



Shun
Cutlery
2018

Extraordinary Beauty^{and} Performance You Can Trust

Shun Cutlery is known for its exquisite beauty and ultra-premium performance. Yet as beautiful as Shun is on the outside, and as beautifully as it performs in your kitchen, its true beauty may be in what you don't see.

It begins with the steel, the heart of the knife.

Although many steels look alike on the outside, inside they're not the same. The formula—the recipe—for any particular steel can make a significant difference in how it handles in fine cutlery. A little less vanadium or carbon here or there and performance can be affected.

Heat treatment—an invisible, yet vital, process.

This exacting process is fundamentally important to ensuring that your Shun provides lasting value. In heat treatment, the metal is heated and cooled to change its microstructure, bringing out its very best properties. With precise heat treatment, blade steel becomes finer grained, making it stronger and harder so blades can be thinner, sharper, and give you a longer-lasting edge. Shun's experts are, quite simply, masters of the heat treatment process.

Even though you can't see these things, they are critically important.

That's why Shun Quality Control is second to none. Our meticulous professionals check each Shun for precision in both fit and finish. We ensure the angles of our hand-sharpened blades are accurate using advanced machinery. Then we go a step further, sending our knives to independent testing laboratories to guarantee each Shun meets—and will continue to meet—our demanding specifications. This third-party testing ensures that Shun steel is what we say it is, Shun hardness is what we say it is, and the processes used for sharpening and finishing our fine cutlery are what we say they are.







Shun—at the Peak_{of} Perfection

"Shun" (shoon) is a concept at the very heart of Japanese cuisine. In Japanese, shun is the word used to describe local, seasonal food when it is at the peak of its flavor and freshness—at the peak of its perfection.

Shun is the exact moment when a fruit has reached its ideal ripeness, when a vegetable is at its very best, or when meat is at its most flavorful. Home cooks and professional chefs alike celebrate shun in their kitchens, eagerly awaiting each season's bounty and serving every ingredient in its proper time.

Shun Cutlery proudly takes its name from this Japanese culinary tradition of eating the freshest food at the perfect moment. We took this name to honor this seasonal, mindful way of eating and as a mark of our dedication to making kitchen cutlery that is always at the peak of its perfection, too.

The Fine Art^{of} Japanese Handcrafting

In Japan, the blade is more than a tool; it's a tradition. From legendary samurai swords to the handcrafted culinary cutlery of today, the exquisite craftsmanship of Japanese blades is admired worldwide.

Since the 13th century, Seki City has been the heart of the Japanese cutlery industry. For more than 100 years, it has also been the home of Kai Corporation, the makers of Shun fine cutlery. Inspired by the traditions of ancient Japan, today's highly skilled Shun artisans produce blades of unparalleled quality and beauty.

Shun is dedicated to maintaining this ancient tradition by continuing to handcraft each knife in our Seki City facilities. Each piece of this fine kitchen cutlery takes at least 100 individual steps to complete. While we maintain these ancient traditions of handcrafted quality, we also take advantage of thoroughly modern, premium materials and state-of-the-art technology to provide that traditional quality to millions of professional chefs and avid home cooks throughout the world.

Throughout this catalog, we are pleased to share with you some of the foods of Japan that are always eaten at the moment of "shun" and to tell you a little bit about their importance and the ways they're enjoyed in the Japanese culinary tradition.





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The must-have basics



Paring knife—A paring knife gets its name from its main function: removing or “paring” away things, such as peels from fruits and vegetables. It’s also ideal for coring, trimming, decorating, and other detail work.

Utility knife—A good utility knife is a must-have in a 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.

Chef’s knife—If there is one knife that no cook can be without, it’s a chef’s knife. This all-purpose blade is ideal for a wide variety of cutting tasks. It’s perfect for slicing and dicing small to medium-sized fruits, vegetables, and other foods. With its curved belly, the chef’s knife can be gently “rocked” through fresh herbs or spices to produce a very fine mince.

Specialty blade shapes



Menkiri

Asian Multi-Prep



Yanagiba

Yanagiba—To use a yanagiba, gently pull it through the food using just the weight of the blade itself to do the cutting. The incredible sharpness of this single-bevel blade reduces loss of the natural juices and creates clean cuts. The yanagiba is most often used for slicing raw fish for sashimi and for slicing sushi rolls, yet is also perfect for preparing a variety of proteins.

Menkiri—A menkiri is a noodle-cutting knife. The long, straight, razor-sharp edge contacts the cutting board completely to

make cutting a folded sheet of fresh noodle dough almost effortless. In the same way that it can cut beautiful, even, delicious noodles, it is equally adept at cutting a full range of fresh, homemade pastas, and offers excellent cutting control while slicing vegetables.

Asian Multi-Prep—In Japan, this nimble, triangular blade is called a honosuki. It’s perfect for boning poultry and trimming meats. Yet it also has a wide variety of other food prep functions—from slicing

garlic to trimming vegetables. The narrow tip is ideal for maneuvering around bones and between joints. The wider end makes slicing vegetables like shallots or trimming green beans quick and easy. This blade shape provides a high level of control, which is especially important when boning or handling small to medium-sized fruits and vegetables. If you like a compact, agile knife, the Asian Multi-Prep will be your new go-to.

Boning/Fillet—For boning, the narrow, sharp, curved blade gets in close, making it easy to separate meat from bone. It’s perfect for trimming the silver skin from a tenderloin or roast or even making your own cutlets. The narrow blade reduces the

The great-to-have collection

Bread knife—If you bake or buy whole loaves of bread, this knife will be one of the most-used tools in your kitchen. Shun bread knives feature razor-sharp, wide, "low frequency" serrations. The serrations let you gently cut through the bread without crushing and with fewer crumbs. Unlike sawtooth serrations, our wide serrations cut through the bread without tearing, keeping the bread's texture intact.

Steak knife—The key to a delicious steak is keeping more of the flavorful juices where they belong—inside the steak. A razor-sharp knife glides through your steak, cutting fewer of the capillaries in the meat and keeping more of the juices inside. You will be astonished at what a difference it makes!

Slicing knife—A slicing knife is long and narrow, enabling you to make even slices without sawing. This kind of clean cut keeps more of the flavorful juices inside the meat. Along with the Shun-sharp edge, the narrow blade profile enables the blade to glide through the protein with less friction so each slice is perfect.

6-inch Chef's knife—Sometimes you want a chef's knife that's particularly lightweight and highly maneuverable. A 6-inch chef's knife is a perfect choice. Like all chef's knives, it is an all-purpose blade ideal for a wide variety of cutting tasks. Yet with a shorter blade, it's a particularly easy knife to use.

Santoku—A santoku is an Asian-inspired knife that many cooks today have added to their kitchen favorites. A knife of many talents, a santoku easily handles all the basic cutting tasks. Slightly shorter than the standard chef's knife, the santoku is light, agile, and very easy to maneuver.



drag as you cut against the meat, and the six-inch length is just right to glide through fish, quickly removing bones and skin.

Kiritsuke—The kiritsuke is known as the Japanese master's knife. The kiritsuke is used for a wide variety of kitchen tasks, similar to a chef's knife. It works extremely well with vegetables, and slices proteins with grace and ease.

Asian Utility—While it may look like a meat cleaver, it isn't. Instead, the Asian Utility Knife, developed by Shun, is adept at processing everything from vegetables for stir fry to thinly slicing meats. Every part of this knife can be put to use: the flat to smash a garlic clove, the back

to tenderize meat, the tip and razor-sharp edge for everything from skinning fish to shaving vegetables.

Ultimate Utility—The Ultimate Utility 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 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 slicing. The wide blade with its rounded tip also makes it a great knife for spreading condiments on a sandwich — or icing on a cake.

Nakiri—Both professional chefs and home cooks around the world choose this beautiful and extremely useful tool whenever they have fruits or vegetables to slice and 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 your produce.

Brisket knife—A brisket knife is ideal for trimming and slicing larger cuts of meat, including brisket, ham, and turkey. The brisket knife is long and narrow with hollow-grounds, enabling you to cut elegant slices in a single pass. A rounded tip makes this knife safer and easier to use.



Traditional-style handle with emblem

Textured PP/TPE provides excellent grip, easy maintenance; polished steel Shun emblem enhances and balances handle.

Rabbit tang

Controls weight and enhances maneuverability; this is how samurai swords were commonly made.

Sora

In Japanese, Sora means "sky." With Sora's proprietary Composite Blade Technology, this beautiful series offers sky-high value by bringing together a VG10 three-layer san mai cutting edge with a polished Japanese 420J stainless steel upper.

This technology puts high-performance material exactly where it's needed most—on the cutting edge.

Proprietary Composite Blade Technology

Permanently joins san mai edge to stainless steel upper

Razor-sharp 16° san mai edge

VG10 "super steel" cutting core is clad with a layer of stainless steel on each side, hand-sharpened to 16° each side

420J stainless steel upper

Quality Japanese steel known for excellent stain resistance

A modern "hamon"

Wavy design joining the steels is based on traditional Japanese blade hamon patterns





Paring 3.5"
[VB0700]



Serrated Utility 5.5"
[VB0722]



Utility 6"
[VB0701]



Chef's 6"
[VB0723]



Ultimate Utility 6"
[VB0741]
Read more about specialty
blade shapes on page 6



Hollow Ground Santoku 5.5"
[VB0740]



Bamboo shoots or takenoko are a spring delicacy. They are crunchy and delicious and enjoying the shoots helps keep bamboo groves from becoming overcrowded. Once the shoots are harvested and cleaned, they are simmered until tender and may be used in a variety of dishes.



Hollow Ground Santoku 7"
[VB0718]



Chef's 8"
[VB0706]



Bread 9"
[VB0705]



Combination
Honing Steel 9"
[VB0790]

See page 40 for block sets

What is Composite Blade technology?

Sora uses Kai's proprietary Composite Blade technology to bring together a VG10 three-layer san mai cutting edge with a Japanese 420J stainless steel upper. The two blade sections are laser cut, then fit together like pieces of a jigsaw puzzle. Braze welding permanently joins them. The attractive wavy pattern at the joint is based on traditional Japanese sword hamon lines. Read more about Kai's proprietary Composite Blade technology on page 53.





Full tang construction
Provides cutting balance and strength.

Contoured tagayasan (or wenge) wood handle
Known as "iron sword wood," tagayasan is dense, durable, and beautiful.

If you have admired the simple lines and effortless grace of Japanese design, you have experienced kanso.

Kanso is a design principle based on Zen philosophy. It means "simplicity," but it is a simplicity that is achieved by concentrating solely on what is most essential.

When it comes to Shun's Kanso cutlery, essential means high-performance steel, a razor sharp edge, perfect balance, and precision cutting control.

Kanso is simple—and beautiful—kitchen cutlery that simply performs.

Kanso

Japanese AUS10A blade steel
Highly refined, high-carbon, vanadium stainless steel that takes a razor-sharp edge and holds it longer.

Heritage finish
Hides scratches, and gives Kanso a rustic look that just improves with age.

Razor-sharp 16° cutting edge
Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground.





Paring 3.5"
[SWT0700]



Utility 6"
[SWT0701]



Asian Multi-Prep 5"
[SWT0729]
Read more about specialty
blade shapes on page 6



Hollow Ground Santoku 5.5"
[SWT0727]



Boning/Fillet 6.25"
[SWT0743]
Read more about specialty
blade shapes on page 6



Hollow Ground Nakiri 6.5"
[SWT0728]
Read more about specialty
blade shapes on page 6



Spring is when the young, tender shoots of fiddlehead ferns, or sansei ("mountain vegetables"), are gathered. Depending on the variety, they may be blanched or steeped overnight to remove bitterness. Simmered in a broth of dashi, soy sauce, a little sugar, and sake, they taste a bit like a cross between asparagus and spinach.



Hollow Ground Santoku 7"
[SWT0718]



Asian Utility 7"
[SWT0767]
Read more about specialty
blade shapes on page 6



Chef's 8"
[SWT0706]

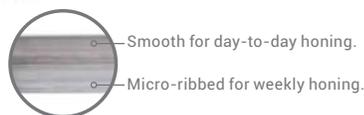


Hollow Ground
Brisket 12"
Includes wooden saya
[SWT0778]
Read more about specialty
blade shapes on page 6



Shun's 16° angle guide makes it easy to maintain the correct angle while honing.

Combination
Honing Steel 9"
[SWT0790]



Smooth for day-to-day honing.

Micro-ribbed for weekly honing.

See page 40 for block sets



Full composite tang
Ensures Classics are lightweight, yet perfectly balanced.

PakkaWood® D-shaped handles
This traditional Japanese style has a slight ridge on the right for a comfortable, secure grip; ebony PakkaWood is beautiful, durable, and won't harbor bacteria.

Classic

Shun Classics are the original Shuns, the first Japanese-style knives to be made available to a wider audience in North America. Instead of heavy, ponderous blades, Shun Classic blades are lighter with razor-sharp edges and crafted from advanced steel. Rather than weighty, Western handles, Shun Classic offers the graceful control of a traditional Japanese handle.

With Shun Classic, you'll discover a wide selection of traditional blade shapes as well as unique shapes—so you can always find the right handcrafted knife for every kitchen task.

Proprietary VG-MAX cutting core

This high-end stainless steel forms the core of the entire blade, all the way to the cutting edge. VG-MAX is extremely hard, which means Shun Classics can take an incredible edge and hold it longer.

Stainless Damascus cladding

34 micro-layers of steel each side support the core, add stain/corrosion resistance, and help food release from the blade.

Razor-sharp 16° cutting edge

Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground for easy cutting, and food release.







Bird's Beak 2.5"
[DM0715]



Paring 3.5"
[DM0700]



Paring 4"
[DM0716]



Asian Multi-Prep 4.5"
[DM0749]
Read more about specialty
blade shapes on page 6



Steak 4.75"
[DM0711]



Santoku 5.5"
[DM0727]



Ultimate Utility 6"
[DM0741]
Read more about specialty
blade shapes on page 6



In the same way that the cherry blossoms herald spring, the running of the ayu ("sweetfish") marks the beginning of summer. The fish live only in very clean rivers. The flesh is very mild and the taste has been described as melon-like, hence its name. Ayu are usually salted and grilled.



Utility 6"
[DM0701]



Serrated Utility 6"
[DM0722]



Kiritsuke 6"
[DM0777]
Read more about specialty
blade shapes on page 6



Chef's 6"
[DM0723]



Meat Cleaver 6"
[DM0767]
Made with Japanese AUS8A steel for
heavier duty tasks such as breaking down
chicken and thick-skinned vegetables, like
spaghetti and butternut squash.



Boning/Fillet 6"
[DM0743]
Read more about specialty
blade shapes on page 6



Nakiri 6.5"
[DM0728]
Read more about specialty
blade shapes on page 6



Hollow Ground Santoku 7"
[DM0718]

**BLADE
SHOW**
WINNER



Asian Cook's 7"
[DM0760]



Flexible Fillet 7"
[DM0761]

DM0761 is made with
Japanese AUS8A steel
for flexibility &
toughness





Vegetable Cleaver 7"
[DM0712]



Chef's 8"
[DM0706]



Western Cook's 8"
[DM0766]
The DM0766 is sharpened to a 22° angle on each side for heavier duty tasks such as breaking down chicken and thick-skinned vegetables, like spaghetti and butternut squash.



Hollow Ground Chef's 8"
[DM0719]



Kiritsuke 8"
[DM0771]
Read more about specialty blade shapes on page 6



Offset Bread 8.25"
[DM0724]



Bread 9"
[DM0705]



Hollow Ground Slicing 9"
[DM0720]



Chef's 10"
[DM0707]



Hollow Ground
Brisket 12"
Includes wooden saya
[DM0778]
Read more about specialty
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Carving Fork 6.5"
[DM0709]

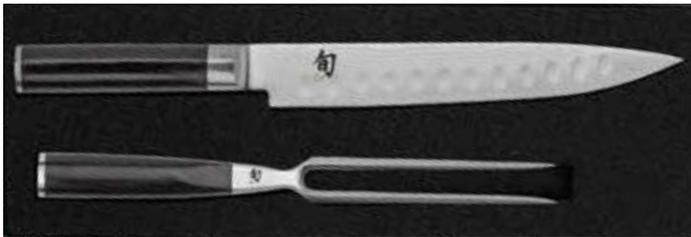


Combination
Honing Steel 9"
[DM0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.

Smooth for day-to-day honing.

Micro-ribbed for weekly honing.



Classic 2 Pc Carving Set

[DMS0230]
Hollow Ground Slicing knife 9"
and Carving Fork 6.5"
in gift-boxed set

Classic 4 Pc Steak Knife Set

[DMS400]
Four Steak knives DM0711
in a gift-boxed set



Classic 3 Pc Starter Set

[DMS300]
Paring 3.5", Utility
6", Chef's 8" in a
gift-boxed set



See page 38 for block sets