



TAMAHAGANE SAN KYOTO SERIES HAMMERED DAMASCUS SANTOKU (ALL PURPOSE) 175MM

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

Tags: [210mm](#), [240mm](#), [All Purpose](#),
[Damascus](#), [SAN Kyoto](#), [Santoku](#),
[Tamahagane](#), [VG5](#)



PRODUCT DESCRIPTION

[General Features]

Tamahagane Kyoto Damascus Stainless Knife series are quite high quality, extremely sharp, hard, and durable for professional use. The 63 Layers Damascus and its beautiful design must impress you by the details of its well-calculated, meticulous design. The Core layer is VG-5, High Carbon Molybdenum Vanadium Steel, is enveloped by 31 layers of SUS410 (13 Chrome Stainless Steel) on one side with soft and hard stainless steel. The powdered steel contains a lot of carbon and has an unprecedented hardness of approximately 61 Rockwell.

Tamahagane Kyoto series are distinctive yet classic while fitting very comfortably in your hand. The edge of the blade is hand-finished (fine-grinded by hand) one by one with waterstones. The beveled edge features an angle between 14 and 15 degrees. Features an incredible mirror polish finish with perfect balance between sharpness and strength.

The handle body is constructed of black canvas-micarta, enormously durable material made of resin and linen that will last decades. It is so easy to grip and its weight is very well balanced, that has the Metal Tsuba to fully seal between the blade and the handle, to keep the knife sanitary.

This "SAN KYOTO" knives were used by the Champion of "BOCUSE d'Or 2009" only one international



cook-off. Since then, this brand has been come under the spotlight, as Champion knives.

San

SAN

The San line perfectly combines elegance with utility. 3 Layer (sanmai) construction, with VG5 core heat treated to a perfect hardness of HRC 61, giving the knife a very strong edge retention. The bevel is hand sharpened and polished by hand, giving the edge an unmatched sharpness.

The outer layers are comprised of soft stainless steel that was given a beautiful hammered matte finish. Combined with a stabilized wood handle, integrated bolster, the Tamahagane San is a prefect addition to the kitchen.

Kataoka Hamano is a professional kitchen knife maker based in Tsubame, Niigata, Japan. Tsubame is a centre famous for steel products, a lot of high-end stainless cookware is from there. While the city of "Tsubame" may not sound familiar, it is actually adjacent to another famous (handmade) knife centre: Sanjo, in fact they share the same bullet train station, which is conveniently named as "Tsubame-Sanjo Station"

You are probably quite familiar with Seki, a major kitchen knife making city with a lot of mass-product knife brands like Shun, Yaxell, Misono, Masahiro (even Henckels Zwilling has a factory there). Tsubame is quite similar to Seki in this regard as it has a few mass-produced knife makers, notably Global (具良治).

Kataoka Hamano use to do a lot of OEM jobs for other top tier brands in Japan, including the likes of Sakai Takayuki and Sakai Jikko. In recent years they have shifted their focus to build their own brands. Their industry focused brand Berito is very popular among Japanese chefs. For the consumer market, they market under the brand "Tamahagane", with the meaning of great sharpness and pure performance. I really like the Tamahagane knives because some of their features and designs are just quite unique compared to a lot of the consumer grade knives that are already out there (and look identical)

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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,
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