

67 DAMASCUS

KNIVES

The **Samura 67** knife series is the pinnacle of Japanese minimalism. It is the most beautiful of all the series, featuring a thin, sharp blade and an ergonomic oval handle. A distinctive feature shared by the entire Samura 67 knife series is our innovative packaging with sharpening paper. You can sharpen your knife at any time and bring back its original sharpness.



DAMASCUS KNIVES

- blade material Damascus steel
- handle material ABS plastic
- number of layers 67
- blade hardness 61 HRC

67 DAMASCUS

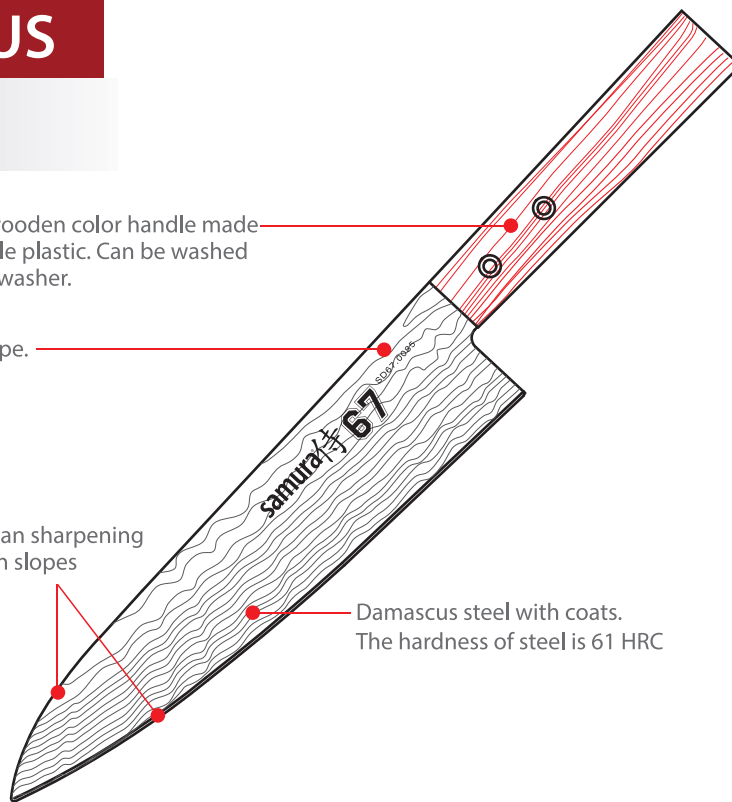
KNIVES

Brown wooden color handle made of durable plastic. Can be washed in a dishwasher.

Unique Japanese shape. Lightweight

Double-sided European sharpening with perfectly smooth slopes

Damascus steel with coats. The hardness of steel is 61 HRC



SD67-0010
PARING KNIFE 98 MM / 3.9"



SD67-0023
UTILITY KNIFE 150 MM / 6"



SD67-0045
SLICING KNIFE 195 MM / 7.7"



SD67-0085
CHEF'S KNIFE 208 MM / 8.2"



SD67-0094
SANTOKU 175 MM / 7"



SD67-0220
SET OF THREE KNIVES
SD67-0010, SD67-0023,
SD67-0085