AT THE PEAK OF PERFECTION

Shun is Japanese for “at the peak of perfection.” Shun Cutlery lives up to that tradition every day, making fine kitchen knives that are always at the peak of their perfection, too.

For more than 100 years, the highly skilled artisans of KAI Corporation have been producing blades of unparalleled quality in the spirit of the legendary swordsmiths of Japan. For three generations, we have been dedicated to listening to the voices of our customers, providing products that contribute to a more tasteful life.

Incredibly sharp edges, partnered with a stunning aesthetic, set Shun knives apart from every other kitchen knife on the market today. In the tradition of Seki City’s swordsmiths, every knife is handmade by highly skilled specialists and requires at least 100 handcrafted steps to complete. Every day, the legacy of ancient swordsmiths serves as inspiration to the artisans in the KAI factories. This tradition of excellence, combined with the newest technology and advanced materials, makes every Shun knife a functional work of art.
Handcrafted in Japan
Shun Sora’s proprietary Composite Blade Technology brings together a VG10 3-layer san mai cutting edge with a mirror-polished Japanese 420J stainless steel upper. This technology puts high-performance material exactly where it’s needed—on the edge.

- VG10 is clad with one layer of stainless steel on each side to create the san mai edge and provide stain resistance
- Mirror-polished Japanese 420J blade upper
- 16° cutting angle each side, flat ground
- Traditional handle design in easy-care textured TPE/PP blend
- Exceptional handcrafted Shun quality, amazing price
HOLLOW GROUND SANTOKU 7"
VB0718

UTILITY 6"
VB0701

CHEF’S 6"
VB0723

ULTIMATE UTILITY 6"
VB0741

PARING 3.5"
VB0700

SORA
SORA 6-PC BLOCK SET
VBS0600
Paring 3.5", Utility 6", Chef’s 8", Herb Shears, Combo Honing Steel, and 13-slot Block

SORA 2-PC STARTER SET
VBS0200
Paring 3.5", Chef’s 6" in a gift-boxed set

CHEF’S 8"
VBS0706

BREAD 9"
VBS0705

COMBO HONING STEEL 9"
VBS0750

SORA
COMPOSITE BLADE TECHNOLOGY

Sora provides exceptional handcrafted Shun quality at an amazing price thanks to our patented Composite Blade Technology. With this advanced technology, we laser-cut Sora’s two blade sections, then fit them together like pieces of a jigsaw puzzle. Braze welding permanently joins the sections into a single gorgeous blade. Based on Japanese sword hamon lines, the welded joint just adds to Sora’s beauty. Finally, the Composite Blade is joined to the traditional Japanese-style handle and the blade is razor-sharpened to a high-performance Shun edge.

1. COMPOSITE BLADE
   VG10 3-layer san mai edge welded to 420J stainless steel upper blade

2. HAMON
   Wavy design is based on traditional Japanese sword hamon patterns

3. SAN MAI
   High-end Japanese knifemaking technique; VG10 is sandwiched between two layers of stainless steel
The Shun Classic line offers the widest assortment of both traditional blade shapes and new designs, so you can always find the right knife for the task.

- Proprietary VG-MAX cutting core*
- Damascus clad, SUS410/SUS431 stainless steel*
- 69-layer construction
- 16° cutting angle each side, flat ground
- D-shaped ebony PakkaWood® handles
- Full composite tang
- Widest variety of traditional and innovative blade shapes

* Selected styles feature non-clad AUS8A stainless steel
BIRD’S BEAK 2.5”
DM0716

VEGETABLE 3.25”
DM0714

PARING 3.5”
DM0700
REVERSE GRIP AVAILABLE
DM0700L

PARING 4”
DM0716

HONESUKI 5”
DM0749
BONING/FILLET 6"
DM0743

CHEF’S 6"
DM0723

CHEF’S 8"
DM0706
REVERSE GRIP AVAILABLE
DM0706L

HOLLOW GROUND CHEF’S 8"
DM0719

OFFSET BREAD 8.25"
DM0724
NAKIRI 6.5"
DM0728

VEGETABLE CLEAVER 7"
DM0712

ASIAN COOK’S 7"
DM0760

WESTERN COOK’S 8"
DM0766
The DM0766 is sharpened to a 22° angle on each side for heavier duty tasks.

CHEF’S 10"
DM0707
HOLLOW GROUND SLICING 9"
DM0720

CARVING 8"
DM0703

HOLLOW GROUND SANTOKU 7"
DM0718
REVERSE GRIP AVAILABLE
DM0718L

SUMO SANTOKU 7.5"
DM0717
Includes Bamboo Stand

SANTOKU 5.5"
DM0727

WESTERN COOK’S 8"
DM0766
The DM0766 is sharpened to a 22° angle on each side for heavier duty tasks.
MEAT CLEAVER 6”
DM0767
Steel: Japanese AUS8A for toughness

FLEXIBLE FILLET 7”
DM0761
Steel: Japanese AUS8A for flexibility & toughness

ROCKING 7”
DM0764

FLEXIBLE HOLLOW GROUND HAM/SALMON 10”
DM0765
Steel: Japanese AUS8A for flexibility & toughness

PRODUCE 12”
DM0770
Steel: Japanese AUS8A for toughness
CLASSIC 2-PC FILLET PREP SET
DM5200
Flexible Fillet 7”, Fish Tweezers in a gift-boxed set

CLASSIC 2-PC CARVING SET
DM5200
Carving knife 8” and Carving Fork 6.5” in gift-boxed set

CLASSIC 3-PC STARTER SET
DM5300
Paring 3.5”, Utility 6”, Chef’s 8” in a gift-boxed set

CLASSIC 4-PC STEAK KNIFE SET
DM5400
Four Steak knives DM0711 in a gift-boxed set

CLASSIC 2-PC BUILD-A-BLOCK SET
DM52200
Chef’s 8” and 11-slot Bamboo Block

CLASSIC 5-PC STARTER BLOCK SET
DM50510
Paring 3.5”, Utility 6”, Chef’s 8”, Combo Honing Steel and 11-slot Bamboo Block

CLASSIC 7-PC ESSENTIAL BLOCK SET
DM50838
Paring 3.5”, Utility 6”, Chef’s 8”, Bread 9”, Herb Shears, Combo Honing Steel and 11-slot Bamboo Block

CLASSIC 8-PC EPICUREAN BLOCK SET
DM50820
Paring 3.5”, Utility 6”, Chef’s 8”, Offset Bread 8.25”, Hollow-Ground Santoku 7”, Herb Shears, Combo Honing Steel and 11-slot Bamboo Block

CLASSIC 10-PC CHEF’S BLOCK SET
DM51020
Paring 3.5”, Utility 6”, Chef’s 8”, Hollow-Ground Slicing 9”, Offset Bread 8.25”, Santoku 5.5”, Boning/Fillet 6”, Kitchen Shears, Combo Honing Steel and 22-slot Bamboo Block

CLASSIC 21-PC MEGA BLOCK SET
DM52100
Bird’s Beak 2.5”, Paring 3.5”, Serrated Utility 6”, Chef’s 6”, Hollow Ground Santoku 7”, Chef’s 8”, Hollow Ground Slicing 9”, Vegetable Cleaver 7”, Vegetable 3.5”, Boning/Fillet 6”, Offset Bread 8.25”, Six Steak knives 4.75”, Carving Fork 6.5”, Kitchen Shears, Combo Honing Steel and 22-slot Bamboo Block

CARVING FORK 6.5”
DM0709

COMBO HONING STEEL 9”
DM0790

- Solid VG10 blades
- Single-bevel 16° edges
- D-shaped ebony PakkaWood® handles
- Traditional Japanese blade shapes
- Beautiful graffiti-etched blades
- Full composite tang
SHUN CLASSIC PRO ASIAN CHEF’S SET
VGS0300
Deba 6.5', Usuba 6.5' and Yanagiba 9.5'
in a gift-boxed set
The beautiful Shun Premier line calls to mind the hand-forged knives of ancient Japan and takes more than 100 handcrafted steps to complete. The hammered “tsuchime” finish helps food release from the blade.

- Proprietary VG-MAX cutting core
- Damascus clad, SUS410/SUS431 stainless steel
- 69-layer construction (inclusive)
- 16° cutting angle each side, flat ground with a quick taper
- Contoured ambidextrous walnut PakkaWood® handles
- Hammered “tsuchime” finish helps release food easily when cutting
- Full composite tang
VEGETABLE 3"
TDM0714

PARING 4"
TDM0700

HONESUKI 4.5"
TDM0729

STEAK 5"
TDM0711

UTILITY 6.5"
TDM0701
Also available

**PREMIER 2-PC BUILD-A-BLOCK SET**

TDMS2200

Chef’s 8” and 11-slot Bamboo Block

**PREMIER 6-PC BASIC BLOCK SET**

TDMS0600

Paring 4”, Serrated Utility 6.5”, Chef’s 8”, Herb Shears, Combo Honing Steel and 11-slot Bamboo Block

**PREMIER 9-PC GOURMET BLOCK SET**

TDMS0900

Vegetable 3”, Paring 4”, Utility 6.5”, Chef’s 8”, Bread 9”, Slicing 9.5”, Kitchen Shears, Combo Honing Steel and 11-slot Bamboo Block
Developed in partnership with award-winning chef, Chris Cosentino, these exciting knives feature a fine-grained “blue” carbon steel cutting core for a razor-sharp edge and quick re-sharpening.

- Blue carbon steel offers sharpness, edge retention, easy re-sharpening
- 16° cutting angle each side, flat ground
- San mai blade construction sandwiches blue steel between two layers of mirror-polished stainless steel
- Edge bead blasting enhances the san mai construction
- Traditional Japanese handle styles in blue-grey PakkaWood®
- Full composite tang
- Includes custom wood saya

Each Shun Blue knife comes with its own custom wood saya, or sheath. These are traditional Japanese-style sheaths designed to protect your beautiful Shun Blue knives.

INTERNATIONALLY KNOWN FOR HIS NOSE-TO-TAIL COOKING PHILOSOPHY, CHEF COSENTINO WORKS EXTENSIVELY WITH PROTEINS—AND CONSEQUENTLY, MANY OF OUR NEW SHUN BLUE KNIVES DO, TOO. THE CHEF CHOSE TRADITIONAL JAPANESE BLADE SHAPES THAT ARE ESSENTIAL FOR PREPARING A WIDE VARIETY OF MEATS, AS WELL AS ALL-PURPOSE TOOLS THAT EVERY KITCHEN NEEDS. THE ATTRACTIVE GREY PAKKAWOOD HANDLES ARE A VARIATION OF A TRADITIONAL JAPANESE SHAPE, BUT MODIFIED TO MEET THE CHEF’S DEMANDING REQUIREMENTS FOR SECURE GRIP AND COMFORT.

SHUN BRAND AMBASSADOR

Chef Chris Cosentino
- Executive Chef, Incanto Restaurant
- Co-creator of Boccalone, an artisanal salumeria
- Top Chef Masters Season 4 winner
- Author of Beginnings, My Way to Start a Meal
The Shun Reserve line is a masterful blend of graceful beauty and impeccable performance. Shun Reserve knives are full-tang Western-style kitchen tools, each side clad with 32 layers of flowing “ladder” Damascus. Reserve’s SG2 steel core is incredibly hard and dense—enabling Shun to make blades that can be sharpened to an ultra-sharp 16° angle with unmatched edge retention.

- SG2 cutting core
- “Ladder” Damascus clad, nickel silver/stainless steel
- 65-layer construction (inclusive)
- 16° cutting angle each side, flat ground
- Charcoal and crimson PakkaWood® handles with inlaid mosaic crest
- “Crowned” (rounded) blade spine
- Ultra-premium materials and larger handle design in a Western-style knife
- Full tang
SERRATED UTILITY 6"
ND0722

HOLLOW GROUND CHEF’S 6"
ND0747

COMBO HONING STEEL 9"
SG0780

RESERVE BASIC 6-PC BLOCK SET
ND0600
Paring 3.5”, Chef’s 8”, Bread 9”, Hollow Ground Slicing 10”, Combo Honing Steel, and 9-slot Wood Block

3-PC STARTER SET
ND0300
Paring 3.5”, Serrated Utility 6”, Chef’s 8” in a gift-box set
ACCESSORIES

Shun accessories offer the perfect quality accents for your Shun knives. From accessories to maintain Shun’s extremely sharp edges, to a variety of convenient storage systems, to specialty kitchen tools, accessorize with Shun and you’ll always be chic.

9-SLOT BLACK WOOD BLOCK
BDM0850

13-SLOT BAMBOO BLOCK
DM0830

22-SLOT BAMBOO BLOCK
DM0832

11-SLOT BAMBOO BLOCK
DM0831

11-SLOT IN-DRAWER BAMBOO KNIFE TRAY
DM0835
18” × 9” × 2.6”

9-SLOT BLACK WOOD BLOCK
BDM0850

13-SLOT BAMBOO BLOCK
DM0830

22-SLOT BAMBOO BLOCK
DM0832

11-SLOT BAMBOO BLOCK
DM0831

11-SLOT IN-DRAWER BAMBOO KNIFE TRAY
DM0835
18” × 9” × 2.6”
CLASSIC 4-PC STUDENT SET
DMS0499
Paring 3.5", Utility 6", Chef’s 8", and Shun 8-Slot Knife Roll

CLASSIC 8-PC STUDENT SET
DMS0899

NEW
SHUN SHIMA STEAK KNIFE SET
DMS0430
Four 5" steak knives in a gift-boxed set
Hinoki wood is renowned for its beauty, delicate fragrance, natural antibacterial and antimicrobial properties, and water resistance. Used in a cutting board, this medium-soft wood “gives” as you cut, helping to preserve the delicate edges of your fine Shun cutlery. Quite simply, hinoki is the perfect cutting surface for all your finest knives.

The wood for Shun’s hinoki products is grown in Japan and is Forest Stewardship Council (FSC) Certified for sustainable forest management practices. In addition, all our hinoki products are made from wood resulting from forest thinning, which is required to maintain healthy growth.

HINOKI CUTTING BOARD
DM0805, DM0806, DM0807
Small 10.75” x 8.25” x 0.5”
Medium 15.75” x 10.75” x 0.5”
Large 17.75” x 11.75” x 0.75”
SHUN MULTI-PURPOSE SHEARS 9"
DM7300

SHUN KITCHEN SHEARS 9"
DM7240

SHUN HERB SHEARS 7.5"
DM7100

ELECTRIC SHARPENER
AP0119
Includes dust cover

3-PC WHETSTONE SHARPENING SYSTEM
DM0610
Includes whetstone 1000/6000, Combo Honing Steel and 16" angled stand

COMBINATION WHETSTONE
DM0600
1000 Grit/6000 Grit

COMBINATION WHETSTONE
DM0708
300 Grit/1000 Grit

KNIFE CARE KIT
DM0625
Includes food-grade knife oil 2 oz., rust removal and polishing boards, uchiko powder ball, Shun polishing cloths and user instructions
SHUN 8-SLOT KNIFE ROLL
DM0880
Unfolded 19.5” × 18”,
Folded 19.5” × 6.5”

CHEF’S 20-SLOT KNIFE CASE
DM0882
Unfolded 35.5” × 20”,
Folded 8.5” × 3.5” × 3.75”

SHUN FISH BONE TWEEZERS 5.5”
DM0901

SHUN GRATER
10.75” × 5.5”
DM0900

HIGO NOKAMI PERSONAL STEAK KNIFE
DM5900
4.75” Closed, 3.5” Blade
Includes Brown Leather Sheath & Black Lacquer Presentation Case
When it comes to kitchen essentials, quality knives are at the top of the list. Whether you’re starting your first kitchen, upgrading your current one, or looking for something special for your favorite foodie, Shun knives make spectacular gifts.
“Knives are the best friends a cook can have, to be treasured along with the family silver.”
—James Beard

TIPS FOR COUPLES

- Shun knives are a lifetime investment. Care for them properly and they can be an heirloom possession.
- If this is your first set of quality knives, we suggest, at a minimum, a Shun Starter Set. It includes three essential kitchen tools—the Shun Chef’s, Utility, and Paring Knives.
- Also nice to have—a Shun Bread Knife, Carving Knife, Boning Knife, and Kitchen Shears.
- As your kitchen grows, a bamboo block is the perfect place to store your Shun collection.
- Don’t forget the Honing Steel to help maintain your extremely sharp Shun edges.

HINTS FOR GIFT GIVERS

- Shun cutlery is a lasting gift, a quality gift that can truly last a lifetime.
- Shun sets make ideal gifts because they provide the perfect combination of indispensable kitchen tools.
- Every piece of Shun cutlery comes in its own attractive gift box for easy and elegant gift giving.
- Block sets offer gift-giving choices; choose a full block or one with some empty slots like our Build-a-Block Set for future gifts.
- Don’t forget the cutting board, sharpening system, and other indispensable accessories for maintaining this fine kitchen cutlery.

Ask About Our Special Shun Gift & Bridal Registry Offer
### BLADE FEATURES

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG-MAX</td>
<td>The latest in the line of VG “super steels,” proprietary to Shun and one of the finest cutlery steels available</td>
</tr>
<tr>
<td>SG2 micro-carbide steel cutting core</td>
<td>A very fine-grained steel that takes a very fine edge, yet holds that edge for an unparalleled length of time</td>
</tr>
<tr>
<td>VG10 cutting core</td>
<td>This high-performance steel is tough, stain resistant, and takes/holds a fine edge</td>
</tr>
<tr>
<td>Solid VG10</td>
<td>This high-performance steel is tough, stain resistant, and takes/holds a fine edge</td>
</tr>
<tr>
<td>Composite Blade Technology</td>
<td>This quality Japanese steel is known for its excellent stain resistance; polishing enhances that quality even more</td>
</tr>
<tr>
<td>“Blue” carbon steel cutting core</td>
<td>This fine-grained steel offers incredible sharpness, edge retention—and yet is easy to re-sharpen</td>
</tr>
<tr>
<td>Stainless steel layered Damascus</td>
<td>Supports the cutting core; offers enhanced stain resistance</td>
</tr>
<tr>
<td>Nickel-stainless steel layered Damascus</td>
<td>Supports the cutting core; nickel-stainless Damascus is shinier and the pattern is more pronounced than with stainless steel Damascus</td>
</tr>
<tr>
<td>Grafitti-etched</td>
<td>Traditionally found on custom Japanese knives, this style of etching is used to identify the maker; the distinctive pattern incorporates the Shun logo and is different on each style of knife</td>
</tr>
<tr>
<td>Tsuchime (“hammered”)</td>
<td>Hammering creates tiny pockets of air that act as hollow-ground cavities to reduce drag and quickly release food from the blade</td>
</tr>
<tr>
<td>Slightly oversized blades</td>
<td>Provide the professional handling some knife users prefer</td>
</tr>
<tr>
<td>Double bevel; 16° cutting angle each side</td>
<td>Shun’s thinner edge cuts more easily by putting less stress on the edge—so fewer strokes do the job; compare to 22–24° angle for most European-style knives</td>
</tr>
<tr>
<td>Single bevel; 16° cutting angle</td>
<td>The traditional Japanese single-bevel blade offers an exceptionally strong, sharp edge that is easy to resharpen</td>
</tr>
<tr>
<td>Full/composite tang</td>
<td>Enables the knife handle to attach to the blade, provides strength and balance</td>
</tr>
<tr>
<td>Quick taper</td>
<td>Moves food away from the blade quickly</td>
</tr>
</tbody>
</table>

### HANDLE MATERIAL

<table>
<thead>
<tr>
<th>Material</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>PakkaWood®</td>
<td>Premium, resin-impregnated hardwood resists moisture, is strong and durable</td>
</tr>
<tr>
<td>Textured TPE/PP</td>
<td>Provides excellent grip, balance, and easy maintenance</td>
</tr>
</tbody>
</table>

### HANDLE GRIP

<table>
<thead>
<tr>
<th>Grip</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Symmetrical (ambidextrous)</td>
<td>Handle is shaped the same on both sides enabling left- or right-handed use</td>
</tr>
<tr>
<td>Asymmetrical</td>
<td>Traditional Japanese D-shaped handle nestles into the curve of the right hand; yet some left-handed users prefer it</td>
</tr>
</tbody>
</table>

### BLADE SHAPES

<table>
<thead>
<tr>
<th>Shape</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>Traditional Japanese</td>
<td>Line features only Japanese blade shapes; ideal for preparing Asian-style cuisine or anytime an extremely sharp, precision edge is required</td>
</tr>
<tr>
<td>Western and traditional Japanese</td>
<td>Lines offer both Eastern and Western blade types; versatile, enabling users to choose the shapes they prefer</td>
</tr>
</tbody>
</table>

### OVERALL KNIFE DESIGN

<table>
<thead>
<tr>
<th>Design</th>
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<tbody>
<tr>
<td>Eastern</td>
<td>Lighter, thinner blades offer fast, agile handling</td>
</tr>
<tr>
<td>Western</td>
<td>Slightly heavier knives offer powerful, precise performance</td>
</tr>
<tr>
<td>Feature</td>
<td>CLASSIC</td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>---------</td>
</tr>
<tr>
<td>BLADE FEATURES</td>
<td>✓</td>
</tr>
<tr>
<td>VG-MAX The latest in the line of VG &quot;super steels,&quot; proprietary to Shun and one of the finest cutlery steels available</td>
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</tr>
<tr>
<td>SG2 micro-carbide steel cutting core</td>
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<td>A very fine-grained steel that takes a very fine edge, yet holds that edge for an unparalleled length of time</td>
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<tr>
<td>VG10 cutting core</td>
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<tr>
<td>This high-performance steel is tough, stain resistant, and takes/holds a fine edge</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Solid VG10</td>
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<td>Composite Blade Technology</td>
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<td>This quality Japanese steel is known for its excellent stain resistance; polishing enhances that quality even more</td>
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<tr>
<td>&quot;Blue&quot; carbon steel cutting core</td>
<td>✓ ✓</td>
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<tr>
<td>This fine-grained steel offers incredible sharpness, edge retention — and yet is easy to re-sharpen</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Stainless steel layered Damascus</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Supports the cutting core; offers enhanced stain resistance</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>68 layers plus core</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>2 layers plus core</td>
<td>✓ ✓</td>
</tr>
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</tr>
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<tr>
<td>Hammering creates tiny pockets of air that act as hollow-ground cavities to reduce drag and quickly release food from the blade</td>
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<tr>
<td>Slightly oversized blades</td>
<td>✓</td>
</tr>
<tr>
<td>Provide the professional handling some knife users prefer</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Double bevel; 16° cutting angle each side</td>
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<tr>
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<tr>
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<td>The traditional Japanese single-bevel blade offers an exceptionally strong, sharp edge that is easy to resharpen</td>
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<tr>
<td>Full/composite tang</td>
<td>✓</td>
</tr>
<tr>
<td>Enables the knife handle to attach to the blade, provides strength and balance</td>
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<tr>
<td>Quick taper</td>
<td>✓</td>
</tr>
<tr>
<td>Moves food away from the blade quickly</td>
<td>✓</td>
</tr>
<tr>
<td>HANDLE MATERIAL</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>PakkaWood® Premium, resin-impregnated hardwood resists moisture, is strong and durable</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>✓ ✓</td>
<td></td>
</tr>
<tr>
<td>Textured TPE/PP</td>
<td>✓</td>
</tr>
<tr>
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<td>HANDLE GRIP</td>
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<tr>
<td>Symmetrical (ambidextrous) Handle is shaped the same on both sides enabling left- or right-handed use</td>
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<tr>
<td>✓ ✓</td>
<td></td>
</tr>
<tr>
<td>Asymmetrical</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Traditional Japanese D-shaped handle nestles into the curve of the right hand; yet some left-handed users prefer it</td>
<td>✓ ✓</td>
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<tr>
<td>✓ ✓</td>
<td></td>
</tr>
<tr>
<td>BLADE SHAPES</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Traditional Japanese</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Line features only Japanese blade shapes; ideal for preparing Asian-style cuisine or anytime an extremely sharp, precision edge is required</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>✓ ✓</td>
<td></td>
</tr>
<tr>
<td>Western and traditional Japanese Lines</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Offer both Eastern and Western blade types; versatile, enabling users to choose the shapes they prefer</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>✓ ✓</td>
<td></td>
</tr>
<tr>
<td>OVERALL KNIFE DESIGN</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>Eastern Lighter, thinner blades offer fast, agile handling</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>✓ ✓</td>
<td></td>
</tr>
<tr>
<td>Western Slightly heavier knives offer powerful, precise performance</td>
<td>✓ ✓</td>
</tr>
<tr>
<td>✓ ✓</td>
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UNDERSTANDING SHUN KNIVES FROM THE INSIDE OUT

Just as the best meals begin with the best ingredients, quality knives begin with quality steel. There are three types of premium steel at the heart of Shun knives: VG10, VG-MAX, and SG2. Shun knives with san mai or layered Damascus cladding feature a cutting core of VG10, VG-MAX or SG2; Shun Classic Pro knives are pure VG10.

**Know your Shun steel**

Steel is an alloy of iron and carbon; the atoms of one element occupy the spaces between the atoms of the other so that the materials are inextricably joined. Most steel also has ingredients to enhance specific characteristics. For example, stainless steels contain chromium to enhance stain resistance.

**VG10** is a complicated blend. In addition to iron and carbon, it contains chromium, cobalt, manganese, molybdenum, silicon, and vanadium. Most of these elements improve desirable blade characteristics such as wear resistance, corrosion resistance, hardness, and toughness. Vanadium helps make sure the steel’s texture is fine and even—very important for Shun’s extremely sharp, long-lasting edge. Shun hardens VG10 blades to 60–61 on the Rockwell Hardness Scale.

**VG-MAX** is the newest in the line of VG super steels. This new steel builds on the highly successful VG10 formula by increasing ingredients that take this advanced steel to the “MAX.” VG-MAX includes more carbon to improve strength and durability. It has additional chromium for wear and corrosion resistance. More cobalt enhances strength. Increased tungsten enables the steel to be very fine-grained—so the edge can be extremely fine and sharp. Molybdenum improves corrosion resistance and strength. Vanadium improves impact resistance and enables the steel to form vanadium carbides, which enhance cutting performance. Shun hardens the VG-MAX in its knives to 60–61 on the Rockwell Hardness Scale— the same as our VG10, but with even better edge retention and toughness.

**Blue Carbon Steel** is so fine-grained and hard that it can be sharpened to a razor edge, hold that edge for a long time, and then be re-sharpened easily. This is vitally important for professional chefs who put their knives to hard use every day—the kind of use for which Shun Blue was designed. One of the things to understand about the steel in the Shun Blue line is that the name does not refer to the color of the steel, but to the color of the paper in which the raw steel comes wrapped. “Blue” refers to a particular grade of fine-grained carbon steel; it may be likened to the grade of steel found in handmade carbon-steel knives. We harden our blue carbon steel to 61 on the Rockwell Hardness Scale.

**SG2** steel also has a complex high-carbon, high-chromium formula. SG2 is what is known as “powdered steel.” This is a high-end process in which the elements that make up the steel have been made into a very fine powder so they can be mixed together with extreme precision. Once blended, the powder is heated and compressed, welding it into a solid mass. The result is steel that is pure, dense, and hard. This means it can take a very fine edge, and yet hold that edge for an unparalleled length of time. In a word, it is ideal for kitchen knives. Shun’s SG2 knives are rated 61–62 on the Rockwell Hardness Scale.

**About the Rockwell Hardness Scale**

The Rockwell scale provides a convenient way to compare the hardness of two materials, such as types of steel. It measures hardness based on the depth of penetration of a diamond cone pressed into the material at a constant pressure. The higher the number, the harder the material.
PREMIUM MATERIALS, HANDCRAFTED TECHNIQUES

What is layered Damascus?
Shun’s Damascus is formed by layering different types of metal alloys together, then forging them into a single piece. The process and the different characteristics of the layered metals create the rippling patterns you see on the blade. The number of layers can vary; many Shun knives, for example, have 34 layers of metal on each side of a high performance VG-MAX cutting core.

As Shun artisans grind each Damascus-clad blade from its thickest point at the spine to its razor-sharp cutting edge, they reveal the patterns. To bring them out even more, they bead blast or acid etch each blade. Bead blasting also provides surface textures to help food release from the blade and reduce cutting drag. During acid etching, the layered metals react to the solution in different ways. For example, carbon steel darkens, while nickel silver remains bright. The alternating layers of darker and brighter metal help reveal the flowing, rippled pattern.

Damascus looks beautiful, supports and protects the hard, dense cutting core, and adds stain resistance. In Japan, this style of blademaking is known as kasumi. Kasumi means “mist” and is so called because the exterior Damascus can have a lovely misty appearance when compared to the harder cutting core. Kasumi construction provides an ultimate mix of properties: an extremely sharp edge and ease of sharpening. This clad construction is similar to how samurai swords are traditionally made.

What is Pakkawood®?
Most Shun handles are PakkaWood. PakkaWood is a premium handle material made of genuine hardwood impregnated with resin. The resin makes it moisture resistant, strong, and durable—important for kitchen knives. Sanding and buffing brings PakkaWood to a beautiful gloss finish. As with natural wood, no two pieces of PakkaWood are exactly alike.

What is a Composite Blade?
Our Composite Blade technology is a proprietary technique that enables us to put high-performance steel exactly where it’s needed most—on the cutting edge of the knife. In Shun’s new Sora line, VG10 san mai comprises the lower part of the blade, that is, the cutting edge. The upper part, above the copper weld line, is mirror-polished 420J Japanese stainless steel. The two sections of the blade are laser cut and fit together like pieces of a jigsaw puzzle. Braze welding permanently joins the pieces to create a durable blade that puts the performance of VG10 exactly where it’s needed.

What is san mai construction?
San mai is a traditional, high-end Japanese blade-making technique in which a very hard steel blade core is clad with a single layer of “softer” steel on each side of the core. In Shun’s new Sora line the lower section of the blade—the cutting edge—is san mai with a VG10 cutting core. In the Shun Blue line, the entire blade is san mai, with “blue” carbon.

Shun fine cutlery—Handcrafted in Japan
Shun knives are made in one of Japan’s traditional samurai swordmaking cities—Seki City. The blademaking tradition there goes back more than 700 years. And even though Shun knives are made from the latest, most advanced materials—such as powdered steel—we still rely on the traditional artistry and meticulous skill of Seki City’s knifemakers to create our products. In fact, it still takes more than 100 handcrafted steps to make each Shun knife. You can be sure it will provide a lifetime of performance and beauty.
USE & CARE

Shun recommends taking the best care possible in order to prolong the life of your knives. Proper cutlery care includes giving extra attention to your cutting surface, washing and drying, storage, maintaining the cutting edge and sharpening when needed.

The cutting surface you use makes a big difference in keeping your knives sharp. A good cutting board will help retain a sharp edge for substantially longer. Wood, such as hinoki, and polypropylene boards are excellent choices. Tile, ceramic, marble, granite, or any kind of glass cutting boards are poor choices and are very hard on your knives.

It is important to protect your investment by hand washing your knives with gentle dish soap. Do not use soaps with citrus extracts or bleach; they can promote rust. Rinse and towel dry immediately, take extra time to get ALL of the water/moisture off of the sharp cutting edge. Be careful not to injure yourself. Do not drag the edge of your knife on your absorbent cloth. Please blot dry the cutting edge.

It is best to store your Shun Cutlery in a wooden block, in-drawer knife tray, sheath, or knife case. Do not store your knives unsheathed in a drawer, this can be a potential hazard to your fingers as well as your cutlery.

Regular honing with a Shun Honing Steel will be necessary. Weekly honing will significantly extend the time between sharpening. When the time comes to sharpen these premium blades, we recommend using a whetstone, the Shun Electric Sharpener (specifically designed to sharpen Shun's 16° blade angle), or returning them to Kai-USA Ltd. for free sharpening.

Cutting Technique

Shun cutlery is designed to be used in a smooth, slicing motion—never in an up-and-down “chopping” manner. Imagine cutting wood with a handsaw, then slice through your food with a similar motion, intentionally pushing the knife forward and down as you slice, then pulling it back toward your body. Repeat as needed to cut the food. Always pay attention to where your fingers are in relation to the knife. Your skill and experience level should determine the speed at which you cut. When first slicing with a shun, it’s best to slow down and enjoy the effortless precision cutting ability of your new knife.

The classic 8” western chef’s knife DM0766, classic meat cleaver DM0767, and the classic produce knife DM0768, are designed to handle more aggressive work in the kitchen such as breaking down chicken DM0766 & DM0767 and thick-skinned vegetables, such as spaghetti and butternut squash, melons, etc. DM0768.

Warning! Knives are extremely sharp tools and should only be used or handled with the utmost care and caution. Any use other than cutting is considered misuse and abuse — and will void your warranty.

For more information, visit shuncutlery.com

Free Sharpening

Shun will be happy to sharpen your Shun knives for free for as long as you own them. The customer just pays for shipping costs.
BLADE SHAPES

Paring Knife - A paring knife is a must-have for every kitchen. Think of it as the mini version of the chef’s knife. It gets its name from its main function—removing or “paring” away things like peels or pits from fruits and vegetables. It’s ideal for peeling, coring, trimming, decorating, and other detail work. Its small size ensures complete control over the tip and edge of the blade. Generally, this knife is used in the hand rather than against a cutting board, though paring knives can also be used for chopping small foods, such as garlic cloves or ginger, on a cutting board. Paring knives come in a variety of lengths.

Utility Knife - A good utility knife is the third member of the must-have kitchen knife line up. In size, it’s between a chef’s knife and a paring knife, making it the perfect size for all those in-between tasks. For trimming green beans, broccoli, and other jobs where you need some precision, a utility knife is an excellent choice. Any time a paring knife seems too little and a chef’s knife too much, a utility knife is the knife of choice. The utility knife is also sometimes called a sandwich knife because it works well on just about anything that goes in a sandwich—meats, cheeses, tomato slices, and more. A serrated utility knife also works well cutting the sandwich in half.

Ultimate Utility - The Ultimate Utility knife is a special knife style developed by Shun. Most of our lines include this unique style because it is extremely versatile and has proven to be so popular with Shun customers. The cutting edge has a low-frequency serration that makes the knife perfect for slicing delicate thin-skinned fruits and vegetables, but it can also be used for chopping. The Ultimate Utility Knife has a broad blade and a curved belly, allowing a user to rock the knife on the cutting board. The wide blade with its rounded tip also makes it a great knife for spreading condiments on a sandwich—or icing on a cake. The serrations work like a bread knife to easily cut a sandwich in half without tearing.

Kiritsuke - The kiritsuke is known as the Japanese master chef’s knife. The kiritsuke is used for a wide variety of kitchen tasks, similar to a chef’s knife is used. It works extremely well with vegetables; use it to make a beautiful julienne, dice, or brunoise. Shave chives and scallions. It’s also an excellent choice for cleaning and portioning boneless proteins, and particularly fish. It slices cooked proteins with grace and ease. In fact, it’s so sharp and fine that some cooks even use it in place of a mandolin. It won’t rock through cuts like a traditional Western-style chef’s knife, but once a user works with it, they’ll find themselves reaching for a kiritsuke more and more often.

Honesuki - The honesuki is a Japanese boning knife. The triangular blade is perfect for maneuvering around bones and between joints. The shape provides a high level of control enabling the user to process poultry and other proteins with ease. The razor-sharp blade makes removing breasts from bone simple and it cuts through joint cartilage almost like butter. Scoring and trimming is a breeze, too — and the blade’s spine can be used for scraping as well.

Santoku - A santoku is an Asian-inspired chef’s knife. “Santoku” means “three virtues.” Depending on who you ask, these virtues either refer to the three types of food with which it works exceptionally well—vegetables, poultry, and fish—or to the three types of cuts at which it excels: slicing, dicing, and chopping. A santoku is a knife of many talents; some cooks prefer a santoku to a chef’s knife. The slight belly curve on Shun santoku knives enables the cook to rock the blade slightly and makes this santoku as easy to use as a chef’s knife. It is especially well suited to a down-and-forward cutting motion (push cut).

Nakiri - “Nakiri” is Japanese for “vegetable knife.” Both professional chefs and good cooks around the world choose this beautiful and extremely useful tool whenever they have quantities of fruits or vegetables to chop, slice, or dice. With its straight blade, edge, and spine, the nakiri isn’t rocked like a chef’s knife. Instead, it should be used with a simple push cut—down and forward—to enjoy the clean, swift work it makes of vegetables of all kinds. Finely chopping onions is fast, easy, and the nakiri’s blunt end makes it much safer, too.

LIMITED LIFETIME WARRANTY
All Shun Cutlery products from Kai USA Ltd. (except Shun Sora) carry a limited warranty for the lifetime of the original owner, except when stated otherwise. Our products are guaranteed to be free from defects in original material and construction when properly used and maintained. Under this warranty, Kai USA Ltd. will repair or replace any product we find to be defective in its original material or construction. This Limited Lifetime Warranty is non-transferable and does not cover normal signs of wear, rust, or damage/breakage due to improper use or maintenance. To receive warranty repair or replacement, the owner must send the product to be evaluated by Kai USA Ltd. Warranty Services in our Tualatin, Oregon headquarters. In addition to the provisions of this warranty, you may also have other rights that can vary by state. No other warranties are implied or expressed other than what is specifically stated here.

10-YEAR LIMITED WARRANTY — SHUN SORA
Shun Sora products from Kai USA Ltd. carry a 10-Year Limited Warranty against manufacturing defects. Under this warranty, Kai USA Ltd. will repair or replace any product we find to be defective in its original material or construction for a period of ten years from the date of purchase. This limited warranty does not cover normal signs of wear, rust, or damage/breakage due to improper use. To receive warranty repair or replacement, the owner must send the product to be evaluated by Kai USA Ltd. Warranty Services in our Tualatin, Oregon headquarters. In addition to the provisions of this warranty, you may also have other rights that can vary by state. No other warranties are implied or expressed other than what is specifically stated here.

LIABILITY DISCLAIMER
Shun Cutlery and Kai brand products are intended and sold for legitimate culinary purposes only. The purchase, use, and ownership of knives are subject to a wide variety of local laws and regulations. Due to the complexity and constantly changing nature of these laws and regulations, it is the responsibility of the buyer to investigate and comply with the laws and regulations that apply in his or her specific area. You, and not Kai USA Ltd., are solely responsible for any claims resulting from violation of these laws and/or regulations. Any use of these products other than cutting is considered misuse and abuse and Kai USA Ltd. is not responsible for any injuries or damages caused by misuse and/or abuse.

IF YOU HAVE A WARRANTY CONCERN, PLEASE DO NOT RETURN YOUR KNIFE TO THE PLACE OF PURCHASE.