



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: Baznicas iela 8,  
Aizkraukle, Aizkraukles novads,  
LV-5101, LATVIJA  
Bank Account: LV87UNLA0050021387494  
AS SEB Bank, SWIFT: UNLALV2X

---

## ORDER CONFIRMATION

---

Not Rated Yet

**Sales price 115,95 €**

Salesprice with discount

Incl. VAT 21%: 20,12 €



## Description

The Sakura Kitchen Knife series is a joint project of Viper and Danish knifemakers [Jens Ansø](#) and [Jesper Voxnæs](#). The four steak knives were made from nitrogen alloyed Nitro B (58-59 HRC). The 3D-milled Bocote handle scales give the Sakura series a beautiful look and feel. The sophisticated look is highlighted by the textured transition from handle to blade and the decorative screws on the handle scales. This series is definitely a cut above regular kitchen knives.

The [Santoku](#) is a Knife that is also becoming more and more popular in Europe. It is originally a Japanese blade form for a [Utility Knife](#). Translated, his name means "The Three Virtues", it is equally suitable for meat, fish and vegetables. Thanks to the wide blade, the Santoku is particularly easy to handle.

Type:	Kitchen Knife
Designer:	Jens Ansø Jesper Voxnæs
Total lenght:	27,5
Blade Length:	16,0
Blade Thickness:	3,0
Blade Material:	Nitro-B
Handle Material:	Bocote Wood



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

---

## ORDER CONFIRMATION

---

Color:

Brown