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Not Rated Yet



Sales price 36,95 €

Sales price with discount

Incl. VAT 21%: 6,41 €



Description

Kasumi Tora Paring Knife – Molybdenum Vanadium High Carbon Stainless Steel

The **Kasumi Tora Paring Knife** represents the perfect fusion of traditional Japanese craftsmanship and modern steel technology. Designed for precision and comfort, it features a blade made from **Molybdenum Vanadium high carbon stainless steel** – a popular Japanese steel known for its **sharpness, rust resistance, and easy re-sharpening**. With its light weight and balanced construction, the Kasumi Tora excels in delicate kitchen work such as peeling, trimming, and detailed slicing.

The **magnolia wood handle** with a durable **black epoxy cure** offers a secure and comfortable grip while maintaining low weight for extended use. Whether used by professional chefs or cooking enthusiasts, this knife delivers consistent cutting performance and elegant handling – embodying the Japanese philosophy of harmony between precision and simplicity.

Aim of the Product

To deliver a **lightweight, precise, and durable paring knife** that combines Japanese steel mastery with ergonomic comfort. The Kasumi Tora line offers exceptional sharpness and balance, ideal for both professional and home kitchens.

Product Use

This paring knife is designed for **fine cutting, peeling, and trimming**



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tasks. Its 9 cm blade is ideal for working with fruits, vegetables, and small ingredients requiring delicate control. Thanks to its **rust-resistant Molybdenum Vanadium steel**, the knife retains sharpness longer and is easy to maintain – ensuring reliability through years of use.

Key Features

- **Blade material:** Molybdenum Vanadium high carbon stainless steel
- **Blade length:** 9 cm
- **Overall length:** 23 cm
- **Weight:** 40 g
- **Handle material:** Magnolia wood with black epoxy cure
- **Origin:** Seki City, Gifu Prefecture, Japan
- **Rust resistant and easy to sharpen**
- **Lightweight and balanced** design for superior control

Technical Specifications

Product Type	Paring Knife
Blade Material	Molybdenum Vanadium high carbon stainless steel
Blade Length	9 cm
Total Length	23 cm
Weight	40 g
Handle Material	Magnolia wood with black epoxy cure
Origin	Seki City, Japan
Dishwasher Safe	No (hand wash recommended)

Why Choose the Kasumi Tora Paring Knife?

- **Authentic Japanese craftsmanship:** Made in Seki, the world's capital of fine cutlery
- **Premium steel performance:** Molybdenum Vanadium stainless steel provides long-lasting sharpness
- **Lightweight balance:** Only 40 g, ideal for precision work
- **Comfortable natural grip:** Magnolia wood handle with black epoxy finish
- **Perfect for professionals and home chefs:** Reliable, elegant, and easy to maintain

Glossary of Terms

- **Molybdenum Vanadium Steel:** A Japanese stainless steel alloy offering



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excellent corrosion resistance, edge retention, and ease of sharpening.

- **Seki City:** Renowned as Japan's "City of Blades," home to centuries-old traditions of sword and knife making.
- **Paring Knife:** A small utility knife designed for precision cutting, trimming, and peeling in the kitchen.

About the Manufacturer

Since 1916, SUMIKAMA CUTLERY MFG. CO., LTD. has been dedicated to producing high-quality knives that combine **traditional Seki swordsmith heritage** with **modern technology and materials**. With over a century of craftsmanship, SUMIKAMA continues to create exceptional kitchen cutlery under brands like **Kasumi**, trusted by chefs worldwide.

Manufacturer Contact

SUMIKAMA CUTLERY MFG. CO., LTD.

383-1 Hidase, Seki-shi, Gifu 501-3911, Japan

Customer Service: <https://sumikama.co.jp/en/contact/>

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