



SAKAI TAKAYUKI VG10 KUROKAGE GYUTO (CHEF KNIFE) 210MM

SKU: SATA_VGKU_GY210

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

Tags: [210mm](#), [Chef Knife](#), [Gyuto](#), [Kurokage](#),
[Sakai Takayuki](#), [Stainless](#), [VG10](#)

GALLERY IMAGES



PRODUCT DESCRIPTION

The all new Takayuki Kurokage line, state-of-the-art VG10 steel with Teflon coating. The unique Teflon coatings gives an superb food release while the high carbon VG10 provides an tough and long listing edge. Comes with a Takayuki exclusive octagonal wenge handle.



Takayuki is the leading Japanese kitchen knife manufacturer based in Sakai, Osaka. With more than 600 years of knife making history, Sakai knife makers collectively produce most of the professional kitchen knives in Japan.

Maintenance:

- Hand wash and wipe dry, NO DISHWASHER
- Please use the knife as it should be, not frozen 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 kitchenware, 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**