **Free Sharpening** Program for years of worry-free ownership.





HT7068 | Paring 3.5"



HT7069 | Asian Multi-Prep 5"



HT7084 | Utility 6"



HT7082 | Master Utility 6.5"
Read more about specialty blade shapes on page 6



HT7070 | Boning/Fillet 6.5"
Read more about specialty blade shapes on page 7



HT7081 | Flexible Fillet 6"
High-carbon German
DIN1.4116 stainless steel is specially
heat-treated for flexibility & toughness

Click on
product images
for more
information



HT7067 | Cleaver 7"
High-carbon German
DIN1.4116 stainless steel
Made with a thicker blade stock
suitable for processing meat and
thick-skinned fruits and vegetables



HT7077 | Asian Utility 7"
Read more about specialty
blade shapes on page 7



HT7064 | Santoku 7"



HT7072 | Chef's 6"



HT7066 | Chef's 8"



HT7078 | Chef's 10"



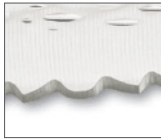
HT7087 | Yanagiba 9.5"
Read more about specialty blade shapes on page 7
Single bevel 16° edge for precision cuts



Cross-section of
single-bevel blade



HT7062 | Bread 9"



Push-pull serrations for
maximum cutting efficiency



HT7074 | Brisket/Slicing 12"
Read more about specialty blade shapes on page 7



9890 | Combination Honing Steel 9"



Smooth for day-to-day honing
Micro-ribbed for weekly honing

HTS0370 | 3 Pc Set

Set includes:
Paring 3.5"
Utility 6"
Chefs 8"



HTS0630 | 5 Pc BBQ Set

Set includes:
Asian Multi-Prep 5"
Boning/Fillet 6.5"
Cleaver 8"
Slicing/Brisket 12"
4 Blade Guards
8-Slot Knife Roll



HTS0799 | 7 Pc Culinary Set

Set includes:
Paring 3.5"
Utility 6"
Boning/Fillet 6.5"
Chefs 8"
Bread 9"
Combination
Honing Steel
5 Blade Guards
8-Slot Knife Roll



The Professional Choice



NSF Certified

PRO has been certified for use in commercial kitchens by NSF International. The NSF develops health standards and certification programs that help maintain the very highest levels of **food safety**.

Health departments, restaurant buyers, and specifiers worldwide trust NSF Certification. In order to receive the NSF seal, products that will be used in the handling of food must meet strict **standards** for safety and quality.

Quality Guaranteed

From the very beginning, both safety and quality have always been top concerns for Kai. The handsome PRO line is no exception to this legacy.

PRO quality extends far beyond “look and feel.” We work with **independent laboratories** to ensure that the sharpness, hardness, and even the microstructure of the steel in the blades are what they should be. Furthermore, we back this quality promise with a **Limited Lifetime Warranty** and **Free Lifetime Sharpening**.



Wasabi

Experience Japan

Wasabi draws on a 115 year Kai legacy. Made in Japan.

All about the bevel.

Enjoy the precision of a traditional single-bevel blade when slicing sushi, or a double-bevel blade in both Japanese and Western blade shapes.

Comfort through tradition.

Wasabi's handles are a traditional Japanese design that have stood the test of time. They're extremely comfortable with understated elegance.

Wasabi is the best of east-meets-west



Choose your bevel

Single-bevel for portioning proteins, or double-bevel for everyday use; Wasabi has you covered.



Beautiful blades

Grazed finish adds beauty and corrosion resistance; blades made from high-carbon Japanese stainless steel.



Handles with a history

Traditional Japanese handle design is secure, comfortable, and low maintenance.

Wasabi is backed by Kai's **Limited Lifetime Warranty** and **Free Sharpening** Program for years of worry-free ownership.





6710P | Paring 4"



6715U | Utility 6"



6715D | Deba 6"
Single bevel 16° edge
for precision cuts



Cross-section of
single-bevel blade



6716S | Santoku 6.5"



6716N | Nakiri 6.5"
Read more about specialty
blade shapes on page 7

Click on
product images
for more
information



6720C | Chef's 8"



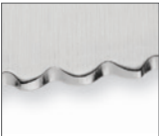
6721Y | Yanagiba 8.25"
Read more about specialty blade shapes on page 7.
Single bevel 16° edge for precision cuts



Cross-section of
single-bevel blade



6723B | Bread 9"



Push-pull serrations
for maximum
cutting efficiency



9890 | Combination Honing Steel 9"



Smooth for day-to-day honing
Micro-ribbed for weekly honing



Luna

Stylish and striking

Luna offers the perfect combination of style and value

Ease-of-use.

Razor-sharp out of the box, hammered tsuchime finish creates air pockets allowing food to release easier from the blade.

Safety and convenience.

Soft-grip handles ensure a secure grip even when wet, and the included sheath provides safe storage, perfect for traveling.

Beauty and performance will keep you reaching for Luna



Comfort is key

High-quality German stainless steel and contoured handles compliment each other with balance and beauty.

Quick food release

Hammered tsuchime finish creates air pockets; allows food to release from the blade easier.

Safe and secure

When stowed in its matching sheath, Luna is ready for the road, or your kitchen drawer.





AB7068 | Paring 3.5"



Includes
sheath



AB7076 | Serrated Citrus 4"



Includes
sheath



AB7084 | Utility 6"



Includes
sheath



AB7061 | Multi-Utility 6"



Partially serrated
blade cuts through
tough exteriors



Includes
sheath



AB7077 | Asian Utility 6.5"
Read more about specialty blade
shapes on page 7



Includes
sheath

Click on
product images
for more
information



AB7064 | Santoku 7"



Includes
sheath



AB7066 | Chef's 8"



Includes
sheath



AB7062 | Bread 8.5"



Push-pull serrations
for maximum
cutting efficiency



Includes
sheath

AB7075 | 4 Pc
Serrated Steak
Knife Set



ABS0370 | 3 Pc Set
Includes Sheaths

Set Includes:
Paring 3.5"
Multi-Utility 6"
Chef's 8"





Pure Komachi 2

Sharp and bright

With Pure Komachi 2,
brilliant color is just the beginning

Colorful and competent.

The colorful, thin blades are lightweight and hand-sharpened to a razor edge to glide through foods easily.

Secure grip, easy storage.

The comfortable, molded resin handle fits your hand well to help create precise cuts, with confidence. Color-matched sheath for safe storage.

Brighten up your kitchen with the brilliant colors of Pure Komachi



Fun with food prep

The razor sharp 16° edge makes slicing faster and easier; bright colors make it more fun.

Safe and functional

Colorful blade coating is food safe, helps with food release, and resists corrosion. Color-matched sheath for safe storage.

Less fatigue

Lightweight knives and comfortable handle allow for hours of use; easy on your hands.





AB5068 | Paring 3.5"

Includes sheath



AB2204 | Serrated Tomato 4"

Includes sheath



AB1277 | Serrated Citrus 4"

Includes sheath



AB5073 | Cheese 4.5"

Includes sheath



AB5084 | Utility 6"

Includes sheath



AB5061 | Multi-Utility 6"

Includes sheath



Partially serrated blade cuts through tough exteriors



AB5063 | Sandwich 6"
Read more about specialty blade shapes on page 7

Includes sheath

Click on product images for more information



AB5071 | HG Nakiri 5.5"
Read more about specialty blade shapes on page 7

Includes sheath



AB5085 | HG Santoku 6.5"

Includes sheath



AB5077 | Chef's 6"

Includes sheath



AB5076 | Chef's 8"

Includes sheath



AB5062 | Bread 8"

Includes sheath



Push-pull serrations for maximum cutting efficiency



AB5067 | Slicing 9"

Includes sheath

Block Sets by Kai



Steak Knives

A **fine edge** cuts more cleanly, preserves the **texture** and keeps **flavorful juices** in your steak—where it belongs—not on your plate. Shun Steak Knives are non-serrated, making it easier to **re-sharpen** when needed.

Knife Set Pictured:
Premier Grey 4 Pc Steak Knife Set



Shun Premier Steak Knife 5"
[TDM0711]
Individual steak knives available only at shuncutlery.com



Shun Premier Blonde Steak Knife 4.75"
[TDM0711W]
Individual steak knives available only at shuncutlery.com



Shun Premier Grey Steak Knife 5"
[TDM0711G]
Individual steak knives available only at shuncutlery.com

New



Shun Classic Steak Knife 4.75"
[DM0711]
Individual steak knives available only at shuncutlery.com



Shun Classic Blonde Steak Knife 4.75"
[DM0711W]
Individual steak knives available only at shuncutlery.com



Shun Kanso Steak Knife 5"
[SWT0711]
Individual steak knives available only at shuncutlery.com



Shun Shima Natural 4-Pc Steak Knife Set
[DMS0435]
(Available in 4-pc set only)
Steel: High-carbon AUS8A Japanese stainless steel
Handle: Tagaysan (Wenge)



Shun Classic Shima 4-Pc Steak Knife Set
[DMS0430]
(Available in 4-pc set only)
Steel: High-carbon AUS8A Japanese stainless steel
Handle: Ebony Pakkawood with inlaid rondels

Steak Knives

Shun Higo No-Kami [DM5900]

This beautifully crafted folding knife with VG10 steel and Pakkawood handles, is an extremely handsome **accessory**, whether carried as a tasteful **pocket knife** or a personal **steak knife** for use at your favorite restaurant.

Available only at shuncutlery.com



6 Pc Steak Knife Set [KAS0600]

These attractive knives are made of high-carbon Japanese 420J2 steel for **durability** and long-lasting **performance**.

The razor-sharp 16° cutting edge cuts cleanly and helps keep flavorful juices inside the steak.

They're durable with full-tang, riveted construction for years of service. Set includes a **bamboo box** for storage and presentation.



Six fine-edge 5-inch steak knives and bamboo presentation box

Luna 4 Pc Serrated Steak Knife Set [AB5075]

These **stylish** steak knives will cut through your steak quickly and easily. The **DIN1.4116** stainless steel blades stay **sharp**, your steak tastes **delicious**. Black polypropylene handles with grey soft-grip accents add a **sophisticated** look that will go well with any table décor.



Knife Pictured:
Kai Personal
Steak Knife (Black)

Kai Personal Steak Knives
The fine, razor-sharp edge of the Personal Steak Knife cuts cleanly, keeping more of the **flavorful juices** inside your steak. The design is Inspired by the original Japanese folding knife.

The **razor-sharp edge** is sharpened to a 16° cutting angle on each side. The Japanese 420J2 stainless steel blade opens easily with a slim, stylish lever, then a liner lock holds the blade safely open during use. Durable handles are made from Acrylic (5705X, 5715X), Pakkawood (5710X), and POM (5700X).

It folds for easy storage in the included **leather sheath**.



Kai Personal Steak Knife (Black)
[5700X]



Kai Personal Steak Knife (Champagne)
[5705X] Limited Edition



Kai Personal Steak Knife (Rosewood)
[5710X] Limited Edition

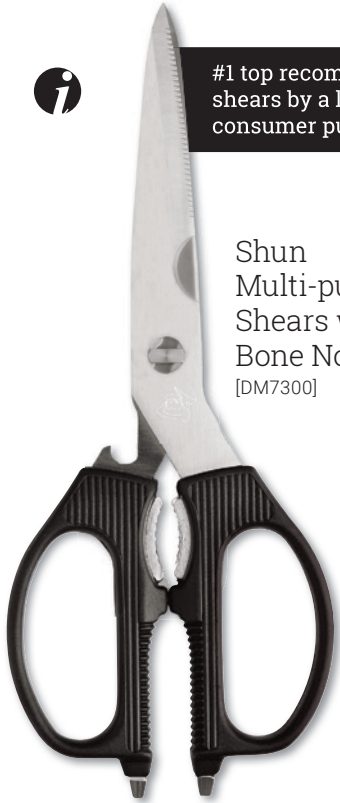


Kai Personal Steak Knife (Marble)
[5715X] Limited Edition

Shears



#1 top recommended shears by a leading consumer publication



Shun Multi-purpose Shears with Bone Notch 9" [DM7300]



Shun Kitchen Shears with Bone Notch 9" [DM7240]

fine Cooking Editor's favorite

2 Pc Shears Set [DMS7000] Includes DM7240 and DM7100



Shun Herb Shears 7.5" [DM7100]



Bone notch snips through thin bones with ease.



All shears separate for easy cleaning



Kai Kitchen Shears with Bone Notch 9" [KA7505]

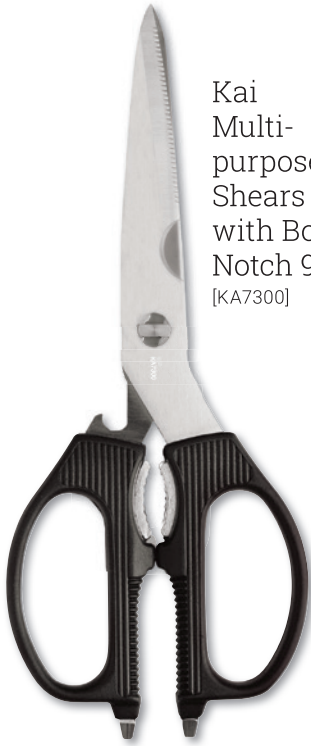
Offset handle design provides easy cutting.



Kai Kitchen Shears 9" [KA7500]

New

Kai 2 Pc Shears Set [KAS7000] Includes KA7500 and KA7300



Kai Multi-purpose Shears with Bone Notch 9" [KA7300]



Shears Set Pictured: Kai 2 Pc Shears Set (Includes KA7500 and KA7300)



Leading the way to sustainable hinoki forests

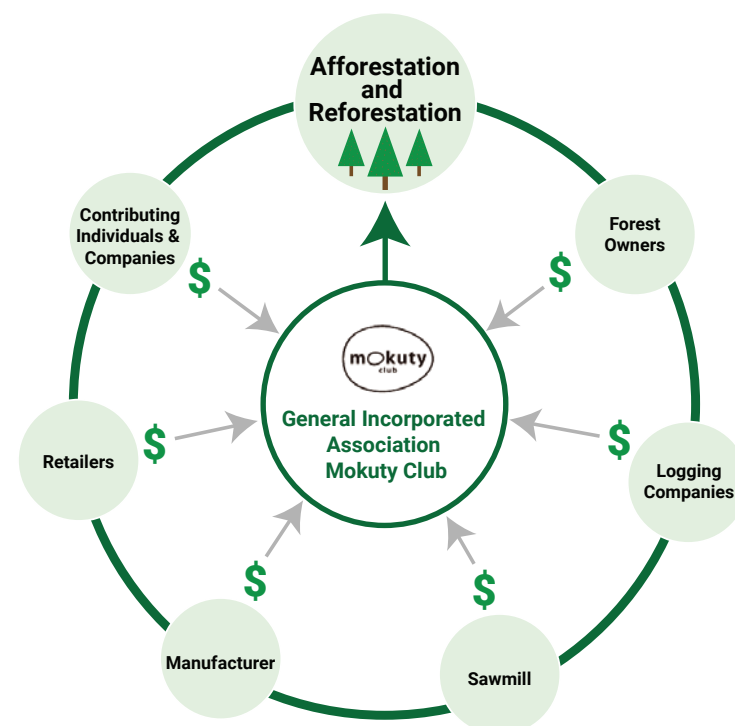
When you purchase **Shun Hinoki** products you are not only helping maintain the edges of your knife. You are also helping to support a network of **properly managed forests** in Japan.

Since reforestation began in the 1950's, many of these trees have been harvested and replanted. Over the years, we have learned these forests need to be properly pruned and thinned to ensure healthy growth. It is our corporate social responsibility to **reinvest** in these forests so they are healthy and provide beautiful hinoki products for years to come.

It is also our responsibility to make sure **nothing is wasted**. The steam produced in the drying process is collected and made into **hinoki water** for use as an air freshener. **Hinoki oil**, another byproduct, is used for reconditioning hinoki products, like your hinoki cutting board. The **sawdust** is mixed with biomass plastic, adding antimicrobial and deodorizing properties to create various products including tableware and flatware.

Every time you use a Shun Hinoki Cutting Board, the refreshing **citrus-like scent** will remind you of your contribution to the health of these forests.

The **General Incorporation Mokuty Club** is a network of individuals and companies committed to the **ethical consumption** of forest products. All members, from forest owners to retailers, donate funds for afforestation and reforestation efforts. This creates a **sustainable stream** of funds specifically dedicated to the future of forests across Japan.



Hinoki Cutting Boards

Shun Classic 8" Chef's shown for reference



Small
Hinoki Board
[DM0814]
10.75" x 8.25" x 0.5"



Medium
Hinoki Board
[DM0816]
15.75" x 10.75" x 0.5"



Large
Hinoki Board
[DM0817]
17.75" x 11.75" x 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**.



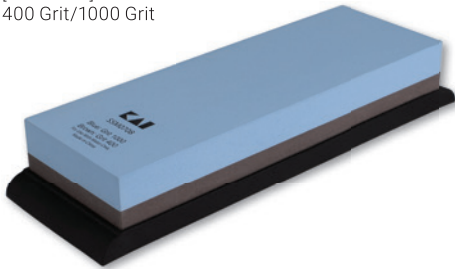
Reversible
Large Hinoki
Board
with Juice
Groove
[DM0819]
20" x 14" x 1"

Combination Whetstones & Leveling Stone

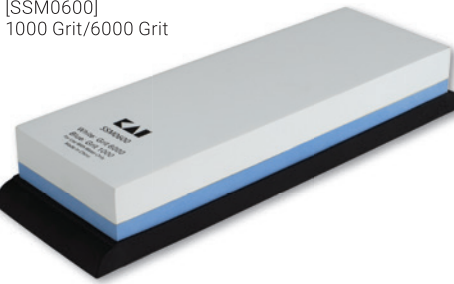


Shun 3 Pc Whetstone
Sharpening System
[DM0610]
Includes 1000 Grit/6000 Grit
whetstone, Combination Honing
Steel and 16° angled stand.

Shun Combination
Whetstone
[SSM0708]
400 Grit/1000 Grit

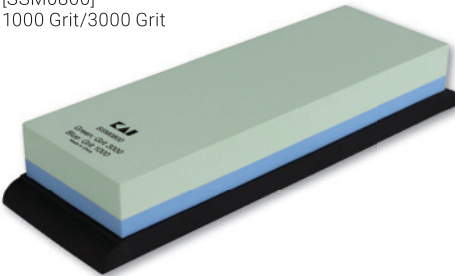


Shun Combination
Whetstone
[SSM0600]
1000 Grit/6000 Grit

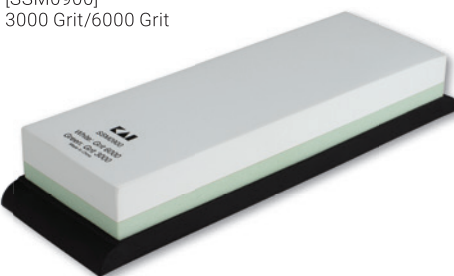


For the sharpening perfectionist, we offer a range of combination-grit whetstones. You'll always have **the grit you need**—whether you're just touching up your edge or re-sharpening completely. To keep your whetstones **perfectly flat** for precision sharpening, try our easy-to-use leveling stone, too.

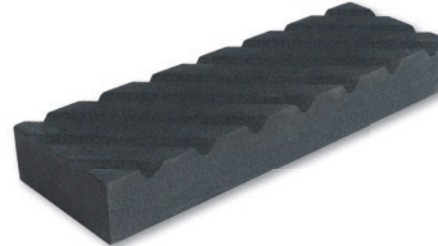
Shun Combination
Whetstone
[SSM0800]
1000 Grit/3000 Grit



Shun Combination
Whetstone
[SSM0900]
3000 Grit/6000 Grit

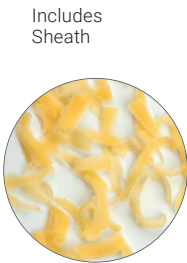


Shun
Leveling Stone
[SLM0500]

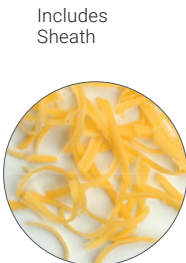


Accessories ⓘ

Ribbon Grater
[PG0002]



Julienne Slicer
[PG0003]



Kai Pure Komachi Graters

- Available in two grating styles
- Easy to clean
- Protective sheath included
- Red Dot Design winners
- Made in Japan

Shun Fish Bone
Tweezers 5.5"
[DM0901]



Beveled edge
for precise
bone removal



Kai My First Knife
[AB5090]

Designed with **young chefs'** safety in mind. This starter knife features a **rounded tip** and heel so that the only sharp part is the cutting edge. Small serrations grip the food for easy, **non-slip cutting**.



Includes
sheath

Shun Black Apron (left) [SHUNAPRON50]
Shun Charcoal Apron (right) [SHUNAPRON40]

- Available in two colors.
- Made of durable poly/cotton twill.
- Crease-resistant finish.
- Reinforced stress points.
- Two large front pockets & smaller, upper-chest pocket.
- 36-inch ties.
- Embroidered Shun logo.



Shun 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.

Kai Serrated Knife Sharpener

[AP0163ENG]
Sharpens
wide
serrated
blades!



Kai Diamond
Ceramic Knife
Sharpener

[AP0138]
3 stage sharpener
from coarse to fine.

Knife Storage



Shun 8-slot Knife Roll (Grey)

[DM0884]
Unfolded 20" x 18",
Folded 20" x 6.5"
(Knives not included)
Available only at
shuncutlery.com



Shun 8-slot Knife Roll (Black)

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



Kai 8-slot knife roll

[KA0880]
Unfolded 20" x 18"
Folded 20" x 6.5"
(Knives not included)



Shun Large Universal Saya

[BG0806]
Fits a variety of 7" – 8" blades.
See website for a complete list
of compatible knives.

Kai Blade Guards

Translucent blade guards let you see the knife
inside for easy identification. Eight sizes
available. Protect your knives the easy way.

Always sheath your knives before placing in roll



Kai 20-slot knife roll

[KA0882]
Unfolded 20" x 20"
Folded 10" x 20" x 3.75"
(Knives not included)



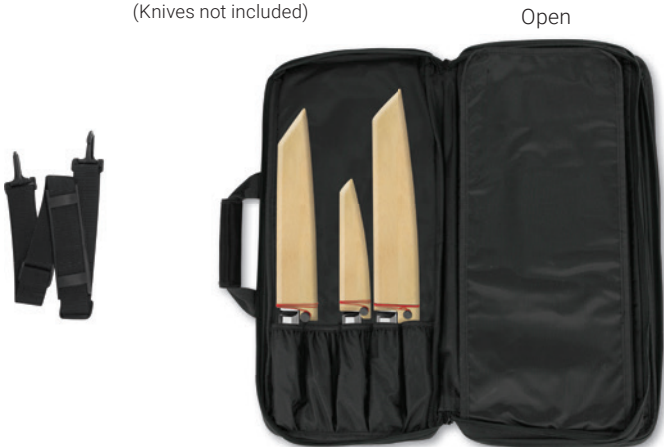
Shun Chef's 20-slot Knife Case (Grey)

[DM0886]
Unfolded 20" x 20",
Folded 10" x 20" x 3.75"
(Knives not included)
Available only at
shuncutlery.com



Shun Chef's 20-slot Knife Case (Black)

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



Includes **adjustable**
clip, designed by Kai
to fit **multiple** knife
shapes and sizes.



[KBG1000]
4.75" x 1.25"

[KBG1100]
6.75" x 1.25"

[KBG3000]
6.75" x 2"

[KBG3100]
8.75" x 2"

[KBG3200]
10.75" x 2"

[KBG2000]
7.75" x 1.5"

[KBG2100]
9.75" x 1.5"

[KBG2200]
12.75" x 1.5"

Blocks & Trays



6-Slot Bamboo Slimline Block
[DM0845]
Dimensions: 3"W x 8"H x 9.5"D



6-Slot Slimline Block
[DM0846]
Dimensions: 3"W x 8"H x 9.5"D



6-Slot Bamboo Slimline Block
[DM0847]
Dimensions: 3"W x 8"H x 9.5"D



22-Slot Bamboo Block
[DM0832]
Dimensions: 6.25"W x 9"H x 12.5"D



22-Slot Block
[DM0854]
Dimensions: 6.25"W x 9.25"H x 12.75"D



8-Slot Angled Block
[DM0839]
Dimensions: 3"W x 9.75"H x 12"D



8-Slot Birch Kickstand Block
[DM0838]
Dimensions: 3.5"W x 11"H x 16"D



11-Slot Bamboo Block
[DM0831]
Dimensions: 5"W x 9.25"H x 12.75"D

Beech In-Drawer Knife Trays
If your kitchen countertop is **short on space**, or you simply prefer to keep your knives conveniently in a **drawer**, the Shun In-Drawer Knife Trays are the perfect answer.



7-Slot In-Drawer Knife Tray
[DM0857]
Dimensions: 4.75" x 17.5" x 2.5"
Accommodates up to 7 knives.
See website for slot dimensions.



[DM0857]



13-Slot Bamboo Block
[DM0830]
Dimensions: 4.75"W x 9.5"H x 13.75"D



17-Slot Birch Angled Block
[DM0850]
Dimensions: 5.75"W x 10.75"H x 13.75"D



17-Slot Angled Block
[DM0848]
Dimensions: 5.75"W x 10.75"H x 13.75"D



15-Slot In-Drawer Knife Tray
[DM0856]
Dimensions: 10" x 17.5" x 2.5"
Accommodates up to 14 knives plus 1 slot for your Shun Honing Steel. See website for slot dimensions.



[DM0856]



To keep your
**fine
cutlery**
performing at the
**highest
level**
and to
maintain its
striking beauty,
follow these tips
for how to best
use and care
for your knife.



Knife Pictured:
Classic Chef's 8"



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 harmful to your knives.

Handling tougher foods

For heavy-duty kitchen work, choose the appropriate knife. For bone-in meat, try the **HT7067 PRO Cleaver**. Tackle that tough butternut squash with the **DM0766 Shun Classic 8" Western Cook's Knife**. Its wider cutting angle helps when cutting hard foods.

Storage

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



Washing & drying

- 1. **Handwash** with gentle dish soap. Don't use soaps with citrus extracts or bleach; they can promote corrosion. Scouring pads, steel, or gritty cleansers can cause **damage**.
- 2. Rinse and **towel dry** immediately. Dry knives completely before returning to storage.
- 3. Never leave knives in a sink full of soapy water. This promotes corrosion.
- 4. Store knives in a block, knife case, in-drawer tray, or sheath. Never store knives unsheathed in a drawer; this is extremely dangerous to you and damaging to the knives.

Tip: Handwashing is also the best way to care for the **wood handles** of Shun knives. Although the wood is stabilized, it is natural wood and, like all wood, will shrink in arid environments and swell in humid ones. The handle color may change slightly over time due to oils in the hand and the natural color-change that occurs in wood due to oxidation and/or exposure to light. This is not a defect.

Caring for your natural wood accessories

- Knife block & In-Drawer Knife Tray care
- Keep clean by wiping with a **damp cloth**
 - After cleaning, **dry immediately**; never soak
 - Apply **mineral oil** sparingly if the 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**

Honing & Sharpening ⓘ

Why does my knife feel dull?

Every time your knife contacts the cutting board, there's an **impact** on the blade. Over time, this impact will form a **"rolled edge."** The edge is still sharp, but the sharpest part is no longer what is moving directly through the food as you cut.

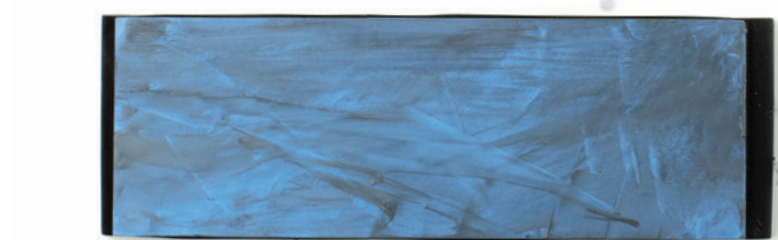


Enter the honing steel

A honing steel enables you to **re-align** the edge. To hone, align the flat side of the blade with the **16° angle** guide on the collar of your Shun honing steel. Maintaining that angle, gently pull the blade **down and back** from heel to tip. Some cooks hone **daily, or weekly** depending on usage.

Honing has it's limitations

When your knife's edge is **severely rolled**, and 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 knife can be sharpened again and again to return it to razor-sharp performance.



Best for sharpening?

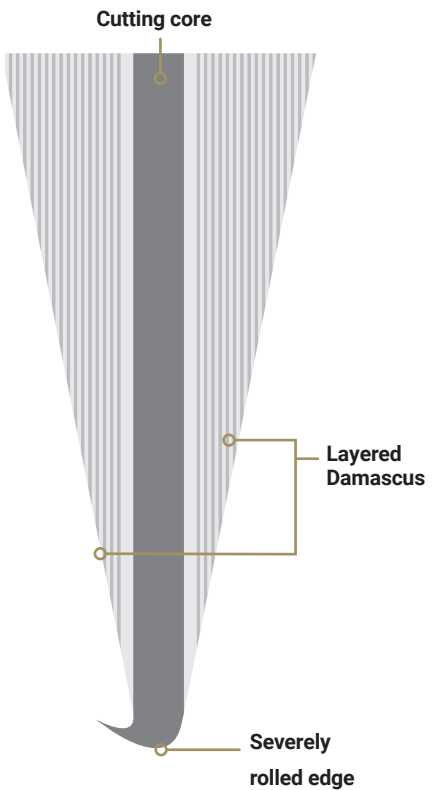
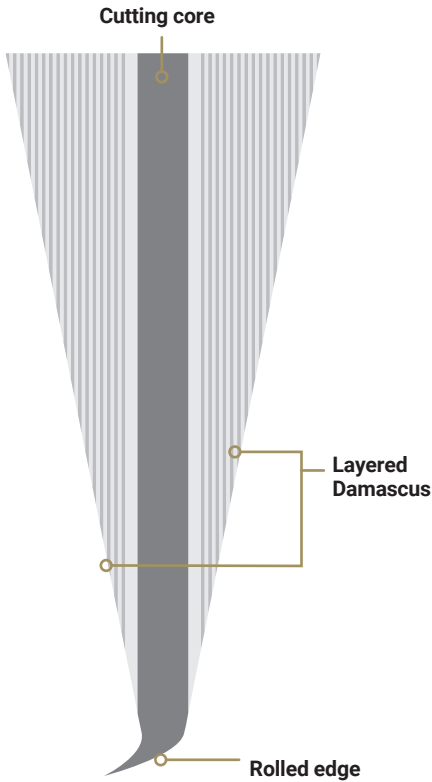
A **whetstone** is the preferred sharpening method for your knives. Our whetstones come in a variety of **grit combinations** to cover all your needs. Sharpening with a whetstone takes time to perfect but is well worth it. The **Shun 3-Piece Sharpening System** includes a base that helps you maintain the correct 16° angle more easily.

Only sharpen when you really need it.

Similar to honing, frequency depends on **usage**. Once a year is probably more than enough for most home cooks. **Professionals**, of course, will need to sharpen more often.

Prefer not to sharpen yourself?

No problem. In fact, the easiest way to ensure your knives are sharpened correctly is to send them to us. We offer **FREE sharpening** for the lifetime of your Shun and knives from Kai Housewares.



Hone regularly, sharpen occasionally.

Why? Honing doesn't remove metal from the blade, sharpening does. Sharpen only when you need it.





Have us
sharpen
your knives
for free.



Free sharpening service

Your Shun and Kai Housewares cutlery performs best when the edge is sharpened to our **16° angle** on each side. If you prefer not to sharpen them yourself, we'd be happy to sharpen any Shun or Kai Housewares knife for free for the **lifetime** of the owner.* You pay for shipping and processing and our expert sharpening services are FREE. When we sharpen your knives in our Tualatin, Oregon facility we use the same type of horizontal sharpening wheel used to put the original edge on your knives. Called a **hiromai**, this sharpening wheel—and the skill of our knife care experts—ensures a sharp edge every time.

Warranty

All Kai products purchased on our websites or sold by authorized dealers are backed by solid warranties against manufacturing defects, so you can always feel secure in your purchase. Please check our website to see which warranty applies to specific products. If you have any questions about your purchase and which warranties may apply, please contact our expert Warranty Team. They'll be happy to assist you.

warrantyhelp@kai-usa.com
1-800-325-2891

* If you purchased your Shun or Kai Housewares knives in the USA, Canada, or Mexico, you can send them to us at Kai USA in Oregon for free sharpening. (See our website for the required forms and details.) If you purchased your Shun or Kai Housewares knives outside of the USA, Canada, or Mexico, please email warrantyhelp@kai-usa.com for the best way to proceed.



Our sharpening experts use a **hiromai**, the same type of machine used to put the **original edge** on your knives.



New to
Japanese
cutlery?

Hungry for
new
recipes?

Our websites
are loaded with
valuable
resources.



Product use & care

Visit our websites to find out how to get the most from your cutlery with smart (and easy) use and care tips. Learn the important difference between **honing vs sharpening**, the correct terms for the various parts of a kitchen knife, how **cutting technique** affects your knives, and much more.

Create delicious recipes

Learn how to make crispy **buttermilk fried chicken**, conquer meatless meals like **summer vegetable tian**, and much more. Complete list of ingredients, instructions and **video tutorials** included!

Dive deeper into the knife world

Learn all about what certain **blade shapes** are commonly used for, what does vanadium add to a knife's performance, and what is **Pakkawood**?

Want to test-drive a knife?

Our **Dealer Locator** can help you find the closest authorized Shun or Kai Housewares dealer to discover which knife fits your hand best. When you buy from our Authorized Dealers, you can be sure you're getting the **genuine** Shun & Kai Housewares products, fully backed by our warranties. 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

Create an account

Shopping at **shuncutlery.com** or **kaihousewares.com**. Set up an account and you can check out more quickly, easily find out your order status, leave us a review, and more.

Register your Shun

Learn about our brands, products & services. Be the first to know about special **promotions**!

Subscribe to our newsletter

Stay up to date on the **newest** offerings from Shun and Kai Housewares. Receive **special discounts** and offers just for our subscribers. Receive **tips** for keeping your kitchen cutlery performing at its best.

Warranty

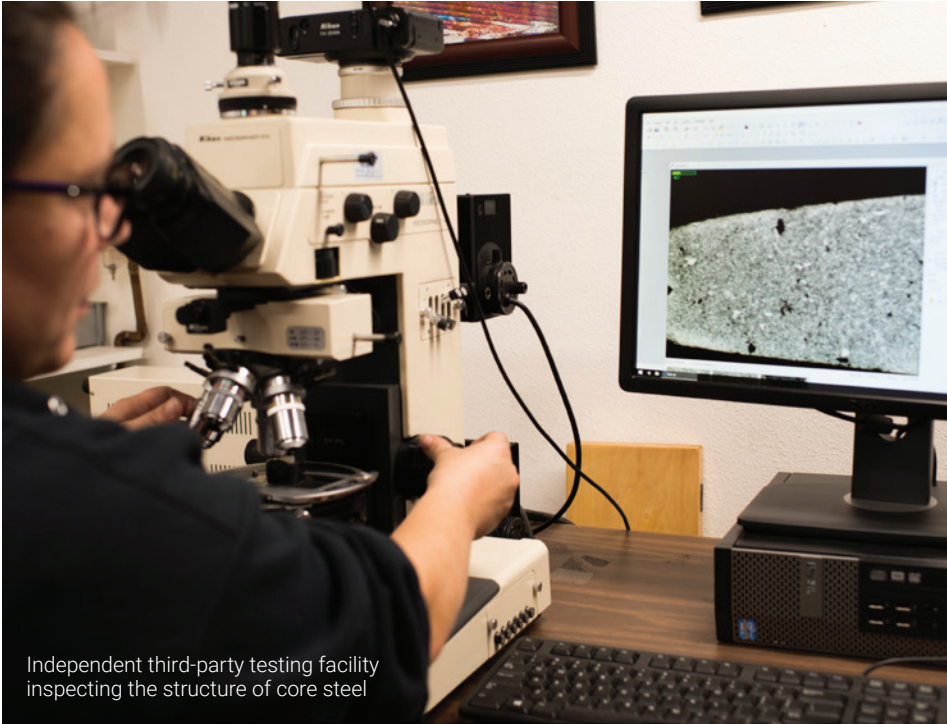
All Kai products purchased on our websites or sold by authorized dealers are backed by solid warranties against manufacturing defects, so you can always feel secure in your purchase. Please check our website to see which warranty applies to specific products. If you have any questions about your purchase and which warranties may apply, please contact our expert Warranty Team. They'll be happy to assist you.

warrantyhelp@kai-usa.com
1-800-325-2891



Recipes like **Vietnamese Sweet Potato and Shrimp Fritters**, and video tutorials are available on our website.

Quality control



Independent third-party testing facility inspecting the structure of core steel

Manufacturing precision

Our manufacturing processes are just as meticulous as our attention to quality materials. Each Shun knife requires at least **100 handcrafted** steps to complete and is inspected at every step along the way to ensure the highest quality. Products from Kai Housewares use precision manufacturing technology and continual quality inspection to make certain our products maintain the **highest standards**. In addition, all knives from Kai Housewares are hand sharpened and finished for a sharp, long-lasting edge.

Tight quality control

Our products are inspected throughout the manufacturing process, and they are inspected and tested again when they arrive at Kai USA in Portland, Oregon. In addition, we send out products for independent **third-party testing** to guarantee our products continue to meet our demanding specifications.

Quality materials

While many steels may look alike on the outside, inside they're not the same. The formula for any specific steel can make a difference in how it performs. Kai uses advanced and high-quality steels to make our products. We **rigorously test** to ensure that the steel formula is precisely what it should be for top performance every time. Learn more on our websites.

Social media



If you [#lovemyshun](#) and [#cutwithkai](#), we hope you'll come join us on social media.

Follow us for the photos

When we take new shots of our beautiful knives, we like to share. Who doesn't think a gorgeous photo of a shiny knife is a great way to take a break in your day? If you love sharp and beautiful knives like we do, **give us a follow**. See our latest photos. Learn about new products and services. Stay up to date on what we're working on. You can also find out more about your knives and be inspired by what other fans are cooking up with their knives.

Follow us on your preferred social media: Instagram, Facebook, Twitter, or TikTok.

Share your pics and tag us

We like to take photos—and we like to see yours, too. So, post a pic the next time you're using your Shun or Kai Housewares knives and tag **#lovemyshun** or **#cutwithkai**. Your photo could be the next one featured on our social media or websites. We can't wait to see your knives in action.

@shuncutlery



@kaihousewares

Blade Steels

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

71 alternating micro-layers of high-carbon, high-chromium VG10 & VG2 stainless steel extend all the way to the edge. Dual Core steel is used in Shun’s Dual Core, and Hikari series. These two steels are layered, welded, and roll-forged together. VG2 is a fine grained, high-carbon, high-chromium Japanese stainless steel that takes and holds a very sharp edge.

SG2 STEEL

An advanced, high-chromium powdered steel alloy. SG2 steel is used in Shun’s Fuji and Kaji series. The powdered steel manufacturing method enables steel grain structure to be very fine and dense.

HITACHI BLUE II CARBON STEEL

A highly sought-after Japanese cutlery steel. Blue II carbon steel is used in Shun’s Narukami series. It is a simple carbon steel alloy that takes a fine edge and can be re-sharpened easily when needed. It has some additional alloying elements that enable it to provide superior edge retention and toughness.

VG-MAX

The newest in the line of VG super steels and is proprietary to Shun. VG-MAX™ steel is used in Shun’s Premier, Premier Grey, Premier Blonde, Classic, and Classic Blonde series. 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

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. VG10 is used in Shun’s Sora series.

AUS10A

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

AUS6M

A Japanese high-quality, high-carbon stainless steel. It provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. It also resharpenes easily when needed.

DIN1.411

A German-made high-carbon, high-chromium stainless steel. It provides good corrosion and wear resistance and offers easy resharpening when needed.

Daido 1K6

A Japanese high-chromium stainless steel. It provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. Kai’s heat treatment brings out the best qualities in this steel.

3Cr13MoV





This steel is found in Pure Komachi 2 knives. The stainless steel blades are coated with a food-grade coating to produce the eye-catching colors of Pure Komachi 2 cutlery. Kai meticulously heat treats the steel so that it offers excellent corrosion and wear resistance.

Handle Materials

Our knife handles employ a variety of materials and designs, both **traditional** and **contemporary**, to ensure each knife offers **comfort** and **secure grip** during use.

The many colors of Pakkawood

Because of the way this premium handle material is made, it can be left in its natural color (Blonde) or dyed in a variety of rich colors.

			
Ebony	Blonde	Walnut	Grey
Dual Core, Kaji, Kazahana, Classic	Classic Blonde, Hikari, Premier Blonde	Premier	Premier Grey

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. Pakkawood handles are used in Shun’s Dual Core, Hikari, Kaji, Premier, Premier Grey, Premier Blonde, Kazahana, Classic, and Classic Blonde series.

Tagayasan

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. Tagayasan (or wenge) wood handles are used in Shun’s Fuji, and Kanso series.

Micarta

Micarta is a strong, durable laminate made from resins layered with a variety of different types of fabrics. Micarta can handle extremes of heat or cold, resists moisture, and is extremely stable. Ground and polished, it reveals attractive patterning. Micarta handles are used in Shun’s Narukami series.

TPE

TPE is a thermoplastic elastomer that is molded to provide absolute precision in handle geometry. Shun textures the material for an easy and secure grip, even in wet conditions. TPE handles are used in Shun’s Sora series.

POM

Polyoxymethylene (POM) is a thermoplastic known for its high strength, stiffness, and hardness. They are excellent for applications that require tight tolerances, such as the NSF-Certified Kai PRO series.

Polypropylene

Polypropylene is a thermoplastic polymer that is rugged, resistant to organic solvents, and has excellent molding capabilities. It is economical, durable, and recyclable.

Polypropylene with soft-grip

Handles made with this material offers all the advantages of polypropylene, but also have a “rubberized” insert that provides a softer grip and additional grip security in wet conditions.

Acrylic

Acrylic is a thermoplastic that can be mixed with various coloring agents to produce knife handle scales that are both beautiful and durable.

Series comparison



BLADE FEATURES		NARUKAMI	DUAL CORE	PREMIER (INCLUDES BLONDE & GREY)	CLASSIC (INCLUDES BLONDE)	KANSO	SORA	PRO	WASABI	LUNA	PURE KOMACHI 2
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.		◆								
Blue II Carbon Steel	A simple carbon steel alloy that provides superior edge retention and can be re-sharpened easily when needed.	◆									
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.					◆					
AUS6M	A high-carbon stainless steel that provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. It also resharpens easily when needed.							◆			
DIN1.4116	A German-made high-carbon, high-chromium stainless steel. It provides good corrosion and wear resistance, and resharpens easily when needed.									◆	
1K6	A high-chromium stainless steel that provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. Kai’s heat treatment brings out the best qualities in this steel.								◆		
Coated Carbon	Stainless steel with a food-grade color coating. Kai meticulously heat treats the steel so that it offers excellent corrosion and wear resistance.										◆
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.		◆ 71 layers total	◆ 68 layers plus core	◆ 68 layers plus core						
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 one side	The traditional Japanese single-bevel blade offers an exceptionally strong, sharp edge that is easy to resharpen.		◆ Yanagiba only					◆ Yanagiba only	◆ Yanagiba and Deba only		
Full(F)/Composite(C) tang	Enables the knife handle to attach to the blade, provides strength and balance.	◆ (F)		◆ (C)	◆ (C)	◆ (F)		◆ (F)			
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.					◆					
Micarta	A durable laminate made from resins layered with a variety of different types of fabrics. Micarta can handle extremes of heat or cold, resists moisture, and is extremely stable.	◆									
Textured PP/TPE	Provides excellent grip, balance, and easy maintenance.						◆		◆		◆
POM	Polyoxymethylene (POM) is a thermoplastic known for its high strength, stiffness, and hardness.							◆			
Soft-Grip	Offers all the advantages of polypropylene (PP), but also have a “rubberized” insert that provides a softer grip and additional grip security in wet conditions.									◆	
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.				◆				◆		



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