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SHUN

Shun Classic

Hand-finished for precision and beauty, Classic is an ideal for any customer making their first foray into the Japanese knife market. Features both traditional European blade shapes and the widest variety of innovative designs. Sharply-angled cutting edge blade is known for sharpness, and edge retention. VG-MAX clad with 16 layers on either side of high-carbon stainless steel. Wood grain pattern reduces friction when cutting. D-shaped PakkaWood handle fits firmly in the hand, increasing control and stability.

Specification

Blade Material: VG-MAX on core material, S/S 33layers Damascus pattern.

Hardness : 60 HRC

Thickness : 2.0mm, 2.5mm

Handle Material : Black Pakkawood

Handle Shape : D-Shape



DM-0715
Bird's Beak
2 1/2" (60mm)



DM-0714
Vegetable
3 1/2" (90mm)



DM-0700
Paring
3 1/2" (90mm)



DM-0716
Paring
4" (100mm)



DM-0753
Perfect Paring
4" (100mm)



DM-0701
Utility
6" (150mm)



DM-0701L
Left-Hand



DM-0722
Serrated Utility
6" (150mm)



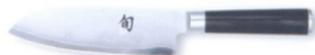
DM-0710
Boning
6" (150mm)



DM-0727
Santoku
5 1/2" (140mm)



DM-0702
Santoku
7" (180mm)



DM-0702L
Left-Hand



DM-0717
Wide Santoku
7 1/2" (190mm)



DM-0733
Nakiri
4" (100mm)



DM-0739
H.G. Nakiri
6 1/2" (160mm)



DM-0728
Nakiri
6 1/2" (160mm)



DM-0746
Wide Chef's
4 1/4" (105mm)



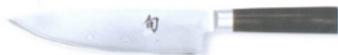
DM-0732
Santoku
4" (100mm)



DM-0723
Chef's
6" (150mm)



DM-0706
Chef's
8" (200mm)



DM-0706L
Left-Hand



DM-0707
Chef's
10" (250mm)



DM-0703
Carving
8" (200mm)



DM-0711
Steak
4 3/4" (120mm)



DM-0751
Ultimate Steak
4 1/2" (110mm)



DM-0709
Carving Fork
6 1/2" (160mm)



DM-0743
Boning/Fillet
6" (150mm)



DM-0704
Slicing
9" (230mm)



DM-0734
Tanto slicer
9" (230mm)



DM-0741
Ultimate Utility
6" (150mm)



DM-0752
Ultimate Cook's
8" (200mm)



DM-0724N
Offset Bread
8 1/4" (210mm)



DM-0705N
Bread
9" (230mm)



DM-0745
H.G. Pro Slicing
12" (300mm)



DM-0712
Vegetable Cleaver
7" (180mm)



DM-0740
H.G. Santoku
5 1/2" (140mm)



DM-0718
H.G. Santoku
7" (180mm)



DM-0747
H.G. Chef's
6" (150mm)



DM-0719
H.G. Chef's
8" (200mm)



DM-0720
H.G. Slicing
9" (230mm)



DM-0759
Citrus
4" (100mm)



DM-0761
Slicer
7" (180mm)



DM-0762
Wide Santoku
with Double Granton
7 1/2" (190mm)



DM-0763
Dual Density Utility
7" (180mm)



DM-0764
Rocking
7" (180mm)



DM-0765
Ham Slicer
10" (250mm)



DM-0766
Western Cook's
8" (200mm)



DM-0768
Small Slicer
7" (180mm)

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SHUN

Shun Premier

The striking, hand-hammered finish ("Tsuchime" in Japanese) reduces drag when cutting and prevents food from sticking to the knife. The graceful curves of the elegant walnut PakkaWood handle allow a variety of comfortable grips. Thin, incredibly sharp edges deliver precision performance.

Specification

Blade Material : VG-MAX on core material, S/G 33layers Damascus pattern.

Hardness : 60 HRC

Thickness : 1.8mm, 2.0mm

Handle Material : Walnut PakkaWood

Handle Shape : Symmetrical Ellipsoidal with Shun logo engraved.



TDM-0700
Paring
4" (100mm)



TDM-0701
Utility
6 1/2" (160mm)



TDM-0706
Chef's
8" (200mm)



TDM-0702
Santoku
7" (180mm)



TDM-0704
Slicing
9 1/2" (240mm)



TDM-0705
Bread
9" (230mm)



TDM-0707
Chef's
10" (250mm)



TDM-0711
Steak
5" (150mm)



TDM-0714
Vegetable
3" (80mm)



TDM-0722
Serrated Utility
5 1/2" (140mm)



TDM-0723
Chef's
6" (150mm)



TDM-0727
Santoku
5 1/2" (140mm)



TDM-0742
Nakiri
5 1/2" (140mm)

A speciality line designed for Japanese knife aficionado.
Each knife features a single-bevel blade made out of solid VG10 stainless steel with hollow ground back for extreme control and precise cutting performance.

Specification

Blade Material : VG10 Solid
Hardness : 60 HRC
Thickness : 2.5mm, 3.0mm, 5.0mm
Handle Material : Black Pakkawood
Handle Shape : D-Shape



VG-0001
Deba 105mm



VG-0002
Deba 165mm



VG-0003
Deba 210mm



VG-0007
Usuba 165mm



VG-0004
Yanagiba 210mm



VG-0005
Yanagiba 240mm



VG-0006
Yanagiba 270mm

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SHUN

Shun Edo

Designed for power and precision, Edo knives feature Shun's most advanced ergonomic handle design and blade geometry. Every aspect, from the shape of the blade to the handle that fits snugly into the user's hand, has been designed for superlative comfort and control. The arc of the sleek Pakkawood handles provides stability, while the rock of the blade's belly enables users of any height to cut with ease. Razor-sharp blades, handmade from pure VG-10 "super steel", have mirror-polished edges and a hammered finish for supreme cutting performance. Widened bolsters guide users to the correct grip and reduce tension during use.

Specification

Blade Material : VG10 Solid
 Hardness : 60 HRC
 Thickness : 2.5mm, 3.0mm, 5.0mm
 Handle Material : Black Pakkawood
 Handle Shape : D-Shape



BB-1512
 Steak Knife
 5" (130mm)



BB-1500
 Paring
 4" (100mm)



BB-1501
 Utility
 5 3/4" (145mm)



BB-1502
 Chef's
 6 1/2" (160mm)



BB-1503
 Chef's
 8" (200mm)



BB-1504
 Santoku
 5" (130mm)



BB-1505
 Santoku
 7 1/2" (190mm)



BB-1506
 Dual Density Utility
 8 1/4" (210mm)



BB-1508
 Slicing
 9 3/4" (245mm)



BB-1513
 Usuba
 6 1/2" (160mm)



BB-1514
 Boning
 6" (150mm)



BB-1515
 Serrated Utility
 4" (100mm)



Kaji is designed for heft and balance. The SG2 micro-carbide powdered steel cutting core holds an even sharper edge than Classic. Kaji features a watermark blade pattern, as opposed to Classic's woodgrain. Symmetrical handle with rivets and Shun logo engraved in endcap.

Specification

Blade Material : SG2 on the core material, Nickel 33 layers Damascus pattern.
Hardness : 62 HRC
Thickness : 2.0mm, 2.5mm
Handle Material : Black Pakkawood with 2 rivets
Handle Shape : Symmetrical



KDM-0001
Paring
3.5" (90mm)



KDM-0002
Steak
5" (130mm)



KDM-0004
Santoku Hollow Ground
6 1/2" (160mm)



KDM-0005
Chef's
6" (150mm)



KDM-0006
Chef's
8" (150mm)



KDM-0008
Bread
9" (230mm)



KDM-0009
Slicer Ground
9" (230mm)



KDM-0016
Paring
4 1/2" (110mm)



KDM-0030
H.G. Nakiri
6 1/2" (160mm)



KDM-0031
Western Cook's
8" (200mm)



KDM-0032
Dual Density Utility
7" (180mm)



KDM-0033
Rocking Knife
7" (180mm)

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SHUN

Shun Accessories

Shun accessories offer quality accents to your Shun knives whether grating, tweezing, or cutting with your blades. Shun shears, grater are designed to match sharp edge of Shun knives. Shun fish tweezers is ergonomically designed to catch any size of fish bone precisely. Hinoki cutting board is very blade friendly to keep your knife sharpness long time.



DM-7240
Shun Kitchen Scissors
(230mm)



DM-0807
Shun Hinoki Cutting Board (L)
(450×300mm)



DM-7100
Shun Herb Scissors
(190mm)



DM-0806
Shun Hinoki Cutting Board
with stand (M)
(390×240mm)



BC-0751
Shun Fish Bone Tweezers
(135mm)



DM-0900
Shun Grater
(270×145mm)

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SHUN

Shun Gift

Choose a knife gift for your special ones, with a wish of "Cut a path to a new future". As a celebratory gift for wedding, birthdays, or festival parties, our high-end block sets, gift box sets and wine goods will present your best wishes and honor to the host.



BC-0067
Shun 2pcs set
(DM-0700.DM-0701)



BC-0066
Shun 2pcs set
(DM-0701.DM-0706)



BC-0065
Shun 3pcs set
(DM-0700.DM-0701.DM-0706)



DMS-300
Shun 3pcs set
(DM-0700.
DM-0701.
DM-0706)



DMS-300
Shun 3pcs set
(DM-0700.
DM-0701.
DM-0706)



PQ-2001
Wine Opener



PQ-2002
Champagne Opener



DM0-0700
Shun 6-Piece Knife Set
(DM0700, DM0701,
DM0706, DM0750,
1120, Cherry block)

DMB-0701
Shun 7-Piece Knife Set
(DM0700, DM0701,
DM0703, DM0706,
DM0750,
1120, Cherry block)