

A Shun Premier knife is shown vertically. The handle is made of PakkaWood, a dark, wavy-grained material, with a silver-colored metal endcap at the top and bottom. The blade is made of stainless steel with a Damascus pattern, featuring a wavy, layered appearance. The blade is sharp and has a 16-degree cutting edge. The background is black with a decorative, swirling pattern on the right side.

Full composite tang
Adds strength and balance.

PakkaWood® handles
Offer a comfortable grip. Walnut-colored PakkaWood® is durable, and won't harbor bacteria. Embossed endcap adds beauty and balance.

Premier

The first thing that catches the eye about the beautiful Shun Premier series is its magnificent tsuchime (tsoo-CHEE-may) finish. This hammered finish, combined with Premier's mirror blade polish and intricately layered Damascus, gives Shun Premier a look that is at once rustic and sophisticated.

But the real beauty of Premier is how it performs. Premier is designed to provide exceptionally agile handling. The lightweight, razor-sharp blades are quick and precise. The palm swell on the handle nestles into the hand to provide confident control—for both smaller and larger hands. The embossed endcap and brass ring provide both balance and beauty.

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 Premiers can take an incredible edge and hold it longer.

Hammered tsuchime finish

Helps release food easily when cutting.

Stainless Damascus cladding

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

Razor-sharp 16° cutting edge

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





Vegetable 3"
[TDM0714]



Paring 4"
[TDM0700]



Asian Multi-Prep 4.5"
[TDM0729]
Read more about specialty
blade shapes on page 6



Steak 5"
[TDM0711]



Nakiri 5.5"
[TDM0742]
Read more about specialty
blade shapes on page 6



Santoku 5.5"
[TDM0727]



Autumn is the time to celebrate matsutake mushrooms, with their rich umami flavor. They may be grilled whole, but are often used as ingredients in soup or rice dishes.