



New Series within the Premium Shun Brand – KAI Introduces the Elegant KAGEROU Knife Series



Mood image Shun KAGEROU

Within the premium **Shun** brand, **KAI** presents the **KAGEROU** (陽炎) knife series. This collection of six knives is distinguished by its unique appearance and the high-quality craftsmanship of superior materials. The exceptional fusion of mirror-polished stainless steel with a high-quality dual-core steel edge brings together the best attributes of both materials. As a result, the new series integrates seamlessly into the established and successful Shun brand.

Utilising KAI's Composite Blade Technology, blades are created through the combination of two distinct materials, resulting in outstanding, long-lasting cutting performance and a unique design. The Dual-Core blades of the series are crafted using an innovative forging technique, where two types of steel are bonded together to form a blade with 70 layers of steel. The combination of flexible, durable VG 2 steel with the extremely hard VG 10 steel ensures exceptional sharpness and long-lasting edge retention. This allows ingredients to be cut effortlessly, with food easily separating from the blade.

The KAGEROU knives feature a new blade pattern: The upper section of the blade presents an elegant, mirror-polished finish. The fine design of the Dual-Core Damascus Steel in the lower part of the blade evokes the shimmering heat rising from blazing flames. This pattern flows upwards along the edge, giving the series its name (陽炎 / Kagerou = Heat Haze).

The elegant handles of the KAGEROU series are crafted from grey-marbled Pakkawood, treated with selected resins, making them exceptionally smooth, durable, moisture-resistant, and long-lasting. The unique symmetrical shape of the handle is designed for a comfortable grip and excellent ergonomics, offering stability when holding the knife. The seamless bolster and forged end cap ensure that the knives are perfectly balanced for optimal cutting performance. The end cap is engraved with the Shun™ logo, completing the luxurious overall aesthetic of the knives.

The new series is available in six blade types: **Paring Knife DCC-0700 (blade length 10.0 cm; RRP €229.00 incl. VAT)**, **Utility Knife DCC-0701 (blade length 15.0 cm; RRP €239.00 incl. VAT)**, **Santoku DCC-0702 (blade length 18.0 cm; RRP €289.00 incl. VAT)**, **Chef's Knife DCC-0706 (blade length 20.0 cm; RRP €299.00 incl. VAT)**, **Nakiri DCC-0742 (blade length 16.5 cm; RRP €269.00 incl. VAT)**, and **Bread Knife DCC-0705 (blade length 23.0 cm; RRP €289.00 incl. VAT)**.

The new Shun KAGEROU series will be available from Summer 2025.



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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