



Ultimate Utility 6"
[TDM0741]
Read more about specialty
blade shapes on page 6



Chef's 6"
[TDM0723]



Boning/Fillet 6"
[TDM0774]
Read more about specialty
blade shapes on page 6



Utility 6.5"
[TDM0701]



Serrated Utility 6.5"
[TDM0722]



Santoku 7"
[TDM0702]



Asian Cook's 7"
[TDM0760]



Kiritsuke 8"
[TDM0771]
Read more about specialty
blade shapes on page 6



Chef's 8"
[TDM0706]

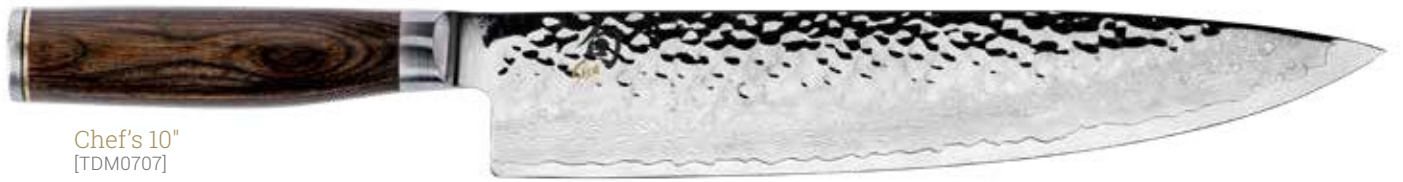
**BLADE
SHOW**
WINNER



Bread 9"
[TDM0705]



Slicing 9.5"
[TDM0704]



Chef's 10"
[TDM0707]



Carving Fork 6.5"
[TDM0709]



Combination Honing Steel 9"
[TDM0790]



Premier 2 Pc Carving Set

TDMS0200
Slicing 9.5" and
Carving Fork 6.5"
in a gift-boxed set

Premier 4 Pc Steak Knife Set

[TDMS0400]
Four Steak knives TDM0711
in a gift-boxed set



Premier 3 Pc Starter Set

TDMS0300
Paring 4", Utility 6.5"
and Chef's 8" in a
gift-boxed set

Traditional Japanese handle
Octagon-shaped handles in grey PakkaWood provide a comfortable, secure grip. PakkaWood is beautiful, durable, and won't harbor bacteria

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

Shun Blue is designed for pros and home chefs alike who prefer both the sharpenability and durability of a carbon steel blade. Handcrafted of Japanese "Blue 2" carbon steel, Shun Blue offers the advantages many chefs prefer in their heavy-use knives: excellent sharpness, good edge retention, and ease of resharpening.

But Shun Blue offers an improvement over other carbon steel knives. Using traditional Japanese san mai blade construction, Shun artisans put a layer of mirror-polished stainless steel on both sides of the blue carbon steel cutting core. This makes maintenance simpler and it's much easier for Blue to retain its handsome, professional look.

Blue

Blue carbon steel cutting core
Forms the core of the entire blade, all the way to the cutting edge. It is layered between mirror-polished stainless steel; provides excellent sharpness, edge retention, and easy sharpening

San mai stainless steel cladding
Protects the blue carbon steel cutting core

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

Includes saya
Wooden sheath protects the blade during storage







Menkiri 7"
Includes wooden saya
[VG0009]
Read more about specialty
blade shapes on page 6



Asian Multi-Prep 4.5"
Includes wooden saya
[VG0011]
Read more about specialty
blade shapes on page 6



Petty Knife 5.5"
Includes wooden saya
[VG0016]



Utility/Butchery 6"
Includes wooden saya
[VG0010]



Autumn is also the season for Japanese chestnuts or kuri. In Japan, they're not usually roasted but boiled or cooked with another seasonal treat, sweet potatoes. They are also common in a variety of dessert confections.



Slicing 9"
Includes wooden saya
[VG0015]



Kiritsuke 8"
Includes wooden saya
[VG0014]
Read more about specialty
blade shapes on page 6



Kiritsuke 10"
Includes wooden saya
[VG0008]
Read more about specialty
blade shapes on page 6



Blue patina

Over time, your Shun Blue will develop a blue-grey patina along the carbon steel edge. This is very desirable because once the patina has developed, it will help protect the blade.

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

Traditional Japanese handle
Octagon-shaped handles in ebony PakkaWood provide a comfortable, secure grip. PakkaWood is beautiful, durable, and won't harbor bacteria

Until now, it was considered almost impossible to create layered and roll-forged Damascus from two high-carbon stainless steels. But now Shun brings together 71 alternating micro layers of high carbon, high chromium VG10 and VG2 stainless steels in one beautiful, high-performance damascus blade: Shun Dual Core.

The welding and forging process produces a very fine grain in the steel, enabling Dual Core to take and hold an exquisitely sharp edge. What's more, during normal use, the two steels will wear at different rates creating micro-serrations along the edge so that Dual Core maintains its high level of performance even longer. It's no wonder Dual Core 8" Kiritsuke was named Blade Show 2014's Kitchen Knife of the Year.

Dual Core

Dual Core construction
71 alternating micro-layers of high-carbon, high-chromium VG10 & VG2 stainless steel extend all the way to the edge

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

Includes saya
Wooden sheath protects the blade during storage







Asian Multi-Prep 4.5"
Includes wooden saya
[VG0018]
Read more about specialty
blade shapes on page 6



Utility/Butchery 6"
Includes wooden saya
[VG0019]



NEW!
Nakiri 6.5"
Includes wooden saya
[VG0028]
Read more about specialty
blade shapes on page 6



NEW!
Santoku 7"
Includes wooden saya
[VG0021]



Warming dishes are favored for winter eating. Lotus root, called renkon, may be eaten simmered in dashi, but it is also served deep fried as tempura. It has a mildly bitter taste and can also be eaten raw. Because of the natural holes in the root, it is sometimes served with honey, mustard, or miso filling the holes.



Kiritsuke 8"
Includes wooden saya
[VG0017]
Read more about specialty
blade shapes on page 6

**BLADE
SHOW
WINNER**

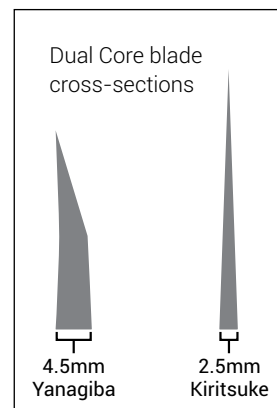


Yanagiba 10.5"
Includes wooden saya
[VG0020]
Read more about specialty
blade shapes on page 6



Single bevel vs double bevel

The Shun Dual Core Yanagiba has the length, weight, and single-bevel design of a traditional Japanese yanagiba. The blade stock is thicker than the rest of the Dual Core series (4.5mm vs 2.5mm). This gives the knife heft and rigidity to glide through cuts with ease. This single-bevel blade offers a strong, razor-sharp edge and simplified sharpening. A gentle hollow-grind on the back of the blade makes food release easier.





Knife storage solutions for every kitchen

A knife block keeps all your Shuns safely stored when not in use and within easy reach when you're creating your latest healthy and delicious dish. From our handy 22-slot block to our in-drawer tray to a variety of stylish, smaller solutions, Shun has the right knife storage for you.

If counter space is at a premium, consider our new Slimline Block. At just under three inches wide, this attractive, bamboo block holds up to six must-have kitchen tools. There's space for a honing steel and kitchen shears, plus four pieces of Shun cutlery. You can neatly store four knives—two smaller, such as a paring and utility knife, and two larger, like a chef's and santoku. The Slimline Block works beautifully with all styles of kitchen décor. Bamboo is easy-care and sustainable, too.

Classic 5 Pc
Starter Block Set

Block sets



Classic 3 Pc Build-a-Block Set
[DMS2200K]
Chef's 8", Combination Honing Steel 9" and
6-slot Bamboo Slimline Block



Classic 5 Pc Starter Block Set
[DMS0530]
Paring 3.5", Utility 6", Chef's 8", Combination Honing Steel 9"
and 6-slot Bamboo Slimline Block



Classic 7 Pc Essential Block Set
[DM2003B]
Paring 3.5", Utility 6", Chef's 8", Bread 9", Herb Shears,
Combination Honing Steel 9" and 11-slot Bamboo Block



Classic 10 Pc Chef's Block Set
[DMS1020]
Paring 3.5", Utility 6", Chef's 8", Hollow-Ground Slicing 9", Offset
Bread 8.25", Santoku 5.5", Boning/Fillet 6", Kitchen Shears,
Combination Honing Steel 9" and 22-slot Bamboo Block

Classic

Premier

Premier 9 Pc Gourmet Block Set [TDMS0900]

Vegetable 3", Paring 4", Utility 6.5",
Chef's 8", Bread 9", Slicing 9.5",
Kitchen Shears, Combination Honing
Steel 9" and 11-slot Bamboo Block



Not pictured:

Premier 3 Pc Build-a-Block Set [TDMS2200K]

Chef's 8", Combination Honing Steel 9" and
6-slot Bamboo Slimline Block

Premier 6 Pc Basic Block Set [TDMS0600]

Paring 4", Serrated Utility 6.5", Chef's 8", Herb
Shears, Combination Honing Steel 9" and 11-
slot Bamboo Block

Premier 7 Pc Essential Block Set [TDMS0700]

Paring 4", Utility 6.5", Chef's 8", Bread 9", Herb
Shears, Combination Honing Steel 9" and 11-
slot Bamboo Block

Kanso

Kanso 6 Pc Block Set [SWTS0600]

Paring 3.5", Utility 6", Hollow
Ground Santoku 5.5", Chef's
8", Combination Honing
Steel 9" and 8-slot Block



Sora

Sora 6 Pc Block Set [VBS0600]

Paring 3.5", Utility 6",
Chef's 8", Herb Shears,
Combination
Honing Steel 9"
and 13-slot
Bamboo Block



Not pictured:

Sora 3 Pc Build-a-Block Set [VBS3310]

Chef's 8", Combination Honing Steel 9"
and 6-slot Bamboo Slimline Block



Sora 5 Pc Student Set
[VBS0499]
Paring 3.5", Chef's 8", Bread 9", Combination
Honing Steel 9" and Shun 8-slot Knife Roll

Student Sets



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]
Paring 3.5", Utility 6", Chef's 8",
Bread 9", HG Slicing 9", Boning/Fillet
6", Combination Honing Steel 9"
and Shun 8-Slot Knife Roll





Kanso 12" Brisket Knife

BBQ Sets



Kanso 4 Pc BBQ Set
[SWTS0450]
Asian Multi-Prep 5.5", Boning/Fillet 6.5",
Brisket Knife 12" and Shun 8-slot Knife Roll





Classic 4 Pc BBQ Set
[DMS0450]
Asian Multi-Prep 4.5", Boning/
Fillet 6", Hollow Ground Brisket
12" and Shun 8-slot Knife Roll



The Shun BBQ Sets feature the three key knives you'll need to handle grill-worthy proteins of all types—all in a handsome Shun knife roll, perfect for when you take your BBQ show on the road. These gorgeous sets include the Asian Multi-Prep, the Boning/Fillet Knife, and the Brisket Knife, ideal for trimming and slicing larger cuts of meat, including roasts, brisket, ham, and turkey. The Brisket Knife includes its own wooden saya, or sheath.



Accessories



2 piece shears set
[DMS7000]



#1 top recommended shears by a leading consumer publication

Shun Multi-purpose Shears 9" [DM7300]



All Shun shears separate for easy cleaning



Shun Herb Shears 7.5" [DM7100]

2 Pc Shears Set

[DMS7000]
Includes DM7240 and DM7100



Shun Kitchen Shears 9" [DM7240]

fine Cooking Editor's favorite



Shun Fish Bone Tweezers 5.5" [DM0901]

Knife Care Kit [DM0625]

Includes food-grade knife oil 2 oz., rust removal and polishing boards, talc powder ball, Shun polishing cloths and user instructions



open

Shun 8-slot Knife Roll [DM0880]

Unfolded 20" x 18",
Folded 20" x 6.5"
(Knives not included)



open



closed

Chef's 20-slot Knife Case [DM0882]

Unfolded 20" x 20",
Folded 10" x 20" x 3.75"
(Knives not included)



Always sheath your knives before placing in roll



closed



Kai Serrated Knife Sharpener
[AP 0163ENG]

Sharpens
wide
serrated
blades!



Kai Electric
Sharpener
[AP 5301ENG]

Sharpens knives
to a 16° edge!



NEW! Universal Saya
[BG0706B]

Durable and universal fit for
most 7"–8" Shun Chef
and Santoku knives.

Fits models:

Sora: VB0706, VB0718

Kanso: SWT0706, SWT0718

Classic: DM0706, DM0719, DM0718

Premier: TDM0706, TDM0702,



3 Pc Whetstone
Sharpening System
[DM0610]

Includes 1000 Grit/6000 Grit
whetstone, Combination Honing
Steel and 16° angled stand



Combination
Whetstone
[DM0708]
300 Grit/1000 Grit



Combination
Whetstone
[DM0600]
1000 Grit/6000 Grit



17-Slot Angled Block
[DM0848]



8-Slot Angled Block
[DM0839]



6-Slot Bamboo Slimline Block
[DM0845]



13-Slot Bamboo Block
[DM0830]



22-Slot Bamboo Block
[DM0832]



11-Slot Bamboo Block
[DM0831]



11-Slot In-Drawer Bamboo Knife Tray
[DM0835]
18" x 9" x 2.6"



8-Slot Kickstand Block
[DM0838]



6-Slot Bamboo Sidecar Steak Knife Block
[DM0842]



DM0838
3.5"W x 11"H x 16"D



DM0848
5.75"W x 10.75"H x 13.75"D



DM0839
3"W x 9.75"H x 12"D



DM0832
6.25"W x 9"H x 13"D



DM0830
4.75"W x 9.5"H x 13.75"D



DM0831
5"W x 9.25"H x 12.75"D



DM0845
3"W x 8"H x 9.5"D



DM0842
2"W x 7.75"H x 7"D

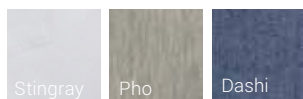
10 in.
5 in.
0 in.

Shun Aprons

NEW!



Available in three colors and fabrics



Shun is proud to present our new aprons. Made to Shun's exacting specifications by Hedley & Bennett, manufacturers of professional chefs' gear, these handsome aprons are clean, simple, comfortable, durable—and will keep you looking like a pro.

Choose from three colors and fabrics: "stingray," a light gray 100% cotton canvas, "pho," a dark gray stretch denim, or "dashi," a soft, Japanese denim in navy with a woven herringbone pattern.

All three aprons feature adjustable neck strap, double pen chest pockets, a right-side towel loop, and a large lap pocket.

"Pho" apron (pictured) [SHUNAPRON10]

"Dashi" apron [SHUNAPRON11]

"Stingray" apron [SHUNAPRON12]

Hinoki Cutting Boards

Hinoki wood is renowned for its beauty, and delicate fragrance. Used in a cutting board, this medium-soft wood "gives" as you cut, helping to preserve the sharp 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 of our hinoki products are made from wood resulting from forest thinning, which is required to maintain healthy growth.



Small Hinoki Board [DM0814]
10.75" × 8.25" × 0.5"

Medium Hinoki Board [DM0816]
15.75" × 10.75" × 0.5"

Large Hinoki Board [DM0817]
17.75" × 11.75" × 0.75"



Steak Knives

Shun Higo No-Kami [DM5900]

This beautifully crafted folding knife is an extremely handsome accessory, whether carried as a tasteful pocket knife or a personal steak knife for use at your favorite restaurant.

- Hand-sharpened 16° double-bevel blade (32° comprehensive)
- Steel: VG10
- Handle: Ebony PakkaWood® with inlaid mosaic crest
- Blade length: 3.5 in. (8.9 cm)
- Handcrafted in Japan
- Includes leather sheath for easy portability



Classic Steak Knife [DM0711]

Classic 4-pc Steak Knife Set [DMS400]



Classic Shima Steak Knife (Available in 4-pc set only) [DMS0430]

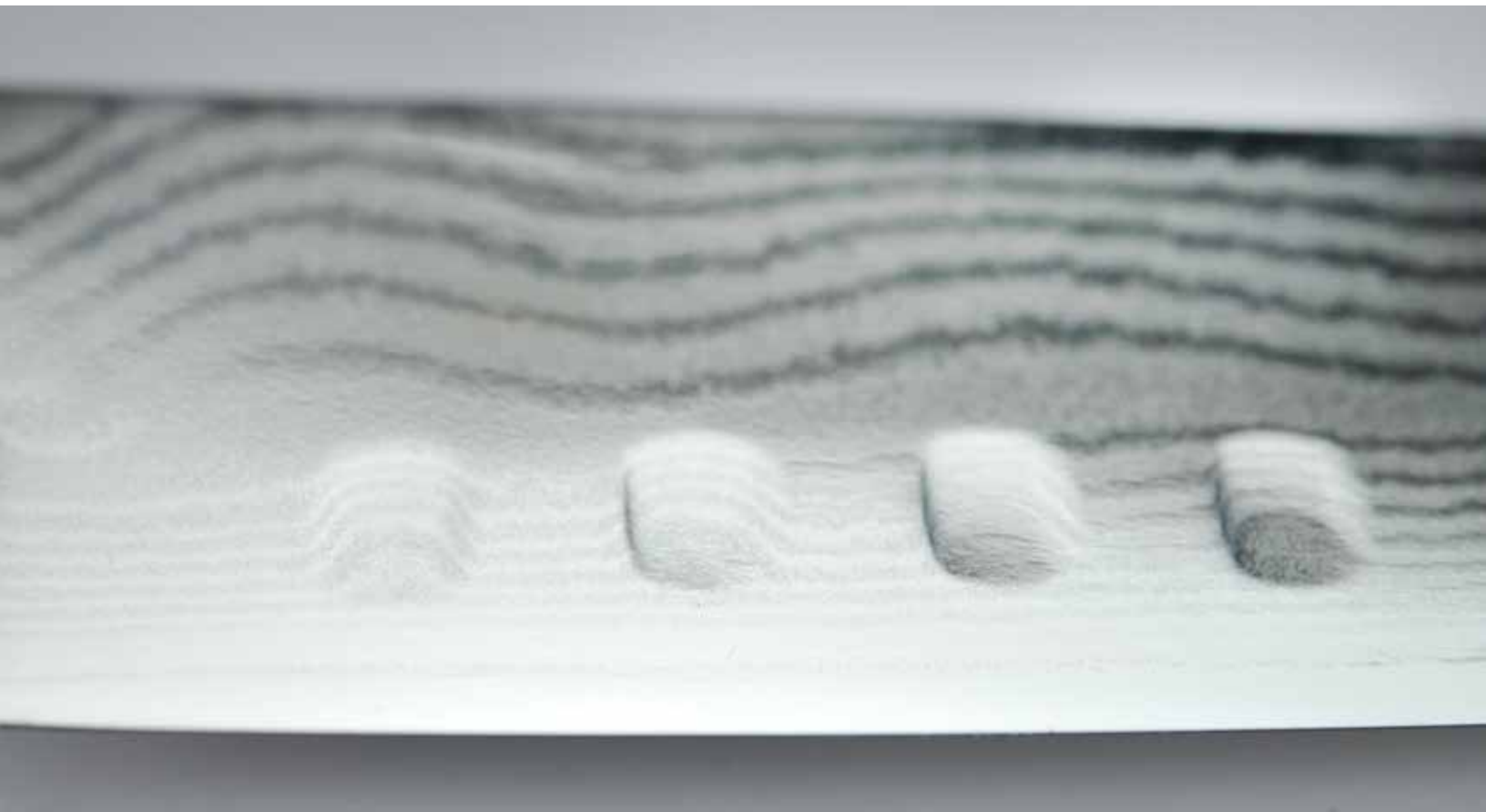
Steel: High-carbon AUS8A
Japanese stainless steel

Handle: Ebony PakkaWood® with
inlaid rondels



Premier Steak Knife [TDM0711]

Premier 4-pc Steak Knife Set [TDMS0400]



Understanding Shun knives from the inside out

Premium materials, handcrafted techniques

Just as the best meals begin with the best ingredients, quality knives begin with quality steel. There are five types of premium steel at the heart of Shun knives: Dual Core (VG10/VG2), VG10, Shun's proprietary VG-MAX, "Blue" carbon, AUS8A, and AUS10A.

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 800 years. Even though Shun knives are made from the latest, most advanced materials, 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.



Dual Core

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.

Dual Core VG10/VG2 steel is used in Shun's Dual Core series. These two steels are layered, welded, and roll-forged together so that both steels comprise the cutting core of Dual Core. VG2 is a fine grained, high-carbon, high-chromium Japanese stainless steel that takes and holds a very sharp edge. Read about VG10's excellent properties below.

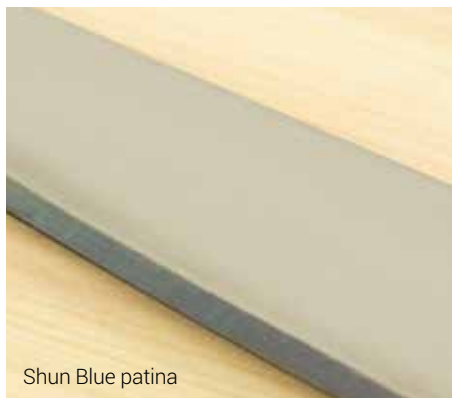
"Blue" carbon steel is so fine-grained and hard that it can be sharpened to a razor edge, hold that edge for a long time, and then be resharpened easily. This is vitally important for professional chefs who put their knives to hard use every day—the kind of use for which Shun Blue was designed. One of 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.

VG-MAX is the newest in the line of VG super steels and is proprietary to Shun. This steel, available only through Shun, 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 sharp. Molybdenum improves corrosion resistance and strength. Vanadium improves impact resistance and enables the steel to form vanadium carbides, which enhance cutting performance.

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, which is important for Shun's extremely sharp, long-lasting edge.

AUS10A is a Japanese high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. Added vanadium refines the grain of the steel so that it takes a fine edge.

AUS8A is a Japanese high-carbon, low-chromium (for enhanced sharpenability) stainless steel that has proven to provide an excellent balance between toughness and strength, edge holding and corrosion resistance. Shun uses this steel in applications such as meat cleavers that require a tougher steel.



Shun Blue patina



AUS8A allows for flexibility
in our Classic fillet knife

What is Pakkawood?

Most Shun handles are PakkaWood, 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.



Ebony
Classic,
Dual Core



Walnut
Premier



Charcoal
Blue



Kan-so

What is Tagayasan?

Tagayasan (or wenge) wood handles complement Kan-so's full-tang blades. In Japan, this unusual dark-grained wood is known as "iron sword wood" for its incredible durability. The wood's hardness requires extra handcrafting during manufacturing, but will provide its owner with a lifetime of service. The tagayasan handles are angled to enable a comfortable pinch grip while cutting.



Cutting core sandwiched between damascus cladding

34 layers of steel each side, revealed in grinding process

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 the ultimate mix of properties: an extremely sharp edge and ease of sharpening.

Shun layer counts

Sora: 2 layers of stainless steel + VG10 core

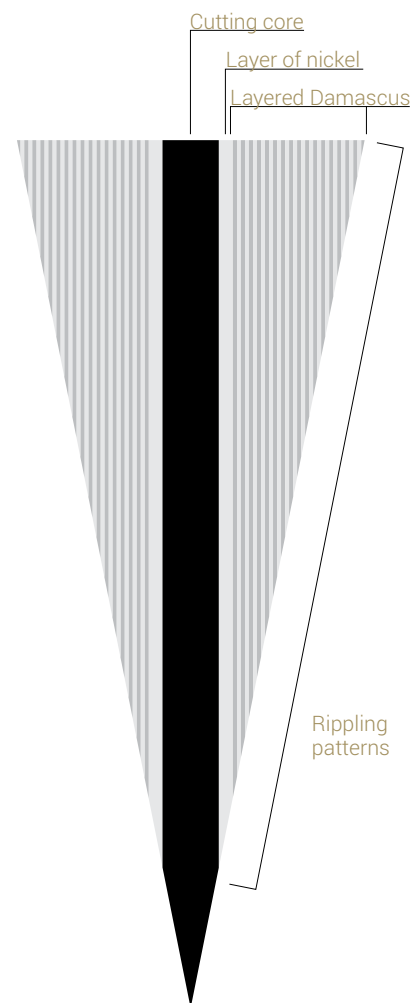
Kanso: Solid AUS10A

Classic: 68 layers of stainless steel + VG-MAX core

Premier: 68 layers of stainless steel + VG-MAX core

Blue: 2 layers of stainless steel + "Blue" carbon steel core

Dual Core: 71 layers of VG2 & VG10 stainless steel



Cutting core

Layer of nickel

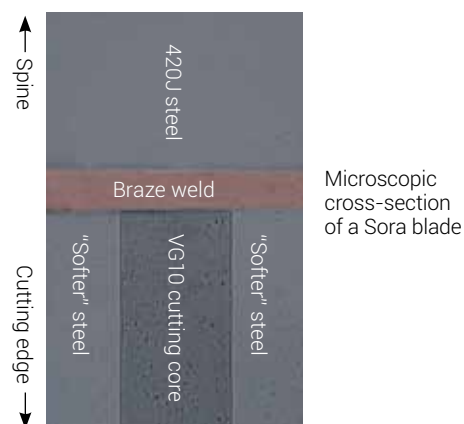
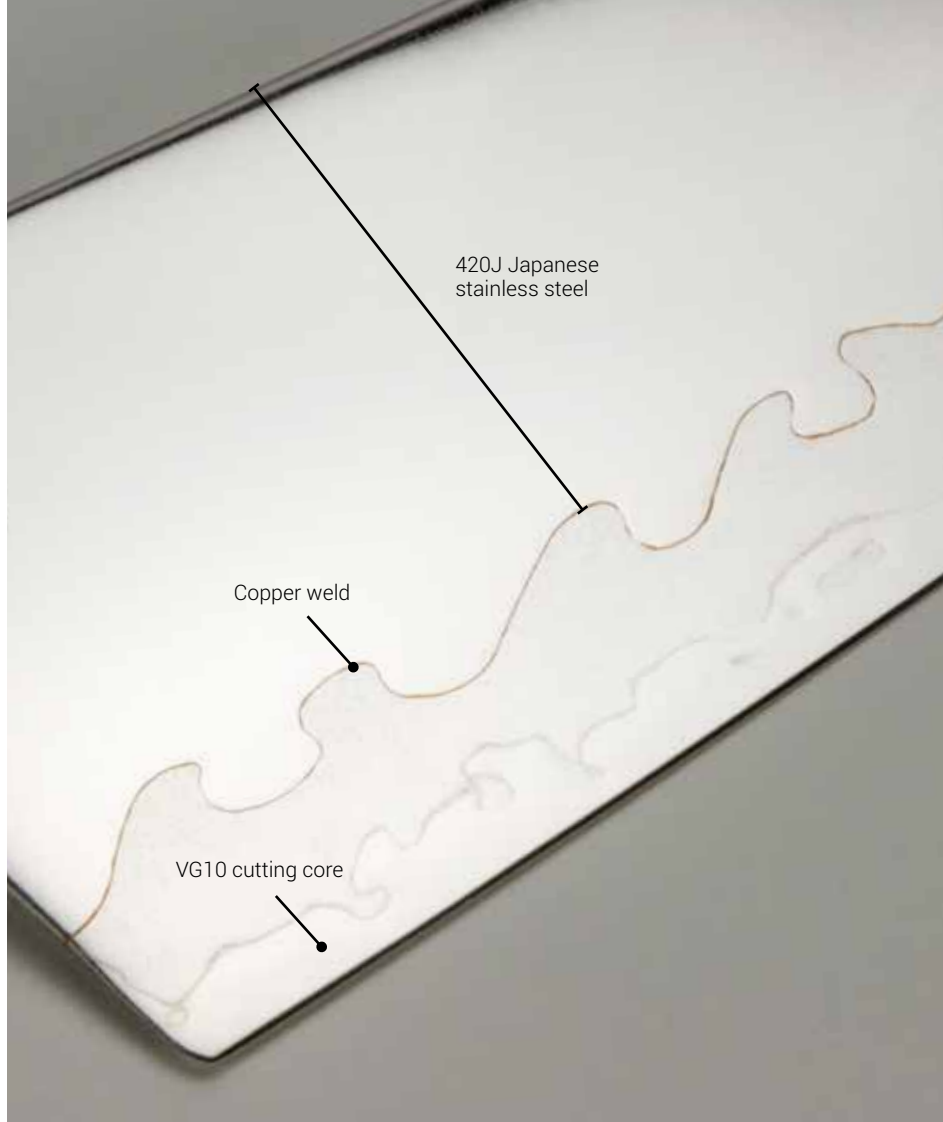
Layered Damascus

Rippling patterns

What is a Composite Blade?

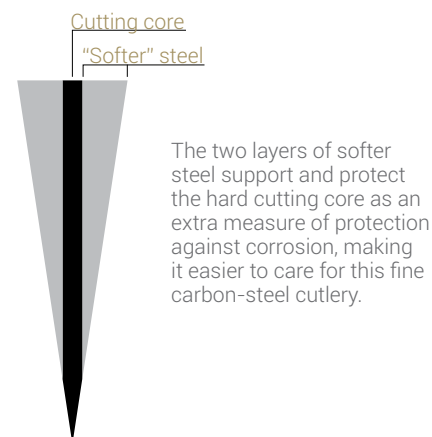
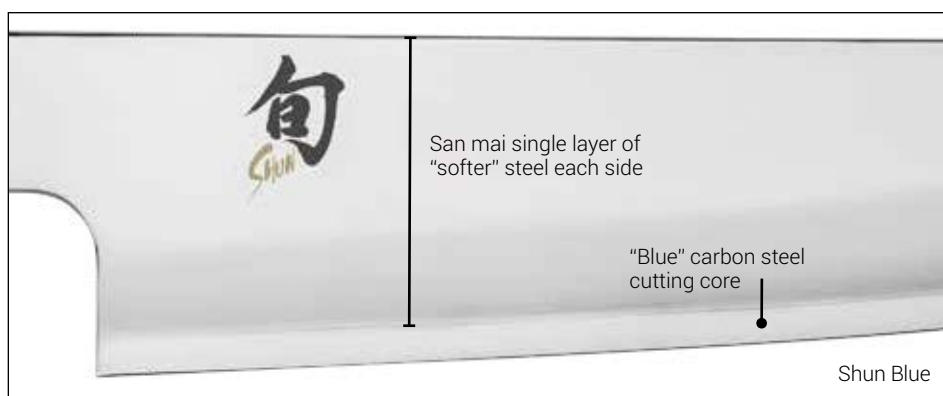
Shun's proprietary Composite Blade Technology is a technique that enables us to put high-performance steel exactly where it's needed most—on the cutting edge of the knife. In Shun's Sora line, VG10 san mai comprises the lower part of the blade, that is, the cutting edge.

The upper part, above the copper weld line, is 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 the Shun Blue line, the entire blade is san mai, with "Blue" carbon steel at the cutting core. In Shun's Sora line the lower section of the blade—the cutting edge—is san mai with a VG10 cutting core.



Use and care

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. 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 and cutting ability of your new knife.

Cutting surface

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. Soft woods, such as hinoki, are preferred. Tile, ceramic, synthetic, marble, granite, or any kind of glass cutting boards are not recommended and can be very hard on your knives.

Washing & drying

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. Although the wood used in the handles has been stabilized, it is natural, and like all wood, may shrink in very arid environments or swell in very humid environments. The handle color may change slightly over time due to oils in the hand as well as the natural color change of wood from oxidation and/or exposure to light. This is not a defect, but a natural part of the process.

Storage

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.

For more complete product care information, please visit our website shuncutlery.com.

Caring for your Shun natural wood accessories

We recommend the following simple care to keep your Shun natural wood accessories looking beautiful and performing their best.



Knife block care

- Keep clean by wiping with a damp cloth
- After cleaning, dry block immediately; never soak
- Apply mineral oil sparingly anytime the block surface appears dry or shows scratches

Cutting board care

- Wet cutting board before each use to help it resist staining
- Wash with mild detergent; towel dry, then let air-dry away from direct sunlight
- Do not put in dishwasher

Free sharpening service



Shun brand products sold by Kai USA Ltd. and our authorized dealers are backed by a Limited Warranty against manufacturing defects. In addition to supporting our products with this warranty, we will sharpen any Shun knife for free for the lifetime of the owner. It's as simple as that. The knife owner pays for shipping and processing, and our expert sharpening services are FREE.

Sharpening done in our Tualatin, Oregon facility uses the same type of horizontal sharpening wheel used to put the original edge on Shuns in Japan. Called a hiromai, this sharpening wheel—and the skill of our knife care experts—ensures a Shun-sharp edge every time.

Honing and sharpening

Regular honing with a Shun Honing Steel will be necessary to maintain the edge. Weekly honing will significantly extend the time between sharpening.

When the time comes to sharpen these premium blades, we recommend using a whetstone, or returning them to Kai USA Ltd. for free sharpening.

Please visit shuncutlery.com for more information on use & care, warranty, free sharpening service, and our authorized dealer locator.



Warranty

LIMITED LIFETIME WARRANTY

Unless otherwise stated here, Shun cutlery from Kai USA Ltd. carries a limited warranty for the lifetime of the original owner. We guarantee our cutlery will perform as advertised when properly used and maintained, and is free of manufacturing defects in material and construction. The Limited Lifetime Warranty is non-transferable and does not extend to normal signs of wear, rust, damage or breakage due to improper use, improper maintenance, accidents, loss or theft. Any product we determine to be defective will be repaired or replaced solely at our discretion. To receive warranty repair or replacement, the owner must send the product to be evaluated by Kai USA Warranty Services in our Tualatin, Oregon headquarters. In addition to the provisions of this warranty, the owner may also have other rights that can vary by state. No other warranties are implied or expressed other than what is specifically stated here. If you have a warranty concern, please DO NOT return your knife to the place of purchase.

WOOD ACCESSORIES 90-DAY WARRANTY

Shun's wood accessories are made of natural materials that will show wear over time. This is not a defect. Our 90-Day Warranty protects you against original manufacturing defects, but not natural wear. Please see our website for warranty details.

LIABILITY DISCLAIMER

WARNING! Knives are extremely sharp tools and should only be used with the utmost care and caution. Knives are intended to be used for cutting purposes only. Do not use this knife for stabbing or piercing. Use your Shun knives on meats and vegetables only, not on bones or very thick-skinned vegetables. For this heavier kitchen work, try the Shun Classic Meat Cleaver (DM0767), or Shun Classic 8" Western Chef's Knife (DM0766), which are designed to handle more aggressive work in the kitchen, such as breaking down chicken and preparing thick-skinned vegetables like butternut squash or melons. Any use other than cutting is considered misuse and abuse — and will void your warranty. Please visit shuncutlery.com for more information.

Series comparison

BLADE FEATURES	
Dual Core VG2/VG10	Made of two premium high-carbon stainless steels in alternating micro layers; produces a finer grain in the steel for strength and beauty
VG-MAX cutting core	Shun's proprietary VG-MAX is the latest in the VG line of "super steels;" wear and corrosion resistant, holds a fine, sharp edge
VG10 cutting core	This high-performance high-carbon stainless steel is tough, stain resistant, and takes/holds a fine edge
Solid AUS10A	A high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. Added vanadium refines the grain of the steel so that it takes a fine edge.
"Blue" carbon steel cutting core	This fine-grained high-carbon steel offers incredible sharpness, edge retention—and yet is easy to resharpen
Composite Blade Technology	Proprietary Shun technology that joins two steels in one blade and enables Shun to put high-performance steel where it belongs—on the cutting edge
Stainless steel layered Damascus	Supports the cutting core; offers enhanced stain resistance
San mai stainless steel Damascus cladding	3 layer construction; single outer layer on each side protects and supports cutting core
Tsuchime ("hammered")	Hammering creates tiny pockets of air that act as hollow-ground cavities to reduce drag and quickly release food from the blade
Double bevel; 16° cutting angle each side	Edge is sharpened on both sides of the blade, provides control and ease of cutting
Single bevel; 16° cutting angle	The traditional Japanese single-bevel blade offers an exceptionally strong, sharp edge that is easy to resharpen
Full(F)/Composite(C) tang	Enables the knife handle to attach to the blade, provides strength and balance
Rabbit tang	The tang extends into the handle, but not all the way to the end; this is the way samurai swords were commonly made
HANDLE MATERIAL	
PakkaWood®	Premium, resin-impregnated hardwood resists moisture, is strong and durable
Tagayasan (or wenge)	Known as "iron sword wood," tagayasan is notable for its denseness, durability, and simple beauty.
Textured PP/TPE	Provides excellent grip, balance, and easy maintenance
HANDLE GRIP	
Symmetrical (ambidextrous)	Handle is shaped the same on both sides enabling left- or right-handed use
Asymmetrical	Traditional Japanese D-shaped handle nestles into the curve of the right hand; yet some left-handed users prefer it

SORA



KANSO



CLASSIC



PREMIER



BLUE



DUAL CORE



						◆
			◆	◆		
	◆					
		◆				
					◆	
	◆					
			◆ 68 layers plus core	◆ 68 layers plus core		◆ 71 layers total
	◆ 2 layers plus core				◆ 2 layers plus core	
				◆		
	◆	◆	◆	◆	◆	◆
						◆ Yanagiba only
		◆ (F)	◆ (C)	◆ (C)		
	◆				◆	◆
			◆	◆	◆	◆
		◆				
	◆					
	◆	◆		◆	◆	◆
			◆			

Talk to one of our Authorized Dealers.

You can be sure you're getting genuine Shun quality, fully backed by our famous Limited Lifetime Warranty, when you purchase from our Authorized Dealers. These dealers are specially selected for their ability to professionally represent and sell our fine kitchen cutlery and accessories.

We are proud to do business with them and you will be, too.



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