

包丁

JAPANESE KITCHEN KNIFE Collection



関龍作®

Sekiryu

Made in Seki-Japan

関龍作®

JAPANESE STYLE KITCHEN KNIFE SEKIRYU



SR100 Santoku 165^{mm}
JAN 4541319110050 (6/60)



SR200 Nakiri 165^{mm}
JAN 4541319111057 (6/60)



SR300 Deba 150^{mm}
JAN 4541319112030 (6/60)



SR400 Sashimi 210^{mm}
JAN 4541319113037 (6/60)



SR900 Gyuto 180^{mm}
JAN 4541319115055 (6/60)

SR301 Small Deba 105^{mm}
JAN 4541319112092 (6/60)



SR110
Santoku with Holes 165^{mm}
JAN 4541319110159 (6/60)



SR210
Nakiri with Holes 165^{mm}
JAN 4541319111156 (6/60)



SR310
Deba with Holes 150^{mm}
JAN 4541319112139 (6/60)



SR410 Sashimi with Holes 210^{mm}
JAN 4541319113136 (6/60)



SR700 Petty 120^{mm}
JAN 4541319115000 (6/60)



ST-100 Fruit Knife with Sheath 90^{mm}
JAN 4541319986013 (12/120)



SR500
Chinese Knife 200^{mm}
JAN 4541319194067 (6/36)



SR510
Chinese Knife 175^{mm}
JAN 4541319194050 (6/36)



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

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JAPANESE STYLE KITCHEN KNIFE SEKIRYU

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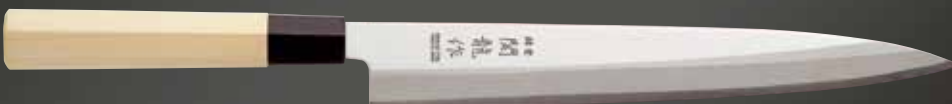
SR150/D Deba 150 mm JAN 4541319112023 (5/60)



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

50×160×15 mmH JAN 4541319199543 (6/30)



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

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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)



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



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



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 ㎜
JAN 4541319180053 (5/60)



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

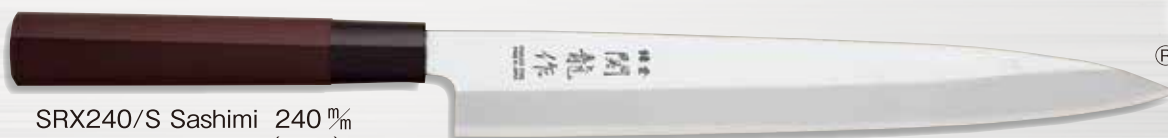


SRX180/D Deba 180 ㎜
JAN 4541319182040 (5/60)



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JAPANESE STYLE KITCHEN KNIFE
SEKIRYU
Stainless Steel Pro Series



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



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



SRX300/S Sashimi 300 ㎜
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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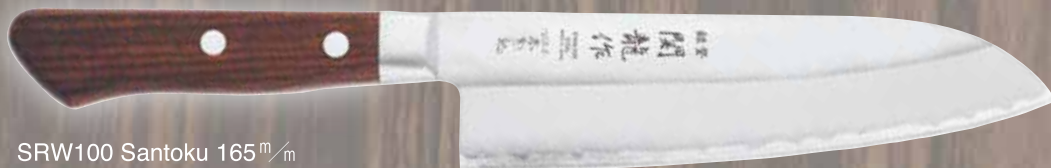
JAPANESE KITCHEN KNIFE SEKIRYU

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.



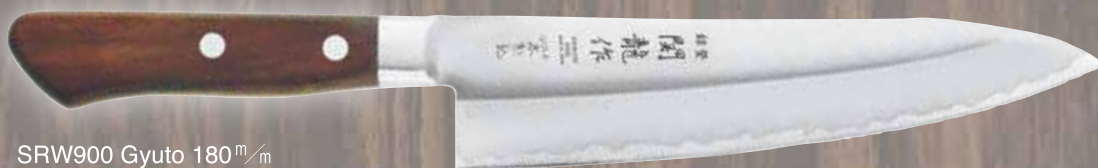
SRW100 Santoku 165^m/_m
JAN 4541319140255 (6/60)



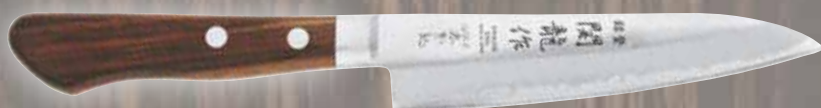
SRW101 Small Santoku 140^m/_m
JAN 4541319140231 (6/60)



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 : Rose 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 165mm
JAN 4541319160659 (6/60)



SRHM200 Nakiri 165mm
JAN 4541319161656 (6/60)



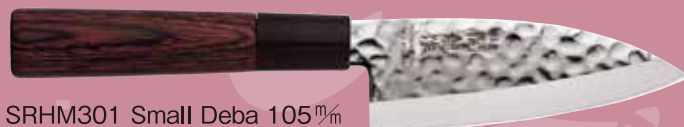
SRHM300 Deba 150mm
JAN 4541319162639 (6/60)



SRHM400 Slicer 210mm
JAN 4541319163636 (6/60)



SRHM900 Gyuto 180mm
JAN 4541319165654 (6/60)



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



SRHM700 Petty 120mm
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

SEKIRYU

Stainless Steel Hammered Texture Series



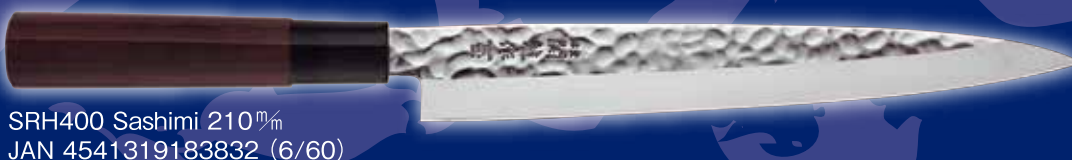
SRH100 Santoku 165^{mm}
JAN 4541319180855 (6/60)



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

SEKIRYU

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)



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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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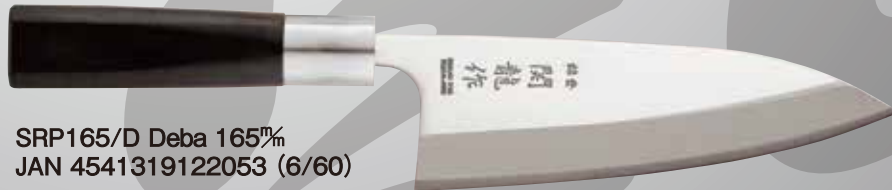
JAPANESE STYLE KITCHEN KNIFE

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

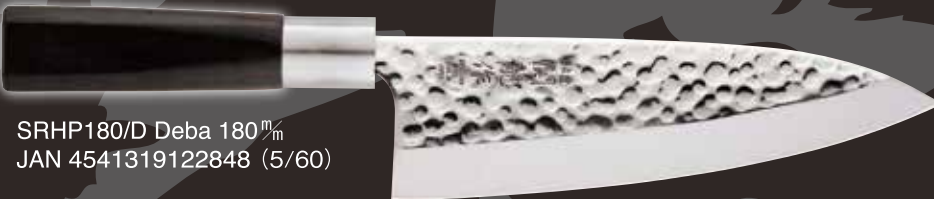
Stainless Steel Hammered Texture Series



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)



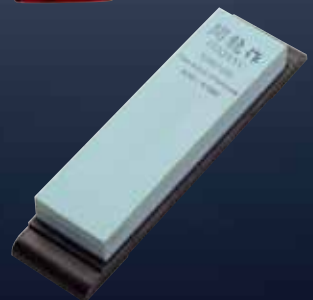
Blade : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : ABS Black Color
HRC(Hardness Rockwell C scale) : 50-53

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HIGH CARBON STAINLESS STEEL



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SR-DM100 Japanese Chef 180 mm JAN 4541319670455 (6/36)



SR-DM200 Vegetable 180 mm JAN 4541319671452 (6/36)



SR-DM300 Chef 150 mm JAN 4541319675443 (6/36)



SR-DM301 Chef 200 mm JAN 4541319675467 (6/36)



SR-DM302 Chef 240 mm JAN 4541319675481 (6/36)



SR-DM400 Slicer 240 mm JAN 4541319673470 (6/36)



SR-DM500 Paring 90 mm JAN 4541319679410 (6/48)



SR-DM600 Steak 125 mm JAN 4541319678437 (6/48)



SR-DM700 Petty 135 mm JAN 4541319676402 (6/48)



SR-DM800 Bread 230 mm JAN 4541319679472 (6/36)



SR-900 Carving Fork 12.5" JAN 4541319679007 (6/60)

Blade : Stainless Steel(420J2)

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

Blade : Clad with 32 layers of high-carbon steel to produce a Damascus-look blade (AUS8)

Bolster Material : Stainless Steel

Handle Material : Black multi-layered enforced wood

HRC (Hardness Rockwell C scale) : 56-58

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VG-10 33LAYERS DAMASCUS STAINLESS STEEL



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



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



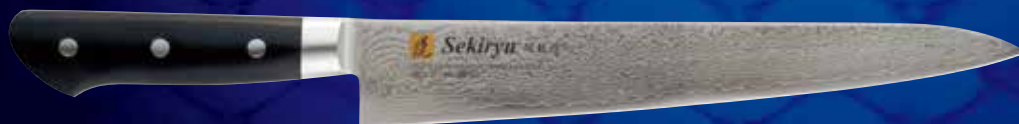
SR-VG301 Chef 210m/m JAN 4541319175868 (6/36)



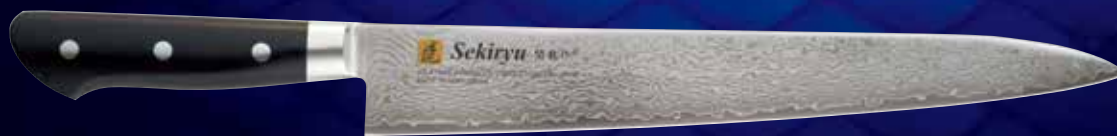
SR-VG302 Chef 240m/m JAN 4541319175875 (6/36)



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



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



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



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



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



SR-VG701 Petty 150m/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

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Molybdenum Vanadium
Stainless Steel



SR-MP120 Petty 120 mm
JAN 4541319466614 (6/60)



SR-MP150 Petty 150 mm
JAN 4541319466621 (6/60)



SR-MG180 Chef 180 mm
JAN 4541319465617 (6/60)



SR-MG210 Chef 210 mm
JAN 4541319465624 (6/60)



SR-MG240 Chef 240 mm
JAN 4541319465631 (6/48)



SR-MG270 Chef 270 mm
JAN 4541319465648 (6/48)



SR-MS180 Santoku 180 mm
JAN 4541319460650 (6/60)



SR-MS240 Slicer 240 mm
JAN 4541319463644 (6/60)



SR-MS270 Slicer 270 mm
JAN 4541319463651 (6/60)



SR-MB150 Utility/Boner 150 mm
JAN 4541319467642 (6/60)

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



Made in Seki-Japan

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関龍作®

Molybdenum Vanadium
Stainless Steel



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



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



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



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



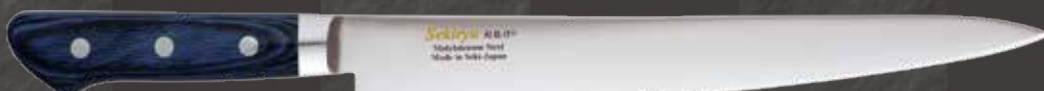
SR-MG240BL Chef 240mm
JAN 4541319405637 (6/36)



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



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



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



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



SR-MB150BL Utility/Boner 150mm
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



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JAPANESE STYLE KITCHEN KNIFE SEKIRYU

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1



2



3



4



5



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8



9



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

