



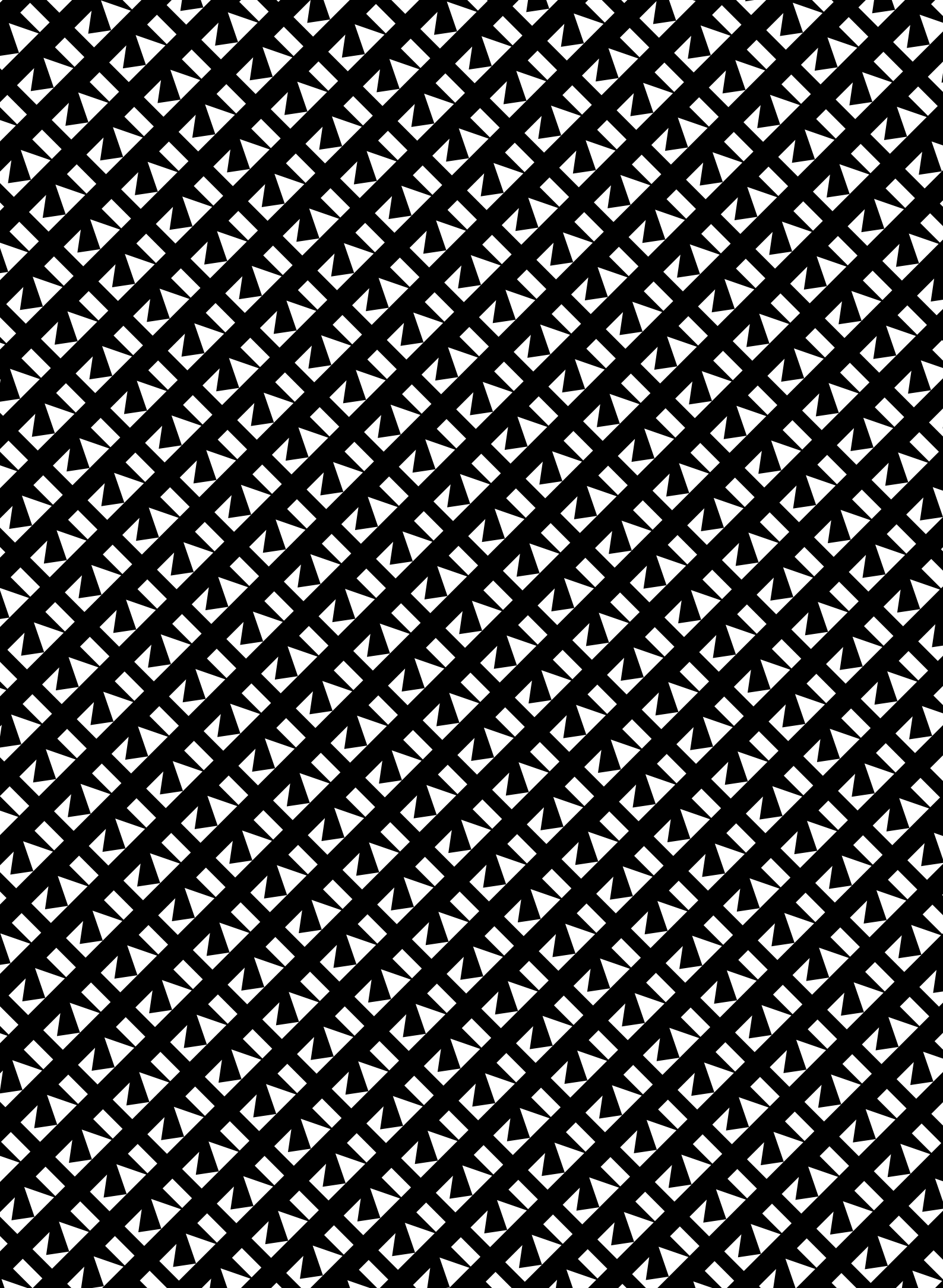
COLLECTION

KITCHEN KNIVES



2025/26

ARISEN FROM SAMURAI SWORD TRADITION



FINE JAPANESE CRAFTSMANSHIP





Having started out in **1908 as a family business in the Japanese city of Seki**, now based in Tokyo KAI has developed into an international company. **For over 115 years, the KAI company has been producing cutlery according to the traditions of the legendary Samurai of ancient Japan.**

In the process, the desire to preserve ancient traditions and to combine them with innovative techniques represents no contradiction, but forms the basis for new products that honour Japanese blacksmithing while meeting modern demands.

With the highest quality standards, the mission of KAI is to produce special kitchen knives for daily use. Made from natural resources, shaped and formed according to the expertise of the ancient blacksmithing art of the samurai, KAI cooking knives epitomise Japanese craftsmanship carried out with the highest degree of precision. From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.

STAY RARE - LIMITED EDITION MASTERPIECE



This year, KAI and Tim Mälzer are celebrating the 15th anniversary of their successful collaboration. To mark this significant milestone, we are releasing an extraordinary limited edition designed to set the hearts of cooking enthusiasts racing.

The name of this anniversary knife, THE LEGEND, says it all. With its Tantō blade, the knife establishes a direct connection to the legendary samurai of Japan. The traditional blacksmithing artistry of the Samurai continues to inform KAI knives today, combining the most modern and innovative techniques with a centuries-old tradition.

Originally a short sword, the Tantō has been reimagined for the modern kitchen. The strengths of the long, straight blade truly shine here, effortlessly meeting a multitude of culinary cutting challenges.

This anniversary knife is part of the iconic Shun Premier Tim Mälzer Series and combines the unique Tsuchime hammered finish, fine matt Damascus pattern and highly polished precision cutting edge with the distinctive characteristics of the series.

THE LEGEND is a tribute to the excellent knives created during 15 years of collaboration between KAI and Tim Mälzer. It is a truly legendary collector's item.





36

SHUN KAGEROU

**A unique symbiosis of aesthetics and precision:
The new Kagerou Knife Series combines high-quality materials with an innovative forging process to produce blades with exceptional sharpness and lasting edge retention.**

These new knives achieve outstanding cutting performance and a vibrant design by joining two steel types using composite blade technology. The striking blades combine high-quality stainless steel with an elegant, highly polished finish on the upper section and dual-core Damascus steel on the cutting edge. A pattern inspired by the heat shimmer rising above blazing flames adorns the edge of the new knives.

The ergonomic handle, crafted from grey marbled Pakkawood, sits comfortably in the hand to ensure optimal balance and control when cutting. Seamlessly transitioning to the blade with a forged end cap, the series offers a precise and effortless cutting experience. As a new addition to the Shun range, the KAGEROU Series blends traditional craftsmanship with state-of-the-art forging technology to create a knife that meets the highest standards of elegance and performance.



SHUN DIAMOND WHETSTONES

To help you keep your high-quality Japanese knives in peak condition for many years, we have developed our own range of KAI sharpening and care products. This range is now being expanded with the addition of new Shun Diamond Whetstones, which feature four different grits.

These whetstones facilitate traditional Japanese-style professional knife blade sharpening. They provide precise and even sharpening of the cutting edges, preserving the exceptional quality of our knives.

KITCHEN KNIFE SERIES



116

NEW

SEKI MAGOROKU MASTER LINE MIGAKI

New and stylish: The knife block from the brand-new Seki Magoroku Master Line Migaki combines light-coloured wood with dark metal to offer secure storage for three knives.

16 **Shun Kohen Anniversary**
with 2 blade shapes

18 **Shun Classic**
with 34 blade shapes

28 **Shun Classic White**
with 6 blade shapes

32 **Shun Pro Sho**
with 5 blade shapes

36 **Shun Kagerou**
with 6 blade shapes

40 **Shun Nagare Black**
with 6 blade shapes

44 **Shun Premier Tim Mälzer**
with 14 blade shapes +
Limited Edition

52 **Shun Premier Tim Mälzer Minamo**
with 3 blade shapes

56 **Tim Mälzer Kamagata**
with 9 blade shapes

60 **Seki Magoroku Master Line Kaname**
with 3 blade shapes

64 **Seki Magoroku Master Line Migaki**
with 3 blade shapes

68 **Seki Magoroku Composite**
with 5 blade shapes

72 **Seki Magoroku Red Wood**
with 11 blade shapes

78 **Seki Magoroku Shoso**
with 15 blade shapes

84 **Seki Magoroku Kinju & Hekiju**
with 9 blade shapes

88 **Seki Magoroku KK Yanagiba**
with 2 blade shapes

92 **Wasabi Black**
with 17 blade shapes

100 **Junior Kitchen Knife**
with 1 blade shape

102 **Michel BRAS Quotidien**
with 3 blade shapes



44

SHUN PREMIER TIM MÄLZER

The Shun Premier Tim Mälzer Series has been tailored specifically to the needs and requirements of professional chefs.

OTHER PRODUCTS

106 **Sharpening
& Care**
with 31 products

112 **Cutting Boards
& Knife Blocks**
with 29 products

117 **Kitchen aids
& Accessories**
with 46 products

126 **Scissors**
with 20 models



112

CUTTING BOARDS

The timeless product portfolio is handcrafted to the highest standard and represents ultimate quality and design.



117

KITCHEN AIDS

The focus of the carefully selected items lays on shapely and straightforward auxiliary tools which are easy to use and have a well thought-out functionality. The entire range in high quality offers an ideal supplement when cooking and cutting.

CARE & INFO

12 **Japanese
blade shapes**

13 **Material**

14 **Care instructions**

132 **Imprint**

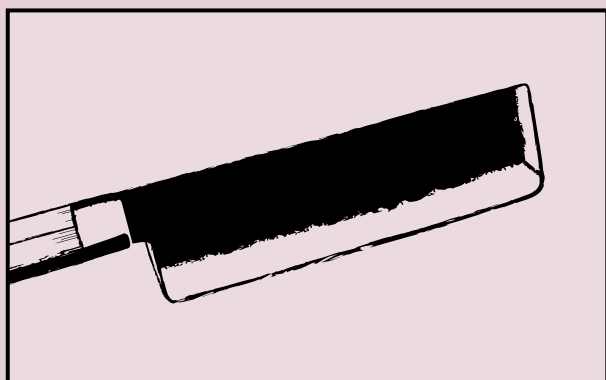
KITCHEN KNIFE SERIES

From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.



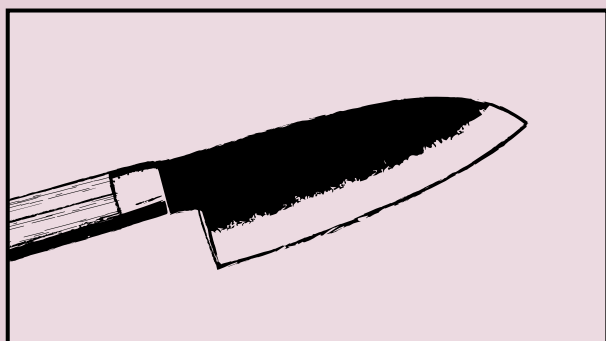


JAPANESE BLADE SHAPES



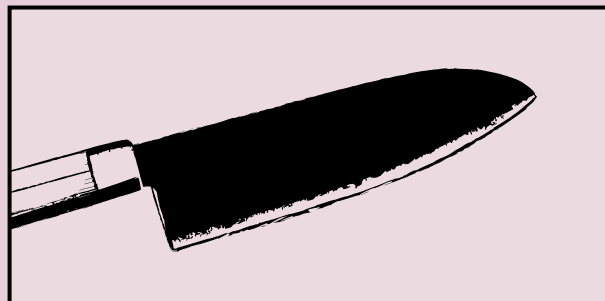
Usuba – the vegetable cutter

The Usuba blade shape is a traditional Japanese vegetable knife, and it is therefore used primarily for this purpose. Despite its axe-like shape it is not suitable for chopping bones.



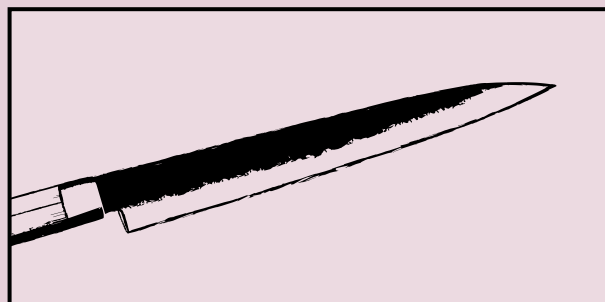
Santoku – the three virtues / benefits

The Santoku is the traditional Japanese shape for a utility knife, comparable to the German chef's knife. The name 'three benefits' is derived from its versatility for cutting fish, meat and vegetables.



Yanagiba – the willow leaf blade

The Yanagiba is a traditional Japanese slicing knife. Due to the slender, one-sided, hollow-ground and relatively long blade, the knife is particularly suitable for very thin cuts. The knife guarantees a skilful – and particularly clean, smooth cut. Such cuts are particularly important in the preparation of sushi. The length and shape of the blade allow for a long, pulling cutting movement.



Deba – the heavy blade

The Deba is used in Japanese cuisine as a traditional axe. The sturdy, heavy knife has a strong, broad blade and a single cutting edge. The front part of the blade is used mainly for filleting fish. The rear part of the blade is stronger and is used, among other things, for cutting small chicken and fish bones.



MATERIAL

A(US)10 steel 60 (±1) HRC

is characterised by its high carbon content, which ensures significant hardness. This gives it a very sharp cutting capability. Additional elements lend the steel greater elasticity and toughness, improving its corrosion and wear resistance. This makes A(US)10 knives less prone to rust and require less frequent resharpening.

SUS420J2 steel 56 (±1) HRC

is a corrosion-resistant stainless steel with a high chromium content (14%) and an average carbon content (0.3%).

6A/1K6 steel 57 (±1) HRC

is a newly developed steel. Blades fashioned from this material are especially resistant to corrosion due to their high chromium content. This is a very pure type of stainless steel. Its greater carbon content ensures a better edge holding ability.

VG2 steel 58 (±1) HRC

is a Japanese steel distinguished by its high flexibility and resilience. Thanks to its high chromium content, this blade steel is particularly resistant to both wear and corrosion.

VG10 steel 61 (±1) HRC

is a classic Japanese high performance steel with excellent properties that have awarded it the moniker "gold steel". It is a stainless blade steel of the highest quality with a high carbon content. This allows it to be tempered particularly well in contrast to other stainless steels. Moreover, VG10 boasts a particularly good edge retention.

Note: The blade lengths in the catalogue may vary slightly due to manual processing during grinding.

VG-MAX steel 61 (±1) HRC

is based on VG10 steel with further optimisations to its properties. Enriched with a higher chromium and vanadium content than VG10, it demonstrates improved edge retention and resistance to corrosion. A higher carbon content also makes it harder than other steel grades.

VG XEOS steel 60-62 (±1) HRC

This high-hardness stainless steel blade is an enhanced development of VG-MAX steel. It facilitates the creation of an even thinner cutting edge, which reduces cutting resistance and maintains sharpness for longer. Despite being produced without cobalt, VG XEOS achieves the same high hardness and corrosion resistance as VG-MAX. It thus offers outstanding cutting performance and high abrasion resistance.

Damascus steel

is in its modern form an alloy consisting of multiple visible layers produced in combination with a core steel. The base material used for the production of modern Damascus steel derives from steels with various contents of accompanying elements. The combination of steel grades with contrasting properties allows the production of particularly hard and at the same time flexible steels.

HRC

refers to hardness tests according to Rockwell's C scale, employed for particularly hard materials. The Rockwell hardness value arises from the depth a testing object reaches whilst penetrating the test material (diamond, as the hardest material, serves as the value of reference with 100 HRC).

Pakkawood

does not refer to a particular wood species, but rather the general term for impregnated layered wood veneers bonded using high quality resins to ensure the handle's stability and guarantee lasting durability in the face of moisture and organic material.



CUTTING

We recommend that you cut on wooden or plastic chopping boards. Glass, stone, and granite are unsuitable as cutting surfaces, as they can cause permanent damage to the knives' delicate blades.

The blades are principally not suitable for cutting bones, including fish bones or frozen foods.



CLEANING

Rinse the knives in hot water before using them for the first time. After each use, make sure that the knives are washed without delay (with a mild detergent) and dried off with a soft cloth. Acidic foods in particular should be rinsed off immediately after use.

For your own safety, you should always wipe the knife away from your body and away from the cutting edge with a cloth or towel.

Knives do not belong in the dishwasher, under any circumstances. Always wash the knives by hand in order to protect the material and maintain long-lasting sharpness.

STORING

When storing the knives, make sure that the blade does not come into contact with other metallic objects. This way, common causes of damage and staining can be avoided.

The best way to store the knives is in a knife block, in a wooden drawer insert, on a wooden magnetic knife rack, or in the drawer with a blade guard or sheath.



SHARPENING & CARE

Ensure that all knives with natural wooden handles do not remain in water too long.

Oil the handle from time to time with a little neutral vegetable or camellia oil.

It is also advisable to have the knives **professionally resharpened** from time to time to repair signs of wear on the cutting edge and to ensure lasting sharpness.

Due to the high degree of hardness of our knives, sharpening steels are completely unsuitable.

From the traditional whetstone to a complete electric system, our range offers the right tool for each of our knives.

For the professional handling of our grinding range please find more information under the following **website or just scan the QR-code:**



www.kai-europe.com/sharpening





2 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 60 (±2) HRC

HANDLE Pakkawood

BLADE 72 layers of Damascus steel
made of VG2 & VG10 steel
Made in Japan



with leather sheath
and aluminium case



S1 **Anniversary Set** TBS-0220

Watch Video:



S1 **Chef's Knife + Utility Knife**

Blade 20 cm Weight 265g

Blade 15 cm Weight 106g

SHUN KOHEN ANNIVERSARY



紅炎 KOHEN

With its SHUN Kohen Anniversary Set, which is limited to 3,000 units in Europe, KAI is celebrating reaching the production milestone of ten million knives for the successful Shun Damascus knife range.

This luxurious collector's set comprises a premium quality chef's knife and an all-purpose knife. These

extraordinary knives, with their unique dual-core blades and dark-grained red and black handles, are supplied in a high-quality, aluminium box for safe storage and transport. Furthermore, these limited-edition knives bear a serial number that is confirmed by the certificate of authenticity also provided. These characteristics make each set a truly unique piece.



34 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan



SHUN CLASSIC

Tradition in perfection

The Shun Classic Series unites centuries-old Japanese Samurai blacksmithing with today's modern and technically-sophisticated manufacturing processes. The result is an exceedingly high-quality range of Damascus knives, engineered with attention to the most minute details and designed to always retain its sharpness. The knives are therefore ideally suited for professional use.

The Shun Classic blades are gorgeous to look at due to the distinctive semigloss pattern exhibited by the Damascus steel composite comprising 32 layers. This combination with the elegant, tapering handle made of black pakkawood, results in an overall aesthetic design that puts quality and functionality at its core.

Material

VG-MAX steel with a hardness of 61 (±1) HRC forms the entire blade's core right up to its edge. Sheathed in 32 layers of Damascus steel, the knife embodies a peerless anatomy paired with a resilient blade that is both hard and flexible at once due to its hybrid composition. The Shun Classic blades have a double-sided edge.

The slim handle made of durable pakkawood is fashioned in a traditional Japanese chestnut shape. High quality resins added to the wood make the material particularly resilient and resistant to moisture. Its typical chestnut shape ensures a comfortable and secure grip whilst cutting, thanks to a small rim on its right side (on the left side for left-hand models). The integrated tang boosts stability and balance.



1 **Peeling Knife** DM-0715



2 **Vegetable Knife** DM-0714



3 **Paring Knife** DM-0700



4 **Utility Knife** DM-0716



5 **Kiritsuke** DM-0772

| | | |
|---|---------------------|--------------|
| 1 | Blade 6,5 cm | Weight 61 g |
| 2 | Blade 8,5 cm | Weight 68 g |
| 3 | Blade 9 cm | Weight 67 g |
| 4 | Blade 10 cm | Weight 69 g |
| 5 | Blade 9 cm | Weight 66 g |
| 6 | Blade 15 cm | Weight 135 g |
| 7 | Blade 20 cm | Weight 214 g |



6 **Kiritsuke** DM-0777



7 **Kiritsuke** DM-0771



8 **Steak Knife** DM-0711



9 **Boning Knife** DM-0710

| | | |
|----|----------------------|--------------|
| 8 | Blade 12 cm | Weight 68 g |
| 9 | Blade 15 cm | Weight 161 g |
| 10 | Blade 16,5 cm | Weight 118 g |
| 11 | Blade 15 cm | Weight 78 g |
| 12 | Blade 15 cm | Weight 79 g |
| 13 | Blade 15 cm | Weight 81 g |
| 14 | Blade 23 cm | Weight 206 g |



10 **Gokujo Boning Knife** DM-0743

also as left-hand model



11 **Utility Knife** DM-0701
12 **Utility Knife** DM-0701L **Left-hand model**



13 **Utility Knife with serrated edge** DM-0722



14 **Bread Knife** DM-0705

with serrated edge by KAI



15 **Santoku** DM-0727

also as left-hand model



16 **Santoku** DM-0702

17 **Santoku** DM-0702L **Left-hand model**

This special hollow edge ensures less attachment of food to the blade.



18 **Scalloped Santoku** DM-0718



19 **Wide Santoku** DM-0717



20 **Nakiri** DM-0728

| | | |
|----|----------------------|--------------|
| 15 | Blade 14 cm | Weight 138 g |
| 16 | Blade 18 cm | Weight 206 g |
| 17 | Blade 18 cm | Weight 205 g |
| 18 | Blade 18 cm | Weight 201 g |
| 19 | Blade 19 cm | Weight 226 g |
| 20 | Blade 16,5 cm | Weight 216 g |



- | | | |
|----|----------------------|--------------|
| 21 | Blade 15 cm | Weight 130 g |
| 22 | Blade 20 cm | Weight 207 g |
| 23 | Blade 20 cm | Weight 206 g |
| 24 | Blade 20 cm | Weight 208 g |
| 25 | Blade 25,5 cm | Weight 254 g |

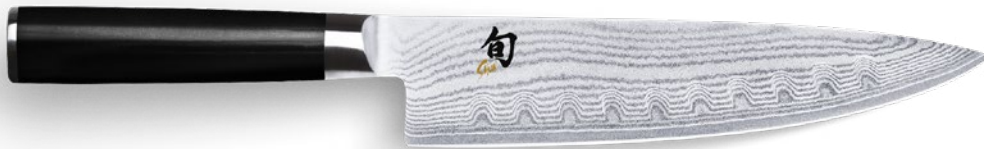
21 **Chef's Knife** DM-0723

also as left-hand model



22 **Chef's Knife** DM-0706

23 **Chef's Knife** DM-0706L **Left-hand model**



24 **Scalloped Chef's Knife** DM-0719



25 **Chef's Knife** DM-0707





26 **Slicing Knife** DM-0768

| | | |
|----|--------------------|--------------|
| 26 | Blade 18 cm | Weight 178 g |
| 27 | Blade 23 cm | Weight 199 g |
| 28 | Blade 23 cm | Weight 186 g |



27 **Slicing Knife** DM-0704



28 **Scalloped Slicing Knife** DM-0720

OUTSTANDING
DISTINCTIVE
MATURE





29 **Carving Knife** DM-0703



30 **Chinese Chef's Knife** DM-0712



31 **Carving Fork** DM-0709

flexible AUS-8A steel – no damask



32 **Flexible Fillet Knife** DM-0761

- | | |
|--------------------------|--------------|
| 29 Blade 20 cm | Weight 179 g |
| 30 Blade 18 cm | Weight 325 g |
| 31 Prongs 16,5 cm | Weight 132 g |
| 32 Blade 18 cm | Weight 109 g |
| 33 Blade 30,5 cm | Weight 197 g |

flexible AUS-8A steel – no damask



33 **Slicing Knife** DM-0735



S1 **Carving Set** DMS-200

- S1 **DM-0703 + DM-0709**
- S2 **DM-0701 + DM-0706**
- S3 **DM-0701 + DM-0702**
- S4 **DM-0700 + DM-0701**

in a wooden case with magnetic closure



S2 **Knife Set** DMS-220



S3 **Knife Set** DMS-230



S4 **Knife Set** DMS-210





S5 **Knife Set** DMS-300



S6 **Knife Set** DMS-310



S7 **Steak Knife Set** DMS-400



S8 **Fork Set** DM-0990

S5 **DM-0700 + DM-0701 + DM-0706**

S6 **DM-0700 + DM-0701 + DM-0702**

S7 **4x DM-0711**

S8 **2x Fork**

S9 **Fork + Steak Knife + Knife rest**



S9 **Cutlery Set** DM-0907



6 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan





SHUN CLASSIC WHITE

Light and durable

The Shun Classic White series with its six selected blade shapes and bright ash wood coloured handle is now an integral element of the Shun Classic series. The light coloured version also combines centuries-old Japanese Samurai blacksmithing with modern and sophisticated manufacturing processes.

The result are kitchen knives, which have been perfected to the smallest detail and consistently designed for continual sharpness – ideal for professional use. The Shun Classic White series received the German Design Award 2021.

Material

The blade, ground on both sides, is made of VG-MAX steel with a hardness of 61 (±1) HRC and is sheathed in 32 layers of Damascus steel. This combination ensures the long-lasting sharpness and durability of the blade.

In contrast to the dark handle of the Shun Classic series, the handle in the Japanese chestnut shape is made of ash-coloured pakkawood. Due to the treatment with high-quality resins, the handle is particularly resistant to moisture.



1 **Paring Knife** DM-0700W

- | | | |
|---|--------------------|-------------|
| 1 | Blade 9 cm | Weight 63 g |
| 2 | Blade 15 cm | Weight 78 g |



2 **Utility Knife** DM-0701W



- | | | |
|---|--------------------|--------------|
| 3 | Blade 18 cm | Weight 202 g |
| 4 | Blade 20 cm | Weight 203 g |
| 5 | Blade 23 cm | Weight 196 g |
| 6 | Blade 23 cm | Weight 205 g |

3 **Santoku** DM-0702W



4 **Chef's Knife** DM-0706W



5 **Slicing Knife** DM-0704W



6 **Bread Knife** DM-0705W

with serrated edge by KAI

**CONSISTENT
HIGH QUALITY
UNIQUE**





5 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 60 (± 1) HRC

HANDLE Pakkawood

BLADE A(US)10 steel
Made in Japan





SHUN PRO SHO

Classic japanese design

The Shun Pro Sho Series focuses exclusively on single-edged and thus traditionally Japanese blade shapes. Thanks to extremely high manufacturing standards and corrosion-resistant blade steels, this series is particularly suitable for continuous professional use. The knife's elegant design combines classic Japanese design language with contemporary features in a sublime fashion. Their blades embossed with an elaborate ornamental pattern, created using an innovative manufacturing process, form the knives' visual highlight.

As in the Shun Classic Series, the elegantly shaped and functional black pakkawood handle stands in contrast to the blade's opulent patterns. The series received a Special Mention in the 2019 German Design Award.

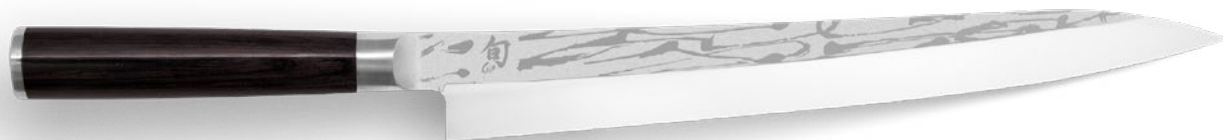
Material

The knife's blade is made of corrosion-resistant A(US)10 steel with a hardness of 60 (±1) HRC. Its cutting edge, honed to 45° on one side, ensures the extra sharpness required for extreme precision. The flat of the blade is hollow-ground to create a cushion of air between it and the material being cut. Combined with a wide and flat blade, this reduces friction to a minimum and guarantees perfect cutting results.

The handle, made of black pakkawood, appears very elegant and fits the hand perfectly. Its asymmetrical chestnut shape enables a secure and comfortable grip whilst cutting. The integrated tang provides stability and balance.



1 **Yanagiba** VG-2005



2 **Yanagiba** VG-2006

- | | | |
|---|--------------------|--------------|
| 1 | Blade 24 cm | Weight 184 g |
| 2 | Blade 27 cm | Weight 206 g |





MASTERFUL TIMELESS EXTREME



3 **Usuba** VG-2007



4 **Deba** VG-2002

- | | | |
|---|----------------------|-------------|
| 3 | Blade 16,5 cm | Weight 218g |
| 4 | Blade 16,5 cm | Weight 294g |
| 5 | Blade 21 cm | Weight 241g |



5 **Deba** VG-2003



6 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (± 1) HRC

HANDLE Pakkawood

BLADE 71 layers of Damascus steel
made of VG2 & VG10 steel
Made in Japan



reddot winner 2025



SHUN KAGEROU

Innovative Precision

The knives in the Shun Kagerou Series stand out thanks to their exceptional appearance and the fact that they are crafted from first-class materials to the highest standards. Blades are created using composite blade technology for excellent, long-lasting cutting performance and a unique design. The novel blade pattern is divided into two sections: the upper part has an elegant, highly polished finish, while the fine design of dual-core Damascus steel winding along the cutting edge evokes the heat shimmer seen above blazing flames.

The knives are available in six blade shapes and are fitted with an elegant grey-marbled Pakkawood handle. The end cap bearing the Shun™ logo completes the luxurious overall impression of the knives. The Shun Kagerou series received the Red Dot Award 2025.

Material

The dual-core blades in this series are forged using an innovative process that combines two types of steel to create a single blade with 71 layers. This results in a blend of flexible VG2 steel and extremely hard VG10 steel, which provides the blades with long-lasting edge retention and exceptional sharpness. This makes cutting ingredients effortless and ensures that food releases easily from the blade.

The grey-marbled Pakkawood handles are treated with select resins, making them extremely smooth, resilient, moisture-resistant and durable. The handle's special, symmetrical design allows for excellent handling and supports the knife's stability during use. Thanks to the seamless transition of the bolster and forged end cap, the knives are ideally counterbalanced for optimal cutting performance.



- | | | |
|---|--------------------|--------------|
| 1 | Blade 10 cm | Weight 98 g |
| 2 | Blade 15 cm | Weight 111 g |
| 3 | Blade 18 cm | Weight 217 g |

1 **Paring Knife** DCC-0700



2 **Utility Knife** DCC-0701



3 **Santoku** DCC-0702

IMAGINATIVE
SOPHISTICATED
HARMONIOUS





- 4 **Blade 23 cm** Weight 184 g
- 5 **Blade 20 cm** Weight 220 g
- 6 **Blade 16,5 cm** Weight 218 g



4 **Bread Knife** DCC-0705



5 **Chef's Knife** DCC-0706



6 **Nakiri** DCC-0742



6 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE 72 layers of Damascus steel
made of VG2 & VG10 steel
Made in Japan



SHUN NAGARE BLACK

Elegance in black

KAI has created another innovative masterpiece of Japanese blacksmithing with its Shun Nagare Black Series. Its sophisticated design, the special properties of the materials employed, and a technically complex production process places this series of knives among the pinnacle of the luxury class. An artfully decorated, radial pattern of Damascus layers adorns the highly polished blades. Combined with the black handle, the knife's design evokes an impressive, unique overall finish.

The series' blades consist of two different types of steel, which are bonded to form a 72-layered piece of Damascus steel. This elaborate production method involves the application of two different steels in alternating layers, right to the cutting edge, thus creating a blade that delivers exceptional, long-lasting cutting performance.

Material

KAI produces the dual-core blade of the Shun Nagare Black Series in an innovative forging process. Here, two types of steel with different properties are combined to form a 72-layered piece of Damascus steel. The combination of flexible and robust VG2 steel and an especially hard VG10 steel results in a hardness of 61 (±1) HRC. As a result, the double-edged blades have a particularly long-lasting edge retention, and excellent sharpness.

The ergonomic black handle sits pleasantly in the hand thanks to its soft, rounded lines. The forged tang in the handle lends the knife a robust stability and provides an optimum counterweight to the blade. The riveted handles made from black Pakkawood, an impregnated and extremely durable wood veneer, gives the knife an elegant, quality finish.



**STYLISH
BRILLIANT
GRACEFUL**



1 **Paring Knife** NDC-0700S

- | | | |
|---|--------------------|--------------|
| 1 | Blade 9 cm | Weight 88 g |
| 2 | Blade 15 cm | Weight 104 g |
| 3 | Blade 18 cm | Weight 218 g |



2 **Utility Knife** NDC-0701S



3 **Santoku** NDC-0702S



4 **Chef's Knife** NDC-0706S



5 **Slicing Knife** NDC-0704S



6 **Bread Knife** NDC-0705S

with serrated edge by KAI



- | | | |
|---|--------------------|--------------|
| 4 | Blade 20 cm | Weight 226 g |
| 5 | Blade 23 cm | Weight 207 g |
| 6 | Blade 23 cm | Weight 222 g |



14 BLADE SHAPES + LIMITED EDITION

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan



TiM
TIM MÄLZER



SHUN PREMIER TIM MÄLZER

Complex Workmanship

The Shun Premier Tim Mälzer Series has been tailored specifically to the needs and requirements of professional chefs. In this premium series, the high-quality material properties of the well-known Shun Classic Series are combined with an entirely novel and commanding overall appearance. The blade is divided into three different textures:

The blade's back down to its middle has been hammered to create a surface known as Tsuchime. This is followed by a fine matt Damascus grain typical for Shun. The blade is finished with a highly-polished precision cutting edge. The meticulously machined blade is paired with a medium brown, grained pakkawood handle. The blade's particularly hard and durable steel core provides incredible sharpness and a long-lasting cutting ability.

Material

The Shun Premier blade's core fashioned from extremely hard VG-MAX steel and is enveloped in 32 layers of Damascus steel. This combination of different steel grades makes the blade both hard and flexible at once. The double-sided blade is easy to use because of its light weight and guarantees a clean and precise cut. The incorporation of a hammered surface underlies not only aesthetic reasons, but also serves the release of material from the blade thanks to the resulting air pockets.

Thanks to its symmetrical shape, it is suitable for both left- and right-handed users. A continuous tang ensures stability and balance whilst cutting. As a special touch, the handle's end has been engraved with Tim Mälzer's bull's head, the professional chef's trademark.

no damask



1 **Peeling Knife** TDM-1715



2 **Paring Knife** TDM-1700



3 **Utility Knife** TDM-1701

- | | | |
|---|----------------------|--------------|
| 1 | Blade 5 cm | Weight 61 g |
| 2 | Blade 10 cm | Weight 77 g |
| 3 | Blade 16,5 cm | Weight 93 g |
| 4 | Blade 16,5 cm | Weight 95 g |
| 5 | Blade 15 cm | Weight 152 g |
| 6 | Blade 20 cm | Weight 216 g |



4 **Utility Knife with serrated edge** TDM-1722



5 **Chef's Knife** TDM-1723



6 **Chef's Knife** TDM-1706



7 **Slicing Knife** TDM-1704



8 **Bread Knife** TDM-1705

with serrated edge by KAI



9 **Nakiri** TDM-1742

- | | | |
|---|--------------------|--------------|
| 7 | Blade 24 cm | Weight 213 g |
| 8 | Blade 23 cm | Weight 230 g |
| 9 | Blade 14 cm | Weight 175 g |



10 **Santoku** TDM-1727

- 10 **Blade 14 cm** Weight 158 g
- 11 **Blade 18 cm** Weight 215 g
- 12 **Prongs 16,5 cm** Weight 142 g



11 **Santoku** TDM-1702



12 **Carving Fork** TDM-1709



**IMPRESSIVE
ELABORATE
POWERFUL**



- S1 **TDM-1701 + TDM-1702**
- S2 **TDM-1701 + TDM-1706**
- S3 **2x Steak Knife**
- S4 **Fork + Steak Knife**
- S5 **2x Fork**

in a wooden case



S1 **Knife Set** TDMS-230



S2 **Knife Set** TDMS-220



S3 **Steak Knife Set** TDMS-400



S4 **Cutlery Set** TDM-0907



S5 **Fork Set** TDM-0990

SHUN PREMIER THE LEGEND ANNIVERSARY

LIMITED EDITION



To celebrate 15 years of their mutually fruitful cooperation, KAI and Tim Mälzer have created this anniversary knife, limited to 6,666 pieces worldwide. The knife combines the traditional Japanese Tantō blade with the distinctive features of the Shun Premier blade design. Each knife is engraved with its own unique serial number on the bolster.

Originally a short sword, the Tantō later found its way into the modern kitchen. This versatile knife can be used for a variety of tasks, from cutting vegetables and paring meat to filleting fish.

The blade, which has an extremely hard VG-MAX steel core encased in 32 layers of Damascus steel, is firmly connected to the brown-grained Pakkawood handle with an ultra-matt finish via a full tang. The optimal balance between blade and handle ensures outstanding, safe cutting control.

In recognition of its excellent product design, the 15 The Legend Tantō Anniversary Knife was honoured with the German Design Award 2025 and the Red Dot Award 2025.



Tantō TDM-1785
Blade 25,5 cm Weight 220 g



reddot winner 2025

NEW

15

THE LEGEND
ANNIVERSARY



limited edition

-6666-
PIECES

kai-europe.com



3 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (± 1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan



reddot award 2018
winner





TIM
TIM MÄLZER



SHUN PREMIER TIM MÄLZER MINAMO

Artfully Connected

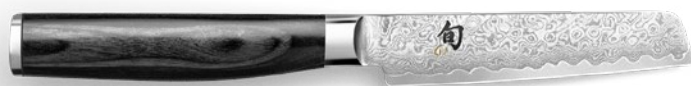
The Shun Premier Tim Mälzer Minamo series forms an exquisitely elegant and individual addition to the premium class of the Shun Premier Series of knives. The series unites Japanese and European elements in an especially artful manner. Tim Mälzer came up with the idea to develop a combination of the typically Japanese Santoku knife and the classic European chef's knife.

This fusion served as the basis for three distinct blade shapes. The series is distinguished by a very clear form language. The combination of a black handle with a specially designed blade embellished with a fine Damascus grain makes every knife appear like an entirely unique object. The series' name originates from this fine grain, which is reminiscent of water's surface rippling in the rain (Jap.: Minamo). The blade's structure, composed of a hard core, and enveloped in a flexible Damascus steel ensures the utmost sharpness, long-lasting cutting ability, and ideal performance. The Shun Premier Tim Mälzer Minamo series received the Red Dot Award 2018 and the German Design Award 2019.

Material

The Shun Premier Tim Mälzer Minamo blade's core consists of extremely hard VG-MAX steel (61 (±1) HRC), wrapped in 32 layers of Damascus steel. The blades' high-gloss finish is completed with a Damascus grain. The combination of Santoku and cooking knife's hybrid nature, embodied in the blade's rectangular form, easily allows both rocking movements as well as the accurate chopping of cutting materials. The blades are ground on both sides.

Thanks to its symmetrical shape, the black pakkawood handle is suitable for both left- and right-handed users. The slight arch on the handle's underside enables a comfortable fit. The forged tang ensures a perfect balance between blade and handle.

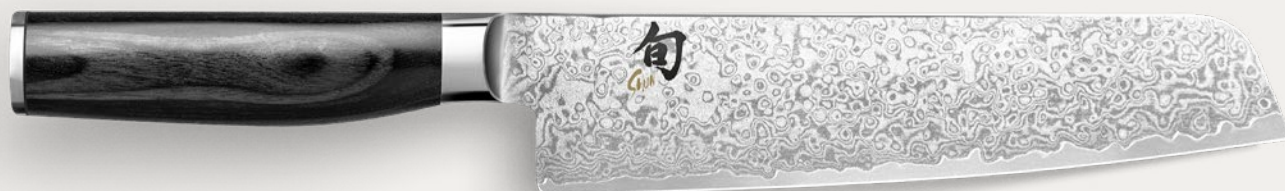


1 **Paring Knife** TMM-0700

- | | | |
|---|--------------------|-------------|
| 1 | Blade 9 cm | Weight 71g |
| 2 | Blade 15 cm | Weight 93g |
| 3 | Blade 20 cm | Weight 218g |



2 **Utility Knife** TMM-0701



3 **Santoku** TMM-0702



**ARTISTIC
FIRST CLASS
ELEGANT**





CATEGORY Comfort Series
PRODUCTION Industrially made
ROCKWELL HARDNESS 56 (±1) HRC
HANDLE POM plastic
BLADE 4116 stainless steel
Designed by Tim Mälzer



TIM MÄLZER KAMAGATA

Straightforward and Efficient

The Tim Mälzer Kamagata series of kitchen knives makes an impact with its high standard of functionality, robust quality and minimalist aesthetics. With its clean-lined design, the knife collection focuses on the essentials required for efficient processes in the kitchen. At the beginning of the multi-year development process in Japan, Tim Mälzer designed the original blade shape himself. The stylish curve of the blade gives the knives their characteristic contour. The name "Kamagata" (Japanese for "sickle-shaped") is derived from this distinctive shape. The blades are made of stainless steel with a polished finish.

In combination with the black handle, the knives have an efficient, cool look and guarantee excellent handling and ergonomic features. Thanks to the special coordination of the different blade shapes, the Tim Mälzer Kamagata series provides the right knife for every purpose.

Material

The attractively shaped blades are forged from 4116 stainless steel. They have a hardness of 56 (± 1) HRC and are corrosion resistant. Tim Mälzer's logo and personal signature are applied to the blade and, together with the satin finish, complete the exclusive and high-quality overall look.

The polished handle is ergonomically shaped and the symmetrical alignment makes it suitable for both left-handed and right-handed users. It sits comfortably in the hand and provides a secure, comfortable hold when working. The perfect balance between the handle and blade makes cutting a particularly smooth experience. Made using polished POM plastic, the handle is water resistant, hygienic and easy to maintain. Tim Mälzer's own "bull in the kitchen" trademark adorns the end of the handle, adding a sophisticated highlight.



1 **Paring Knife** TMK-0700



2 **Utility Knife** TMK-0701



3 **Paring Knife** TMK-0700E



4 **Utility Knife** TMK-0701E



5 **Santoku** TMK-0702

- | | | |
|---|----------------------|--------------|
| 1 | Blade 9,5 cm | Weight 78 g |
| 2 | Blade 15 cm | Weight 102 g |
| 3 | Blade 9,5 cm | Weight 78 g |
| 4 | Blade 16 cm | Weight 98 g |
| 5 | Blade 16,5 cm | Weight 194 g |
| 6 | Blade 23 cm | Weight 182 g |



6 **Slicing Knife** TMK-0704



**PURISTIC
FUNCTIONAL
AWESOME**



- | | | |
|---|--------------------|--------------|
| 7 | Blade 20 cm | Weight 207 g |
| 8 | Blade 20 cm | Weight 197 g |
| 9 | Blade 23 cm | Weight 205 g |

7 **Chef's Knife** TMK-0706



8 **Chef's Knife** TMK-0770



9 **Bread Knife** TMK-0705

with serrated edge by KAI



3 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 60-62 (± 1) HRC

HANDLE Pakkawood

BLADE 3-layered VG XEOS Steel
Made in Japan



reddot winner 2023

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SEKI

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MAGO

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SEKI MAGOROKU MASTER LINE KANAME

Satin Finish

The Kaname Series is part of our premium brand Seki Magoroku Master Line and technically belongs to the product family of 3-layered steel knives. That family, along with our entire Damascus knife range, represents our high-quality premium class.

The elaborate three-layered blade with satin finish and highly polished cutting edge completes the overall elegant look of the knife and ensures excellent functionality and sharpness. The Kiritsuke form is characterized by a tapered design, with a striking notch at the rear end of the blade which also ensures a comfortable and safe handling. Kiritsuke are all-rounders in the kitchen, but the three different blade sizes of the Kaname series also allow you to use these knives for different purposes and are therefore a fantastic partner in the preparation of demanding dishes and delicate ingredients. The series received the Red Dot Award 2023.

Material

At the core, the blades of the Kaname are made of an extremely hard VG XEOS steel with a hardness of 60-62 (±1) HRC, which is itself sheathed in two layers of stainless steel. This special manufacturing method creates a thin cutting edge of excellent and long-lasting sharpness that reduces food resistance during use and ensures smooth and precise cuts.

We gathered feedback and the experience of kitchen professionals and end users to create the best possible design of the handle. The result is an intricately handcrafted black-grained pakka wood handle with a seamless transition from handle to bolster. Its octagonal, ergonomic shape offers good control when cutting, while the knife lies securely and comfortably in the hand.



- | | | |
|---|----------------------|--------------|
| 1 | Blade 12 cm | Weight 78 g |
| 2 | Blade 15 cm | Weight 134 g |
| 3 | Blade 19,5 cm | Weight 160 g |

1 **Kiritsuke** AE-5500



2 **Kiritsuke** AE-5501



3 **Kiritsuke** AE-5502

WORK OF ART
TRADITIONAL
EXTREME







3 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 60-62 (± 1) HRC

HANDLE Pakkawood

BLADE 32 layers of Damascus steel
Core in VG XEOS steel
Made in Japan

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SEKI MAGOROKU MASTER LINE MIGAKI

Unique Aesthetics

KAI presents the second edition of the Seki Magoroku Master Line with Migaki. Drawing inspiration from the aesthetics of traditional samurai swords (katana), these knives are characterised by their pronounced curvature and elegant Damascus pattern, reminiscent of a rippling water surface. This series introduces the Gyūtō blade shape to KAI's European range for the first time. Much like the European chef's knife, this Japanese kitchen knife is an all-rounder that can be used for a wide variety of cutting tasks and ingredients.

Material

At their core, the blades are made of extremely hard VG XEOS steel, which is encased in 32 layers of Damascus steel. This unique manufacturing process creates an exceptionally thin cutting edge that reduces resistance during use. The result is excellent, long-lasting sharpness and the ability to make delicate, smooth and precise cuts. The elaborately crafted Damascus blade and highly polished cutting edge complete the elegant overall design of the knives, guaranteeing outstanding functionality and sharpness.

The grey-grained Pakkawood handle provides a smooth transition from the bolster. Its ergonomic, hexagonal shape offers good control during cutting and sits securely and comfortably in the hand. The handle design helps to prevent hand and joint fatigue, even during prolonged use.



POWERFUL EXTROVERTED DYNAMIC



1 **Gyütö** AE-5510

- | | | |
|---|----------------------|--------------|
| 1 | Blade 12 cm | Weight 79 g |
| 2 | Blade 15 cm | Weight 135 g |
| 3 | Blade 19,5 cm | Weight 165 g |



2 **Gyütö** AE-5511



3 **Gyütö** AE-5512



5 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 56/61 (±1) HRC

HANDLE Pakkawood

BLADE SUS420J2 / VG10 steel
Made in Japan



reddot award 2013
winner

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SEKI MAGOROKU COMPOSITE

Dynamic Ease

Having received the Red Dot Design Award 2013, the Seki Magoroku Composite Series is the symbol of KAI contemporary design expertise. The series combines dynamism and lightness:

The composite blade comprises two different steel grades, laminated and bonded using copper solder. This results in a stunning flash of copper running along its length. The resulting appearance is impressive and turns the blade into a highlight of hightech engineering. In combination with the pale wooden handle, the series appears futuristic, light, and sophisticated. Beyond that, the knives ensure ultimate sharpness and an extraordinary overall performance.

Material

The blade combines different textures and grades of steel: the chamfered, polished bolster merges into the satined rounded blade back made of SUS420J2 steel and flows into a cutting edge made of especially hard VG10 steel. The double-bevel blades combine a minimalistic aesthetic with high edge retention and corrosion resistance.

The fair, cross-grained pakkawood handle is seamlessly attached to the integrated tang, which is suitable for both left- and right-handed users due to its symmetrical shape. The handle is slim and light, giving it rather top-heavy and dynamic handling characteristics. The seamless transition from handle to polished bolster enables the comfortable and easy holding of the blade between thumb and forefinger.



1 **Paring Knife** MGC-0400

- | | | |
|---|----------------------|--------------|
| 1 | Blade 9 cm | Weight 62g |
| 2 | Blade 15 cm | Weight 77 g |
| 3 | Blade 16,5 cm | Weight 166 g |



2 **Utility Knife** MGC-0401



3 **Santoku** MGC-0402



4 **Chef's Knife** MGC-0406



5 **Nakiri** MGC-0428

4 **Blade 20 cm** Weight 173 g

5 **Blade 16,5 cm** Weight 185 g

**ESTHETIC
CONTEMPORARY
LIGHT**





11 BLADE SHAPES

CATEGORY Comfort Series

PRODUCTION Handmade

ROCKWELL HARDNESS 57 (±1) HRC

HANDLE Pakkawood

BLADE 1K6 stainless steel
Made in Japan

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SEKI MAGOROKU RED WOOD

Traditional shape

Seki Magoroku Red Wood is a series of kitchen knives with a robust stainless steel quality and typically Japanese features. With its highly polished blades, the series includes single and double bevel blades that share the common denominators of stable and well-balanced functionality as well as sharpness. The design combines a minimalist basic form with traditional Japanese aesthetics.

Material

The blades of the Seki Magoroku Red Wood Series are made of a carbon 1K6 stainless steel with a hardness of 57 (± 1) HRC. The single and the double bevel blade shape convince with long-lasting edge retention and excellent sharpness. The traditional single-sided grinding of Japanese blades minimises friction between the blade and the cut material, enabling particularly precise cuts, for the preparation of sushi, for instance.

The handle with its traditional chestnut shape is made of pakkawood. High-quality resins added to the wood make the material exceptionally resilient and moisture-resistant. The handle narrows down towards the blade and sits comfortably in the hand. Handle and blade are inserted into each other and firmly connected by a shiny black plastic ferrule.



- | | | |
|---|--------------------|--------------|
| 1 | Blade 10 cm | Weight 66 g |
| 2 | Blade 15 cm | Weight 78 g |
| 3 | Blade 17 cm | Weight 140 g |

1 **Paring Knife** MGR-0100P



2 **Utility Knife** MGR-0150U



3 **Santoku** MGR-0170S



CLASSIC MINIMALISTIC BALANCED

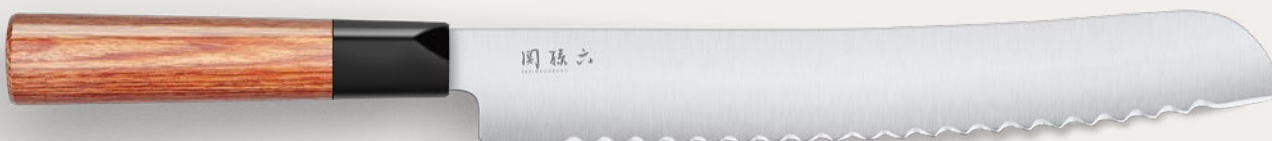


4 **Chef's Knife** MGR-0150C

- | | | |
|---|----------------------|-------------|
| 4 | Blade 15 cm | Weight 121g |
| 5 | Blade 20 cm | Weight 157g |
| 6 | Blade 22,5 cm | Weight 152g |
| 7 | Blade 20 cm | Weight 122g |

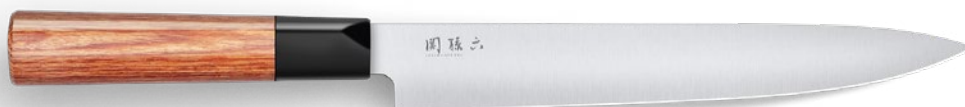


5 **Chef's Knife** MGR-0200C



6 **Bread Knife** MGR-0225B

with serrated edge by KAI



7 **Slicing Knife** MGR-0200L

| | | |
|----|--------------------|--------------|
| 8 | Blade 17 cm | Weight 196 g |
| 9 | Blade 21 cm | Weight 118 g |
| 10 | Blade 24 cm | Weight 122 g |
| 11 | Blade 15 cm | Weight 243 g |



8 **Usuba** MGR-0165U



9 **Yanagiba** MGR-0210Y



10 **Yanagiba** MGR-0240Y



11 **Deba** MGR-0155D





15 BLADE SHAPES

CATEGORY Professional Series
PRODUCTION Industrially made
ROCKWELL HARDNESS 56 (±1) HRC
HANDLE 18-8 stainless steel
BLADE 5CR15MoV steel
 Made in Japan

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SEKI MAGOROKU SHOSO

Watch Video:



All Stainless Steel Knife

With their sober and elegant stainless steel look, Seki Magoroku Shoso knives are a real gem in the kitchen. Forged of stainless steel, these knives are sharpened and honed with great technical skill. The result is blades with the kind of perfect sharpness, robustness and durability that is ideal for daily use in the kitchen.

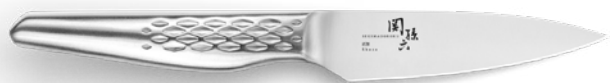
The ergonomic handle with its distinctive diamond pattern forms a seamless transition with the beautifully shaped, satin-finished blade. These kitchen knives are made entirely of stainless steel and ensure pleasantly easy, secure handling and optimum hygiene.

Material

The Shoso blade is forged from 5CR15MoV stainless steel with a hardness of 56 (± 1) HRC, which guarantees a high and uniform level of hardness as well as long-lasting cutting durability. Their convex grind gives the knives a stable cutting edge – ideal for a clean and precise cut. The matt finish highlights the cool elegance of the knife.

The matt handle made of stainless 18-8 steel is particularly robust, and ensures professional handling thanks to its symmetrical elliptical shape. The integrated diamond pattern provides a secure and comfortable grip while cutting. The seamless transition from handle to blade emphasises the clearly defined lines of the knives.

SHAPEFUL THOROUGH EXCELLENT



1 **Paring Knife** AB-5170



2 **Utility Knife** AB-5163



3 **Utility Knife** AB-5161

- | | | |
|---|--------------------|------------|
| 1 | Blade 9 cm | Weight 55g |
| 2 | Blade 12 cm | Weight 66g |
| 3 | Blade 15 cm | Weight 78g |



4 **Santoku** AB-5162



5 **Santoku** AB-5156



6 **Scalloped Santoku** AB-5157

| | | |
|---|----------------------|--------------|
| 4 | Blade 14 cm | Weight 130 g |
| 5 | Blade 16,5 cm | Weight 136 g |
| 6 | Blade 16,5 cm | Weight 134 g |
| 7 | Blade 18 cm | Weight 133 g |
| 8 | Blade 21 cm | Weight 149 g |



7 **Chef's Knife** AB-5158



8 **Chef's Knife** AB-5159



9 **Chef's Knife** AB-5160



10 **Bread Knife** AB-5167



11 **Nakiri** AB-5168

| | | |
|----|----------------------|--------------|
| 9 | Blade 24 cm | Weight 167 g |
| 10 | Blade 21 cm | Weight 135 g |
| 11 | Blade 16,5 cm | Weight 155 g |
| 12 | Blade 16,5 cm | Weight 200 g |



12 **Chinese Chef's Knife** AB-5165





13 **Deba** AK-1132



14 **Yanagiba** AK-1134



15 **Yanagiba** AK-1135



S1 **Knife Set** 51S-300



S2 **Knife Set** 51S-310

13 **Blade 18 cm** Weight 250 g

14 **Blade 21 cm** Weight 143 g

15 **Blade 24 cm** Weight 150 g

S1 **AB-5163 + AB-5161 + AB-5158**

S2 **AB-5163 + AB-5161 + AB-5156**



9 BLADE SHAPES

CATEGORY Professional Series

PRODUCTION Handmade

ROCKWELL HARDNESS 58 & 56 (±1) HRC

HANDLE Pakkawood & PP plastic

BLADE 8A solid & SUS420J2
Made in Japan

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SEKI

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SEKI MAGOROKU KINJU & HEKIJU

Professional and Puristic

The kitchen knives in the Seki Magoroku Kinju and Hekiju series are particularly light in the hand and enable precise cutting. The 7 blades of the Kinju knives are suitable for right-handers, while the two blades of the Hekiju series are specially designed for left-handed users. The Kinju series includes four Deba knives and three Yanagiba knives for raw meat and raw fish, available in different sizes. The Hekiju series includes a Deba and a Yanagiba. The Seki Magoroku Kinju and Hekiju kitchen knives make a strong impression with their high functionality and durability. The typical Japanese blade shape in combination with the simple, black handle creates a timeless, minimalist aesthetic.

Material

Unique technologies are applied in producing the blade of the Seki Magoroku Kinju and Hekiju knife series, making it possible to create the demanding, pointed cutting edges of traditional Japanese kitchen knives. They are ground on one side, which guarantees an optimal and straight cut. Maximum blade sharpness is achieved by the highly precise processing of the cutting edge.

The handles of the Seki Magoroku Kinju and Hekiju series differ in shape and material. The octagonal handle of Kinju knives is made of laminated, reinforced wood for a comfortable feel when cutting. The handle is extremely water-resistant, thanks to the use of high-quality natural wood which is treated by a special process. The handle of the Hekiju knife, developed for left-handers, is more rounded than that of the Kinju series and consists of a robust resin with leather-type embossing.

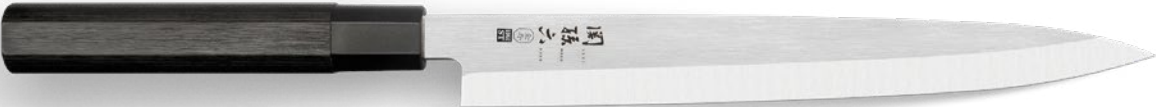


- | | | |
|---|--------------------|--------------|
| 1 | Blade 18 cm | Weight 128 g |
| 2 | Blade 21 cm | Weight 139 g |
| 3 | Blade 24 cm | Weight 164 g |

1 **Yanagiba** AK-1104 [Kinju]



2 **Yanagiba** AK-1105 [Kinju]



3 **Yanagiba** AK-1106 [Kinju]



4 **Deba** AK-1100 [Kinju]



5 **Deba** AK-1101 [Kinju]



6 **Deba** AK-1102 [Kinju]



7 **Deba** AK-1103 [Kinju]

- 4 **Blade 10 cm** Weight 99 g
- 5 **Blade 15 cm** Weight 252 g
- 6 **Blade 16,5 cm** Weight 283 g
- 7 **Blade 18 cm** Weight 301 g
- 8 **Blade 15 cm** Weight 138 g
- 9 **Blade 21 cm** Weight 97 g

Left-hand model



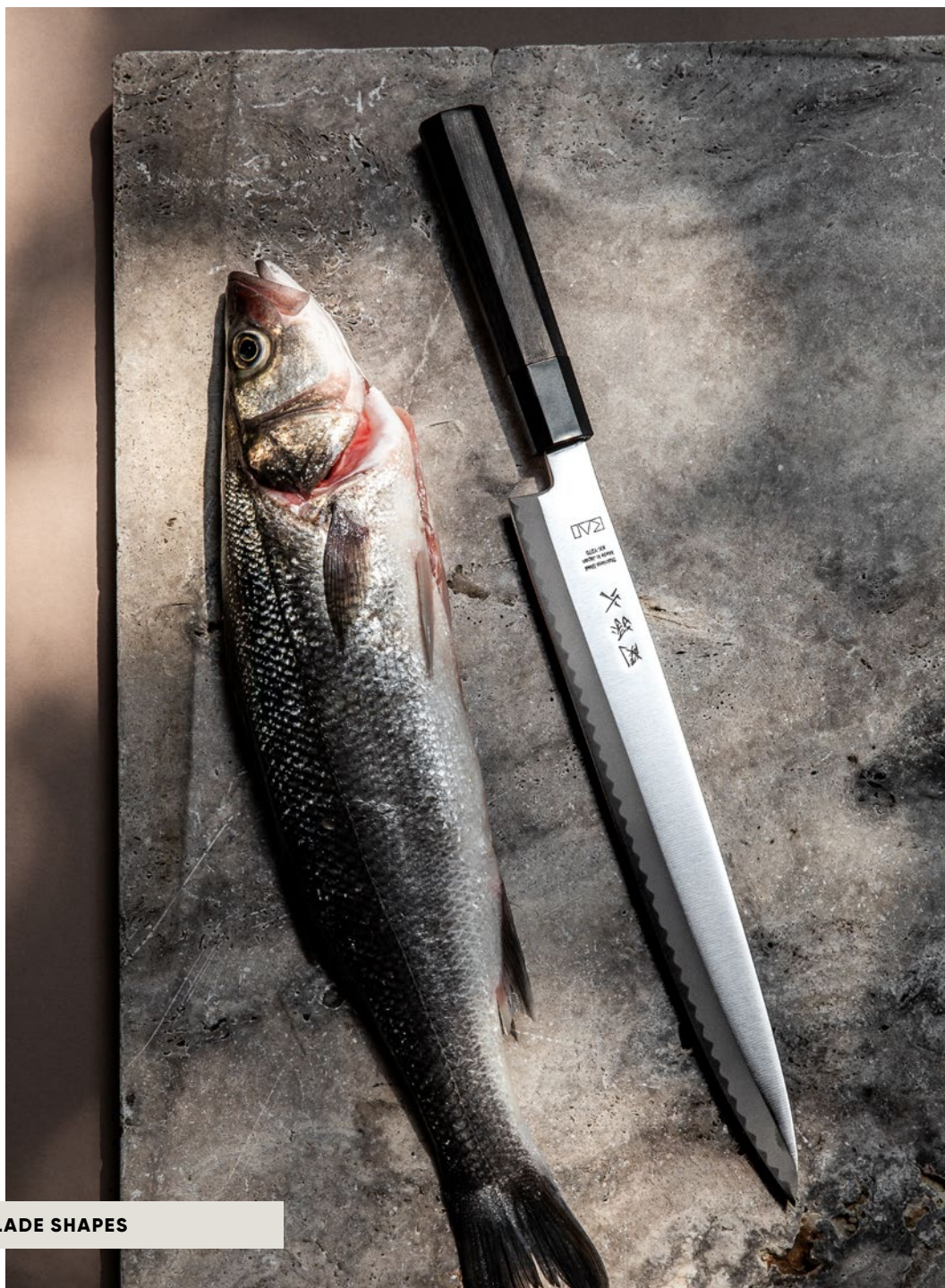
8 **Deba** AK-5073 [Hekiju]

Left-hand model



9 **Yanagiba** AK-5077 [Hekiju]





2 BLADE SHAPES

CATEGORY Professional Series

PRODUCTION Handmade

ROCKWELL HARDNESS 58 (±1) HRC

HANDLE Pakkawood

BLADE 8A solid
Made in Japan

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SEKI
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SEKI MAGOROKU KK YANAGIBA

Sushi Master

The Seki Magoroku KK Yanagiba Japanese knives are distinguished by their pure form and the octagonal, black matt handle made of pakkawood. The extremely long, slim blade shape enables wafer-thin, precise cuts – perfect for slicing fish. The Yanagiba's one-side bevelled blade is made of high carbon stainless steel and is decorated with a soft, wavy line as a satin finish. The KK series combines robust quality with simple functionality.



1 **Yanagiba** KK-0027



2 **Yanagiba** KK-0030



- 1 **Blade 27 cm** Weight 212g
- 2 **Blade 30 cm** Weight 231g

**PROFESSIONAL
ARTISAN
TRADITIONAL**





17 BLADE SHAPES

CATEGORY Comfort Series

PRODUCTION Industrially made

ROCKWELL HARDNESS 58 (±1) HRC

HANDLE PP plastic

BLADE 1K6 stainless steel
Made in Japan



WASABI BLACK

Consistently Sharp

The Wasabi Black Series can trace its origins to Japanese communal kitchens. Thanks to a successful combination of enduring functionality and sharpness, robust material quality, and a minimalistic design, the numerous blades of the series are intended for uncomplicated and continuous use. The series includes single and double bevel blade shapes and convinces with an impressive price-to-performance ratio. Lastly, the series owes its easy-care handling to the water-resistant plastic handle – the pleasant feel of which has been achieved through the addition of bamboo powder.

Material

The polished blades of the Wasabi Black Series are made of newly developed corrosion-resistant 6A/1K6 steel with a hardness value of 58 (±1) HRC. The extensive range offers both double bevel blade shapes, as well as traditional Japanese single bevel blade shapes. The slightly arched back of the blade allows a secure grip during work, making it easier to make fine rocking movements.

The matt black plastic grip is water resistant and thus particularly robust. Its oval or chestnut shape depends on the blade size and exhibits a pleasant, natural feel thanks to the addition of bamboo powder. The handle and stainless steel blade are permanently moulded together, ruling out the accumulation of dirt.



1 **Paring Knife** 6710P

- | | | |
|---|----------------------|--------------|
| 1 | Blade 10 cm | Weight 67 g |
| 2 | Blade 15 cm | Weight 79 g |
| 3 | Blade 16,5 cm | Weight 136 g |



2 **Utility Knife** 6715U



3 **Santoku** 6716S



- | | | |
|---|--------------------|--------------|
| 4 | Blade 15 cm | Weight 126 g |
| 5 | Blade 20 cm | Weight 149 g |
| 6 | Blade 23 cm | Weight 223 g |

4 **Chef's Knife** 6715C



5 **Chef's Knife** 6720C



6 **Chef's Knife** 6723C

**ENDURING
UNCOMPLICATED
ROBUST**





with serrated edge by KAI

7 Bread Knife 6723B



8 Slicing Knife 6723L



9 Nakiri 6716N



10 Flexible Fillet Knife 6761F



11 Yanagiba 6715Y

- | | | |
|----|----------------------|--------------|
| 7 | Blade 23 cm | Weight 144 g |
| 8 | Blade 23 cm | Weight 136 g |
| 9 | Blade 16,5 cm | Weight 155 g |
| 10 | Blade 18 cm | Weight 84 g |
| 11 | Blade 15 cm | Weight 108 g |



12 **Yanagiba** 6721Y

| | | |
|----|-------------------|-------------|
| 12 | Blade 21cm | Weight 129g |
| 13 | Blade 24cm | Weight 142g |



13 **Yanagiba** 6724Y



14 **Deba** 6710D

| | | |
|----|----------------------|-------------|
| 14 | Blade 10,5 cm | Weight 101g |
| 15 | Blade 15 cm | Weight 261g |
| 16 | Blade 21 cm | Weight 241g |



15 **Deba** 6715D



16 **Deba** 6721D



S1 **Steak Knife Set** 67S-400



S4 **Knife Set** 67S-300



S5 **Knife Set** 67S-310



S2 **Knife Set** DM-0781EU67



S3 **Knife Set** DM-0781JP67

- S1 **2x 6711S**
- S2 **6710P + 6715U + 6716S + 6720C + 6723L**
with KAI Knife Bag **DM-0781**
- S3 **6710P + 6715D + 6716N + 6716S + 6721Y**
with KAI Knife Bag **DM-0781**
- S4 **6710P + 6715U + 6720C**
- S5 **6710P + 6715U + 6716S**



1 BLADE SHAPE

CATEGORY Kids Series

PRODUCTION Industrially made

ROCKWELL HARDNESS 58 (±1) HRC

HANDLE PP plastic

BLADE 420J2 stainless steel
Made in Japan



reddot design award
winner 2012



1 **Finger Protector** BB-0621



with Knife Bag

2 **Blade 11cm** Weight 215g

2 **Junior Kitchen Knife** TMJ-1000

TIM MÄLZER JUNIOR

For Our Little

In collaboration with Tim Mälzer, KAI has developed a special Junior chef's knife, designed to aid children aged 6 and older to handle knives safely when cooking collaboratively. Children imitate cutting intuitively with a kind of sawing movement. On this basis, the stainless steel blade of the Junior chef's knife has been equipped with a finely serrated edge, designed to minimize the amount of effort and risk of slipping during usage.

In addition to this, the blade has a rounded, blunt tip to further reduce risk of injury. Due to the non-slip and ergonomic plastic handle, the Junior chef's knife is safe in smaller hands. The Junior chef's knife comes with a flexible finger protector and a knife bag for maximum protection. The Tim Mälzer Junior chef's knife was awarded the Red Dot Design Award in 2012.





3 BLADE SHAPES

CATEGORY Comfort Series
PRODUCTION Industrially made
ROCKWELL HARDNESS 59 (± 1) HRC
HANDLE Black Pakkawood
BLADE 8A solid + Titanium Coating
Made in Japan



- | | | |
|---|---------------------|-------------|
| 1 | Blade 7,5 cm | Weight 58 g |
| 2 | Blade 12 cm | Weight 76 g |
| 3 | Blade 15 cm | Weight 94 g |

1 **Paring Knife Quotidien No.1** BK-0025



2 **Utility Knife Quotidien No.2** BK-0026



3 **Utility Knife Quotidien No.3** BK-0027

MICHEL BRAS QUOTIDIEN



The Quotidien knife series is a separate extension of the KAI Michel BRAS collection. As the name Quotidien (French for "everyday") suggests, these knives are designed for daily use in the kitchen. The series consists of three different knife sizes with titanium-coated all-purpose blades, which are

characterised by consistent functionality and sharpness as well as robust material quality. Due to their light weight, they are particularly easy to handle.

OTHER PRODUCTS

As an extension of our chef's knife collection, you will find following additional topics: 1. **sharpening & care**, 2. **cutting boards & knife blocks**, 3. **kitchen gadgets & accessories** and 4. our **KAI household scissors**.





SHARPENING & CARE

To sharpen KAI knives in the traditional Japanese and therefore professional way, we recommend a number of specific ceramic-bonded whetstones. Moreover, the range also offers electronic grinders, as well as care accessories and blade protectors.

- 1 **Grain 2000** 23,8 x 9,3 x 5 cm
- 2 **Grain 4000** 23,8 x 9,3 x 5 cm
- 3 **Grain 8000** 23,8 x 9,3 x 5 cm
- 4 **Grain 1000/4000** 23,8 x 9,3 x 5 cm

with Protection Sleeve



1 **Seki Magoroku Whetstone** AP-0331

with Protection Sleeve



2 **Seki Magoroku Whetstone** AP-0332

with Protection Sleeve

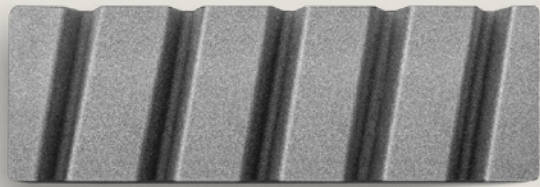


3 **Seki Magoroku Whetstone** AP-0333

with Protection Sleeve



4 **Seki Magoroku Combination Whetstone** AP-0334



5 **Seki Magoroku Flattening Stone** AP-0335

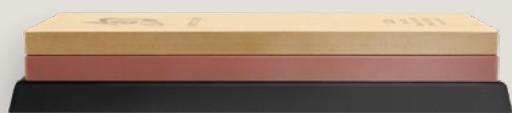
- 5 17 x 5,5 x 3 cm
- 6 **Grain comparable with 3000**
25,2 x 9,4 x 3,5 cm

The surface of the diamond grindstone AP-0306 corresponds to a grain size of approximately 3000 compared to conventional grindstones and is suitable for grinding out small damages on the cutting edge due to its particularly abrasive effect.

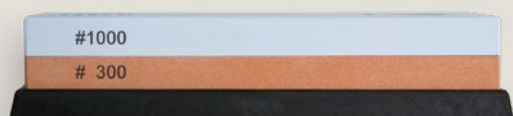


6 **Diamond Grindstone** AP-0306





7 **Shun Combination Whetstone** DM-0400



8 **Shun Combination Whetstone** DM-0708

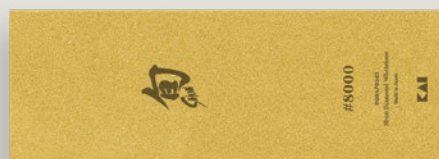
- 7 **Grain 1000/4000** 21 x 7 x 3 cm
- 8 **Grain 300/1000** 18,4 x 6,2 x 2,8 cm
- 9 **Grain 220** 24 x 8,6 x 2,1 cm
- 10 **Grain 1000** 24 x 8,6 x 2,1 cm
- 11 **Grain 4000** 24 x 8,6 x 2,1 cm
- 12 **Grain 8000** 24 x 8,6 x 2,1 cm
- 13 **Grain 800** 18,5 x 6,4 x 2 cm

NEW



9 **Shun Diamond Whetstone** AP-0340

NEW



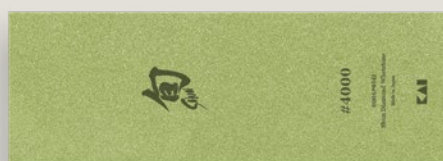
12 **Shun Diamond Whetstone** AP-0343

NEW



10 **Shun Diamond Whetstone** AP-0341

NEW



11 **Shun Diamond Whetstone** AP-0342



13 **Whetstone** WS-0800



with reservoir



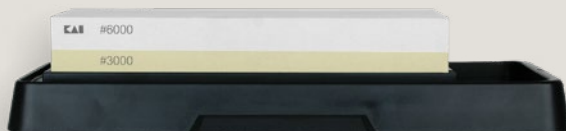
14 **Whetstone** AP-0304

with reservoir

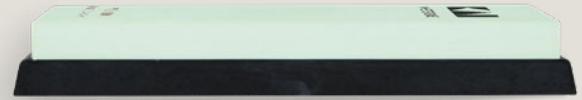


15 **Combination Whetstone** AP-0305

with reservoir



16 **Combination Whetstone** AP-0316



17 **Whetstone** WS-3000

- 14 **Grain 3000** 18,5 x 6,4 x 2 cm
- 15 **Grain 400/1000** 25,2 x 9,4 x 5 cm
- 16 **Grain 3000/6000** 25,2 x 9,4 x 5 cm
- 17 **Grain 3000** 18,5 x 6,4 x 2 cm
- 18 **Nylon** 10 x 1,6 cm, blade height of at least 3,5 cm

for symmetrical blades



18 **Sharpening Aid** AP-0327

- 19 **AP-118 + APF-118**
- 20 **for finest polishing**
- 21 **for finest polishing**
- 22 **with ceramic grinding unit**
13,8 x 11,1 x 10,5 cm, 875 g
220-240 Volt / 50 Hz, 60 Watts
- 23 **for the basic sharpening**
- 24 **for the basic sharpening**

The two whetstone pairs, situated one-behind-the-other, reduce two working steps to one. The first, coarser pair brings the dull edge back into shape. The second, finer whetstone pair lends the cutting edge a clean finish.



22 **Electrical Knife Sharpener** AP-118



polishing unit included



19 **Electrical Knife Sharpener Set** AP-118S



20 **Polishing Unit for AP-118** APF-118



23 **Replacement Unit for AP-118** APR-118



previous model

21 **Polishing Unit for AP-118** APF-118-A



previous model

24 **Replacement Unit for AP-118** APR-118-A



- 25 **Plastic** 13,8 x 5,1 x 5,7 cm,
Diamond grinding stones 270 (4x),
Ceramic grinding wheels 150 (2x),
Ceramic sharpening rods 1000 (2x)
- 26 **Plastic** 12 x 4,8 x 5 cm,
Diamond grinding stones 270 (2x),
Ceramic grinding wheels 150 (2x),
Ceramic sharpening rods 1000 (2x)
- 27 **Microfibre cloth** 40 x 40 cm
100% Japanese camellia oil 100 ml, food-safe
- 28 **Blade lengths up to max. 17 cm**
- 29 **Blade lengths up to max. 24 cm**
- 30 **Blade lengths up to max. 32 cm**
- 31 **Strop with Russian cow-hide leather, two-sided**
Polishing surface: 20,5 x 4 cm
Aluminium oxide polishing paste extremely fine, 50 ml

for blades ground on both sides



- 25 **Seki Magoroku**
diamond and ceramic Sharpener AP-0308

for blades ground on one side



- 26 **Seki Magoroku**
diamond and ceramic Sharpener AP-0162



- 27 **Knife Care Kit** 425390000

magnetic



- 28 **Bladeguard, Size S** CK-S
- 29 **Bladeguard, Size M** CK-M
- 30 **Bladeguard, Size L** CK-L



- 31 **Strop Set** 410090001

CUTTING BOARDS & KNIFE BLOCKS

Knife blocks and cutting boards provide an optimum addition to the entire range of KAI knives. The timeless product portfolio is handcrafted to the highest standard and represents ultimate quality and design.

Therefore, it is no surprise that high demands are made for the quality of the raw wood. Thus, the beauty and varied characteristics of the woods employed play as big a role in the production process as sustainability and environmental responsibility. The durability of the products matches the life cycles of the woods used, meaning the raw materials needed can grow back within the product's lifetime.



1 **Cutting Board** DM-0795



2 **Cutting Board** DM-0789

- 1 **Oak** 39 x 26,2 x 5,3 cm
with non-slip rubber feet
- 2 **Oak** 39 x 26 x 3,6 cm
with non-slip rubber feet

Also in a set with 3 Shun Classic knives:

DM-0700 + DM-0701 + DM-0702 (DM-0789DMSET1)

- 3 **Walnut** approx. 58 x 35-40 x 5 cm

limited to 200 pieces per year



3 **Cutting Board** DM-0809



- 4 **Plastic, black** 37 x 27 x 0,2 cm
with measuring scale
- 5 **Japanese Cypress** 27,5 x 21,5 x 1 cm
- 6 **Japanese Cypress** 40,5 x 27,5 x 1,35 cm
- 7 **Japanese Cypress** 45,7 x 30,5 x 2 cm
- 8 **Japanese Cypress** 36 x 33 x 2,5 cm
D-Type, backside with juice groove
- 9 **Japanese Cypress** 32 x 23 x 2 cm, oval
- 10 **Japanese Cypress** 41 x 32 x 2 cm, oval



4 **Flexible Cutting Mat, Size L** BZ-0043



8 **Shun reversible Cutting Board Hinoki** DM-0818



- 5 **Shun Cutting Board Hinoki, Size S** DM-0814
- 6 **Shun Cutting Board Hinoki, Size M** DM-0816
- 7 **Shun Cutting Board Hinoki, Size L** DM-0817



- 9 **Shun Cutting Board Hinoki, Size M** DM-0812
- 10 **Shun Cutting Board Hinoki, Size L** DM-0813

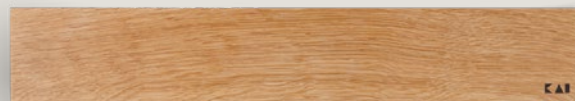
11 **"Stonehenge" Knife Block** STH-514 **Knife Block** DM-080515 **Knife Block** DM-080612 **"Stonehenge" Knife Block** STH-413 **"Stonehenge" Knife Block** STH-3

- 11 **Walnut/Stainless steel** 21 x 21 x 28-30 cm
magnetic, for 10 knives
- 12 **Walnut/Granite** 21 x 21 x 28-30 cm
magnetic, for 10 knives
- 13 **Oak/Stainless steel** 21 x 21 x 28-30 cm
magnetic, for 10 knives
- 14 **Oak** 34 x 14 x 26,5 cm
magnetic, for 6-8 knives
- 15 **Walnut** 34 x 14 x 26,5 cm
magnetic, for 6-8 knives
- 16 **Oak** 26 x 17 x 25,3 cm
magnetic, for 4 knives

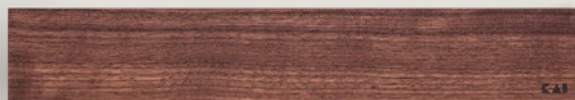
16 **Knife Block** DM-0821



17 **"Stonehenge" Knife Block** STH-3.3



21 **Magnetic Knife Holder** DM-0800



22 **Magnetic Knife Holder** DM-0807



18 **"Stonehenge" Knife Block** STH-4.1



19 **"Stonehenge" Knife Block** STH-4.3

- 17 **Oak/Granite** 18 x 10 x 28-30 cm
magnetic, for 4 knives
- 18 **Walnut/Stainless steel** 18 x 10 x 28-30 cm
magnetic, for 4 knives
- 19 **Walnut/Granite** 18 x 10 x 28-30 cm
magnetic, for 4 knives
- 20 **Oak/Granite** 31 x 18 x 34 cm
two-sided magnetic, for 6-8 knives
- 21 **Oak** 39 x 6,5 x 3 cm
- 22 **Walnut** 39 x 6,5 x 3 cm
- 23 **Walnut/Granite** 31 x 18 x 34 cm
two-sided magnetic, for 6-8 knives

360 ° rotation



20 **Knife Block, rotating** DM-0794SB

360 ° rotation



23 **Knife Block, rotating** DM-0799

- 24 **Beech** 15,5 x 10 x 25 cm, for 5 knives
- 25 **Oak** 17 x 10 x 30 cm, for 5 knives
- 26 **Walnut** 31 x 18 x 34 cm
dismountable, for 8 knives
- 27 **Oak** 31 x 18 x 34 cm
dismountable, for 8 knives
- 28 **6600BN** + Wasabi **6710P** + **6715U** + **6716S** +
6720C + **6716N** + **6710D** + **6715D** + **6724Y**
dismountable, for 8 knives
- 29 **Japanese Cypress/Stainless steel**
12,5 x 23 x 10,5 cm, for 3 knives

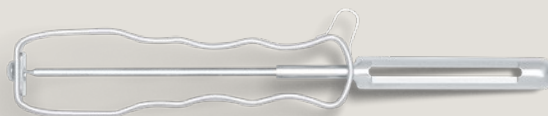
26 **Knife Block** DM-081024 **Cube Knife Block** DM-0819

27 **Knife Block** 6600BN
28 **Knife Block, filled** 6799

25 **C Knife Block** DM-0803**NEW**29 **Knife Block** AP-5350

KITCHEN AIDS & ACCESSORIES

Matching the character of our chef's knife series, KAI offers the perfect addition of selected kitchen tools and useful accessories for everyday use. The focus of the carefully selected items lays on shapely and straightforward auxiliary tools which are easy to use and have a well thought-out functionality. The entire range in high quality offers an ideal supplement when cooking and cutting.



2 **I-Peeler** DH-6001



3 **T-Peeler** DH-6000

- 1 **Stainless steel** Blade 9 cm / Handle 10 cm
- 2 **Stainless steel** Blade 5 cm / Handle 11 cm
suitable for left- and right-handed users
- 3 **Stainless steel** Blade 5 cm / Handle 9 cm
- 4 **Stainless steel** Blade 9 cm / Handle 10 cm
smooth cutting edge + Julienne cutter



1 **T-Peeler** DH-3107



4 **T-Peeler** DH-3301

5 **Michel Bras T-Peeler** BK-02047 **Michel Bras I-Peeler** BK-0201

- 5 **Stainless steel/Plastic** Blade 5,7 cm / Handle 10,5 cm
2x smooth blades, cutting heights 0,3 + 0,4 mm
2x Julienne knives, cutting heights 1,85 + 3,5 mm
- 6 **Stainless steel** 22,8 x 3,5 x 3,5 cm
- 7 **Stainless steel/Plastic** Blade 4,2 cm / Handle 10,5 cm
2x smooth blades, cutting heights 0,3 + 0,4 mm
- 8 **Stainless steel** 24,5 x 6,2 x 4,5 cm
- 9 **Stainless steel** 17,5 x 5,7 x 5,7 cm

Chasen design
for efficient
mixing without
clumps and
easy cleaning

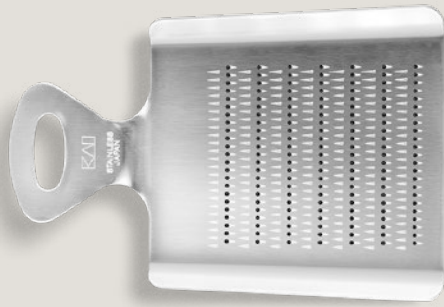
6 **Slim Whisk** DH-3144

flat and spoon-
shaped for whisking
on a flat plate and
e.g. for removing
eggs from hot water

8 **Flat Whisk** DH-3119

Open ended
design for efficient
mixing without
clumps and easy
cleaning

9 **Small Whisk** DH-3118



10 **Small stainless steel grater** DH-8037

with wooden brush, can be used on both sides
e.g. for ginger, wasabi, radish, garlic



13 **Wooden brush** DH-8038

with plastic collecting cap



14 **Fish Scaler** DH-6006



11 **Shun Micro Grater** DM-0900



12 **Shun Fishbone Tongs** BC-0751



- 10 **Stainless steel** 10,8 x 7,8 x 1,7 cm
- 11 **Stainless steel** 27,5 x 14,3 cm, can be used on both sides
- 12 **Stainless steel** 13,9 x 2,1 x 2,3 cm
- 13 **Wood** 13,5 x 2,5 x 0,4 cm
- 14 **Stainless steel** Length 21 cm / Handle 12,5 cm

Suitable for e.g. hard cheese, chocolate, ginger, lemon zest, nutmeg and carrots.



15 **Fine Grater & Zester** PG-0001

Suitable for e.g. kohlrabi, carrots, cucumber, courgettes, potatoes and radishes.



17 **Julienne Grater** PG-0003

Suitable for e.g. courgettes, soft cheese, carrots, chocolate, hard cheese and coconut.



18 **Ribbon Grater** PG-0002

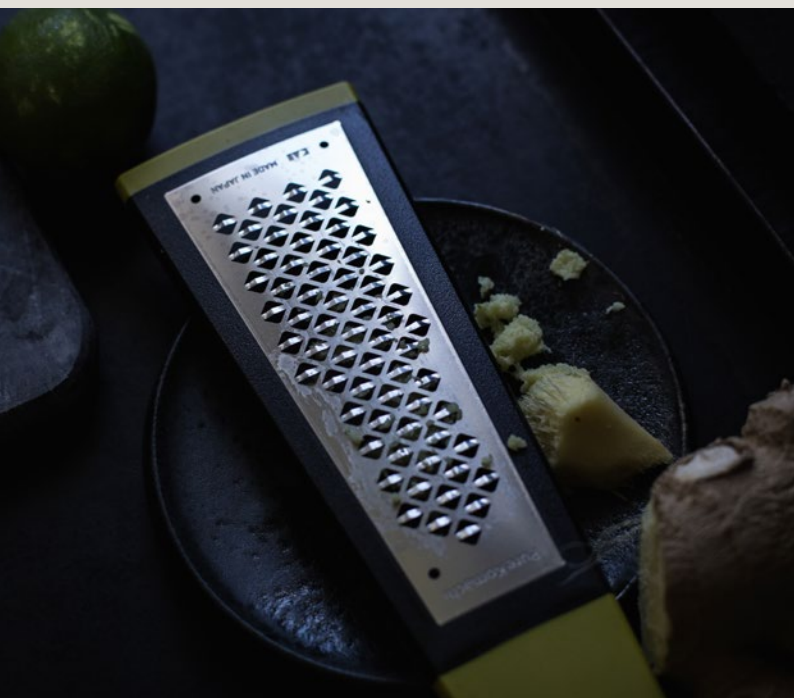
with wooden brush



16 **Julienne Grater, rough** DH-5705



19 **Grater, fine/very fine** DH-5704



15 **Stainless steel/Plastic**

Blade 13,5 x 3-5 cm / Handle 11 cm
with Ichimatsu blade pattern, grey

16 **Stainless steel/Plastic** 13,6 x 7 x 3,2 cm

with collecting container

17 **Stainless steel/Plastic**

Blade 13,5 x 3-5 cm / Handle 11 cm
with Yabanemonyo blade pattern, pink

18 **Stainless steel/Plastic**

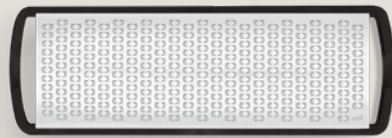
Blade 13,5 x 3-5 cm / Handle 11 cm
with Kanokoshibori blade pattern, green

19 **Stainless steel/Plastic** 10 x 4,4 cm

2 graters for ginger (fine) and wasabi (very fine),
with collecting container

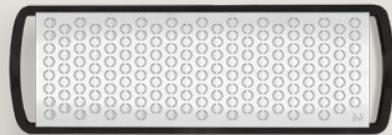


20 **Michel Bras Micro Grater, slicer** BK-0212



22 **Michel Bras Changeable Blade No.1, extra fine** BK-0214

- 20 **Stainless steel/Plastic**
Grating surface 15,4 / Handle 11,5 cm
- 21 **Toolholder + BK-0214 + BK-0215 + BK-0216 + BK-0218 + BK-0219**
- 22 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 23 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 24 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 25 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 26 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 27 **Stainless steel/Plastic**
Grating surface 15,4 cm



23 **Michel Bras Changeable Blade No.2, fine** BK-0215



24 **Michel Bras Changeable Blade No.3, coarse** BK-0216



21 **Michel Bras Grater Set** BK-0221



25 **Michel Bras Changeable Blade No.4, slicer** BK-0217



26 **Michel Bras Changeable Blade No.5, Julienne 2 mm** BK-0218



27 **Michel Bras Changeable Blade No.6, Julienne 1 mm** BK-0219

SHAPEFUL THOUGHT-OUT QUALITY



28 **Lemon Squeezer** DH-3018



30 **Mortar with wooden pestle** DH-3020



29 **Grapefruit Squeezer** DH-3017

- 28 **Porcelain** 14,3 x 12,8 x 5,1 cm
non-slip due to silicone coating on bottom side
- 29 **Porcelain** 17 x 15,6 x 6,6 cm
non-slip due to silicone coating on bottom side
- 30 **Porcelain/Beech** 10,2 x 6,2 cm
- 31 **Size 20 cm** Blade 7 cm



31 **Michel Bras Kitchen Scissors, small** BK-0202

with nutcracker,
Take Apart



32 **Michel Bras Kitchen Scissors, large** BK-0203

Take Apart



33 **Kitchen Scissors** DH-6002

Take Apart



34 **Kitchen Scissors Slim-Light** DH-3139

with stem puller,
Take Apart



35 **Shun Herb Scissors** DM-7100

with bone notch
and cap lifter,
Take Apart



36 **Shun Household Scissors** DM-7240

- 32 **Size 23 cm** Blade 8,5 cm
- 33 **Size 21,5 cm** Blade 7,5 cm with microseparation
- 34 **Size 18,5 cm** Blade 7 cm
- 35 **Size 19 cm** Blade 5 cm
- 36 **Size 23 cm** Blade 7,5 cm
- 37 **Size 22,5 cm** Blade 8,5 cm

with bone notch,
bottle opener,
nutcracker and cap
lifter, Take Apart



37 **Shun Multipurpose Scissors** DM-7300



dismountable / 9 levels adjustable



reddot winner 2021

40 **Michel Bras Spice / Herb Mill "Le Moulin"** BK-022038 **Blade 12 cm** Handle 11,5 cm
with plastic sheath39 **Blade 9 cm** Handle 9,5 cm
with sheath40 **Stainless steel/Plastic** 5,5 x 18 cm38 **Fruit Knife with plastic sheath** DH-301439 **KAI Fruit Knife with sheath** DG-3002



41 **Shun Knife Bag, large** DM-0780



43 **KAI Knife Bag, small** DM-0781

41 **Closed** 50 x 27 x 10 cm
Open 102 x 49 cm
 for 9 large and 8 small knives

42 **Cotton/Polyester**
 various sizes

43 **Closed** 46 x 16 x 7 cm
Open 46 x 47 cm
 for 4 large and 3 small knives

44 **Viscose**
 adjustable neck strap, waist loop for tying

45 **Cotton/Polyester**
 adjustable neck strap, waist loop for tying

46 **Cotton** ladies or men
 various sizes



44 **Shun Classic Edition Apron, black** 457500600

45 **Tim Mälzer Edition Apron, grey** 467500000



42 **Shun Chef's Coat**



46 **Shun Polo Shirt**

ladies or men

HOUSEHOLD SCISSORS

- 1 **Size 205 mm**
- 2 **Size 230 mm**

7000

The professional scissor blades are made of particularly hard stainless steel (AUS8A) with a hardness value of 60 (±1) HRC. The scissors feature an entirely matt surface with black PU grip plates. The patented "Duplex Interlock" adjustment screw ensures a consistent tension setting.



1 **Shear** 7205



2 **Shear** 7230



- 3 Size 250 mm
- 4 Size 250 mm
- 5 Size 250 mm
- 6 Size 250 mm
- 7 Size 240 mm

also as left-hand model



- 3 Shear 7250
- 4 Shear 7250L Left-hand model
- 5 Shear with Serrated Blade 7250SE



- 6 Shear Slim-Light 7250SL



- 7 Aramid Shear with micro serrated blade 7240AS



8 **Shear** 7280

9 **Shear with Serrated Blade** 7280SE



10 **Shear** 7300

1000

The blades of the 1000 series are made of solid, corrosion resistant SUS420J2 stainless steel and have a hardness of 50 (± 1) HRC. The black and gray scissor handles are made of two different plastics. The dimensionally stable elastomer of the ergonomically designed handles ensures extremely comfortable and safe handling.



11 **Embroidery scissors** 1140ST

8 **Size 280 mm**

9 **Size 280 mm**

10 **Size 300 mm**

11 **Size 140 mm**

12 **Size 165 mm**



12 **Sewing scissors** 1165ST



13 **Textile scissors** 1220ST



14 **Tailoring scissors** 1230ST

13 **Size 220 mm**

14 **Size 230 mm**

**PRECISE
UNIVERSAL
CONVENIENT**



V5000

The V5000 Series was developed specifically for general domestic use. The scissor blades are fashioned from stainless steel (NSSWR-2) with a hardness of 56 (± 1) HRC. The scissor blades feature a satin finish. The adjustment screw made of stainless steel ensures perfect tension setting. The ergonomic handle, which is available in two colours per model, is made of a rigid elastomer, and therefore fits the hand comfortably and securely.

15 **Size 135 mm**

16 **Size 135 mm**

17 **Size 165 mm**

18 **Size 165 mm**

19 **Size 210 mm**

20 **Size 210 mm**



15 **Scissor with Blade Guard, blue** V5135B

16 **Scissor with Blade Guard, pink** V5135P



17 **Scissor with Blade Guard, blue** V5165B

18 **Scissor with Blade Guard, pink** V5165P



19 **Scissor with Blade Guard, blue** V5210B

20 **Scissor with Blade Guard, pink** V5210P



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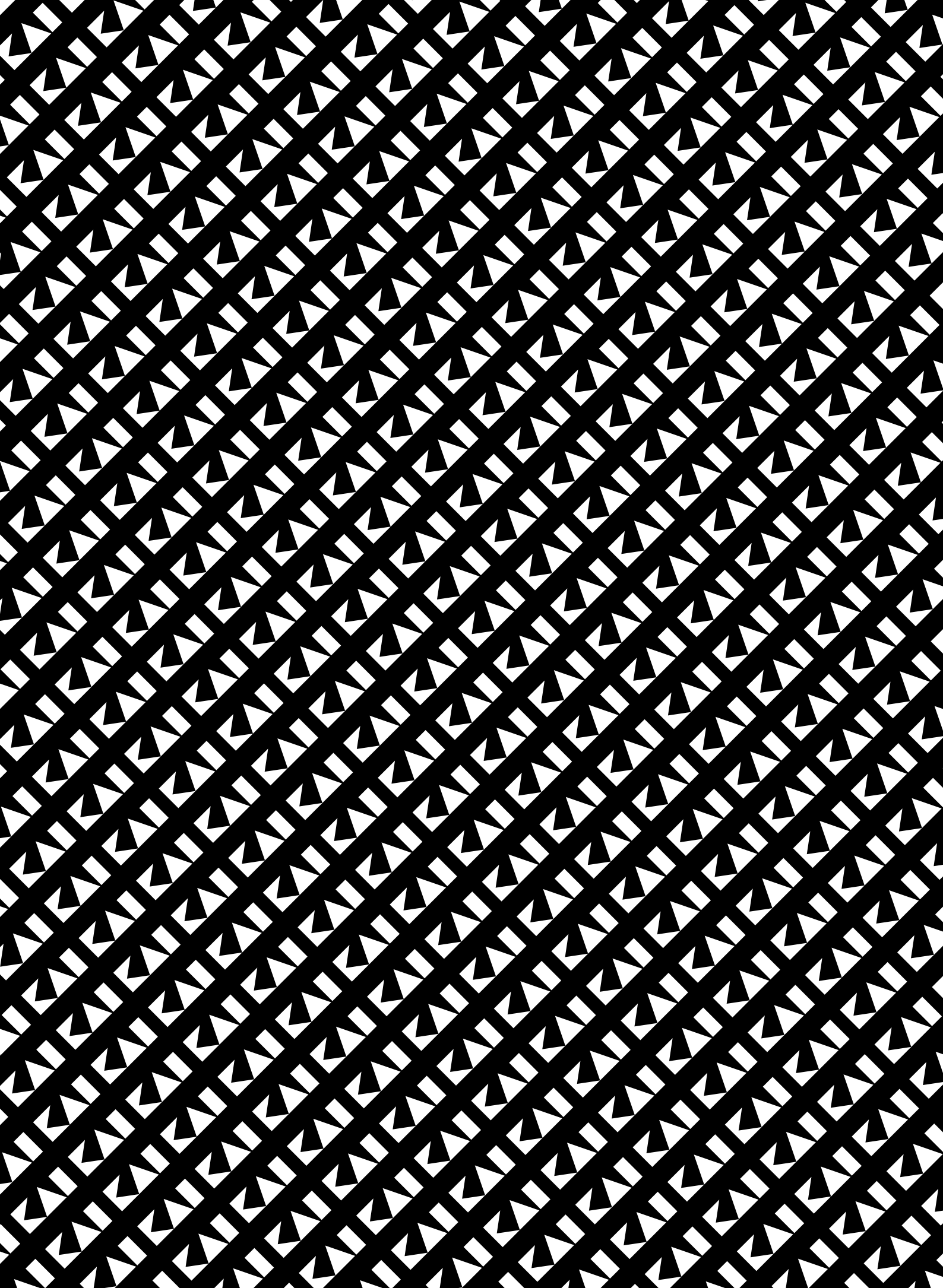
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