



GINGA
SAKON 銀雅
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Nashiji-Bright Bolster models
Manufactured in Japan

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Gingami 3 / SUS405 stainless clad
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Simply irresistible
Smarter & Advantageous choice for Professionals

Petty				Santoku		Usuba	Chef's Knife		Kiritsuke	SUJHIKI (Slicer)			
152771	152772	152770	152773	152170	152171	152570	152470	152471	152472	152670	152671	152870	152871
80mm	120mm	135mm	150mm	165mm	180mm	165mm	180mm	210mm	240mm	210mm	240mm	240mm	270mm

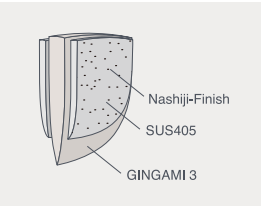
HITACHI's finest YSS

YSS(Yasugi Specialty Steel) is produced by Hitachi Metals, Yasugi works in the San'in region of Japan, a place renowned for the high purity of its iron sands. And they are classified mainly as Shirogami, Aogami or Gingami for its chemical composition & additives. Either is characteristic heritage steel created by Hitachi's intelligent alloy design, smelting expertise passed down tradition of Tatara iron-making for Japanese sword.

YSSヤスギハガネ

GINGAMI 3 / SUS405 Stainless Clad Steel

The core for SAKON Ginga series, Gingami 3 is categorized to stainless steel for its 13-14.5% Chromium blending ratio. Although it's a corrosion-resistant stainless steel, actual feel of cutting is closer to the high-end carbon steel, The edge is not slippery but significantly grabbing object fibers. Another reason why professional chef selects Gingami 3 is a good affinity to whetstones at hand re-sharpening. The combination with the soft stainless SUS405 outer layer provides further easiness to the blade sharpening. Sakon's Neo-Classic Nashiji finish gives irresistible appeal to the series as well. (continued overleaf)



Stainless Bolster, Handle Colors

Black
Dark Brown
Wine