



Shun Cutlery Kai Housewares 2024



A sharp knife makes
cooking more enjoyable,
encourages healthier eating,
and enhances flavor.

A sharp knife makes life, better.



We **Never**
Compromise
on
Sharpness

Knife Pictured: Premier Blonde Master Utility 6.5"

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kai housewares

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New Products



Kohen
A limited edition set that includes Chef's 8", Utility 6", metal case, and leather sheaths.

14



Classic Master Serrated Utility 7"
Unique design helps serrations stay sharp, longer.

41



Pro Nakiri 6"
A must-have knife for vegetable prep.

58



Kazahana
Elegant knives that perform beautifully.

18



Sora Master Utility 6.5"
The agility of a utility knife with the do-it-all capabilities of a chef's knife.

52



Premier Blonde Carving Set
Carving 9.5", and Carving Fork 6.5" in a gift-boxed set.

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Sora Hollow Ground Nakiri 6"
For daily salad prep or slicing vegetables for stir-fry.

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Classic Blonde 7 Pc Block Set
Chef's 8", Utility 6", Paring 3.5", Bread 9", Nakiri 6.5", Combination Honing Steel, Kickstand 8-Slot Birch Block.

73



Kazahana 5 Pc Starter Block Set
Chef's 8", Utility 6", Paring 3.5", Combination Honing Steel and Dark Slimline Block.

70

Treat yourself
(and your kitchen)
to something
new

 Click here
to Learn more
about our
new products.



Pictured: **Kohen Limited Edition Set**

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.



Asian Cook's
Uses: slice, dice, mince.
7" blade length.



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", and 8.5" blade lengths.



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



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.



Bread Knife
Uses: bread, tomatoes, watermelon,
and more. 8.25", and 9" 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.



Master Serrated Utility
Uses: Delicate produce prep, bread,
small melons. 7" blade length.



Nakiri
Uses: produce prep, slice, dice, mince.
Traditional Japanese blade shape.
5.5", 6", 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, 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. 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.




Click here to learn
more about blade
shapes.

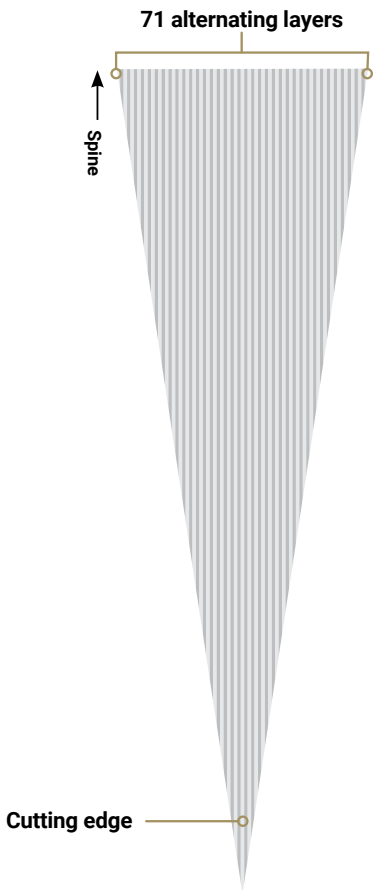
Blades Explained

What is Dual Core Damascus?

The Shun Kohen, Dual Core, and Hikari series feature **Damascus** blades made using more traditional Japanese construction methods. 71 alternating micro layers of premium 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 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 making it feel sharper, longer. The etched laminations in the blade reduce drag, helping **food release** from the blade so it glides through each cut quickly and easily.

 Click here to learn more about Dual Core steel



What is Tsuchime?

In Japanese, tsuchime (tsoo-CHEE-may) means **"hammered"**. This finish gives the knife a handcrafted look and creates air pockets to help with **food release**. Found in **Shun Premier** and **Fuji** series, and **PRO** from Kai Housewares.

 Click here to learn more about Tsuchime



Blades Explained

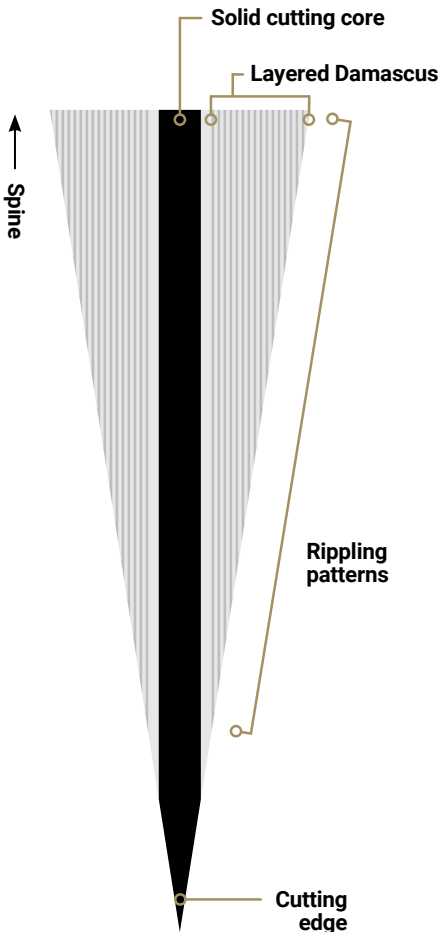
What is Layered Damascus?

Damascus looks beautiful, supports and protects the solid 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.

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

The different characteristics of the layered metals are revealed in the rippling patterns you see on the blade as it is ground to taper towards the cutting edge. 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.


 Click here to learn more about Layered Damascus

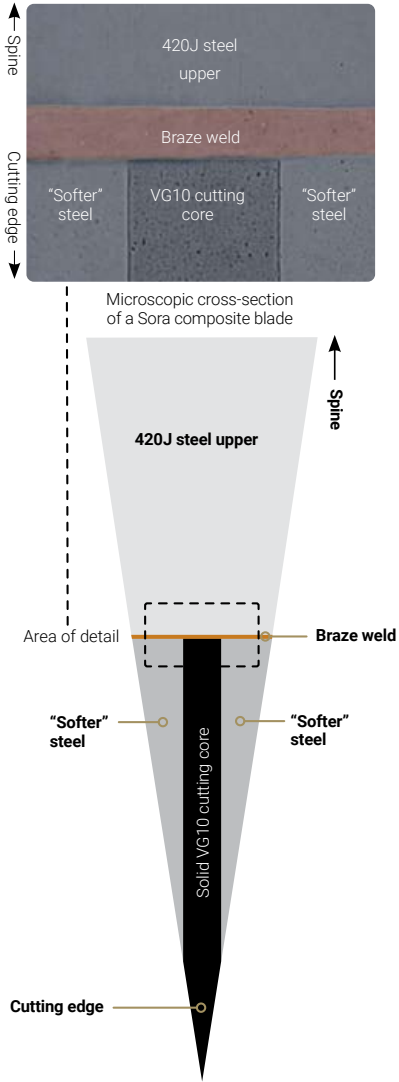


What is Composite Blade Technology?

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.

 Click here to learn more about Composite Blade Technology





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**.

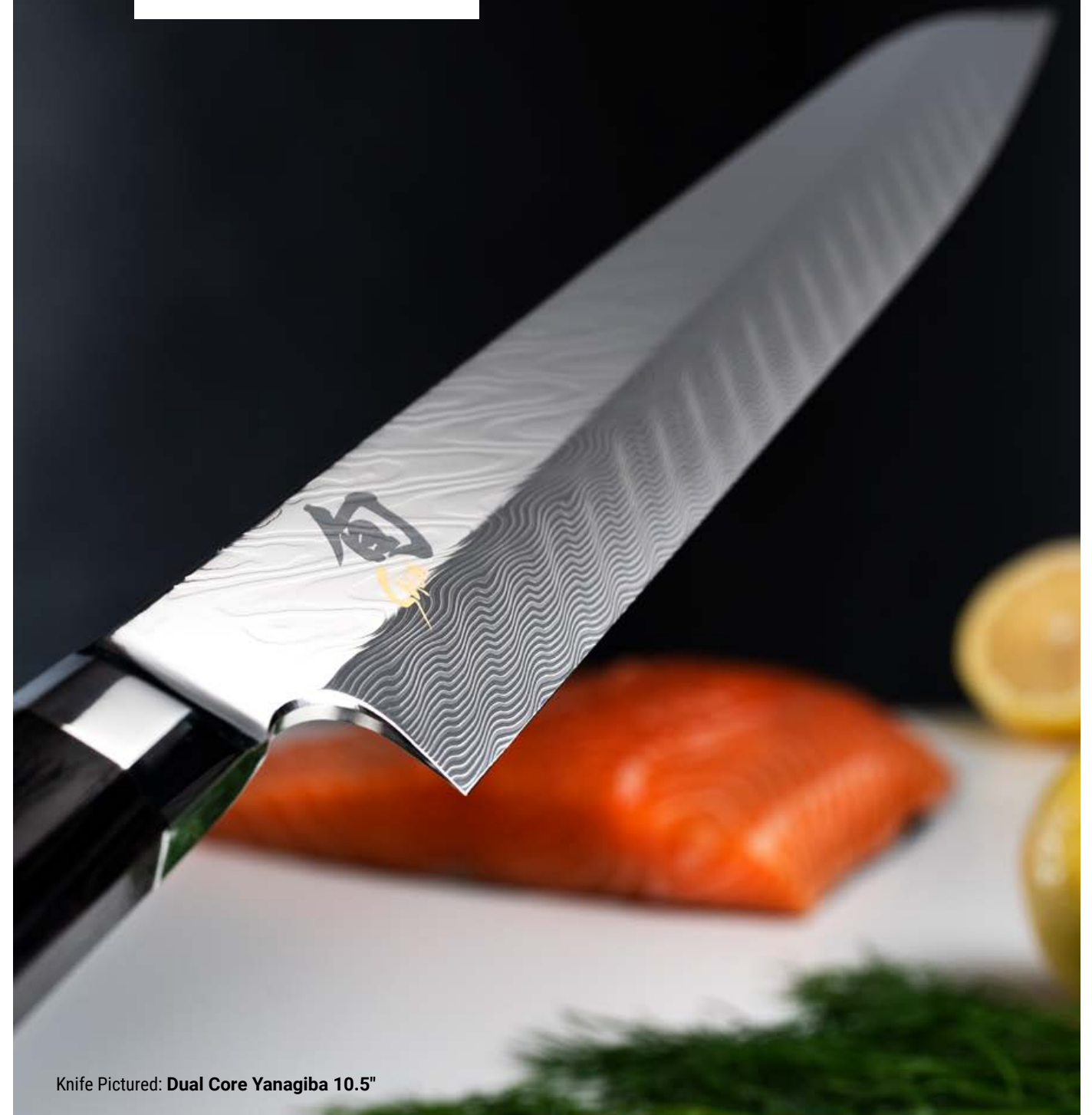
Shun is when fruit is
perfectly **ripe**.

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

Kohen

Ignite your
culinary passion

A unique hybrid of western and Japanese design.

This special set includes two of our most popular blade shapes in the USA: the Chef's 8 inch and Utility 6 inch, handcrafted in Japan.

Stellar performance.

High carbon stainless steel Damascus blades and durable Pakkawood handles provide precise and effortless slicing, while the handle color and blade pattern evoke the radiance of the sun.

A special set that
is out of this world.

Resolute blades. Dual Core blade steel provides strength, rigidity and unwavering edge retention.

Sleek storage. Includes a beautiful metal case and custom-fitted leather sheaths with embossed Shun logo for storage and/or safe transportation.

Vibrant handles. Comfortable D-shaped handles have a slight ridge running the length of the handle to fit your hand, naturally.



Click here
to learn more
about Shun Kohen



New Limited Edition

Shun Kohen Limited Edition Set TBS0220



Chef's 8"
With leather sheath



Utility 6"
With leather sheath

This limited edition set is like no other. From the breathtaking blades and custom leather sheaths to the metal case, Shun Kohen truly is a special "once-in-a-lifetime" set with enduring performance.



New



Kazahana

Captivating presence,
stunning performance

Enduring perfection.

A simple design using premium materials to get the best performance and elegant aesthetics. An instant classic.

The perfect match.

Black goes with everything, right?

High-polished handles and satin finish blade are a natural fit.



Its allure will draw you in, effortless slicing will keep you coming back for more.

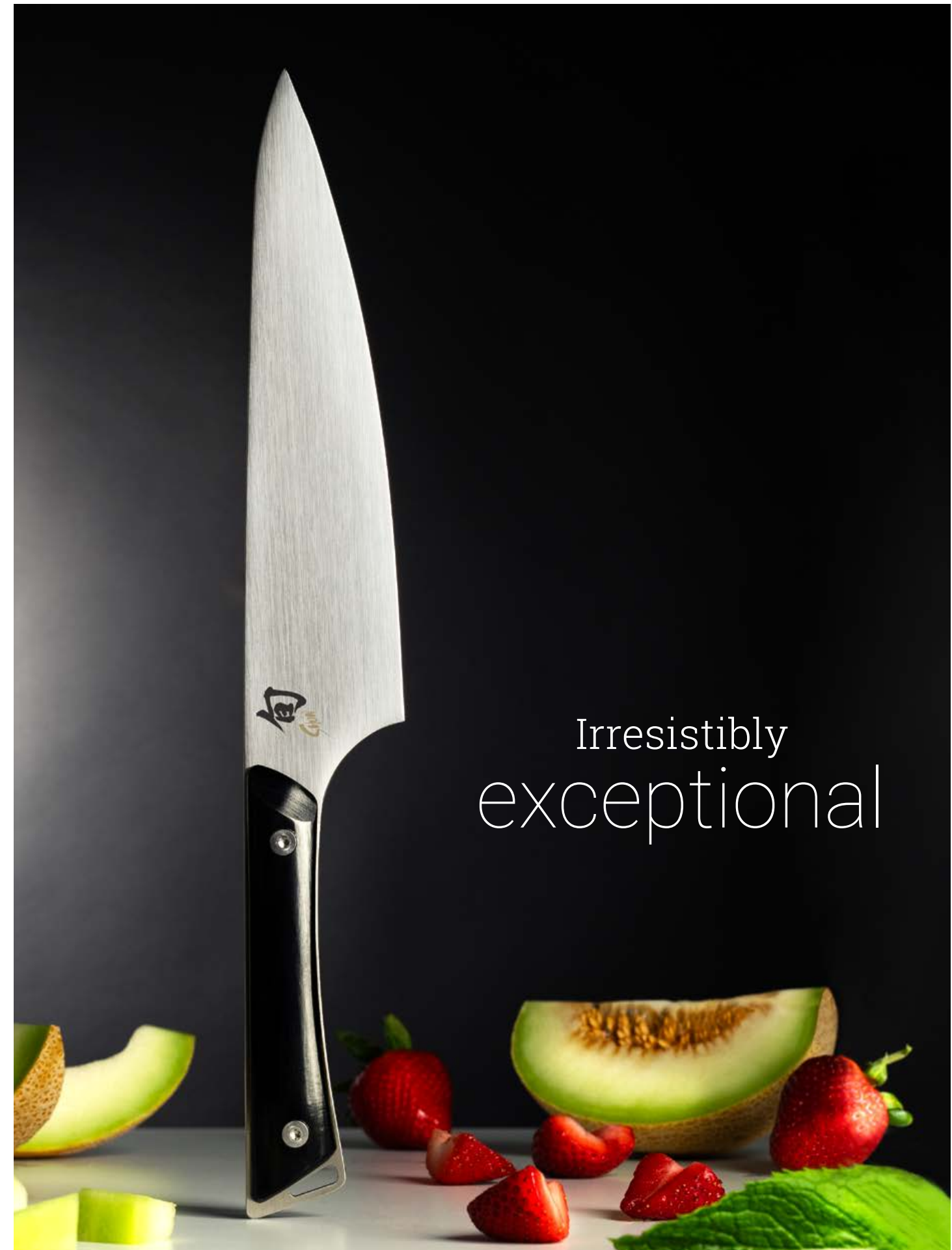
Smooth operator. Thin, lightweight blades make food prep a breeze.
Satin finish AUS10A steel glides through food with less friction.

Strong connection. Full tang construction and polished pakkawood handles offer confidence with every slice.

Universal grip. Symmetrical Pakkawood handles offer comfort for everyone whether you're left or right-handed.



Click here
to learn more about
Shun Kazahana



Irresistibly
exceptional

New Series



Paring 4"
[GPT0700]



Utility 6"
[GPT0701]



Santoku 7"
[GPT0702]



Chef's 8"
[GPT0706]



Bread 9"
[GPT0705]

What's the right knife for the task?
You decide.
It's always good to have options.



Featured: Kazahana 5Pc Block Set



Dual Core

Awe-inspiring looks are a reflection of its inner beauty

Sharpen less, create more.

Traditional Japanese construction allows Dual Core Damascus steel blades to 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 octagonal handle and rabbit tang give confidence with every slice.



Click here
to learn more about
Shun Dual Core



Graceful
beauty



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]

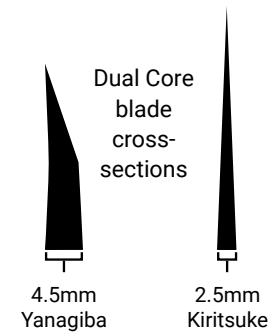


Kiritsuke 8"
Includes wooden saya
[VG0017]
Read more about specialty blade shapes on page 7



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.

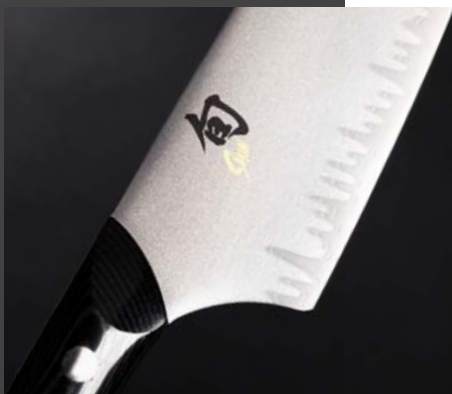


The spine of Shun **Dual Core Yanagiba (left)** and **Kiritsuke (right)**.



Narukami

looks sharp and sharpens easily



Carbon core protection.

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, resharpening 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. Blue II carbon steel is highly sought-after, takes a fine edge, and resharpens easily.

San Mai shield. Two layers of bead-blasted stainless steel surround the carbon steel core to help prevent corrosion, hide scratches, and help with food release.

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



Click here
to learn more about
Shun Narukami



For the love of
carbon steel



Paring 4"
[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]



What is Carbon Steel?

Blue II is a highly sought-after Japanese steel by chefs and bladesmiths. It provides **excellent edge retention, 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.

A brand new **Shun Narukami 8" Chef's** **before (left)**, and **after** the patina has mostly developed **(right)**.



Premier

Its beauty has been known to create obsessions

Beauty with benefits.

Elegantly clad 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 and blonde handle colors.



Click here
to learn more about
Shun Premier



Handcrafted
elegance



Paring 4"
[TDM0700]



Paring 4"
[TDM0700W]



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



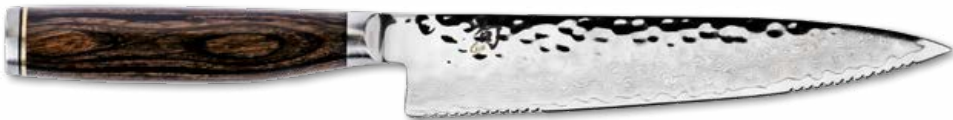
Steak 5"
[TDM0711W]
Individual steak knives available only at shuncutlery.com



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



Master Utility 6.5"
[TDM0782W]
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.



Utility 6.5"
[TDM0701]



Utility 6.5"
[TDM0701W]



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



Santoku 5.5"
[TDM0727]



Santoku 5.5"
[TDM0727W]



Santoku 7"
[TDM0702]



Santoku 7"
[TDM0702W]



Chef's 6"
[TDM0723]



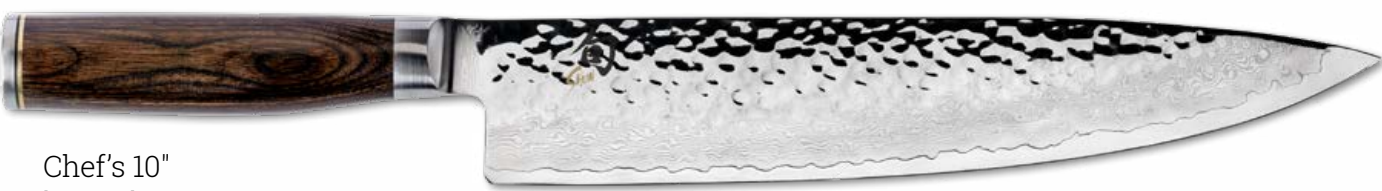
Chef's 6"
[TDM0723W]



Chef's 8"
[TDM0706]



Chef's 8"
[TDM0706W]



Chef's 10"
[TDM0707]



Bread 9"
[TDM0705]



Bread 9"
[TDM0705W]



Low frequency
serrations
for maximum
cutting efficiency.



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



Asian Cook's 7"
[TDM0760]
Read more about specialty blade shapes on page 6



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



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



Carving Fork 6.5"
[TDM0709W]
Available only at shuncutlery.com

New



Slicing 9.5"
[TDM0704]

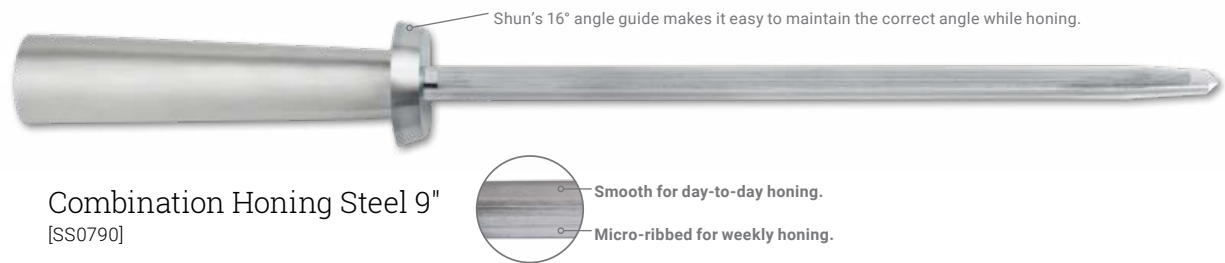


Slicing 9.5"
[TDM0704W]

New



Combination Honing Steel 9"
[TDM0790]



Combination Honing Steel 9"
[SS0790]



Premier 3 Pc Starter Set
[TDMS0300]
Paring 4", Utility 6.5" and Chef's 8"
in a gift-boxed set

See page 68 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

See page 70 for
Premier Blonde Block Sets



Premier 4 Pc
Steak Knife Set 5"
[TDMS0400]
Four Steak knives in
a gift-box set



Premier Blonde 4 Pc
Steak Knife Set 5"
[TDMS0400W]
Four Steak knives in
a gift-box set



Premier 2 Pc Carving Set
[TDMS0200]
Slicing 9.5" and Carving Fork 6.5"
in a gift-boxed set



Premier Blonde 2 Pc Carving Set
[TDMS0200W]
Slicing 9.5" and Carving Fork 6.5"
in a gift-boxed set

New

Knife Set Pictured: **Premier Blonde 2 Pc Carving Set**



Classic

Shun 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.

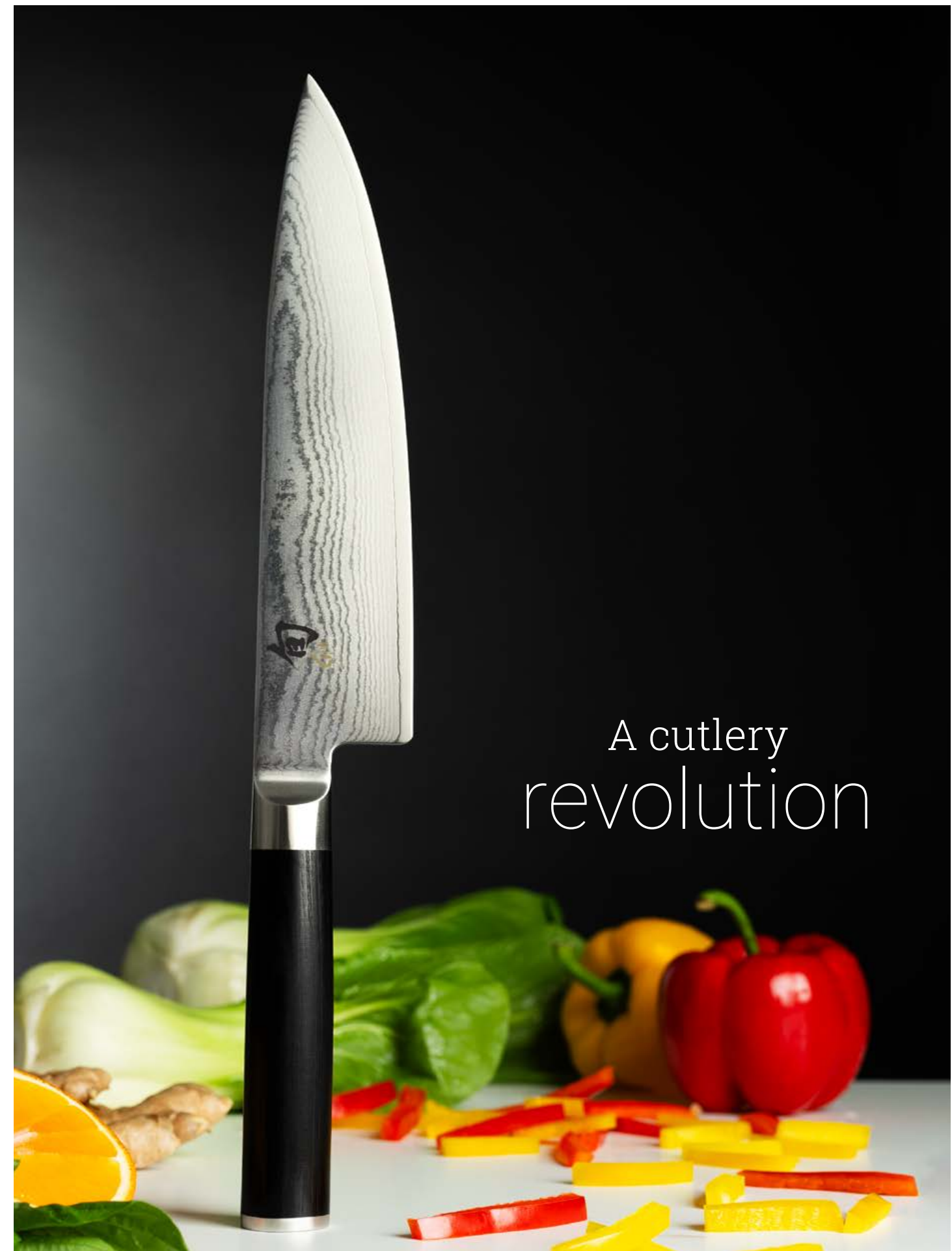
Embrace the prep work. Glide through every slice with
68-layer Damascus + proprietary VG-MAX stainless steel cutting core.

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.



Click here
to learn more about
Shun Classic



A cutlery
revolution



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 6



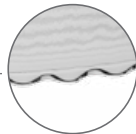
Steak 4.75"
[DM0711]
Individual steak knives available only at shuncutlery.com



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.



Utility 6"
[DM0701]



Utility 6"
[DM0701W]



Serrated Utility 6"
[DM0722]



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



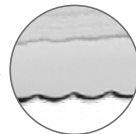
Master Serrated Utility 7" **New**
[DM0763]
Read more about specialty blade shapes on page 7



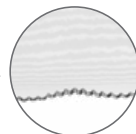
Santoku 5.5"
[DM0727]



Santoku 5.5"
[DM0727W]



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



A unique design to keep serrations sharp by reducing contact area with the cutting board.



Hollow Ground Santoku 7"
[DM0718]



Santoku 7"
[DM0702W]



Asian Cook's 7"
[DM0760]
Read more about specialty blade shapes on page 6



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]
Traditional blade shape for slicing fruits, vegetables, and boneless proteins.



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

See page 71 for
Classic Block Sets



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

See page 73 for
Classic Blonde Block Sets



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



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.



Click here to learn more about Shun Kanso.



Simply enlightened



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 6](#)



Utility 6"
[SWT0701]



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



Boning/Fillet 6"
[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](#)



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 74 for Block Sets



Sora

Adding 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.



Click here
to learn more
about Shun Sora



Technology meets
tradition



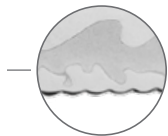
Paring 3.5"
[VB0700]



Utility 6"
[VB0701]



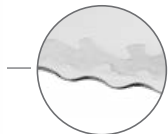
Serrated Utility 5.5"
[VB0722]



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.



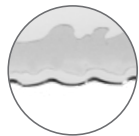
Master Utility 6.5"
[VB0782] **New**



Hollow Ground Nakiri 6"
[VB0739] **New**



Bread 9"
[VB0705]



Push-pull serrations for maximum cutting efficiency.



Hollow Ground Santoku 5.5"
[VB0740]



Hollow Ground Santoku 7"
[VB0718]



Chef's 6"
[VB0723]

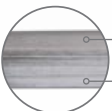


Chef's 8"
[VB0706]



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.



Making meals more memorable

Creating food for others develops 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.



Pictured: Luna Asian Utility 7" and Pro Santoku 7"

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.



Click here
to learn more
about Pro

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"
Read more about specialty blade shapes on page 6



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



HT7071 | Nakiri 6"
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



HT7067 | Cleaver 7"
Thicker blade stock, made of
high-carbon German DIN1.4116
stainless steel, is 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"



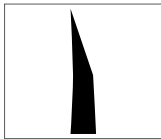
HT7066 | Chef's 8"



HT7078 | Chef's 10"



HT7087 | Yanagiba 9.5"
Read more about specialty blade shapes on page 7
Thicker blade stock for rigidity is made of high-carbon
German DIN1.4116 stainless steel, sharpened to a 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 the National Sanitation Foundation (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**.

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.



Click here
to learn more
about Luna

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



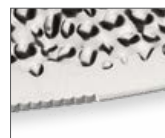
AB7084 | Utility 6"



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



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 5.25"



ABS0370 | 3 Pc Set
Includes Sheaths

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



Block sets

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



Premier

[Click here to view all Shun block sets](#)



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

Kazahana

Classic



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

Kazahana
5 Pc Starter Block Set
[GPTS0500]
Paring 4", Utility 6.5", Chef's 8", Combination Honing Steel 9"
and dark 6-slot Slimline Block

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



New

Classic Blonde 7 Pc Block Set

[DMS0725W]
Paring 3.5", Utility 6", Nakiri 6.5", Chef's 8", Bread 9",
Combination Honing Steel 9" and Kickstand 8-Slot Birch Block



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





HTS0630 | 5 Pc Pro 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 Pro Culinary Set

Set includes:

Paring 3.5", Utility 6", Boning/Fillet 6.5", Chefs 8", Bread 9", Combination HoningSteel, 5 Blade Guards, 8-Slot Knife Roll



Always sheath your knives before placing in roll

Shun 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

Shun 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

Steak Knife sets



Shun Premier Blonde
4 Pc Steak Knife Set 5"
[TDMS0400W]
Comes in an elegant box, perfect for gift giving or storage.
Individual steak knives available only at **shuncutlery.com**



Shun Premier
4 Pc Steak Knife Set 5"
[TDMS0400]
Comes in an elegant box, perfect for gift giving or storage.
Individual steak knives available only at **shuncutlery.com**



Shun Classic Shima
4 Pc Steak Knife Set 5"
[DMS0430]
Comes in an elegant box, perfect for gift giving or storage.
Steel: High-carbon AUS8A Japanese stainless steel
Handle: Ebony Pakkawood with inlaid rondels



Shun Shima Natural
4 Pc Steak Knife Set 5"
[DMS0435]
Comes in an elegant box, perfect for gift giving or storage.
Steel: High-carbon AUS8A Japanese stainless steel
Handle: Tagaysan (Wenge)



Shun Classic
4 Pc Steak Knife Set 4.75"
[DMS400]
Comes in an elegant box, perfect for gift giving or storage.
Individual steak knives available only at **shuncutlery.com**



Shun Classic Blonde
4 Pc Steak Knife 4.75"
[DMS400W]
Comes in an elegant box, perfect for gift giving or storage.
Individual steak knives available only at **shuncutlery.com**



Shun Kanso
4 Pc Steak Knife Set 5"
[SWTS0430]
Comes in an elegant box, perfect for gift giving or storage.
Individual steak knives available only at **shuncutlery.com**



Pictured:
Premier Blonde
4 Pc Steak Set
in elegant gift box.



[Click here](#)
to Learn more about
Shun Steak Knives

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 5" [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 5.25" [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**.



Click here
to learn more about
Kai Steak Knives



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

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



Pictured: **Urushi edge**



Click here to see all web-only exclusives

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

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



Hinoki Board with Metal Tray
[DM0823]
16.5" x 11.625" x 2"



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



Why use Hinoki?
Click here to learn more.



Shun Aprons

“Pho” stretch denim (pictured)
[SHUNAPRON10]

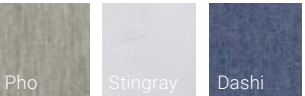
“Dashi” soft, Japanese denim with herringbone pattern
[SHUNAPRON11]

“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

Available in three colors and fabrics



Individual Steak Knives & Carving Forks

 [Click here](#)
to see all web-only
exclusives

Premier Steak Knife 5"
[TDM0711]



Premier Blonde Steak Knife 4.75"
[TDM0711W]



Classic Steak Knife 4.75"
[DM0711]



Classic Blonde Steak Knife 4.75"
[DM0711W]



Kanso Steak Knife 5"
[SWT0711]



Premier Carving Fork 6.5"
[TDM0709]



Premier Blonde Carving Fork 6.5"
[TDM0709W]



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"

Shun Exclusives



See more
of Shun's
exquisite
exclusive
series



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



Shun Premier Grey

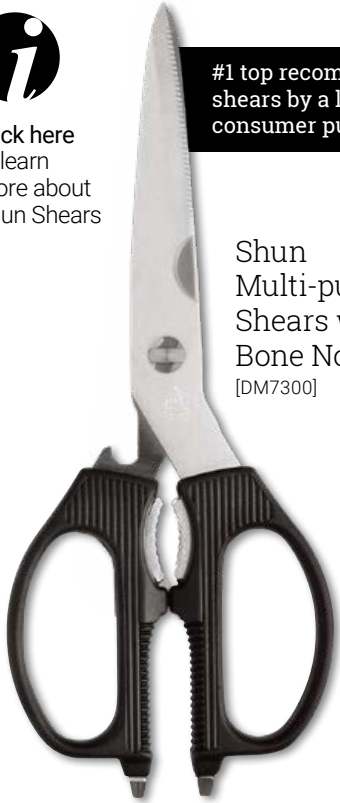
Premier's razor-sharp blade and hammered finish is paired with a grey Pakkawood handle.
Cutlery and More exclusive

Shears



Click here to learn more about Shun 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



Click here to learn more about Kai Shears

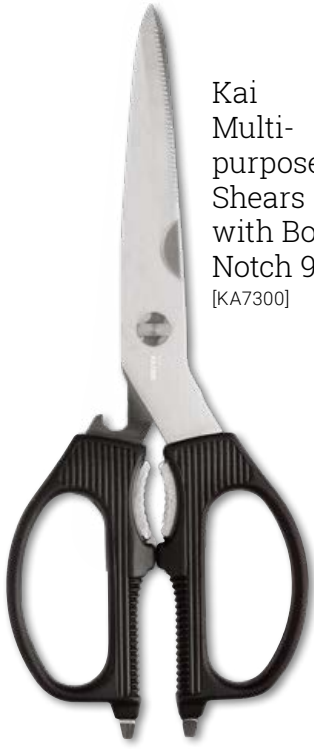
Kai Kitchen Shears with Bone Notch 9" [KA7505]

Offset handle design provides easy cutting.



Kai Kitchen Shears 9" [KA7500]

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



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



Shears Pictured: Kai Kitchen Shears with Bone Notch 9" (KA7505)



Leading the way to
sustainable
hinoki
forests



[Click here to learn more about sustainable forests in Japan](#)

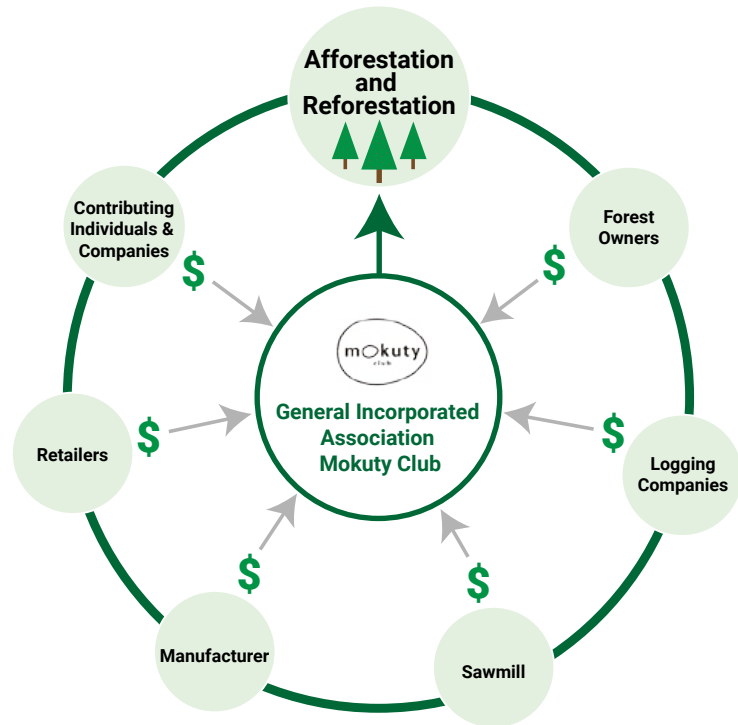
When you purchase **Shun Hinoki** products you are not only helping maintain the edges of your knife. You are also helping to support a network of **properly managed forests** in Japan.

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"



Click here
to Learn
more about
Hinoki Cutting
Boards

Combination Whetstones & Leveling Stone



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



Click here
to learn more
about sharpening

Shun Combination
Whetstone
[SSM0708]
400 Grit/1000 Grit

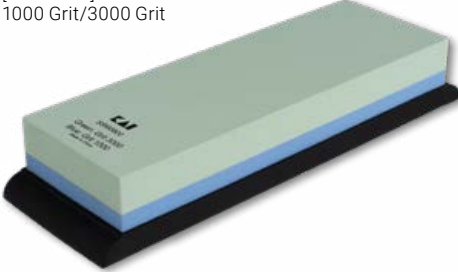


Shun Combination
Whetstone
[SSM0600]
1000 Grit/6000 Grit



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]

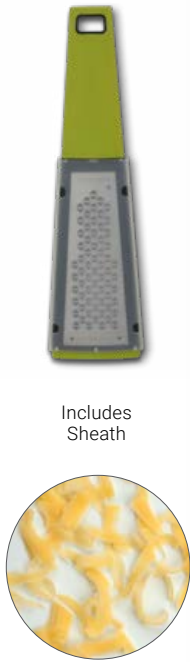


Accessories

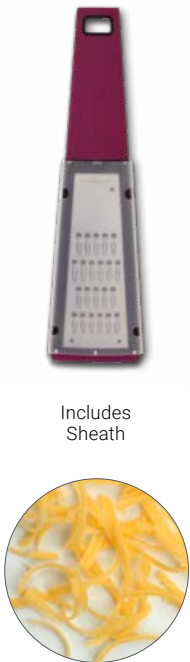
Kai Pure Komachi Graters

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

Ribbon Grater
[PG0002]



Julienne Slicer
[PG0003]



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.

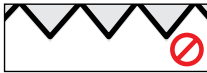


Shun Knife Care Kit
[DM0625]

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



Click here
to learn more about
Shun knife storage



Click here
to learn more about
Kai knife storage



Closed

Shun 8-slot Knife Roll (Grey)

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



Open



Closed

Shun 8-slot Knife Roll (Black)

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



Open



Closed

Kai 8-slot Knife Roll

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



Open



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.



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



Closed

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



Open



Closed

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

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



Open



Closed

Kai 20-slot Knife Case

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



Open

[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



Click [here](#) to learn more about Shun Blocks and In-Drawer Knife Trays



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]

Use & Care

Keep your
fine
cutlery
performing at the
highest
level
and
maintain its
striking
beauty.

 Click here
to learn more
about use & care



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 Shun **Hinoki Oil**, or 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



Click here to learn more about honing vs 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?

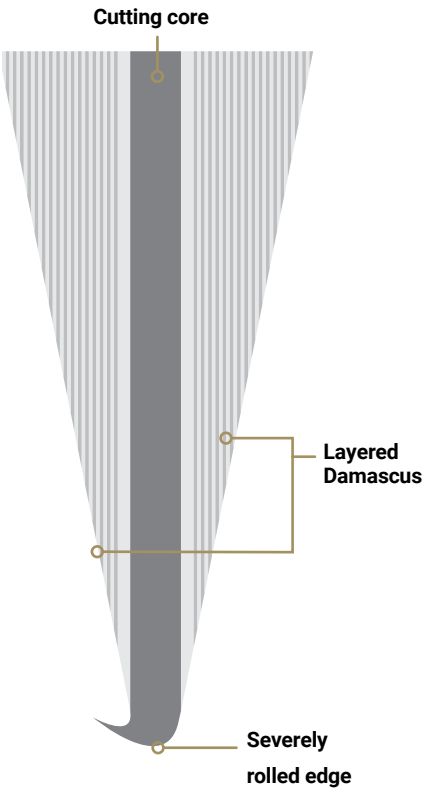
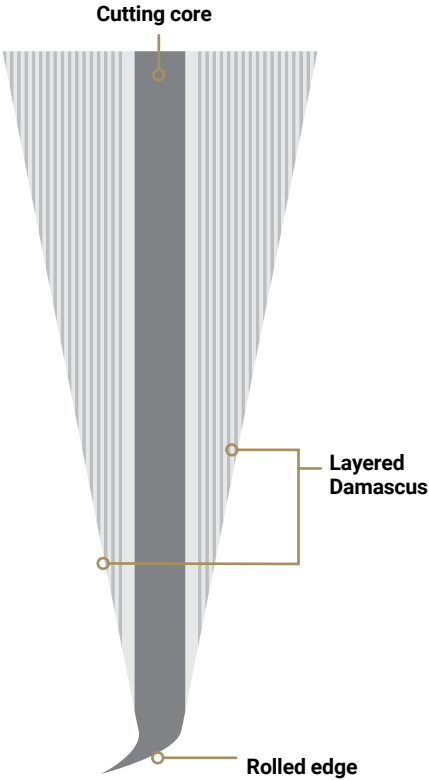
A **whetstone** is the preferred sharpening method for your knives. Our whetstones come in a variety of **grit combinations** to cover all your needs. Sharpening with a whetstone takes time to perfect but is well worth it. The **Shun 3-Piece Sharpening System** includes a base that helps you maintain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



Pictured:
Shun Combination Whetstone 1000/3000
and Combination Honing Steel 9"



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



Click [here](#) to learn more about our free sharpening service

* 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.



Click here
to learn more

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

Set up an account at shuncutlery.com or kaihousewares.com for faster checkout, check your order status, leave 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

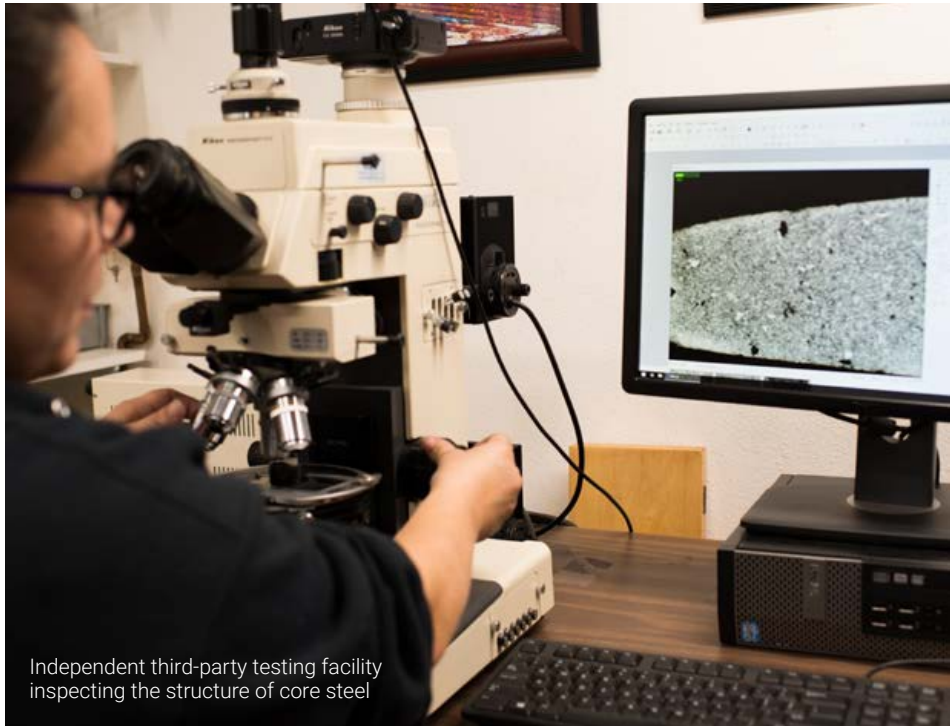
All Kai products purchased on our websites or sold by authorized dealers are backed by solid warranties against manufacturing defects, so you can always feel secure in your purchase. Please check our website to see which warranty applies to specific products. If you have any questions about your purchase 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 **Steakhouse Chopped Salad with Green Goddess Dressing**, and video tutorials are available on our website.

Quality control



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.

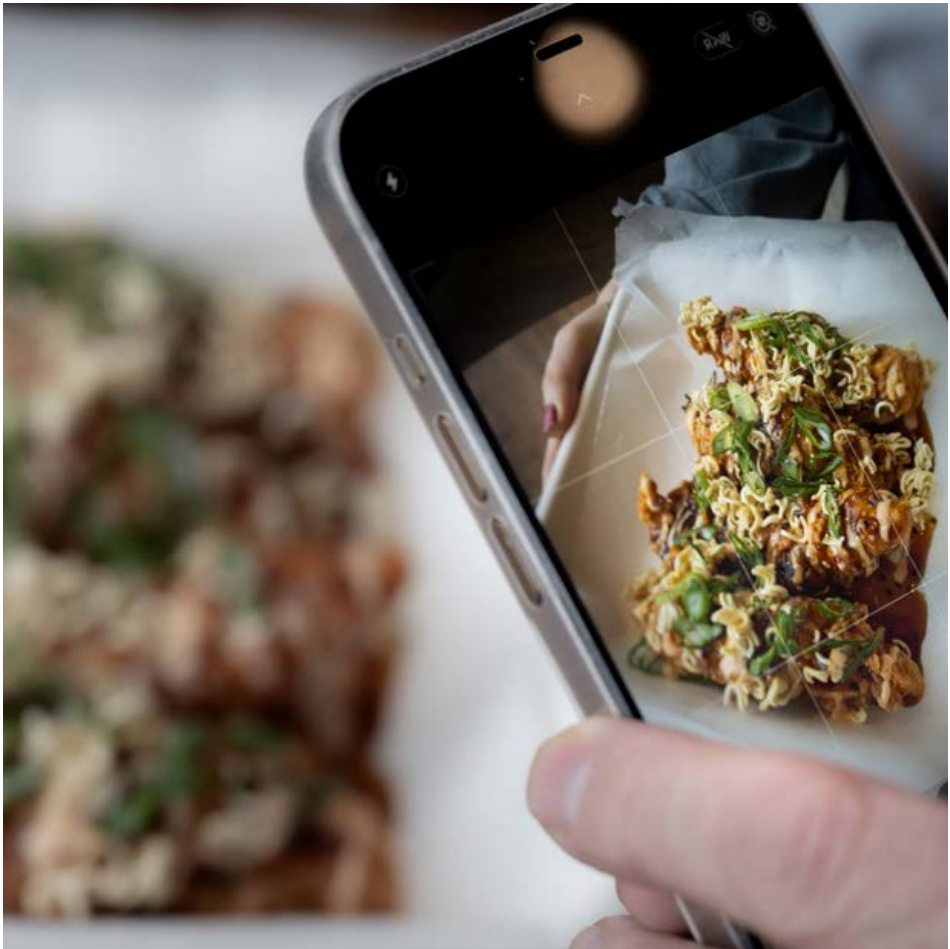
Tight quality control

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.

We like to take photos—and we like to see yours, too. The next time you post your culinary creation, 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.

Follow us for special announcements, to see what's new, and learn more about your knives.

[@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 Kohen limited edition, 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.

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 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 used in is used in Shun's Sora series. 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

A Japanese high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. AUS10A steel is used in Kanso and Kazahana 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 used in Kai Housewares PRO series. It provides good wear resistance, corrosion resistance, toughness, and the ability to take a razor-sharp edge. It also resharpens easily when needed.

DIN1.411

A German-made high-carbon, high-chromium stainless steel steel used in Kai Housewares Luna series, and select PRO series knives. It provides good corrosion and wear resistance and offers easy resharpening when needed.



Click here
to learn more
about blade steels

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

Dual Core,
Kaji, Kazahana,
Classic



Walnut

Premier



Blonde

Classic Blonde,
Hikari, Premier
Blonde



Grey

Premier Grey



Red & Black

Kohen Ltd. Ed.

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 used in Shun Kohen limited edition, 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, as well as Shun Shima Natural 4-Pc Steak Knife Set..

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. It is excellent for applications that require tight tolerances, such as the Kai Housewares PRO series.

Polypropylene with soft-grip

Handles in the Kai Housewares Luna Series are made with this material, which 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. Acrylic handles can be found on select Personal Steak Knives by Kai Housewares.



Click here
to learn more about
handle materials

Series comparison



BLADE FEATURES		KOHEN	KAZAHANA	NARUKAMI	DUAL CORE	PREMIER (INCLUDES BLONDE, GREY)	CLASSIC (INCLUDES BLONDE)	KANSO	SORA	PRO	LUNA
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 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.										◆
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			◆ 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	
Full(F)/Composite(C) tang	Enables the knife handle to attach to the blade, provides strength and balance.	◆ (C)	◆ (F)	◆ (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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kai housewares

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