



SAMURAI



Traditional Japanese Kitchen Knives Size Choices

Washing by hand, and drying with a soft cloth, is recommended: wooden handles may degrade if a dishwasher is used.

Extremely SHARP!

SHARPENING: The sharpness of Santoku Knife blades can be maintained with a few strokes of a Sharpening Steel – Stellar Diamond steels are available from your Stellar stockist –

Order Codes SK72 (20cm/8"), SK73 (26cm/10"), SK74 (30cm/12").

A Stellar Diamond/Ceramic Knife Sharpener (SK75) is also available from your Stellar stockist.

Japanese knives should not be used to twist or prise.
Not for cutting frozen foods.