

WAKIITA™ SERIES



CC MURRAY CARTER™ COLLECTION BY SPYDERCO® 



WAKIITA™ 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.

WAKIITA™ SERIES

Wakiita literally means "near the cutting board" and is a term used to refer to senior apprentices skilled enough to assist high-ranking chefs. Equivalent to sous chefs or journeyman chefs in Western kitchens, they are accomplished culinary professionals well on their way to becoming expert chefs. As the second tier of Spyderco's Murray Carter Collection, the Wakiita Series captures the spirit of the journeyman chef by expressing Carter's highly refined designs with solid stainless steel blades.

The blades of Wakiita Series knives are precision ground from CTS® BD1N—a high-carbon, nitrogen-enriched stainless steel that provides a superior balance of hardness, edge holding, and corrosion resistance. Like all knives in the Murray Carter Collection, they are ground exceptionally thin and straight for superior cutting performance and proudly feature the signature "Carter Elbow"—a distinctive taper from the spine to the point that reinforces the blade's tip.

In classic style, the knives of the Wakiita Series showcase traditional "wa-style" (octagonal) handles. Painstakingly crafted from solid black G-10, a durable fiberglass and epoxy laminate, the polished handles ensure both comfort and precise control.

A remarkable fusion of time-tested traditional designs and state-of-the-art modern materials, the Wakiita Series accurately translates Murray Carter's prized custom designs into high-performance cutlery that is sure to please even the most discriminating cooking enthusiasts.



WAKIITA™
PETTY



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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.

K15GP WAKIITA™ 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	CTS BD1N
Knife Weight (oz)	2.7
Knife Weight (g)	77
Grind	Full-flat
Edge Configuration	PlainEdge
Handle	G-10
Origin	Japan





WAKIITA™
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.

K16GP

WAKIITA™ 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	CTS BD1N
Knife Weight (oz)	4.0
Knife Weight (g)	112
Grind	Full-flat
Edge Configuration	PlainEdge
Handle	G-10
Origin	Japan





WAKIITA™
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.

K17GP

WAKIITA™ 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 CTS BD1N

Knife Weight (oz) 6.2

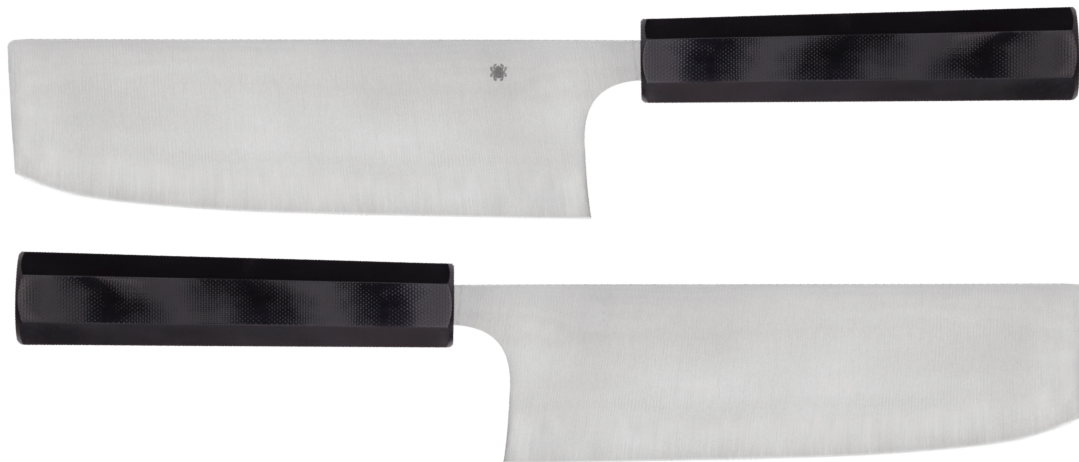
Knife Weight (g) 175

Grind Full-flat

Edge Configuration PlainEdge

Handle G-10

Origin Japan





WAKIITA™
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.

K18GP WAKIITA™ 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	CTS BD1N
Knife Weight (oz)	5.5
Knife Weight (g)	156
Grind	Full-flat
Edge Configuration	PlainEdge
Handle	G-10
Origin	Japan





WAKIITA™
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.

K19GP

WAKIITA™ 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	CTS BD1N
Knife Weight (oz)	6.9
Knife Weight (g)	197
Grind	Full-flat
Edge Configuration	PlainEdge
Handle	G-10
Origin	Japan





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