



SAKAI TAKAYUKI VG10 33-LAYER HAMMERED DAMASCUS SANTOKU (ALL PURPOSE) 180MM

SKU: TAMA_VG33_SA180

Categories: [Kitchen Knives](#), [Sakai Takayuki](#)

Tags: [180mm](#), [33-Layer](#), [All Purpose](#),
[Damascus](#), [Sakai Takayuki](#), [Santoku](#), [VG10](#),
[Western Handle](#)

GALLERY IMAGES



PRODUCT DESCRIPTION

One of the best selling family oriented line. The Damascus VG10 series combines the utility provided by the stainless VG10 core steel and the great artistics of damascus pattern soft steel. The VG10 steel is one of the best steels for kitchen knives due to its superior edge retention, sharpness and stain resistance. The layered Damascus steel is hand hammered to strengthen the blade, each knife



is hand sharpened and fitted with a stylish redwood handle.

Handle material: Stabilized mahogany

Maintenance:

- Hand wash and wipe dry, **NO DISHWASHER**
- Please use the knife as it should be, not frozed food, and not as screw driver
- Hand sharpen with waterstone, honing rod is not suitable for Japanese knives

Thank you for visiting Knives and Stones (Stand N8) during the Fine Food 2022. Knives and Stones is a premium Japanese kitchenware and cookware importer & wholesaler. Everything that we sell are imported directly from Japan. We are the official distributor of Hasegawa kitchenware, Yoshikawa kitcheware, Tamahagane kitchen knives, Sakai Takayuki knives. We are also the primary importer of the popular Kinka hibachi grills.

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