

ITAMAE™ SERIES



CC™ MURRAY CARTER™ COLLECTION BY SPYDERCO® 

A top-down view of a wooden table featuring a roasted pig's head and two legs. The pig's head is on the right, garnished with orange slices and herbs. Two legs are positioned to the left and above it. The table is decorated with various items: a bowl of red sauce in the top left, a bowl of green chili sauce in the top center, a bowl of green peas in the bottom left, and several whole green chili peppers and orange slices scattered around. Two large kitchen knives with marbled handles and stainless steel blades are placed on the table, one above and one below the pig's head. The text 'ITAMAE™ SERIES' is overlaid on the left side of the image.

ITAMAE™ SERIES

Nothing magnifies the skills of a chef more than extraordinary tools. And when it comes to kitchen knives, none are more extraordinary than those crafted by master bladesmith **Murray Carter.**



MURRAY CARTER

A native of Halifax, Canada, Murray Carter fell in love with Japanese culture as a teenager. At age 18, he visited Japan and met Sensei Yasuyuki Sakemoto, a 16th-generation bladesmith whose lineage originated with some of the most revered sword makers of Japan's feudal era. Carter's remarkable relationship with Sensei Sakemoto ultimately led to a demanding six-year apprenticeship and an additional 12 years of experience as a village bladesmith in Japan. Now the official heir to a 420-year-old family tradition as the 17th Generation Yoshimoto Bladesmith, Carter is regarded as one of the world's leading experts on Japanese kitchen cutlery.

A prolific knifemaker with well over 25,000 custom blades to his credit, Carter realizes that he will never meet the insatiable worldwide demand for his handmade knives. To make his elite designs available to a broader audience of cooking enthusiasts, he decided to partner with another legendary presence in the cutlery industry that also has deep ties to Japan's premier knifemaking resources—the Spyderco knife company of Golden, Colorado.

Through an unprecedented collaboration, Spyderco has faithfully translated the meticulous craftsmanship of Carter's exquisite handmade patterns to a breathtaking series of production knives known as the Murray Carter Collection. Manufactured in Japan to Spyderco's exacting quality standards, this formidable family of knives showcases Carter's highly refined expressions of five traditional Japanese kitchen knife patterns and will be available in three different tiers.

Forged by tradition and built by Spyderco, the Murray Carter Collection is your key to the ultimate cooking experience.

ITAMAE™ SERIES

Literally meaning "in front of the cutting board," *Itamae* is an extremely prestigious title reserved for highly skilled sushi chefs. Consistent with that elite status, the Murray Carter Collection's Itamae Series—the highest tier in the Collection—proudly features premium materials and uncompromising craftsmanship.

The blades of Itamae Series knives are expertly crafted from laminated steel consisting of an Aogami Super Blue core clad between layers of SUS410 stainless steel. This classic three-layer construction allows the outer layers to protect and support the ultra-hard carbon-steel center layer that forms the blade's edge. Ground exceptionally thin and straight for unparalleled cutting performance, the blades also feature Murray Carter's signature "Carter Elbow"—a distinctive taper from the spine to the point that reinforces the blade's tip.

The elite blades of the Itamae Series are paired with traditional "wa-style" (octagonal) handles made from stunning burl G-10 (a durable fiberglass and epoxy laminate) and highlighted with black G-10 ferrules. Created for those who demand the very best, the Itamae Series faithfully captures the spirit of Murray Carter's coveted handmade knives and sets a new standard in high-performance kitchen cutlery.



ITAMAE™
PETTY



ITAMAE™
PETTY

From the French *petit* meaning “small,” this knife is the equivalent of a Western paring knife and is ideal for peeling and slicing fruits and vegetables, making garnishes, and other detailed food-preparation tasks.

K15PBNBK ITAMAE™ PETTY

Overall Length (Inches) 8.84

Overall Length (mm) 225

Blade Length (in) 4.57

Blade Length (mm) 116

Edge Length (in) 4.13

Edge Length (mm) 105

Blade Thickness (in) 0.055

Blade Thickness (mm) 1.4

Handle Thickness (in) 0.69

Handle Thickness (mm) 17.5

Steel Super Blue/SUS410

Knife Weight (oz) 3.0

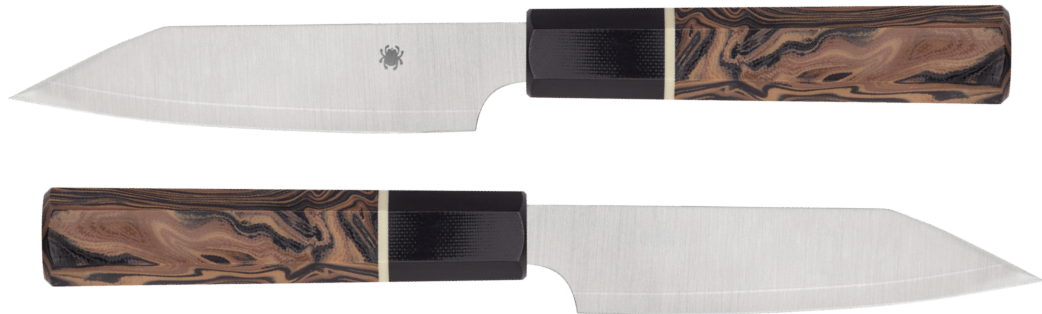
Knife Weight (g) 84

Grind Full-flat

Edge Configuration PlainEdge

Handle Burl G-10

Origin Japan





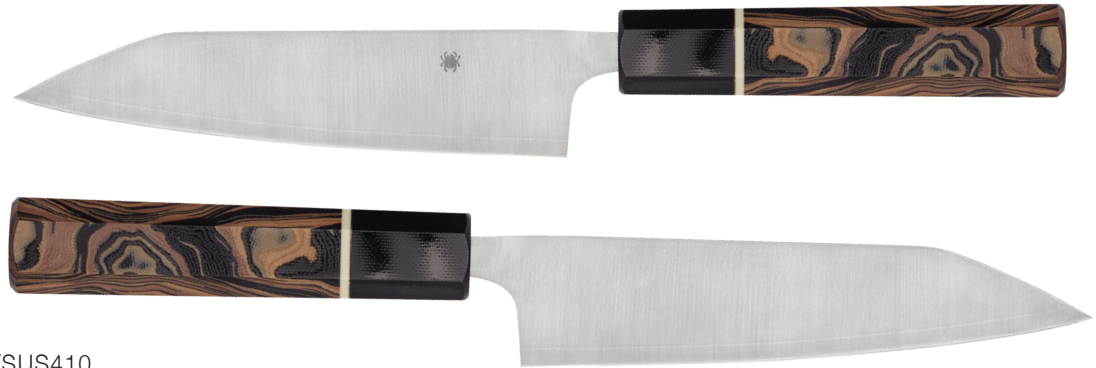
ITAMAE™
FUNAYUKI

Literally translated as “ship going,” this versatile pattern was extremely popular with fishermen. It excels at chopping, draw-cutting, and other general kitchen tasks.

K16PBNBK

ITAMAE™ FUNAYUKI

Overall Length (Inches)	10.91
Overall Length (mm)	277
Blade Length (in)	6.28
Blade Length (mm)	160
Edge Length (in)	5.80
Edge Length (mm)	147
Blade Thickness (in)	0.063
Blade Thickness (mm)	1.6
Handle Thickness (in)	0.79
Handle Thickness (mm)	20.1
Steel	Super Blue/SUS410
Knife Weight (oz)	4.3
Knife Weight (g)	122
Grind	Full-flat
Edge Configuration	PlainEdge
Handle	Burl G-10
Origin	Japan



ITAMAE™
NAKIRI



ITAMAE™
NAKIRI

Meaning “vegetable cutter,” this knife’s unique rectangular shape and slightly upturned edge make it the perfect tool for precisely push-cutting all kinds of vegetables. The Nakiri’s blade shape also allows its length to remain consistent after years of sharpening.

K17PBNBK

ITAMAE™ NAKIRI

Overall Length (Inches) 12.19

Overall Length (mm) 310

Blade Length (in) 7.29

Blade Length (mm) 185

Edge Length (in) 6.64

Edge Length (mm) 169

Blade Thickness (in) 0.074

Blade Thickness (mm) 1.9

Handle Thickness (in) 0.84

Handle Thickness (mm) 21.3

Steel Super Blue/SUS410

Knife Weight (oz) 6.7

Knife Weight (g) 190

Grind Full-flat

Edge Configuration PlainEdge

Handle Burl G-10

Origin Japan





ITAMAE™ BUNKA BOCHO

An all-purpose knife suitable for preparing meat, vegetables, and fish, the *Bunka Bocho* literally means “cultural knife,” because of its role in making traditional Japanese cuisine in the home. Closely related to the *Santoku* (“three virtues”) knife, the Bunka Bocho has a more acute and utilitarian point.

K18PBNBK

ITAMAE™ BUNKA BOCHO

Overall Length (Inches)	12.62
Overall Length (mm)	321
Blade Length (in)	7.72
Blade Length (mm)	196
Edge Length (in)	7.22
Edge Length (mm)	183
Blade Thickness (in)	0.072
Blade Thickness (mm)	1.8
Handle Thickness (in)	0.84
Handle Thickness (mm)	21.3
Steel	Super Blue/SUS410
Knife Weight (oz)	6.0
Knife Weight (g)	170
Grind	Full-flat
Edge Configuration	PlainEdge
Handle	Burl G-10
Origin	Japan





ITAMAE™ GYUTO

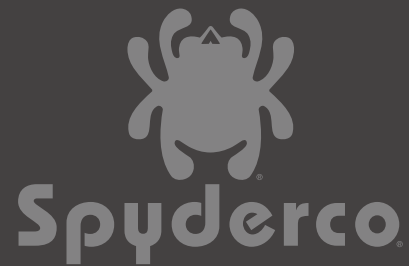
Literally “cow blade,” the *Gyuto* is the Japanese equivalent of the Western chef’s knife. Its versatile design is suitable for slicing, carving, chopping, and detailed food preparation chores.

K19PBNBK

ITAMAE™ GYUTO

Overall Length (Inches)	15.43
Overall Length (mm)	392
Blade Length (in)	10.14
Blade Length (mm)	258
Edge Length (in)	9.48
Edge Length (mm)	241
Blade Thickness (in)	0.094
Blade Thickness (mm)	2.4
Handle Thickness (in)	0.86
Handle Thickness (mm)	21.8
Steel	Super Blue/SUS410
Knife Weight (oz)	7.5
Knife Weight (g)	214
Grind	Full-flat
Edge Configuration	PlainEdge
Handle	Burl G-10
Origin	Japan





820 Spyderco Way
Golden, CO 80403
800-525-7770
spyderco.com/culinary
culinarysales@spyderco.com

