



Online store [WWW.LYNXGEAR.LV](http://WWW.LYNXGEAR.LV)  
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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 149,95 €**

Salesprice with discount

Incl. VAT 21%: 26,02 €



### Description

Tojiro and Fujitora is the excellent and popular brand for professional use by Fujitora, one of the excellent kitchen knife manufacturers in Niigata, Japan.

Traditional Japanese sword is the ancestor of this Shirogami (White) Hanage Steel Series.

The sword manufacturing technology created Tama-Hagane that is extremely pure iron no one had never seen.

The hagane is highly valued as Yasuki-Hagane, playing a key role to support Japanese knife culture and realizing Super Sharp Blade.

Shirogami or White Paper Steel in this Tojiro series is synonymous with the Yasuki-Hagane, best fit for cooking Japanese cuisine.

- Manufacturer : TOJIRO Co., ltd. (JAPAN)
- Blade Steel Type : Shirogami Steel (White Paper Steel)



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- Handle Material : Magnolia Ho wood
- Knife Type : Usuba (Vegetable)
- Blade Length : 180 mm (7.1in.)
- Total Length : 315 mm (12.4in.)
- Weight : 195 g
- Blade Edge : Single edged (for Right-handed persons)
- Hardness: 60 HRC +/- 1

Brand country - Japan.