



## MASUTANI VG10 DAMASCUS NAKIRI (VEGE KNIFE) 165MM

**SKU:** MASU\_VGDA\_NA165

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

**Tags:** [165mm](#), [Damascus](#), [Masutani](#), [Nakiri](#),  
[Vegetable](#), [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

|  | Measurements   |
|--|--|
| Weight                                   | 129 g  |
| Total Length                             | 297 mm   |
| Tip to Heel Length                       | 165 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 | 1.6 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](mailto:sales@knivesandstones.com) or call 02-85990898.**

**Regards,  
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