

# Kaizen II 7" Santoku Knife

**Model:** 1019592

**Manufacturer:** Miyabi

**MSRP:** \$179.99



- Use to cut meat, fish, and vegetables
- Revolutionary FC61 steel core with fine carbide distribution
- Protected by a durable 48 layers of damast steel
- Fine carbide distribution creates a razor sharp and durable blade
- FRIODUR ice-hardened blade with 61 Rockwell hardness
- Blade is hand-honed using historic Honbazuke method
- Exceptionally sharp 9.5 to 12-degrees
- Authentic thin Japanese blade profile
- Ergonomic handle made of black pakkawood
- Steel mosaic pin and handle end cap
- Rounded bolster for increased comfort and balance
- Recommend hand wash