For more than 100 years, the highly skilled artisans of KAI Corporation have been producing blades of unparalleled quality in the spirit of the legendary sword smiths of Japan. For three generations, we have been dedicated to listening to the voices of our customers, providing products that contribute to a more tasteful life.

Incredibly sharp edges, partnered with a stunning aesthetic, set Shun knives apart from every other kitchen knife on the market today. In the tradition of Seki’s sword smiths, every knife is handmade by highly skilled specialists and requires at least 100 handcrafted steps to complete. Every day, the legacy of ancient sword smiths serves as inspiration to the artisans in the KAI factories. This tradition of excellence, combined with the newest technology and advanced materials, makes every Shun knife a functional work of art.

Table of Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHUN — THE PEAK OF PERFECTION</td>
<td>1</td>
</tr>
<tr>
<td>CLASSIC</td>
<td>3</td>
</tr>
<tr>
<td>CLASSIC PRO</td>
<td>11</td>
</tr>
<tr>
<td>PREMIER</td>
<td>13</td>
</tr>
<tr>
<td>KEN ONION</td>
<td>17</td>
</tr>
<tr>
<td>RESERVE</td>
<td>21</td>
</tr>
<tr>
<td>ACCESSORIES</td>
<td>23</td>
</tr>
<tr>
<td>LINE COMPARISON</td>
<td>27</td>
</tr>
<tr>
<td>ABOUT SHUN KNIVES</td>
<td>29</td>
</tr>
<tr>
<td>USE &amp; CARE</td>
<td>31</td>
</tr>
<tr>
<td>WARRANTY</td>
<td>32</td>
</tr>
</tbody>
</table>
Shun’s PakkaWood® handles are beautiful, durable, and comfortable. PakkaWood is resin-impregnated natural hardwood designed for ultra-premium applications. It is waterproof, incredibly durable, and won’t harbor bacteria.

From the traditional Japanese D-shaped handles of our Classic line to the ergonomic artistry of the contoured Ken Onion line to our new Western-style Reserve line, there’s a Shun with the perfect grip and balance for you.

To appreciate a quality knife, examine the details. You should see no gaps or misalignments in the “fit and finish.” With Shun, the fine quality is self-evident.

Some Shun lines feature blade textures that help the food release more quickly from the blade. The hammered tsuchime (“tsoo-CHEE-may”) finish on our Premier line is one example.

Shun uses advanced, high-performance steel, such as VG10 and powdered SG2, in handcrafting our fine cutlery.

Sharpened to a 16° angle each side, Shun’s razor-sharp edges ensure that even the most delicate foods will not be bruised or torn during preparation — so ingredients retain maximum flavor and freshness.

Shun’s Damascus blade cladding is formed by layering, welding, grinding, and polishing the 32 layers (16 per side) of “softer” steel that protect and support the cutting core. The Damascus also provides toughness and stain resistance.

Every Shun is backed by a limited lifetime warranty.

Award-winning design — Shun knives have won numerous industry awards for beauty, performance, and innovation.

From the traditional Japanese D-shaped handles of our Classic line to the ergonomic artistry of the contoured Ken Onion line to our new Western-style Reserve line, there’s a Shun with the perfect grip and balance for you.

Except for the Shun Classic Pro line, which is ground to a traditional Japanese single-bevel. Shun knives have double-beveled blades.

Some Shun lines feature blade textures that help the food release more quickly from the blade. The hammered tsuchime (“tsoo-CHEE-may”) finish on our Premier line is one example.

Shun uses advanced, high-performance steel, such as VG10 and powdered SG2, in handcrafting our fine cutlery.

Sharpened to a 16° angle each side, Shun’s razor-sharp edges ensure that even the most delicate foods will not be bruised or torn during preparation — so ingredients retain maximum flavor and freshness.

Shun’s Damascus blade cladding is formed by layering, welding, grinding, and polishing the 32 layers (16 per side) of “softer” steel that protect and support the cutting core. The Damascus also provides toughness and stain resistance.

"At the peak of perfection. " Shun Cutlery lives up to that tradition everyday, making fine kitchen knives that are always at the peak of their perfection, too.
The Shun Classic line offers tasteful, contemporary designs with beautiful Damascus-clad blades and D-shaped ebony PakkaWood® handles. But looks are only the beginning. These knives offer the ultimate in performance as well. Shun’s razor-sharp edge cuts with elegant efficiency and each knife handles with clean precision. The cutting core of VG10 stainless steel is hard and sharp with unmatched edge retention. Gorgeous layered Damascus supports the harder core and adds stain and corrosion resistance. The Shun Classic line offers the widest assortment of both traditional blade shapes and new designs, so you can always find the right knife for the task.

- VG10 cutting core
- Damascus clad with 16 layers of SUS410/ SUS431 stainless steel each side
- 16° cutting angle each side, flat ground
- D-shaped ebony PakkaWood® handles
- Widest variety of traditional and innovative blade shapes
MEAT CLEAVER 6”
STEEL: JAPANESE AUS8A FOR TOUGHNESS
-NON-DAMASCUS CLAD
DM0767

FLEXIBLE FILLET 7”
STEEL: JAPANESE AUS8A FOR FLEXIBILITY & TOUGHNESS
-NON-DAMASCUS CLAD
DM0761

FLEXIBLE HOLLOW-GROUND HAM/SALMON 10”
STEEL: JAPANESE AUS8A FOR FLEXIBILITY & TOUGHNESS
-NON-DAMASCUS CLAD
DM0765

ROCKING 7”
DM0764

CARVING FORK 61/2”
DM0709

HONING STEEL 9”
DM0716

HOLLOW GROUND PRO SLICING 12”
DM0775

HOLLOW GROUND SLICING 9”
DM0773

CARVING 8”
DM0712

MEAT CLEAVER 8”
STEEL: JAPANESE AUS8A FOR TOUGHNESS
-NON-DAMASCUS CLAD
DM0767

FLEXIBLE FILLET 7”
STEEL: JAPANESE AUS8A FOR FLEXIBILITY & TOUGHNESS
-NON-DAMASCUS CLAD
DM0761

FLEXIBLE HOLLOW-GROUND HAM/SALMON 10”
STEEL: JAPANESE AUS8A FOR FLEXIBILITY & TOUGHNESS
-NON-DAMASCUS CLAD
DM0765

ROCKING 7”
DM0764

CARVING FORK 61/2”
DM0709

HONING STEEL 9”
DM0716

HOLLOW GROUND PRO SLICING 12”
DM0775

HOLLOW GROUND SLICING 9”
DM0773

CARVING 8”
DM0712

SHUN
CLASSIC

NEW
CLASSIC 9 PC GOURMET BLOCK SET
DM0920 | Bird’s Beak 21/2”, Paring 3”, Utility 6”, Chef’s 8”, Hollow Ground Slicing 9”, Bread 9”, Honing Steel, Kitchen Shears and 11-slot Bamboo Block

NEW
CLASSIC 2 PC BUILD-A-SET
DM0220 | Chef’s 8” and 11-slot Bamboo Block

NEW
CLASSIC 6 PC BASIC BLOCK SET
DM0608 | Paring 3”, Utility 6”, Chef’s 8”, Honing Steel, Herb Shears and 11-slot Bamboo Block

NEW
CLASSIC 7 PC ESSENTIAL BLOCK SET
DM0708 | Paring 3”, Utility 6”, Chef’s 8”, Bread 9”, Honing Steel, Herb Shears and 11-slot Bamboo Block

NEW
CLASSIC 11 PC DELUXE BLOCK SET

NEW
CLASSIC 21 PC MEGA BLOCK SET
DM0210 | Bird’s Beak 21/2”, Paring 3”, Serrated Utility 6”, Chef’s 6”, Hollow Ground Santoku 7”, Chef’s 8”, Hollow Ground Slicing 9”, Vegetable Cleaver 7”, Vegetable 3”, Boning/Fillet 6”, Offset Bread 8”, Six Steak Knives 43/4”, Carving Fork 61/2”, Kitchen Shears, Honing Steel and 22-slot Bamboo Block
SHUN CLASSIC PRO

Nothing compares to the scalpel-like precision of a single-bevel blade. The Shun Classic Pro line features traditional Japanese blade shapes in pure VG10 stainless steel with sharp chisel edges and comfortable D-shaped PakkaWood® handles. With their dramatic, graffito-etched blades, these knives are visually striking as well. The etched design on the blade—different for each blade style—is similar to etching found on custom Japanese knives and used to identify the blade’s maker. Blade backs are gently hollow ground, creating a tiny air pocket between blade and food so the knife glides through each task with quick precision. Sharpening on a whetstone is practically effortless.

- Solid VG10 blades
- Single-bevel 16° edges
- D-shaped ebony PakkaWood® handles
- Traditional Japanese blade shapes
- Beautiful graffito-etched blades
The beautiful Shun Premier line calls to mind the hand-forged knives of ancient Japan. And while each knife still takes at least 100 handcrafted steps to complete, the materials Shun uses are among the most advanced in the industry. Each blade has a cutting core of VG10 “super steel” to take and hold a precision edge. The layered Damascus cladding supports the core and provides additional stain resistance. Near the edge of the blade, where the steels meet, an undulating line is formed—similar to the hamon formed when samurai swords are tempered using a traditional clay-baking technique. The hammered tsuchime finish acts like hollow-ground cavities to reduce drag. The handles nestle comfortably in the hand, and the embossed end cap adds balance and beauty.

- VG10 cutting core
- Damascus clad with 16 layers of SUS410/SUS431 stainless each side
- 16° cutting angle each side, flat ground with a quick taper
- Contoured walnut PakkaWood® handles
- Hammered finish helps release food easily when cutting
The dramatic curves of the Shun Ken Onion line may look unusual. But once you actually use these amazing knives, the reason behind the curves becomes readily apparent. These just may be the most user-friendly knives ever devised. The PakkaWood handles are curved to fit perfectly into the arc of the palm and to deliver ultimate cutting control. The extra belly curve makes cutting easy, even when working at a variety of heights. A wide, gently rounded bolster guides the user to the correct grip and reduces hand strain. A widened grip also allows for a looser pinch, relieving hand tension even more. And Shun’s razor-sharp blades with a VG10 cutting core and layered Damascus cladding make food preparation a pleasure. Sometimes “different” is definitely better.

- VG10 cutting core
- Damascus clad with 16 layers of SUS410/SUS431 stainless each side
- 16° cutting angle each side, flat ground
- Ergonomic ebony PakkaWood® handles
- Oversized bolster guides user to correct grip, reduces fatigue
- Curved blade and handle offer unparalleled comfort and control
SHUN KEN ONION

PARING 3”  
DM0516

BONING/FIlet 5”  
DM0519

STEAK 4½”  
DM0511

UTILITY 5”  
DM0501

SERRATED UTILITY 5”  
DM0513

CARVING FORK 6”  
DM0521

BREAD 9”  
DM0506

SLICING 10”  
DM0504

MEAT CLEAVER 7”  
DM0518

ALSO AVAILABLE
KEN ONION 7 PC ESSENTIAL BLOCK SET
KOS0700 | 3” Paring, 5” Utility, 8” Chef’s, 9” Bread, 7” Santoku, 10” Slicing, Honing Steel, Kitchen Shears, 10-slot Bamboo Block

KEN ONION 9 PC GOURMET BLOCK SET
KOS0908 | 3” Paring, 5” Utility, 8” Chef’s, 9” Bread, 7” Santoku, 10” Slicing, Honing Steel, Kitchen Shears, 10-slot Bamboo Block

KEN ONION 2 PC CARVING SET
KOS0200 | Carving Knife 8” and Carving Fork 6”, in a gift-boxed set

ALSO AVAILABLE
KEN ONION 3 PC STARTER SET
KOS0300 | Paring 3”, Utility 5”, Chef’s 8”, in a gift-boxed set

KEN ONION 4 PC STEAK SET
KOS0400 | Four Steak Knives (DM0511), in a gift-boxed set

KEN ONION 11 PC DELUXE BLOCK SET
KOS1100 | Paring 3”, Chef’s 4 1/2”, Serrated Utility 5”, Boning/Fillet 5 1/2”, 9” Bread, 7” Santoku, 10” Slicing, Honing Steel, Kitchen Shears, 10-slot Bamboo Block

ALSO AVAILABLE
KEN ONION 11 PC DELUXE BLOCK SET
KOS1110 | Paring 3”, Paring 3”, Serrated Utility 5”, Boning/Fillet 5 1/2”, 9” Bread, 7” Santoku, 10” Slicing, Honing Steel, Kitchen Shears, 10-slot Bamboo Block

KEN ONION 3 PC STARTER SET
KOS0300 | Paring 3”, Utility 5”, Chef’s 8”, in a gift-boxed set

KEN ONION 4 PC STEAK SET
KOS0400 | Four Steak Knives (DM0511), in a gift-boxed set

KEN ONION 11 PC DELUXE BLOCK SET
KOS1100 | Paring 3”, Chef’s 4 1/2”, Serrated Utility 5”, Boning/Fillet 5 1/2”, 9” Bread, 7” Santoku, 10” Slicing, Honing Steel, Kitchen Shears, 10-slot Bamboo Block

ALSO AVAILABLE
KEN ONION 7 PC ESSENTIAL BLOCK SET
KOS0700 | 3” Paring, 5” Utility, 8” Chef’s, 9” Bread, 7” Santoku, 10” Slicing, Honing Steel, Kitchen Shears, 10-slot Bamboo Block

KEN ONION 9 PC GOURMET BLOCK SET
KOS0908 | 3” Paring, 5” Utility, 8” Chef’s, 9” Bread, 7” Santoku, 10” Slicing, Honing Steel, Kitchen Shears, 10-slot Bamboo Block

KEN ONION 2 PC CARVING SET
KOS0200 | Carving Knife 8” and Carving Fork 6”, in a gift-boxed set
The Shun Reserve line is a masterful blend of graceful beauty and impeccable performance. Shun Reserve knives are full-tang Western-style kitchen tools clad with 32 layers of flowing “ladder” Damascus. Yet as beautiful as this elegant Damascus is, it is Reserve’s SG2 steel cutting core that makes it truly remarkable. This ultra-fine-grained steel is incredibly hard and dense—enabling Shun to make thinner blades that can be sharpened to a razor-like 16° angle. At the same time, SG2 offers unmatched edge retention. Shun Reserve offers the strength and perfectly balanced weight that Western-style knife lovers prefer. Full-tang, riveted construction provides a heftier blade that delivers both power and precision. Exceptionally beautiful, Shun Reserve knives offer supreme performance and are a pleasure to use.

- SG2 cutting core
- “Ladder” Damascus clad with 16 layers of nickel silver/stainless each side
- 16° cutting angle each side, flat ground
- Charcoal and crimson PakkaWood® handles with inlaid mosaic crest
- Ultra-premium materials, extraordinary fit & finish in a Western-style knife
Shun accessories offer the perfect quality accents for your Shun knives. From accessories to maintain Shun’s extremely sharp edges, to a variety of convenient storage systems, to specialty kitchen tools, accessorize with Shun and you’ll always be chic.

Whether you opt for the ecological bamboo cutting board or the incredibly blade-friendly Japanese hinoki cypress board, you can rest assured knowing you are working on a naturally antibacterial surface. When storing your knives, Shun offers a variety of bamboo options to keep your blades (and fingers) safe—from countertop blocks to an in-drawer knife tray. Shun knives deserve the care of Shun boards and blocks.
KAI MAGNETIC BLADE GUARDS
Can be cut to size to customize for each knife.
BG-S - small, 1 1/2" x 6"
BG-M - medium, 1 1/2" x 10"
BG-L - large, 2 1/2" x 10"
(Knives not included)

SHUN ACCESSORIES

ROUND BAMBOO CUTTING BOARD
DM0810
14" Dia. x 1"

HINOKI CUTTING BOARD
DM0835
15 3/4" x 9" x 1/2"

3-PIECE SHARPENING SYSTEM
Includes combination 1000/6000 whetstone, honing steel and 15° angled stand
DM0810

NEW
CHIEF’S 20-SLOT KNIFE CASE
DM0860
Unfolded 35 1/2" x 20"
Folded 8 1/2" x 21/2" x 3 3/4"

NEW
SHUN 8-SLOT KNIFE ROLL
DM0880
Unfolded 19 1/2" x 18'
Folded 19 1/2" x 6 1/2'

NEW
COMBINATION WHETSTONE
300 Grit/1000 Grit
DM0858

COMBINATION WHETSTONE
1000 Grit/6000 Grit
DM0850

14-SLOT BAMBOO BLOCK
DM0851

11-SLOT ONION BAMBOO BLOCK
DM0853

12-SLOT BAMBOO BLOCK
DM0862

22-SLOT BAMBOO BLOCK
DM0860

DISPLAY YOUR SHUN SELECTION TO BEST ADVANTAGE
This versatile display with built-in illumination can be used in a variety of ways to show off your selection of Shun knives to your customers. Magnets hold the knives in place and make it easy to rearrange your selection as desired.

DISPLAY CABINET
DISPLAYKIT5
12" x 24" x 48"

DISPLAY BASE
DISPLAYKIT7
24" x 24" x 24"

CABINET—sits on countertop, or mounts on wall; order as many as you need

USE AS FLOOR DISPLAY
1 CABINET + 1 BASE for a vertical, front-facing floor display
2 CABINETS (back to back) + 1 BASE for a vertical, 360° floor display
1 CABINET + 2 BASES for a horizontal, front-facing floor display
2 CABINETS (back to back) + 2 BASES for a horizontal, 360° floor display

USE AS COUNTERTOP OR WALL MOUNT DISPLAY
CABINET—with or without accessories, mounts on wall; order as many as you need

NEW
3-PIECE SHARPENING SYSTEM
Includes combination 1000/6000 whetstone, honing steel and 15° angled stand
DM0810

NEW
300 Grit/1000 Grit WHETSTONE
DM0708

NEW
1000 Grit/6000 Grit WHETSTONE
DM0600

BAMBOO BLOCK—sits on countertop, or mounts on wall; order as many as you need

NEW
CHEF'S 20-SLOT KNIFE CASE
DM0862
Unfolded 35 1/2" x 20"
Folded 8 1/2" x 21/2" x 3 3/4"

NEW
COMBINATION WHETSTONE
1000 Grit/6000 Grit
DM0853

NEW
9-SLOT WOOD BLOCK
DM0850
18" x 9" x 2 1/2"
# SHUN Cutlery Line Comparison

## SHUN LINE FEATURES

<table>
<thead>
<tr>
<th>Feature</th>
<th>CLASSIC</th>
<th>CLASSIC PRO</th>
<th>PREMIER</th>
<th>KEN ONION</th>
<th>RESERVE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BLADE</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SG2 micro-carbide steel cutting core</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>VG10 cutting core</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Solid VG10</td>
<td></td>
<td></td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stainless steel layered Damascus</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Nickel-stainless steel layered Damascus</td>
<td></td>
<td></td>
<td></td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Graffiti-etched</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tsuchime (&quot;hammered&quot;)</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Slightly oversized blades</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Double bevel: 16° cutting angle each side</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Single bevel: 16° cutting angle</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Full/composite tang</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Quick taper</td>
<td></td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td><strong>HANDLE MATERIAL</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PakkaWood®</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td><strong>HANDLE GRIP</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Symmetrical (ambidextrous)</td>
<td>✓</td>
<td></td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Asymmetrical</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pinch-grip-promoting bolster</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BLADE SHAPES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traditional Japanese</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Western and Traditional Japanese</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>OVERALL KNIFE DESIGN</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eastern</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Western</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Just as the best meals begin with the best ingredients, quality knives begin with quality steel. There are two types of premium steel at the heart of Shun knives: VG10 and SG2. Shun knives with layered Damascus cladding feature a cutting core of VG10 or SG2; Shun Classic Pro knives are pure VG10.

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.

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 and even—very important for Shun’s extremely sharp, long-lasting edge. Shun hardens VG10 blades to 60-61 on the Rockwell Hardness Scale.

SG2 steel also has a complex high-carbon, high-chromium formula. SG2 is what is known as “powdered steel.” This is a high-end process in which the elements that make up the steel have been made into a very fine powder so they can be mixed together with extreme precision. Once blended, the powder is heated and compressed, welding it into a solid mass. The result is steel that is pure, dense, and hard. This means it can take a very fine edge, and yet hold that edge for an unparalleled length of time. In a word, it is ideal for kitchen knives. Shun’s SG2 knives are rated 61-62 on the Rockwell Hardness Scale.

Rockwell Hardness Scale?

The Rockwell scale provides a convenient way to compare the hardness of two materials, such as types of steel. It measures hardness based on the depth of penetration of a diamond cone pressed into the material at a constant pressure. The higher the number, the harder the material.

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 16 layers of metal on each side of a VG10 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. When acid etched, 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 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 an ultimate mix of properties: an extremely sharp edge and ease of sharpening. This clad construction is similar to how samurai swords are traditionally made.

What is Pakkawood®?

Most Shun handles are PakkaWood. PakkaWood is 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.

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 700 years. And even though Shun knives are made from the latest, most advanced materials—such as powdered steel—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.
Use and care

Learn to care for your Shun knives correctly and they can become heirloom possessions.

One aspect of caring for your knives is maintaining the edge and, when needed, sharpening the blade. But it’s also important to be aware of how you’re using your knives on a daily basis. For example, the cutting surface you’re using makes a big difference in keeping your knife sharp. A good cutting board will help retain a sharp edge for substantially longer. Wood, bamboo, polypropylene, and acrylic boards are all excellent choices. Tile, ceramic, marble, granite, or any kind of glass cutting boards, on the other hand, are poor choices and are all very hard on your knives.

As with any lifetime investment, it’s important to take the best care possible in order to prolong the life of your knives. Shun recommends that you protect your investment by handwashing your blades with gentle dish soap. Don’t use soaps with citrus extracts; they can promote rust. Rinse and towel dry immediately. Let the knives air dry for a few minutes before returning them to storage.

Never leave your knife sitting in a sink full of soapy water. It does metals no good to be submerged in water for prolonged periods of time, and it’s a danger to you when you reach in. After you have washed and dried your knives, store them in a block, knife case, in-drawer tray, sheath, magnetic bar, or in the original box. We do not recommend storing the knives unsheathed in a drawer, as this can be a potential hazard to the blades as well as your fingers.

In order to maximize the life of the blade, regular honing with a Shun steel or sharpening with a ceramic rod will be necessary. Weekly honing will extend the time between sharpening significantly. When the time comes to sharpen these premium blades, we recommend using a whetstone, the Shun electric sharpener (specifically designed to sharpen Shun’s 16° blade angle), or sending the knives to a professional sharpener.

For more information visit shuncutlery.com

LIMITED LIFETIME WARRANTY

If you have a warranty concern, please DO NOT return your knife to the place of purchase. All of our quality knives and housewares products are guaranteed for the lifetime of the original owner to be free of defects when received from the factory. Any product we find to be defective in its original material, construction, or workmanship will be repaired or replaced with the same item or one of equal value at no charge. Of course, normal wear, rust, abuse such as using the knife as a substitute for other tools, or neglect are excluded from this non-transferable warranty. For repairs, please fill out the warranty form at www.shuncutlery.com or call 1-800-325-2891 and speak to our Warranty department.

LIABILITY DISCLAIMER

The purchase, use, and ownership of knives are subject to a wide variety of local laws and regulations. Certain knife styles, blade designs, and blade lengths are not allowed in specific areas. In light of recent events involving national security, knives may not be permitted in government buildings or on government property (such as court houses, federal offices, national monuments, and airports), and government officials may take the position that knives are weapons under applicable laws. Due to the complexity and constantly changing nature of these laws and regulations, it is impossible for Kai USA Ltd. dba Shun Cutlery to be aware of every restriction in every location in which our knives may be sold or carried. It is the responsibility of the buyer to investigate and comply with the laws and regulations that apply in his or her specific area. You, and not Kai USA Ltd. dba Shun Cutlery, are solely responsible for any claims resulting from violation of these laws and/or regulations.

WARNING! Knives are extremely sharp tools and should only be used with the utmost care and caution. Any use other than cutting is considered misuse and abuse and will void your warranty.