



Online store [WWW.LYNXGEAR.LV](http://WWW.LYNXGEAR.LV)  
Company: SIA LATLYNX  
info@lynxgear.lv, +371 26159668  
Reg. No. 45403038162, VAT Reg. No.  
LV45403038162,  
Legal address: Baznīcas iela 8,  
Aizkraukle, Aizkraukles novads,  
LV-5101, LATVIJA  
Bank Account: LV87UNLA0050021387494  
AS SEB Bank, SWIFT: UNLALV2X

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## ORDER CONFIRMATION

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Not Rated Yet



Sales price 105,00 €

Sales price with discount

Incl. VAT 21%: 18,22 €



### Description

#### Kanetsune 2000 Series Santoku Knife 16.5 cm (Shiro-2/SS)

The **Kanetsune 2000 Series Santoku 16.5 cm** is a versatile Japanese kitchen knife, crafted with a **HON-WARIKOMI forged blade**. The cutting core is made of **TAKEFU Shiro-2 high carbon steel**, clad with **SUS410 stainless steel** for added durability and resistance to corrosion. With an edge hardness of **HRC 61+**, this Santoku delivers exceptional sharpness and edge retention, making it ideal for professional chefs and home cooking enthusiasts alike. Proudly manufactured in **Seki City, Japan**, a region renowned for centuries of traditional blade craftsmanship.

#### Aim of the Product

Designed to be an **all-purpose kitchen knife**, the Santoku excels at slicing, dicing, and chopping vegetables, fruit, meat, and fish. Its wide blade makes food transfer effortless, while the flat edge profile and balanced handle ensure precise, comfortable cutting. It merges the versatility of a chef's knife with the precision of a Japanese Nakiri knife.

#### Key Features

- **Blade steel:** HON-WARIKOMI construction with Shiro-2 high carbon steel core and SUS410 stainless cladding
- **Hardness:** 61-64 HRC for excellent edge retention
- **Blade length:** 16.5 cm (6.49")



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- **Total length:** 29.0 cm (11.22")
- **Blade thickness:** 1.8 mm
- **Blade width:** 4.4 cm
- **Weight:** approx. 156 g
- **Handle:** durable bright plywood with stainless steel bolster, triple-riveted for strength
- **Sharpening:** double-sided symmetrical grind for universal use
- **Sheath:** KC-633 (available separately)
- **Origin:** Seki, Japan

## Benefits

- Exceptional sharpness and long-lasting edge thanks to Shiro-2 core
- Corrosion-resistant SUS410 stainless cladding for easier maintenance
- Wide blade for food transfer and crushing garlic
- Balanced ergonomic handle design prevents knuckles from hitting the cutting board
- Traditional Japanese craftsmanship combined with modern durability

## Technical Data

<b>Series</b>	Kanetsune 2000 Series
<b>Model</b>	Santoku 165 mm
<b>Total length</b>	29.0 cm
<b>Blade length</b>	16.5 cm
<b>Blade thickness</b>	1.8 mm
<b>Blade width</b>	4.4 cm
<b>Steel</b>	Shiro-2 high carbon core / SUS410 stainless cladding
<b>Hardness</b>	61-64 HRC
<b>Sharpening</b>	Double-sided, symmetrical grind
<b>Handle</b>	Plywood with stainless bolster, riveted
<b>Weight</b>	Approx. 156 g
<b>Sheath</b>	KC-633 (sold separately)
<b>Origin</b>	Seki, Japan

## Manufacturer / Contact

### Kanetsune (Seki Cutlery)

Seki City, Japan

Customer support: [www.kanetsune.com](http://www.kanetsune.com)

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