

中小企業庁長官賞受賞 **白梅作 (両刃) 包丁** Shiraume

“Awarded The Director General Prize of Small & Medium Enterprise Agency in Japan”

Shiraume series is made by triple layers structure compound of Yasuki steel and SUS405 stainless. Yasuki is the most reliable traditional high carbon steel and it was used for KATANA (Japanese traditional sword). We put Yasuki steel between soft stainless and forged carefully.

This Japanese governmental prize proves its quality and sharpness.

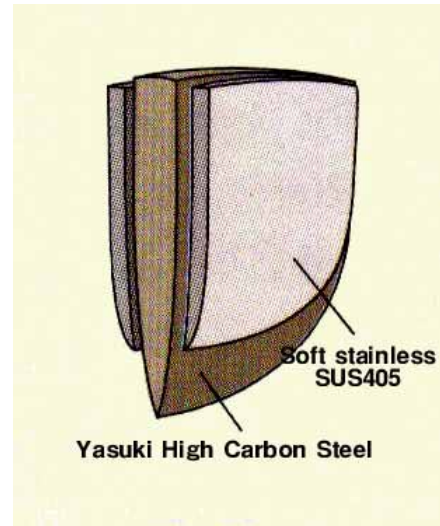


No.	Description
1501	Santoku165mm
1502	Nakiri1 65mm
1503	Funayuki165mm
1504	Kobocho105mm

Standard Individual Box Package view



Blade Cross Section



	CHEMICAL COMPOSITION %	
	C	Cr
Yasuki Core steel	1.1	-
SUS405 Both side Soft Stainless	<0.08	14.5

As the core steel, the first-class Yasuki steel is adapted just as a traditional Japanese sword.

The blade Hardness comes to HRC63 after heat-treatment. It is one of the most reliable steel for Japanese modern knife making.

Yasuki's Durability & long stay-sharpness has been proved through the long history of Tosa region knives in Japan.

WARIKOMI-The Traditional Structure

Both sides of blade are covered by SUS405 stainless for surface rust resistant. It's the softest stainless in JIS.

(Japanese Industrial Standard)

This structure also gives **easy re-sharpen feature by using conventional whetstones.**

Note: The core part (Yasuki Steel) is not stainless but high carbon steel. Please take proper care for blade edge in order to avoid getting rust.