

## Korin Mahogany Royal Blue

**HRc:** 58    **Bevel:** 80/20    **Steel Type:** 8A Stain Resistant

Indulge in a culinary experience fit for a king (or queen, of course) with decadent royal blue mahogany handle with a lightweight ergonomic design for maximum grip and comfort. Crafted from quality Japanese steel and featuring a thin, asymmetrical edge for precision performance, these knives are sure to make you the envy of every kitchen.



### **Gyuto**

HKR-RBGY-210 8.2" (210mm)

HKR-RBGY-240 9.4" (240mm)



### **Santoku**

HKR-RBSA-180 7" (180mm)



### **Petty**

HKR-RBPE-150 5.9" (150mm)

**KORIN**  
*since 1982*

## Korin Hammered Damascus Wa Series

**HRc:** 60-61    **Bevel:** 50/50    **Steel Type:** V10 Steel    **Handle Material:** Magnolia Wood

Traditional Japanese aesthetic meets modern versatility. 15 layered "tsuchi-me" (Hammered Damascus) unique and beautifully, this pattern is also resilient against fading over time.



### Wa-Gyuto

HKR-HDWGY-210 8.2" (210mm)



### Wa-Santoku

HKR-HDWSA-180 7" (180mm)



### Kengata

HKR-HDWPE-150 5.9" (150mm)



## Nenox Yellow Bone Handle

**HRc:** 61    **Bevel:** 60/40    **Steel Type:** Stain Resistant    **Handle Material:** Buffalo Bone

Nenox's line of buffalo bone handle knives is many chef's dream collection. The ingeniously designed high carbon stain resistant blades are crafted out of Nenox's trademark blend of steels. Every handle is hand dyed to the deep yellow hue and no two handles have the same shade, which makes each piece special.



### Gyuto

HNE-YBGY-210 8.2" (210mm)

HNE-YBGY-240 9.4" (240mm)



### Kiritsuke

HNE-YBKI-240 9.4" (240mm)

HNE-YBKI-270 11.5" (270mm)



### Sujihiki

HNE-YBSU-230 9" (230mm)

HNE-YBSU-285 11.2 (285mm)



### Yo-Deba

HNE-YBYD-165 6.5" (165mm)

HNE-YBYD-195 7.6" (195mm)

HNE-YBYD-240 9.4" (240mm)



### Honesuki

HNE-YBHO-150 5.9" (150mm)



### Petty

HNE-YBPE-150 5.9" (150mm)

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## Nenox Black Micarta

**Bevel:** 60/40    **Steel Type:** Stain Resistant    **Handle Material:** Black Linen Micarta

The new Nenox handle features a black linen micarta. Customers were wishing for a higher grade steel with a simple black handle, so Nenox decided to design a new type of black handle. This higher grade blade on the black linen micarta handle is the S1 series, which has a long edge retention. The beautiful design on the micarta handle also requires a high level craftsman to bring out.



### Gyuto

HNE-BMGY-210 8.2" (210mm)  
HNE-BMGY-240 9.4" (240mm)  
HNE-BMGY-270 10.5" (270mm)



### Kiritsuke

HNE-BMKI-240 9.4" (240mm)



### Sujihiki

HNE-BMSU-230 9" (230mm)  
HNE-BMSU-285 11.2 (285mm)



### Yo-Deba

HNE-BMYD-165 6.5" (165mm)  
HNE-BMYD-195 7.6" (195mm)



### Honesuki

HNE-BMHO-150 5.9" (150mm)



### Petty

HNE-BMPE-150 5.9" (150mm)



### Paring

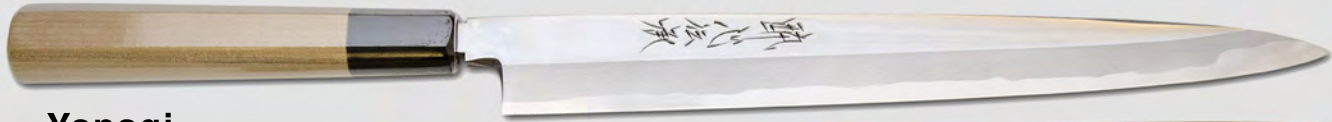
HNE-BMPA-100 4" (100mm)

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## Suisin Densho

**HRc:** 64    **Bevel:** Single Sided    **Steel Type:** White Steel #1  
**Handle Material:** Magnolia Wood    **Classification:** Hongasumi

The Suisin Densho are high quality traditional knives crafted with white #1 steel by Mr. Togashi in Japan.



### Yanagi

HSU-DSYA-270    10.5" (270mm)

HSU-DSYA-300    11.8" (300mm)



### Kiritsuke

HSU-DSKI-240    9.4" (240mm)

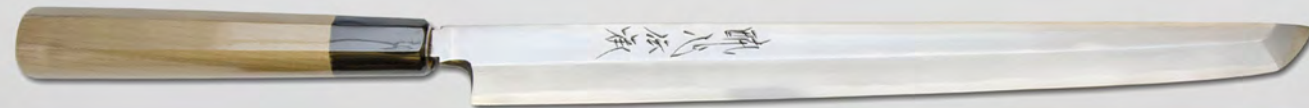
HSU-DSKI-270    11.5" (270mm)



### Kengata

HSU-DSKY-270    10.5" (270mm)

HSU-DSKY-300    11.8" (300mm)



### Sakimaru Takobiki

HSU-DSST-270    10.5" (270mm)

HSU-DSST-300    11.8" (300mm)

# New 2018 Korin Knife Collections

## Korin Tsuchime Hammered Damascus

**HRc:** 60-61    **Bevel:** 50/50    **Steel Type:** V10 Stain Resistant  
**Layers of Steel:** 17 Layers

The Korin Tsuchime Hammered Damascus line features a unique and beautiful 'tsuchi-me' (hammered texture) on the blade and a VG-10 steel core, then fashioned with a vibrant burgundy red wooden handle. Each hand finished and sharpened blade is specially customized by Korin to fit professional needs. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.



### **Gyutou**

HKR-TDGY-210 8.2" (210mm)

HKR-TDGY-240 9.4" (240mm)



### **Santoku**

HKR-TDSA-180 7" (180mm)



### **Sujihiki**

HKR-TDSU-240 9.4" (240mm)



### **Nakiri**

HKR-TDNA-165 6.4" (165mm)



### **Petty**

HKR-TDPE-140 5.5" (140mm)

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Fine Japanese Tableware and Chef Knives  
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## **Korin Nickel Damascus with Black Micarta Handle**

**HRc:** 60-61    **Bevel:** 50/50    **Steel Type:** V10 Stain Resistant  
**Layers of Steel:** 33 Layers

Korin Nickel Damascus line features a sleek layered nickel steel damascus blade with a VG-10 carbon steel core and an elegant black micarta handle. This knife is ideal for users who prefer heavier rounder blades and longer handles. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.



### **Gyutou**

HKR-DMGY-200 7.9" (200mm)  
HKR-DMGY-230 9.0" (230mm)



### **Santoku**

HKR-DMSA-170 6.7" (170mm)



### **Sujihiki**

HKR-DMSU-210 8.2" (210mm)



### **Petty**

HKR-DMSU-210 5.9" (150mm)