



Seki Magoroku Master Line Second Edition: KAI Introduces the New **MIGAKI** Series to the Premium Range



Moodbild Serie **MIGAKI**

As part of the prestigious **Seki Magoroku Master Line**, **KAI** introduces the second edition, **MIGAKI** (磨). This new series features knives with strikingly curved blades and handles, inspired by the aesthetics of traditional Samurai swords. The Damascus pattern of the blades evokes the appearance of a lively water surface, enhancing the sophisticated look of each piece. All knives in this series feature the Gyūtō blade shape and are available in blade lengths of 12.0 cm, 15.0 cm, and 19.5 cm. With this series, the Gyūtō blade shape is introduced for the first time in **KAI EUROPE**'s range of knives. Additionally, **KAI** presents the elegantly designed **Seki Magoroku Master Line knife block**, which, alongside the **MIGAKI** knives, is also perfectly suited for storing knives from the Master Line First Edition **KANAME**.

The Seki Magoroku Master Line brand combines innovative technology and traditional craftsmanship with exceptional quality and design. These attributes are evident in the **MIGAKI** series, for instance, in the efficient power transfer of the blade and the functional yet visually striking design reminiscent of a Katana (Japanese sword).

The Gyūtō blade shape refers to a Japanese kitchen knife, similar to a European chef's knife, designed as an all-rounder for a wide variety of cutting tasks and ingredients. The three knives come in different blade lengths, each suited for specific purposes: The 12.0 cm blade length (AE-5510) is ideal for detailed work and vegetable peeling. The 15.0 cm blade (AE-5511) is a highly versatile size, perfect for cutting, portioning, and dicing vegetables, fish, and meat. The 19.5 cm blade (AE-5512) excels at preparing more complex dishes and working with delicate ingredients.

The **MIGAKI** blades are crafted from an extremely hard VG Xeos steel core with a hardness of 60–62 (±1) HRC, clad in 32 layers of Damascus steel. This special manufacturing method creates an exceptionally thin edge, reducing resistance during use. This results in excellent, long-lasting sharpness while promoting delicate, smooth, and precise cuts. The meticulously crafted Damascus blade, with its pattern reminiscent of calm yet lively waters, and the high-gloss polished edge complete the elegant overall appearance of the knives, ensuring outstanding functionality and precision.

For the optimal design of the handles in the Seki Magoroku Master Line, the expertise of both professional chefs and culinary enthusiasts was incorporated. The grey-marbled pakkawood handle is carefully crafted by hand, ensuring a seamless transition from bolster to handle. The hexagonal, ergonomic shape provides excellent control during cutting, while the knife sits securely and comfortably in the hand, preventing slipping. Even during extended use, the handle design helps reduce hand and joint fatigue.



The hexagonal handle design of the Seki Magoroku Master Line MIGAKI knives is reflected in the matching knife block of the brand. The block combines light wood elements with dark metal accents, giving it an elegant yet modern character. The interior, made from Hinoki (Japanese cypress wood), is secured with small magnets and can be easily removed from the metal casing for effortless cleaning. With space to securely store three knives, the Seki Magoroku Master Line knife block is perfectly suited for the knives of the new MIGAKI series as well as those from the Master Line First Edition KANAME.

The three new knives AE-5510 (RRP €375.00 incl. VAT), AE-5511 (RRP €400.00 incl. VAT), and AE-5512 (RRP €435.00 incl. VAT), along with the knife block AP-5350 (RRP €499.00 incl. VAT), are expected to be available from Autumn/Winter 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

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

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

HEREANDNOW Studio
Erkrather Str. 234c, 40233 Düsseldorf
DE +49 211 9241 7701, smile@han.studio
www.hereandnow.studio