

New 2018 Korin Knife Collections

Korin Tsuchime Hammered Damascus

HRC: 60-61 **Bevel:** 50/50 **Steel Type:** V10 Stain Resistant
Layers of Steel: 17 Layers

The Korin Tsuchime Hammered Damascus line features a unique and beautiful 'tsuchi-me' (hammered texture) on the blade and a VG-10 steel core, then fashioned with a vibrant burgundy red wooden handle. Each hand finished and sharpened blade is specially customized by Korin to fit professional needs. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.



Gyutou

HKR-TDGY-210 8.2" (210mm)
HKR-TDGY-240 9.4" (240mm)



Santoku

HKR-TDSA-180 7" (180mm)



Sujihiki

HKR-TDSU-240 9.4" (240mm)



Nakiri

HKR-TDNA-165 6.4" (165mm)



Petty

HKR-TDPE-140 5.5" (140mm)

Korin Nickel Damascus with Black Micarta Handle

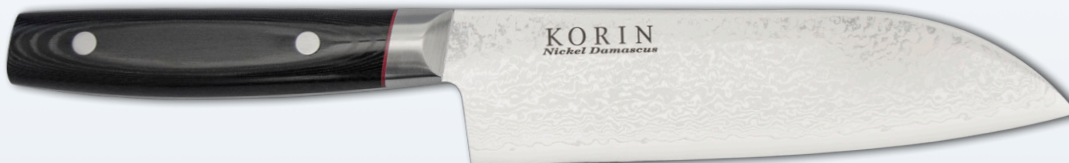
HRc: 60-61 **Bevel:** 50/50 **Steel Type:** V10 Stain Resistant
Layers of Steel: 33 Layers

Korin Nickel Damascus line features a sleek layered nickel steel damascus blade with a VG-10 carbon steel core and an elegant black micarta handle. This knife is ideal for users who prefer heavier rounder blades and longer handles. The symmetrical 50:50 double edged blade is suitable for both right and left-handed individuals.



Gyutou

HKR-DMGY-200 7.9" (200mm)
HKR-DMGY-230 9.0" (230mm)



Santoku

HKR-DMSA-170 6.7" (170mm)



Sujihiki

HKR-DMSU-210 8.2" (210mm)



Petty

HKR-DMSU-210 5.9" (150mm)