



The Legend Anniversary – KAI and Tim Mälzer Celebrate 15 Years of Collaboration with the Limited Edition, Award-Winning Tantō Anniversary Knife



Mood image **Tantō Anniversary Knife**

KAI and **Tim Mälzer** are celebrating the 15th anniversary of their successful collaboration by releasing the stunning **Tantō knife TDM-1785**. Limited to only 6,666 pieces worldwide, this exceptional knife forms part of the **Shun Premier Tim Mälzer Series**. The unique design of the anniversary knife combines a traditional Japanese Tantō blade, measuring 25.0 cm, with the distinctive features of the Shun Premier blade style and a special ultra-matte handle. Each anniversary knife is engraved with its own serial number on the bolster, making it a true one-of-a-kind piece. This exceptional product design has earned the TDM-1785 the prestigious international **German Design Award 2025**.

The traditional Japanese Tantō (短刀), originally a short sword, is characterised by a straight spine and an equally straight edge. This blade shape has found its place in modern kitchens, used for various tasks: The TDM-1785 anniversary knife, for instance, is ideally suited for cutting large vegetables, trimming meat, filleting fish, and much more. The blade features the distinctive hammered Tsuchime finish of the Shun Premier Tim Mälzer Series. Additionally, the exclusive "15 The Legend" logo is engraved next to Tim Mälzer's signature on the Tantō blade.

The core of the blades in the Shun Premier Tim Mälzer series is made from extremely hard VG Max steel with a hardness of 61 (±1) HRC, which is clad in 32 layers of Damascus steel. This combination gives the blade exceptional sharpness, long-lasting edge retention, and a well-balanced mix of hardness and flexibility. All blades in the series are also divided into three different textures: the hammered surface extends from the spine to the middle of the blade, complemented by a fine matte Damascus grain and a highly polished precision edge. These details make the double-bevelled blade particularly light and provide excellent handling, ensuring precision and comfort during use.

The handle of the Tantō anniversary knife is made from brown patterned pakkawood with an ultra-matte finish, differentiating it from the glossy polished handles of the other knives in the TDM series. The pakkawood is treated with selected resins, making it smooth, durable, moisture-resistant, and long-lasting. Its symmetrical shape provides a secure grip for both left- and right-handed users, while the full tang ensures optimal balance between the blade and handle during use.

The German Design Award's expert jury, consisting of distinguished independent professionals, honours innovative products that impress with their design quality and set trends in both the German and international design landscapes. Since its inception in 2012, the award has become one of the most prestigious design competitions



worldwide, gaining recognition beyond design circles. The German Design Award 2025 further affirms the exceptional and thoughtful design of the KAI Tantō anniversary knife.

The 15 The Legend Tantō anniversary knife TDM-1785 (RRP €299.00 incl. VAT) is expected to 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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