



RYUGA
SAKON 龍雅

SAKON RYUGA

Powder Metal Clad Blade for Professionals
Manufactured in Japan

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Symmetric powdered high speed steel clad with
soft stainless outer layer
Water-resistant black pakka wood handle
with stainless bolster, triple riveted tang
Manufactured in Japan

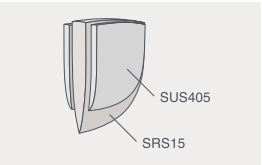
Pursuit for the pure practicality

*If you are looking for a knife that promises pure performance, SAKON RYUGA is for you.
Its extreme sharpness and edge holding capability will withstand even
the needs of a demanding top class Chef.*

												
Petty				Santoku		Usuba	Chef's Knife			SUJIIHIKI (Slicer)		
155511	155512	155510	155513	155110	155111	155210	155410	155411	155412	155413	155610	155611
80mm	120mm	135mm	150mm	165mm	180mm	165mm	180mm	210mm	240mm	270mm	240mm	270mm

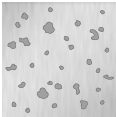
Premium powder metal clad steel

The core steel SRS15 gives the "SAKON RYUGA" blade an immense strength and incredible hardness of up to HRC-64. The fine molecular structure of the powdered steel enables these slender blade knives to glide effortlessly through any task, giving the act of cutting a fluid silkiness. This remarkable inner core is protected by a layer of softer (SUS 405) stainless steel on both sides to ease sharpening when needed which is not often on a "SAKON RYUGA".



Powder Metallurgy for the blade core steel

The added elements of tungsten, molybdenum and vanadium are very effective in contributing to the knife's hardness & durability. However when using the conventional dissolution method, they tend to turn into rough carbide during the coagulation process. Powder Metallurgy achieves coagulation maintaining the minute metal structure even when reacting with the abundant matter of these elements. The powdered high-speed steel (SRS15) is a material very rich in carbon & these other elements. The "Powder Metallurgy" application produces an ideal result.



Conventional Stainless Steel
Uneven coarse particles



Powder metal SRS15
Extremely uniform microstructure

HOKIYAMA CUTLERY CO.,LTD.

Quality Knives & Fine Cutting Tools Since 1919

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