

Kaizen II 3.5" Paring Knife

Model: 1019579

Manufacturer: Miyabi

MSRP: \$119.99



- Use the pairing knife for cutting, peeling small fruit and vegetables
- Revolutionary FC61 steel core with fine carbide distribution
- Protected by a durable 48 layers of damast steel
- Fine carbide distribution creates a razor sharp and durable blade
- FRIODUR ice-hardened blade with 61 Rockwell hardness
- Blade is hand-honed using using historic Honbazuke method
- Exceptionally sharp 9.5 to 12-degrees
- Authentic, thin Japanese blade profile
- Ergonomic handle made of black pakkawood
- Rounded bolster for increased comfort and balance
- Recommend hand wash