



## KAI celebrates ten million knives sold in the Shun series with the limited Shun Kohen – Anniversary Luxury Set



Japanese cutlery maker **KAI** is celebrating ten million sales of its successful Shun knife series with the **Shun Kohen – Anniversary Luxury Set, limited to 3,000 sets across Europe**. The set includes a chef's knife and a utility knife of exceptional quality, featuring uniquely patterned blades and special deep red and black grained Pakkawood handles. These remarkable knives come in a premium-quality aluminium case for safe storage and transport. Each limited-edition knife set is also marked with a serial number. These characteristics make each set unique.

With a blade length of 20.0 cm and 15.0 cm respectively, the Shun Kohen chef's knife and Shun Kohen utility knife combine excellent features with an incomparable look. The knives excel with their 72-layer dual-core Damascus steel blades hardened to 60 ( $\pm 2$ ) HRC. In an innovative process, the blades are forged using alternating layers of flexible yet tough VG2 steel and particularly hard VG10 steel.

The combination of the chef's knife and utility knife makes the set ideal for the many cutting challenges faced in the kitchen. A chestnut-shaped, deep red and black grained Pakkawood handle sits comfortably and securely in the hand during use. At the same time, the full tang maintains an optimal balance between blade and handle. Treatment with selected resins make the Pakkawood handles extremely resistant to moisture, yet supple, resilient, and durable at the same time.

The padded aluminium case bearing the Shun logo keeps the knives safe at all times. Two leather sheaths, that are included in the set, also provide additional protection for the sharp blades – even when the knives are stored and transported outside the aluminium case.

**The Shun Kohen – Anniversary Luxury Set TBS-0220 (RRP € 1,100.00 incl. VAT) is available from September 2023.**



About KAI:

For over 115 years, the KAI company has been producing cutlery in the tradition of the legendary samurai of ancient Japan. The desire to preserve ancient traditions and combine them with innovative techniques is not a contradiction but forms the basis for new products that honour the Japanese art of forging while meeting modern demands. With the highest quality standards, KAI has made it its mission to produce special knives for everyday use. Made from natural resources, shaped and designed according to the expertise of the ancient Samurai blacksmithing art, KAI products are a symbol of Japanese craftsmanship made with the highest precision.

**[www.kai-europe.com](http://www.kai-europe.com)**



**Shun Kohen** chef's knife



**Shun Kohen** utility knife



P R E S S   C O N T A C T

**Birte Oppitz-Angeles**  
PR Managerin @[hereandnowstudios](https://www.instagram.com/hereandnowstudios)

**HEREANDNOW Studio**  
Erkrather Str. 234c, 40233 Düsseldorf  
DE +49 211 9241 7701, [smile@han.studio](mailto:smile@han.studio)  
**[www.hereandnow.studio](http://www.hereandnow.studio)**