



Expressive Knives with the Soul of Traditional Katana – The New SEKIMAGOROKU Ensei Series by KAI



Mood Image Series SEKIMAGOROKU Ensei

The new **Ensei (炎星) series** is part of **KAI's SEKIMAGOROKU brand**. The combination of high-quality craftsmanship and a striking appearance reflects the importance of both functionality and aesthetics in the outstanding knives of the Japanese cutlery manufacturer. They are particularly eye-catching due to their distinctive blade patterning and gold-coloured bolster, both of which are inspired by the design of traditional katana from samurai culture. In addition, the new series offers a well-considered selection of seven different blade shapes to meet the wide range of cutting tasks in the kitchen. The series has been honoured with the prestigious **Red Dot Award: Product Design 2026** in recognition of its exceptional design quality.

The elegant design of the series incorporates several elements of traditional katana. For example, the bolster is inspired by the habaki, a type of metal collar at the transition between handle and blade on traditional samurai swords. The blade design is based on one of the most beautiful manufacturing styles of Japanese katana, achieving an optimal balance between sharpness and aesthetic elegance with a unique pattern across the entire blade. This special pattern also creates small air pockets between the blade and the food being cut on KAI's modern kitchen knives – similar to a tsuchime (hammered) finish – allowing ingredients to release more easily during cutting.

The name Ensei (炎星) can be translated literally as "Flame Star". Symbolically, it stands for "immortal brilliance": a passionate energy that is deliberately harnessed by fire during the forging process, resulting in a blade that is powerful, aesthetically balanced and durable at the same time. Fire becomes form, emotion becomes permanence, and passion becomes a timeless beauty that shines eternally like the stars in the sky. The blades are made from Japanese ACUTO440 steel, which offers excellent edge retention and sharpness. This allows for delicate, smooth and precise cuts. Meticulously crafted, the blades ensure outstanding functionality and are a central element of the series' elegant overall appearance.

The stainless steel bolster features a PVD coating. This thin, hardening layer protects the material from external influences, increases its durability and also gives it its decorative gold colour. The angular, faceted design of the bolster creates an elegant transition from blade to handle. Deep black, octagonal and ergonomically shaped POM handles provide good control and enhance comfort during cutting. The handle material is characterised by high strength and resilience, while also being easy to clean.



The series comprises seven blade shapes: **Office Knife AB-5340** (blade length 10.0 cm; RRP €135.00 incl. VAT), **Utility Knife AB-5341** (blade length 15.0 cm; RRP €139.00 incl. VAT), **Santoku AB-5342** (blade length 18.0 cm; RRP €149.00 incl. VAT), **Nakiri AB-5343** (blade length 16.5 cm; RRP €149.00 incl. VAT), **Kiritsuke AB-5344** (blade length 20.0 cm; RRP €149.00 incl. VAT), **Bread Knife AB-5345** (blade length 23.0 cm; RRP €159.00 incl. VAT) and **Slicing Knife AB-5346** (blade length 23.0 cm; RRP €149.00 incl. VAT).

The knives of the new SEKIMAGOROKU Ensei (炎星) series are available from Autumn 2026.

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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