

TAMAHAGANE SAN SERIES HAMMERED PETTY (PARING KNIFE)




SKU: N/A

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

Tags: [120mm](#), [150mm](#), [90mm](#), [Paring Knife](#),
[Petty](#), [SAN](#), [Tamahagane](#), [VG5](#)

VARIATIONS

Image	SKU	Stock Status	Stock Quantity	Description Length Price
	TAMA_SNH_1109	Out of stock	0	90mm
	TAMA_SNH_1108	Out of stock	0	120mm

Image	SKU	Stock Status	Stock Quantity	Description Length	Price
	TAMA_SNH_1107	18 in stock	18	150mm	

GALLERY IMAGES



PRODUCT DESCRIPTION

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 perfect 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 Hamono 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)

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**