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JAPANESE KITCHEN KNIFE Collection

関龍作[®]

JAPANESE STYLE KITCHEN KNIFE
SEKIRYU



SR100 Santoku 165^m/_m
JAN 4541319110050 (6/60)



SR200 Nakiri 165^m/_m
JAN 4541319111057 (6/60)



SR300 Deba 150^m/_m
JAN 4541319112030 (6/60)



SR400 Sashimi 210^m/_m
JAN 4541319113037 (6/60)

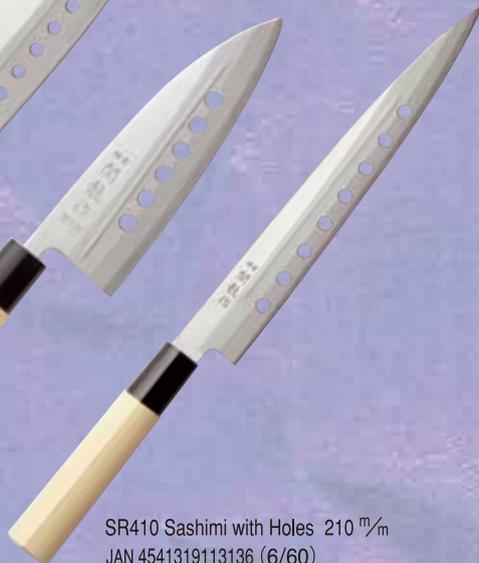


SR900 Gyuto 180^m/_m
JAN 4541319115055 (6/60)

SR301 Small Deba 105^m/_m
JAN 4541319112092 (6/60)

SR110
Santoku with Holes 165^m/_m
JAN 4541319110159 (6/60)

SR700 Petty 120^m/_m
JAN 4541319115000 (6/60)



SR210
Nakiri with Holes 165^m/_m
JAN 4541319111156 (6/60)

ST-100 Fruit Knife with Sheath 90^m/_m
JAN 4541319986013 (12/120)

SR310
Deba with Holes 150^m/_m
JAN 4541319112139 (6/60)

SR410 Sashimi with Holes 210^m/_m
JAN 4541319113136 (6/60)



SR500
Chinese Knife 200^m/_m
JAN 4541319194067 (6/36)



SR510
Chinese Knife 175^m/_m
JAN 4541319194050 (6/36)

Blade : Stainless Steel(420J2)
Bolster Material : Nylon
Handle Material : Poplar Wood
HRC(Hardness Rockwell C scale) : 50-53

Made in Seki-Japan



JAPANESE STYLE KITCHEN KNIFE SEKIRYU

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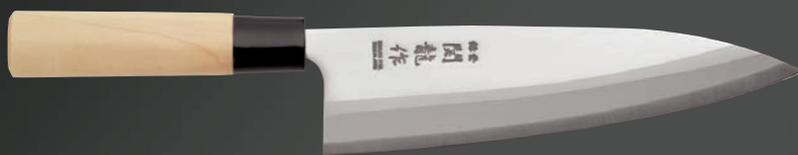
®



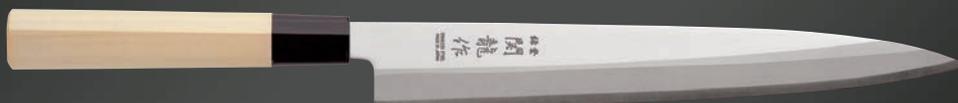
SR150/D Deba 150 mm JAN 4541319112023 (5/60)



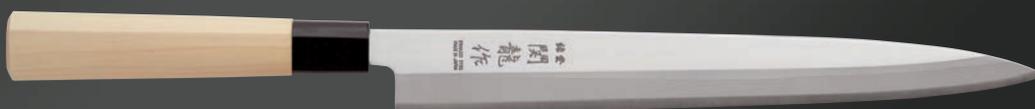
SR165/D Deba 165 mm JAN 4541319112016 (5/60)



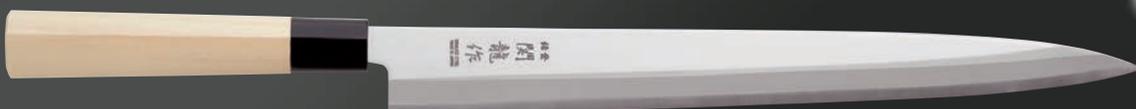
SR180/D Deba 180 mm JAN 4541319112047 (5/60)



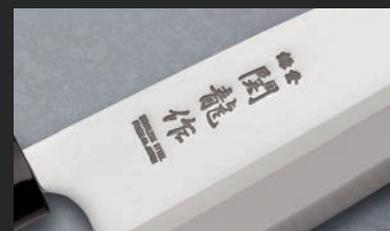
SR240/S Sashimi 240 mm JAN 4541319113044 (5/60)



SR270/S Sashimi 270 mm JAN 4541319113051 (5/60)



SR300/S Sashimi 300 mm JAN 4541319113068 (5/60)



S-1000 Sharpening Whetstone#1000
62×183×18 mm H JAN 4541319199543 (6/30)



SR-280/1000 Combination Whetstone
50×160×15 mm H JAN 4541319799545 (6/30)

Blade : Stainless Steel(420J2)
Bolster Material : Nylon
Handle Material : Poplar Wood
HRC(Hardness Rockwell C scale) : 50-53

Made in Seki-Japan



JAPANESE STYLE KITCHEN KNIFE

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KANENOBU



KN135/D Deba 135 mm JAN 4541319512311 (6/60)



KN150/D Deba 150 mm JAN 4541319512328 (6/60)



KN165/D Deba 165 mm JAN 4541319512335 (6/60)



KN165/U Usuba 165 mm JAN 4541319511345 (6/60)



KN180/D Deba 180 mm JAN 4541319512342 (6/30)



KN180/U Usuba 180 mm JAN 4541319511352 (6/60)



KN210/Y Yanagiba 210 mm JAN 4541319513332 (6/60)



KN240/Y Yanagiba 240 mm JAN 4541319513349 (6/60)



KN270/Y Yanagiba 270 mm JAN 4541319513356 (6/60)



KN300/Y Yanagiba 300 mm JAN 4541319513363 (6/60)



KN210/T Takohiki 210 mm JAN 4541319519334 (6/60)



KN240/T Takohiki 240 mm JAN 4541319519341 (6/60)



KN270/T Takohiki 270 mm JAN 4541319519358 (6/60)



KN300/T Takohiki 300 mm JAN 4541319519365 (6/60)



Blade : Hagane (Steel) SK-5
Bolster Material : Nylon
Handle Material : Magnolia Wood
HRC (Hardness
Rockwell C scale) : 60-63

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SRX165/ST Santoku 165 mm
JAN 4541319180053 (5/60)



SRX165/D Deba 165 mm
JAN 4541319182033 (5/60)



SRX180/D Deba 180 mm
JAN 4541319182040 (5/60)



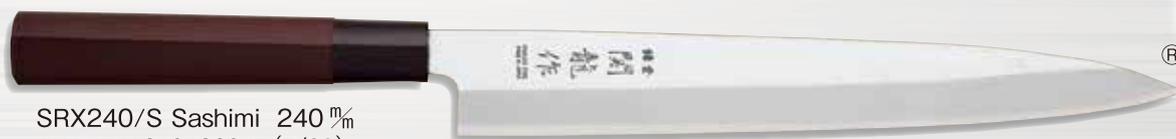
JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

Stainless Steel Pro Series



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SRX240/S Sashimi 240 mm
JAN 4541319183047 (5/60)



SRX270/S Sashimi 270 mm
JAN 4541319183054 (5/60)



SRX300/S Sashimi 300 mm
JAN 4541319183061 (5/60)

Blade : Stainless Steel (420J2)
Bolster Material : Nylon
Handle Material : Poplar Wood (Painted by Brown Color)
HRC (Hardness Rockwell C scale) : 50-53



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JAPANESE KITCHEN KNIFE SEKIRYU

Three-Layers Steel

Katana Knife

This wavy design of blade has originally come from Japanese sword pattern called "HAMON".

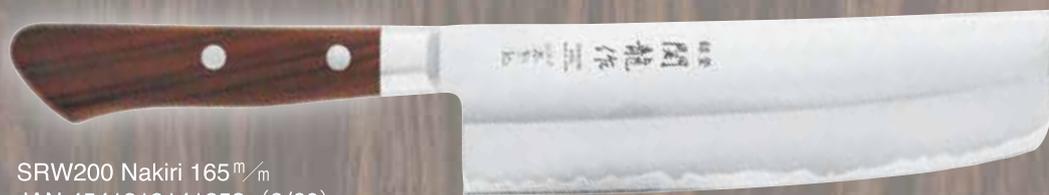
It's incorporated into this kitchen knife, and it seems like making ingredients cut cleanly and smoothly as if it uses a real sword.



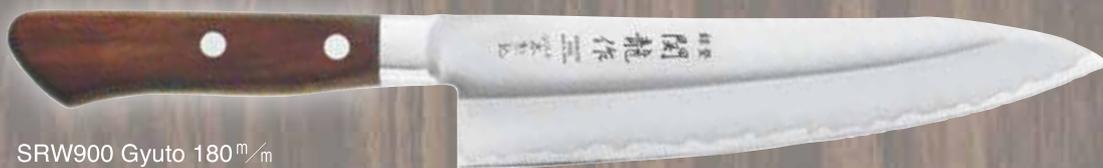
SRW100 Santoku 165^m/_m
JAN 4541319140255 (6/60)



SRW101 Small Santoku 140^m/_m
JAN 4541319140231 (6/60)



SRW200 Nakiri 165^m/_m
JAN 4541319141252 (6/60)



SRW900 Gyuto 180^m/_m
JAN 4541319145250 (6/60)



SRW700 Petty 120^m/_m
JAN 4541319146202 (6/60)



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Blade : Three-Layers Steel
Center : Molybdenum Steel(8A)
Both Sides : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : Red Wood
HRC(Hardness Rockwell C scale) : 56-57

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JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

Molybdenum Vanadium Stainless Steel
Hammered Texture Series



SRHM100 Santoku 165^{mm}
JAN 4541319160659 (6/60)



SRHM200 Nakiri 165^{mm}
JAN 4541319161656 (6/60)



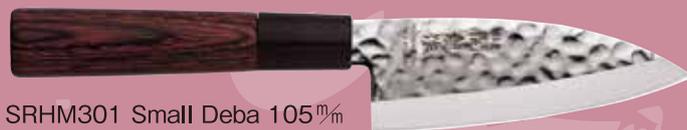
SRHM300 Deba 150^{mm}
JAN 4541319162639 (6/60)



SRHM400 Slicer 210^{mm}
JAN 4541319163636 (6/60)



SRHM900 Gyuto 180^{mm}
JAN 4541319165654 (6/60)



SRHM301 Small Deba 105^{mm}
JAN 4541319162691 (6/60)



SRHM700 Petty 120^{mm}
JAN 4541319166606 (6/60)



Blade : Molybdenum Vanadium Stainless Steel (1K6)
Bolster Material : Nylon
Handle Material : Mahogany Wood
HRC (Hardness Rockwell C scale) : 56-57

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JAPANESE STYLE KITCHEN KNIFE

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Stainless Steel Hammered Texture Series



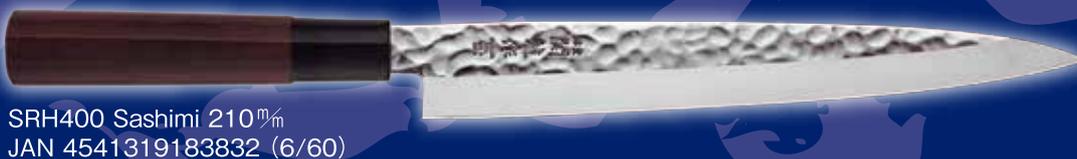
SRH100 Santoku 165^{mm}
JAN 4541319180855 (6/60)



SRH200 Nakiri 165^{mm}
JAN 4541319181852 (6/60)



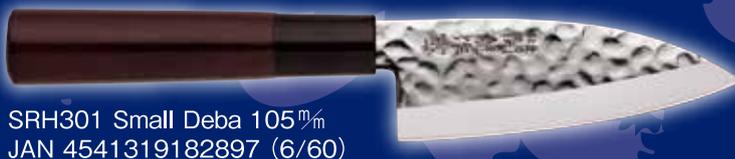
SRH300 Deba 150^{mm}
JAN 4541319182835 (6/60)



SRH400 Sashimi 210^{mm}
JAN 4541319183832 (6/60)



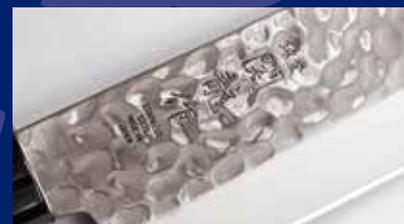
SRH900 Gyuto 180^{mm}
JAN 4541319185850 (6/60)



SRH301 Small Deba 105^{mm}
JAN 4541319182897 (6/60)



SRH700 Petty 120^{mm}
JAN 4541319186802 (6/60)



Blade : Stainless Steel (420J2)
Bolster Material : Nylon
Handle Material : Poplar Wood (Painted by Brown Color)
HRC (Hardness Rockwell C scale) : 50-53

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JAPANESE STYLE KITCHEN KNIFE

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Stainless Steel Hammered Texture Series



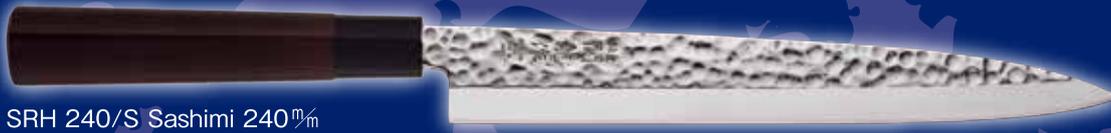
SRH 150/D Deba 150^{mm}
JAN 4541319182811 (5/60)



SRH 165/D Deba 165^{mm}
JAN 4541319182828 (5/60)



SRH 180/D Deba 180^{mm}
JAN 4541319182842 (5/60)



SRH 240/S Sashimi 240^{mm}
JAN 4541319183849 (5/60)



SRH 270/S Sashimi 270^{mm}
JAN 4541319183856 (5/60)



SRH300/S Sashimi 300^{mm}
JAN 4541319183863 (5/60)



Blade : Stainless Steel (420J2)

Bolster Material : Nylon

Handle Material : Poplar Wood (Painted by Brown Color)

HRC (Hardness Rockwell C scale) : 50-53

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JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

Stain-Resistant Steel



SRP100 Santoku 165^{mm}
JAN 4541319120059 (6/60)



SRP200 Nakiri 165^{mm}
JAN 4541319121056 (6/60)



SRP300 Deba 150^{mm}
JAN 4541319122039 (6/60)



SRP400 Sashimi 210^{mm}
JAN 4541319123036 (6/60)



SRP900 Gyuto 180^{mm}
JAN 4541319125054 (6/60)



SRP301 Small Deba 105^{mm}
JAN 4541319122091 (6/60)



SRP700 Petty 120^{mm}
JAN 4541319126099 (6/60)



Blade : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : ABS Black Color
HRC(Hardness Rockwell C scale) : 50-53



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JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

Stain-Resistant Steel



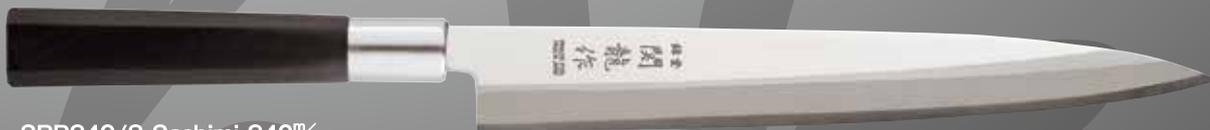
SRP150/D Deba 150mm
JAN 4541319122022 (6/60)



SRP165/D Deba 165mm
JAN 4541319122053 (6/60)



SRP180/D Deba 180mm
JAN 4541319122046 (6/60)



SRP240/S Sashimi 240mm
JAN 4541319123043 (6/60)



SRP270/S Sashimi 270mm
JAN 4541319123050 (6/60)



SRP300/S Sashimi 300mm
JAN 4541319123067 (6/60)



Blade : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : ABS Black Color
HRC(Hardness Rockwell C scale) : 50-53

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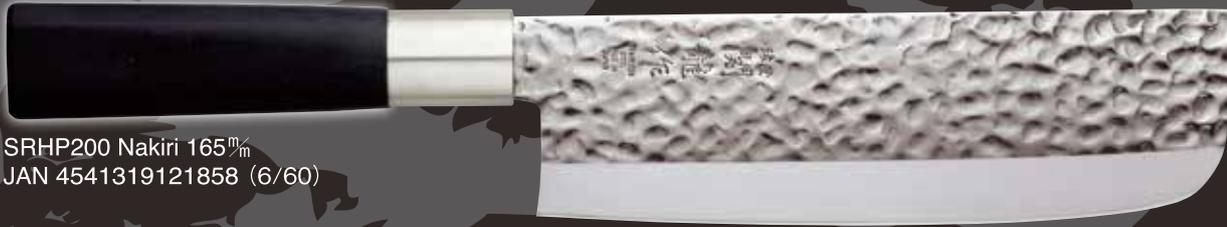
JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

Stainless Steel Hammered Texture Series



SRHP100 Santoku 165^{mm}
JAN 4541319120851 (6/60)



SRHP200 Nakiri 165^{mm}
JAN 4541319121858 (6/60)



SRHP300 Deba 150^{mm}
JAN 4541319122831 (6/60)



SRHP400 Sashimi 210^{mm}
JAN 4541319123838 (6/60)



SRHP900 Gyuto 180^{mm}
JAN 4541319125856 (6/60)



SRHP301 Small Deba 105^{mm}
JAN 4541319122893 (6/60)



SRHP700 Petty 120^{mm}
JAN 4541319126808 (6/60)



Blade : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : ABS Black Color
HRC(Hardness Rockwell C scale) : 50-53



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JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

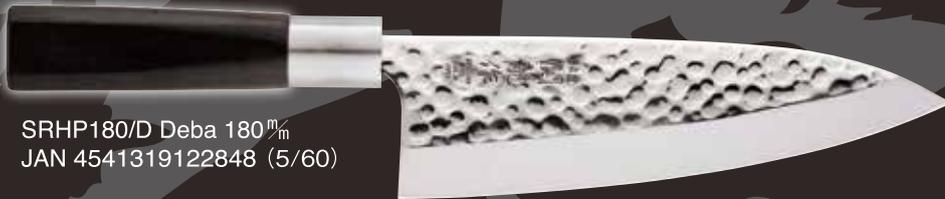
Stainless Steel Hammered Texture Series



SRHP150/D Deba 150^{mm}
JAN 4541319122817 (5/60)



SRHP165/D Deba 165^{mm}
JAN 4541319122824 (5/60)



SRHP180/D Deba 180^{mm}
JAN 4541319122848 (5/60)



SRHP240/S Sashimi 240^{mm}
JAN 4541319123845 (5/60)



SRHP270/S Sashimi 270^{mm}
JAN 4541319123852 (5/60)



SRHP300/S Sashimi 300^{mm}
JAN 4541319123869 (5/60)

Blade : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : ABS Black Color
HRC(Hardness Rockwell C scale) : 50-53

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SR-MP120 Petty 120^m/_m
JAN 4541319466614 (6/48)



SR-MP150 Petty 150^m/_m
JAN 4541319466621 (6/48)



SR-MG210 Chef 210^m/_m
JAN 4541319465624 (6/36)



SR-MG240 Chef 240^m/_m
JAN 4541319465631 (6/36)



SR-MG270 Chef 270^m/_m
JAN 4541319465648 (6/36)



SR-MS180 Santoku 180^m/_m
JAN 4541319460650 (6/36)



SR-MS240 Slicer 240^m/_m
JAN 4541319463644 (6/36)



SR-MS270 Slicer 270^m/_m
JAN 4541319463651 (6/36)



SR-MB250 Bread 250^m/_m
JAN 4541319469684 (6/36)



SR-MF180 Fillet 180^m/_m
JAN 4541319468656 (6/36)



SR-MB150 Utility/Boner 150^m/_m
JAN 4541319467642 (6/48)



関龍作®

Molybdenum Vanadium
Stainless Steel



Blade : Molybdenum Vanadium Steel(AUS8)
Bolster Material : Stainless Steel
Handle Material : Synthetic Resin(Black)
HRC (Hardness Rockwell C scale) : 56-58

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関龍作®

Molybdenum Vanadium
Stainless Steel



SR-MP120BL Petty 120^{mm}
JAN 4541319406627 (6/48)



SR-MP150BL Petty 150^{mm}
JAN 4541319406610 (6/48)



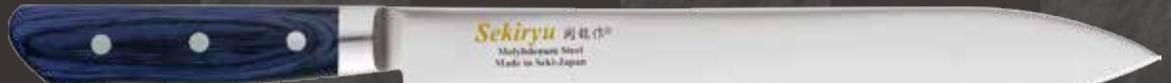
SR-MG180BL Chef 180^{mm}
JAN 4541319405613 (6/36)



SR-MG210BL Chef 210^{mm}
JAN 4541319405620 (6/36)



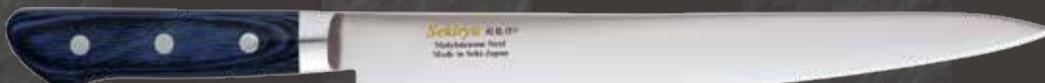
SR-MG240BL Chef 240^{mm}
JAN 4541319405637 (6/36)



SR-MG270BL Chef 270^{mm}
JAN 4541319405644 (6/36)



SR-MS180BL Santoku 180^{mm}
JAN 4541319400656 (6/36)



SR-MS240BL Slicer 240^{mm}
JAN 4541319403640 (6/36)



SR-MS270BL Slicer 270^{mm}
JAN 4541319403657 (6/36)



SR-MB150BL Utility/Boner 150^{mm}
JAN 4541319407648 (6/48)

Blade : Molybdenum Vanadium Steel(AUS8)
Bolster Material : Stainless Steel
Handle Material : Mahogany Blue Wood
HRC (Hardness Rockwell C scale) : 56-58



Made in Seki-Japan



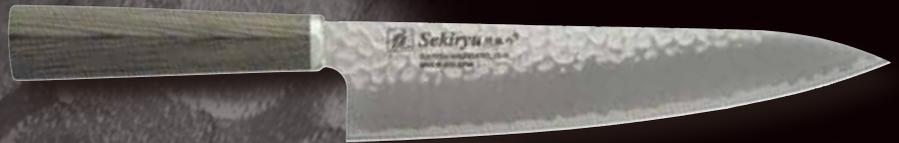
SR-VGH100C Santoku 165^{mm} JAN 4541319130867 (6/60)



SR-VGH200C Nakiri 180^{mm} JAN 4541319131871 (6/60)



SR-VGH901C Kiritsuke 180^{mm} JAN 4541319139877 (6/60)



SR-VGH301C Chef 200^{mm} JAN 4541319135879 (6/60)



SR-VGH700C Petty 120^{mm} JAN 4541319136838 (6/60)



Sekiryu

3LAYERS STAINLESS STEEL VG-10



SR-VGH100W Santoku 165^{mm} JAN 4541319140866 (6/60)



SR-VGH200W Nakiri 180^{mm} JAN 4541319141870 (6/60)

Handles' logo



SR-VGH901W Kiritsuke 180^{mm} JAN 4541319149876 (6/60)



SR-VGH301W Chef 200^{mm} JAN 4541319145878 (6/60)



Blade : VG-10 Three-Layers Steel
Bolster : Stainless Steel
Handle : Wood
HRC (Hardness Rockwell C scale) : 60-61

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SR-VGH700W Petty 120^{mm} JAN 4541319146837 (6/60)



JAPANESE STYLE KITCHEN KNIFE



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VG-10 33LAYERS DAMASCUS STAINLESS STEEL



SR-VG100S Santoku 180^m/_m JAN 4541319110852 (6/36)



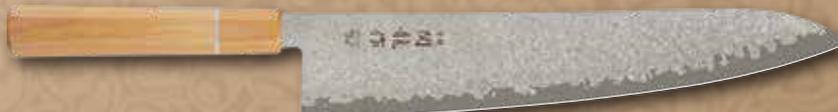
SR-VG200S Nakiri 170^m/_m JAN 4541319111859 (6/36)



SR-VG301S Chef 210^m/_m JAN 4541319115864 (6/36)



SR-VG302S Chef 240^m/_m JAN 4541319115871 (6/36)



SR-VG303S Chef 270^m/_m JAN 4541319115888 (6/36)



SR-VG900S Kiritsuke 120^m/_m JAN 4541319116977 (6/48)



SR-VG901S Kiritsuke 180^m/_m JAN 4541319115956 (6/36)



SR-VG902S Kiritsuke 210^m/_m JAN 4541319115963 (6/36)



SR-VG400S Slicer 240^m/_m JAN 4541319113860 (6/36)



SR-VG401S Slicer 270^m/_m JAN 4541319113877 (6/36)



SR-VG700S Petty 120^m/_m JAN 4541319116878 (6/48)



SR-VG701S Petty 150^m/_m JAN 4541319116861 (6/48)



SR-VG600S Utility/Boner 150^m/_m JAN 4541319117646 (6/48)



Variety of Handles



White Packer Wood with Blue Ring



White Packer Wood with Red Ring



Grey Packer Wood



Red Packer Wood



Blade : VG-10 33Layers Damascus Stainless Steel
Handle Material : Packer Wood
Handle ring : Linen Micarta
HRC (Hardness Rockwell C scale) : 60-61

Made in Seki-Japan

JAPANESE STYLE KITCHEN KNIFE



Sekiryu

VG-10 33LAYERS HAMMERED DAMASCUS STAINLESS STEEL



SR-VG100SRB Santoku 180mm JAN 4541319130454 (6/36)



SR-VG200SRB Nakiri 170mm JAN 4541319131444 (6/36)



SR-VG301SRB Chef 210mm JAN 4541319135466 (6/36)



SR-VG701SRB Petty 150mm JAN 4541319136463 (6/48)



SR-VG901SRB Kiritsuke 180mm JAN 4541319139457 (6/36)



SR-VG902SRB Kiritsuke 210mm JAN 4541319139471 (6/36)



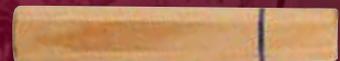
SR-VG900SRB Kiritsuke 150mm JAN 4541319139464 (6/48)



Variety of Handles



White Packer Wood with White Ring



White Packer Wood with Blue Ring



White Packer Wood with Red Ring



Grey Packer Wood

Blade : VG-10 33Layers Damascus Stainless Steel
Handle Material : Packer Wood
Handle ring : Linen Micarta
HRC (Hardness Rockwell C scale) : 60-61

Made in Seki-Japan



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VG-10 33LAYERS DAMASCUS STAINLESS STEEL



SR-VG100 Santoku 180^m/m JAN 4541319170856 (6/36)



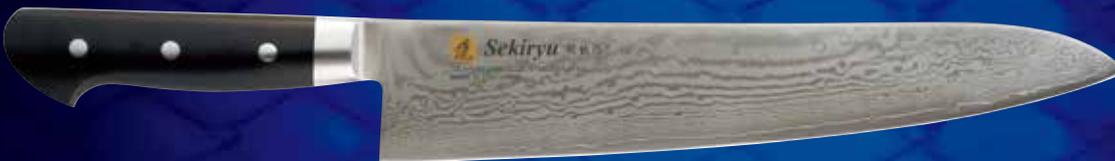
SR-VG300 Chef 180^m/m JAN 4541319175851 (6/36)



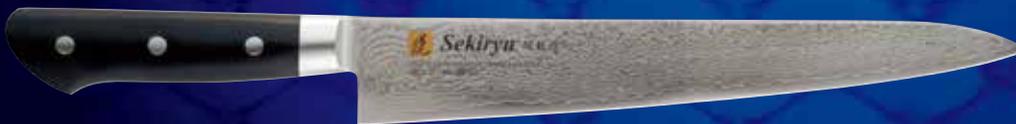
SR-VG301 Chef 210^m/m JAN 4541319175868 (6/36)



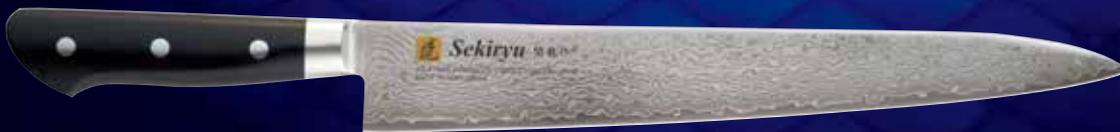
SR-VG302 Chef 240^m/m JAN 4541319175875 (6/36)



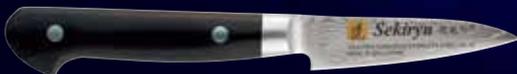
SR-VG303 Chef 270^m/m JAN 4541319175882 (6/36)



SR-VG400 Slicer 240^m/m JAN 4541319173864 (6/36)



SR-VG401 Slicer 270^m/m JAN 4541319173871 (6/36)



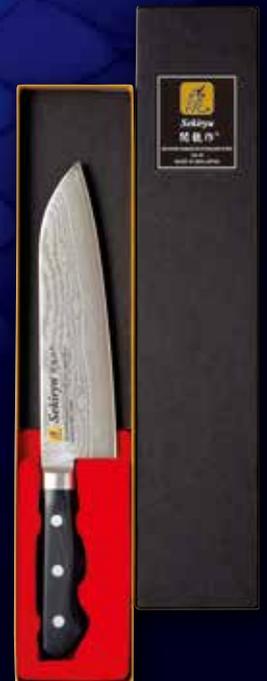
SR-VG500 Paring 80^m/m JAN 4541319179811 (6/48)



SR-VG700 Petty 120^m/m JAN 4541319176872 (6/48)



SR-VG701 Petty 150^m/m JAN 4541319176865 (6/48)



Blade : VG-10 33Layers Damascus Stainless Steel.
Bolster Material : Stainless Steel(SUS410).
Handle Material : Black Micarta.
HRC (Hardness Rockwell C scale) : 60-61

Made in Seki-Japan



JAPANESE STYLE KITCHEN KNIFE
SEKIRYU

関龍作

®



Blade : Stainless Steel(420J2)
Bolster Material : Nylon
Handle Material : Poplar Wood
HRC(Hardness Rockwell C scale) : 50-53

Made in Seki-Japan

- | | |
|--|--------------------------|
| 1. SR600 2pc Set(Nakiri165 ^m /m•Santoku165 ^m /m) in a box | JAN 4541319119091 (1/30) |
| 2. SR610 With Holes 2pc Set(Nakiri165 ^m /m•Santoku165 ^m /m) in a box | JAN 4541319119190 (1/30) |
| 3. SR601 2pc Set(Sashimi210 ^m /m•Deba150 ^m /m) in a box | JAN 4541319119015 (1/30) |
| 4. SR602 2pc Set(Sashimi210 ^m /m•Small Deba105 ^m /m) in a box | JAN 4541319119022 (1/30) |
| 5. SR800 3pc Set(Sashimi210 ^m /m•Santoku165 ^m /m•Nakiri165 ^m /m) in a box | JAN 4541319119039 (1/20) |
| 6. SR801 3pc Set(Sashimi210 ^m /m•Deba150 ^m /m•Santoku165 ^m /m) in a box | JAN 4541319119046 (1/20) |
| 7. SR1000 4pc Set(Sashimi210 ^m /m•Deba150 ^m /m•
Santoku165 ^m /m•Nakiri165 ^m /m) in a box | JAN 4541319119008 (1/20) |
| 8. SR1100 With Holes 4pc Set(Sashimi210 ^m /m•Deba150 ^m /m•
Santoku165 ^m /m•Nakiri165 ^m /m) in a box | JAN 4541319119107 (1/20) |
| 9. SR1001 4pc Set(Nakiri165 ^m /m•Santoku165 ^m /m•
Small Deba105 ^m /m•Petty120 ^m /m) in a box | JAN 4541319119053 (1/20) |

