



MASUTANI VG10 DAMASCUS GYUTO (CHEF KNIFE) 180MM

SKU: MASU_VGDA_GY180

Categories: [Kitchen Knives](#), [Masutani](#)

Tags: [180mm](#), [Chef Knife](#), [Damascus](#),
[Gyuto](#), [Masutani](#), [VG10](#), [Western Handle](#)

GALLERY IMAGES



PRODUCT DESCRIPTION

The Masutani VG10 line undoubtedly represents the best value for such low price.

Cladded in soft stainless steel, the knife has VG10 steel core which is the most popular steel in Japanese kitchen. With thin grind behind the edge, the Masutani is more like a laser to allow you can

cut through food effortlessly.

Handle design is western handle with black pekka wood and two stainless pin.

In all, it is a great all rounder knife to use everyday. If you are new to the world of Japanese knives, this is a good knife to start with.

Measurements

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Weight	138 g
Total Length	308 mm
Tip to Heel Length	183 mm
Blade Height at Heel	46.5 mm
Width of Spine Above Heel	1.6 mm
Width of Spine at Middle of Blade	1.6 mm
Width of Spine at about 1cm From the Tip	1.2 mm
Steel	VG10 stainless core with stainless damascus cladding
Hardness	HRC 60
Handle Design	Western pakkawood handle

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We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on sales@knivesandstones.com or call 02-85990898.

**Regards,
James Zhang
Knives and Stones**