



Classic

Shun Classics are the original Shuns, the first Japanese-style knives to be made available to a wider audience in North America. Instead of heavy, ponderous blades, Shun Classic blades are lighter with razor-sharp edges and crafted from advanced steel. Rather than weighty, Western handles, Shun Classic offers the graceful control of a traditional Japanese handle.

Shun Classic features beautiful Damascus-clad blades, with a cutting core of Shun's proprietary VG-MAX stainless steel, and D-shaped ebony PakkaWood handles. The Shun Classic series also offers the widest assortment of both traditional culinary blade shapes and cutting-edge designs, so you can always find the right knife for the task.



Bird's Beak 2.5"
[DM0715]



Paring 3.5"
[DM0700]



Paring 4"
[DM0716]



Asian Multi-Prep 4.5"
[DM0749]
Read more about specialty blade shapes on page 5



Steak 4.75"
[DM0711]



Santoku 5.5"
[DM0727]

Proprietary VG-MAX™ cutting core

VG-MAX is the newest in the VG line of "super steels." Available only from Shun, this extremely fine-grained steel has been enhanced to offer "maximum" performance, strength, corrosion resistance, and a sharp, long-lasting edge.

Stainless

Damascus cladding

34 micro-layers of steel on each side support the core (69 layers total), add stain/corrosion resistance, and help food release from the blade.

Razor-sharp

16° cutting edge

Hand sharpened to a 16° angle each side for top performance; blade is double-bevel, flat ground for easy cutting and food release.

Full composite tang

Ensures Classics are lightweight, yet perfectly balanced.

PakkaWood®

D-shaped handles

This traditional Japanese style has a slight ridge on the right for a comfortable, secure grip; ebony PakkaWood is beautiful, durable, and won't harbor bacteria.

NEW!

Classic 6 Pc Steak Knife Set

[DMS0660]
Six Steak knives in a bamboo boxed set



Classic 4 Pc Steak Knife Set

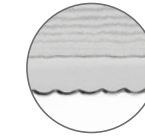
[DMS400]
Four Steak knives in a gift-boxed set



Utility 6"
[DM0701]



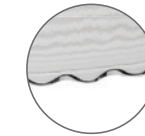
Serrated Utility 6"
[DM0722]



Unlike jagged sawtooth serrations, Classic Utility serrations are rounded for a smoother, easier cut.



Ultimate Utility 6"
[DM0741]
Read more about specialty blade shapes on page 5



Low frequency serrations for maximum cutting efficiency.



Chef's 6"
[DM0723]



Meat Cleaver 6"
[DM0767]

Made with Japanese AUS8A steel for heavier duty tasks such as breaking down chicken and thick-skinned vegetables, like spaghetti and butternut squash.



Boning/Fillet 6"
[DM0743]
Read more about specialty blade shapes on page 5

NEW!



Master Utility 6.5"
[DM0782]
Read more about specialty blade shapes on page 5



Nakiri 6.5"
[DM0728]
Read more about specialty blade shapes on page 5



Hollow Ground Santoku 7"
[DM0718]

**BLADE
SHOW
WINNER**

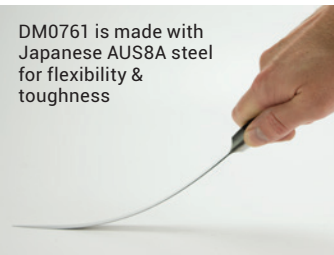


Asian Cook's 7"
[DM0760]



Flexible Fillet 7"
[DM0761]

DM0761 is made with Japanese AUS8A steel for flexibility & toughness



Vegetable Cleaver 7"
[DM0712]



Chef's 8"
[DM0706]



Western Cook's 8"
[DM0766]
The DM0766, identified by a black accent stripe near the bolster, is sharpened to a 22° angle on each side for heavier duty tasks such as breaking down chicken and thick-skinned vegetables, like spaghetti and butternut squash.



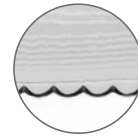
Hollow Ground Chef's 8"
[DM0719]



Kiritsuke 8"
[DM0771]
Read more about specialty blade shapes on page 5



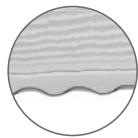
Offset Bread 8.25"
[DM0724]



Scalloped serrations slice cleanly, with no skidding.



Bread 9"
[DM0705]



Low frequency serrations for maximum cutting efficiency.



Hollow Ground Slicing 9"
[DM0720]



Chef's 10"
[DM0707]



Hollow Ground Brisket 12"

Includes wooden saya
[DM0778]
Read more about specialty blade shapes on page 5

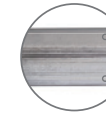


Carving Fork 6.5"
[DM0709]



Combination Honing Steel 9"
[DM0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Smooth for day-to-day honing.
Micro-ribbed for weekly honing.



Classic 2 Pc Starter Set
[DMS0245]
Utility 6", Hollow Ground Chef's 8" in a gift-boxed set



Classic 2 Pc Carving Set
[DMS0230]
Hollow Ground Slicing knife 9" and Carving Fork 6.5" in a gift-boxed set



Classic 3 Pc Starter Set
[DMS300]
Paring 3.5", Utility 6", Chef's 8" in a gift-boxed set