



KAI presents the Shun Nagare Black Series High-end knives in a new, elegant design with black handles



Mood image Shun Nagare Black Series

The popular Shun Nagare Series from Japanese cutlery manufacturer **KAI** offers premium knives with unique designs and high-quality materials. The ergonomically shaped and smooth pakka wood handles make the knives particularly comfortable to hold. In keeping with its name, the knives in the new **Shun Nagare Black Series** come with a mottled black handle. Combined with highly polished blades, which feature an intricately designed radial pattern, the knives not only represent an elegant addition to every kitchen, but also acquit themselves with excellence with their sharpness and cutting prowess.

Ergonomic handles with soft, rounded lines make the knives in the Shun Nagare Black Series comfortable to use. The riveted handle scales are made of exquisite pakka wood with a black mottled finish. The pakka wood is treated with selected resins to make it durable, moisture resistant and hard wearing. The forged tang in the handle also provides robust stability and acts as a counterweight to the blade to balance the knife.

An innovative forging process is used to manufacture the dual core blades. Two types of steel with different properties are combined to create a 72-layer Damascus blade. A hardness of 61 (± 1) HRC is achieved by combining flexible and elastic VG 2 steel with extremely hard VG 10 steel. These qualities ensure that the double ground blades retain their edge for a long time and are exceptionally sharp.

The Shun Nagare Black Series comes in six blade shapes: **Paring knife NDC-0700S (RRP 309.00 € incl. VAT)**, **Utility knife NDC-0701S (RRP 335.00 € incl. VAT)**, **Santoku NDC-0702S (RRP 455.00 € incl. VAT)**, **Slicing knife NDC-0704S (RRP 445.00 € incl. VAT)**, **Bread knife NDC-0705S (RRP 459.00 € incl. VAT)** and **Chef's knife NDC-0706S (RRP 459.00 € incl. VAT)**.

The Shun Nagare Black Series will be available for purchase from March 2024.



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



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P R E S S C O N T A C T

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