



01 SHUN SERIES
35 SHAPES



The Shun series of chef's knives is one of the most comprehensive damask steel series worldwide and highly appreciated by top class professionals as well as ambitious hobby chefs. Shun professional chef's knives are made from specific stainless damask steel with 32 layers. The core layer is made from V-Gold-10-steel. This is an extremely hard (61±1 HRC, 1.0% carbon, 1.5% cobalt) and corrosion-resistant steel that gives the blade a sharpness that is second to none.

The convex cut of the blade together with the manual honing of each Shun knife delivers an unrivalled sharpness that allows the knife to cut through even the toughest material. This sharpness together with the well-balanced weight of the knife makes for tireless work.



DM-0715
Vegetable knife
Blade: 2.5" (6,0 cm)
Handle: 10,4 cm



DM-0714
Vegetable knife
Blade: 3.5" (9,0 cm)
Handle: 10,4 cm



DM-0700
Office knife
Blade: 3.5" (9,0 cm)
Handle: 10,4 cm



DM-0716
Utility knife
Blade: 4.0" (10,0 cm)
Handle: 10,4 cm



DM-0701
Utility knife
Blade: 6.0" (15,0 cm)
Handle: 10,4 cm



DM-0701L
For left-handers



DM-0741
Ultimatives Utility knife
Blade: 6.0" (15,0 cm)
Handle: 12,2 cm



DM-0722
Tomato knife
Blade: 6.0" (15,0 cm)
Handle: 10,4 cm



DM-0711
Steak knife
Blade: 5.0" (12,5 cm)
Handle: 10,4 cm



DM-0710
Steak Boning knife
Blade: 6.0" (15,0 cm)
Handle: 12,2 cm



DM-0743
Gokujo boning knife
Blade: 6.0" (15,0 cm)
Handle: 10,4 cm



DM-0732
Small Santoku
Blade: 4.0" (10,0 cm)
Handle: 10,4 cm



DM-0727
Small Santoku
Blade: 5.5" (14,0 cm)
Handle: 11,2 cm



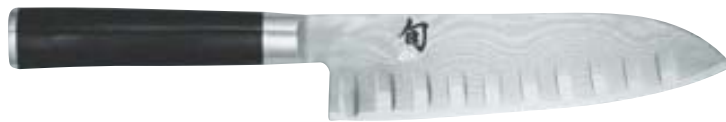
DM-0740
Santoku, hollow ground
Blade: 5.5" (14,0 cm)
Handle: 11,2 cm



DM-0702
Santoku
Blade: 7.0" (18,0 cm)
Handle: 12,2 cm



DM-0702L
For left-handers



DM-0718
Santoku, hollow ground
Blade: 7.0" (18,0 cm)
Handle: 12,2 cm



DM-0717
Large Santoku
Blade: 7.5" (19,0 cm)
Handle: 12,2 cm



DM-0746
Chef's knife
Blade: 4.25" (10,5 cm)
Handle: 10,4 cm



DM-0723
Chef's knife
Blade: 6.0" (15,0 cm)
Handle: 11,2 cm



DM-0747
Chef's knife, hollow ground
Blade: 6.0" (15,0 cm)
Handle: 11,2 cm



DM-0706
Chef's knife
Blade: 8.0" (20,0 cm)
Handle: 12,2 cm



DM-0706L
For left-handers



DM-0719
Chef's knife
hollow ground
Blade: 8.0" (20,0 cm)
Handle: 12,2 cm



DM-0707
Chef's knife
Blade: 10.0" (25,0 cm)
Handle: 12,2 cm



DM-0733
Nakiri
Blade: 4.0" (10,0 cm)
Handle: 10,4 cm



DM-0728
Nakiri
Blade: 6.5" (16,0 cm)
Handle: 12,2 cm



DM-0703
Carving knife
Blade: 8.0" (20,0 cm)
Handle: 12,2 cm



DM-0709
Carving fork
Blade: 6.5" (16,0 cm)
Handle: 11,6 cm

Each Shun knife gets its unique and individual character by refining the natural beauty of the damask grain. This way every Shun knife is unmistakable and unique – a piece of art, united by craftsmanship, technology and design. Inspired by the masterful art of Samurai swords the technique for manufacturing the finest chef's knives enables the Shun series even to deliver knives with western blade shapes.



DM-0712
China-Chef's knife
Blade: 7.0" (18,0 cm)
Handle: 10,0 cm



DM-0734
Tanto slicing knife
Blade: 9.0" (23,0 cm)
Handle: 12,2 cm



DM-0704
Slicing knife
Blade: 9.0" (23,0 cm)
Handle: 12,2 cm



DM-0720
Slicing knife
hollow ground
Blade: 9.0" (23,0 cm)
Handle: 12,2 cm

The Shun bread knife's innovative serrated edge is among the revolutionary developments introduced by KAI. From the centre of the edge the serration, slanted in opposing directions, levels off towards the outside. That way the bread is perfectly cut and not torn. Crumbs are reduced to a minimum.



DM-0724
Bread knife, offset
Blade: 8.25" (21,0 cm)
Handle: 12,2 cm



DM-0705
Bread knife
Blade: 9.0" (23,0 cm)
Handle: 12,2 cm



DM-0745
Slicing knife, hollow ground
Blade: 12.0" (30,0 cm)
Handle: 12,2 cm



DM-0761
Flexibles Filetmesser
Blade: 7.0" (18,0 cm)
Handle: 12,2 cm



DM-0735
Chinese chef's knife
Blade: 12.0" (30,0 cm)
Handle: 12,2 cm

SHUN SETS



DMS-200
Shun carving set in a fine wooden box
DM-0703 + DM-0709
39,6/15,6/3,2 cm L/W/H



DMS-210
Shun knife set in a fine wooden box
DM-0700 + DM-0701
31,0/12,5/2,4 cm L/W/H



DMS-220
Shun knife set in a fine wooden box
DM-0701 + DM-0706
39,6/15,6/3,2 cm L/W/H

DMS-230 (not shown)
Shun knife set in a fine wooden box
DM-0701 + DM-0702
39,6/15,6/3,2 cm L/W/H



DMS-300
Shun knife set in a fine wooden box
DM-0700 + DM-0701 + DM-0706
39,6/20,6/3,2 cm L/W/H

DMS-310 (not shown)
Shun knife set in a fine wooden box
DM-0700 + DM-0701 + DM-0702
39,6/20,6/3,2 cm L/W/H



DMS-400
Shun steak knife set in a fine wooden box
4x DM-0711
29,0/20,2/2,4 cm L/W/H



旬
SHUN

MADE IN JAPAN
32 layer Damascus plus VG-10 stainless steel



旬
SHUN

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32 layer Damascus plus VG-10 stainless steel

SHUN BESTECKE



DM-0907
Steak Knife and Fork Set
with Table Rest



DM-0908
Large Blade Steak Knife
and Fork Set with Table Rest



DM-0990
2pcs Fork Set

SHUN ZUBEHÖR



BC-0751
Fishbone tweezers
Stainless steel
13,9/2,1/2,3 cm L/W/H



DM-7100
Japanese Kitchen Scissors
Blades: 5,0 cm



DM-0736
Shun mincing knife
Blade: 6.0" (15,0 cm)
Block: 24,0/24,0/6,0 cm L/W/H

Together with the wooden cutting block this is the ideal tool to mince herbs and vegetables. The 6" (15 cm) blade is made from the well-known damask steel and fitted with a handle of pakka-wood. The cutting block is made of bamboo wood; it has a cutting mould and a slot on the back where the mincing knife can not only be safely stored but is always to hand.



DM-0900
Micro grater
Stainless steel
27,5/14,3 cm L/W

Oroshigane - the traditional Japanese tool is an excellent choice for ginger and wasabi. Its extremely sharp serration grinds very smoothly and allows the flavour to flower out even better. It can be used on both sides (smooth / very smooth). Its large grating surface provides for comfortable work. Suitable for ginger, wasabi, radish, garlic, tomatoes and much more.



43070060
Chef's apron
103,0/76,0 cm L/W

KNIFE BAGS



DM-0780
Shun knife bag for 9 large
and 8 small knives
closed: 54,0/23,0/9,0 cm L/W/H
open: 91,0/51,0 cm L/W



DM-0781
KAI knife bag for 3 large
and 2 small knives
closed: 45,0/16,0/7,0 cm L/W/H
open: 45,0/43,0 cm L/W

The knife bags are the ideal storage for knives, especially for the professional chef on the road. The knives are secured with a new hook-and-loop fastening system. They are stored safely and the blades do not touch each other. The bag comes with a carrying strap.



02 SHUN PREMIER ANNIVERSARY KNIFE
Limited Edition 5555 knives *



The Shun Premier Anniversary Knife is made from corrosion-resistant 32-layer damask steel. The inner layer consists of VG-10 steel and, with a hardness of 61 ± 1 HRC, is exceptionally hard. The grinding process perfected by Kai provides the knife with the sharpness that is typical for Shun.

In addition to the hand-forged surface, the double-bevelled blade also boasts the characteristic damask grain. Because of its ergonomic shape, the handle of brown walnut wood fits the hand comfortably and is suitable for both right-handed and left-handed use. The end of the handle bears the KAI Europe Anniversary embossing.

USE AT YOUR OWN RISK.



Tim Mälzer Edition



TDM-1717
Large Santoku
Blade: 7.75" (19,5 cm)
Handle: 12,0 cm