



KASUMI® *Titanium*

Molybdenum Vanadium Steel
Titanium Coating Made in Seki-Japan

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Molybdenum Vanadium Steel
with Titanium Coating
with Black Plastic Handle
Color Variations of Blade:
Blue, Gray & Gold.



25th Generation Swordsmith · Fujiwara Kanefusa (SEKI-JAPAN)
25代藤原兼房 日本刀鍛錬道場 刀匠 (岐阜県関市在住)



KASUMI® Titanium

Molybdenum Vanadium Steel Titanium Coating Made in Seki-Japan



NO.22020/G
20cm Chef



NO.20020/G
20cm Carving



NO.22018/G
18cm Japanese Chef (SANTOKU)



NO.22013/G
13cm Chef



NO.22012/G
12cm Utility



NO.22008/G
8cm Paring



NO.22020/GR
20cm Chef



NO.20020/GR
20cm Carving



NO.22018/GR
18cm Japanese Chef (SANTOKU)



NO.22013/GR
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NO.22012/GR
12cm Utility



NO.22008/GR
8cm Paring



NO.22020/B
20cm Chef



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13cm Chef



NO.22012/B
12cm Utility



NO.22008/B
8cm Paring



TRADITION and TECHNIQUE

KASUMI presents a new range of Titanium coated kitchen knives.

The blade is manufactured in Molybdenum Vanadium steel with 3 colors of Titanium coating - a material affording the sharpest edge possible by the combination of steel and Titanium.

The outstanding edge of the KASUMI Titanium coated blade has been achieved by combining the best of advanced technology with the unsurpassed knowledge and expertise of the craftsmen making these professional kitchen knives. Their skills have been cultivated in the traditional Japanese techniques of sword making, handed down from generation to generation for over 780 years in the capital of swords and knives, Seki, Japan.

Titanium is non-toxic, and since Titanium does not generate ferrous ion, it prevents food getting a metallic taste, allowing you to enjoy the genuine taste of the food.

Titanium is remarkably corrosion resistant, and so easy to clean and care for in daily use.

Titanium is very abrasion resistant and it protects the strong and sharp edge of the Molybdenum Vanadium steel blade. The combination of these materials ensures the edge remains sharp as long as possible.

The color variations consist of Blue, Gray and Gold and KASUMI Titanium coated knives are not only supreme kitchen knives but also look elegant in the kitchen.

Enjoy the design and quality of your KASUMI Titanium coated knife.

The Benefits of Titanium

- Corrosion proof in all naturally occurring environments
- Non-Toxic ● Chemical and acid resistant
- More abrasion resistant than steel
- Hygienic
- Non-allergenic metal ● Odorless

Use and Care

- Use only on a cutting board.
- Do not use for chopping food.
- Knives should not be used for cutting into any food that has bone, like meat, poultry, etc.
- Do not use to cut frozen food.
- Knives can be washed in a dishwasher but we recommend you to wash with ordinary neutral detergent or just water by hand, then wipe with a soft towel to maintain the best condition and for longer use.

Knife handle

- Black polypropylene ● Heat-proof to 90°C

Sharpening Instructions.

We recommend you to sharpen KASUMI Titanium coating knives by our KASUMI Diamond Sharpener or Whetstones.

No.80001
Combination Whetstone
white:Rough grit#240
orange:Medium grit#1000

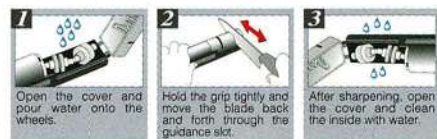
No.80002
Combination Whetstone
white:Rough grit#8000
orange:Medium grit#3000



KASUMI® Diamond Sharpener



All Kinds of Metal Blade Ceramic Knife



What type is your knife?

- For Ceramic knives, use Diamond wheel only.
- For Metal Bladed knives, use the whetstone wheel first, then use the Diamond Wheel for a finer finish.