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JAPANESE STYLE KITCHEN KNIFE
SEKIRYU



SR100 Santoku 165 mm
JAN 4541319110050

SR200 Nakiri 165 mm
JAN 4541319111057



SR300 Deba 150 mm
JAN 4541319112030

SR400 Sashimi 210 mm
JAN 4541319113037

SR900 Chef 165 mm
JAN 4541319115055

SR301 Small Deba 105 mm
JAN 4541319112092

SR110
Santoku with Holes 165 mm
JAN 4541319110159

SR700 Petty 120 mm
JAN 4541319115000

SR210
Nakiri with Holes 165 mm
JAN 4541319111156

SR310
Deba with Holes 150 mm
JAN 4541319112139

SR410 Sashimi with Holes 210 mm
JAN 4541319113136



SR500
Chinese Knife 200 mm
JAN 4541319194067



SR510
Chinese Knife 175 mm
JAN 4541319194050

Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Poplar Wood



Made in Seki-Japan

JAPANESE STYLE KITCHEN KNIFE SEKIRYU

関龍作



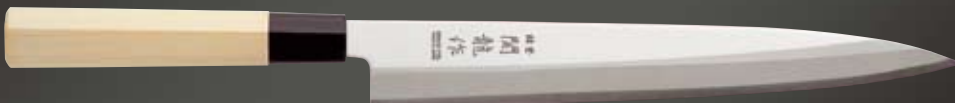
SR150/D Deba 150mm JAN 4541319112023



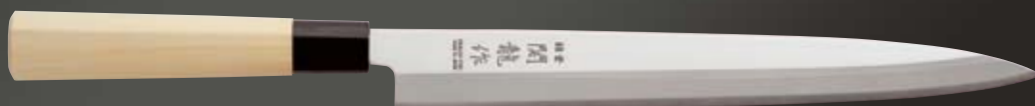
SR165/D Deba 165mm JAN 4541319112030



SR180/D Deba 180mm JAN 4541319112047



SR240/S Sashimi 240mm JAN 4541319113044



SR270/S Sashimi 270mm JAN 4541319113051



SR300/S Sashimi 300mm JAN 4541319113068

S-1000 Sharpening Whetstone#1000
50×160×15mmH JAN 4541319199543



Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Poplar Wood

Made in Seki-Japan



JAPANESE STYLE KITCHEN KNIFE
SEKIRYU

関龍作



1



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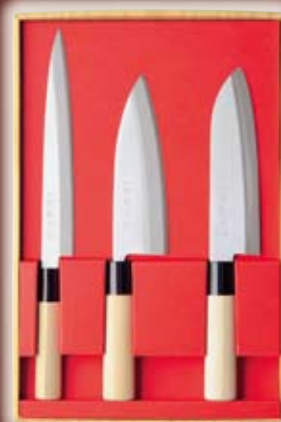
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9

Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Poplar Wood

Made in Seki-Japan



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|--|-------------------|
| 1. SR600 2pc Set(Nakiri165 ^m /m・Santoku165 ^m /m) in a box | JAN 4541319119091 |
| 2. SR610 With Holes 2pc Set(Nakiri165 ^m /m・Santoku165 ^m /m) in a box | JAN 4541319119190 |
| 3. SR601 2pc Set(Sashimi210 ^m /m・Deba150 ^m /m) in a box | JAN 4541319119015 |
| 4. SR602 2pc Set(Sashimi210 ^m /m・Small Deba105 ^m /m) in a box | JAN 4541319119022 |
| 5. SR800 3pc Set(Sashimi210 ^m /m・Santoku165 ^m /m・Nakiri165 ^m /m) in a box | JAN 4541319119039 |
| 6. SR801 3pc Set(Sashimi210 ^m /m・Deba150 ^m /m・Santoku165 ^m /m) in a box | JAN 4541319119046 |
| 7. SR1000 4pc Set(Sashimi210 ^m /m・Deba150 ^m /m・
Santoku165 ^m /m・Nakiri165 ^m /m) in a box | JAN 4541319119008 |
| 8. SR1100 With Holes 4pc Set(Sashimi210 ^m /m・Deba150 ^m /m・
Santoku165 ^m /m・Nakiri165 ^m /m) in a box | JAN 4541319119107 |
| 9. SR1001 4pc Set(Nakiri165 ^m /m・Santoku165 ^m /m・
Small Deba105 ^m /m・Petty120 ^m /m) in a box | JAN 4541319119053 |

関龍作 Sekiryu

Stain-Resistant Steel



SX100 Santoku 165 mm
JAN 4541319140057



SX200 Nakiri 165 mm
JAN 4541319141054



SX300 Deba 150 mm
JAN 4541319142037



SX400 Sashimi 210 mm
JAN 4541319143034



SX900 Chef 165 mm
JAN 4541319145052



SX301 Small Deba 105 mm
JAN 4541319142099



SX700 Petty 120 mm
JAN 4541319145007

Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Composite Wood

Made in Seki-Japan



Sekiryu

関龍作

Molybdenum Vanadium
Stainless Steel



SR-MP120 Petty 120 mm
JAN 4541319466614



SR-MP150 Petty 150 mm
JAN 4541319466621



SR-MG180 Chef 180 mm
JAN 4541319465617



SR-MG210 Chef 210 mm
JAN 4541319465624



SR-MG240 Chef 240 mm
JAN 4541319465631



SR-MG270 Chef 270 mm
JAN 4541319465648



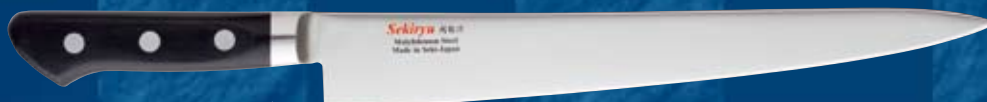
SR-MB150 Utility/Boner 150 mm
JAN 4541319467642



SR-MS180 Santoku 180 mm
JAN 4541319460650



SR-MS240 Slicer 240 mm
JAN 4541319463644



SR-MS270 Slicer 270 mm
JAN 4541319463651



Blade : Molybdenum Vanadium Steel(AUS8)
Bolster Material : Stainless Steel
Handle Material : POM Black Color
HRC (Hardness Rockwell C scale) : 57-58



Made in Seki-Japan

関龍作 Sekiryu

Stain-Resistant Steel



High Quality Selection

1. SS-100 SANTOKU 165mm
2. SS-110 SANTOKU with HOLES 165mm
3. SS-120 SANTOKU with DIMPLES 165mm
4. SS-200 NAKIRI 180mm
5. SS-300 DEBA 150mm
6. SS-400 SASHIMI 210mm
7. SS-450 SLICER 200mm
8. SS-800 BREAD 200mm
9. SS-900 CHEF 200mm