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Sekiryu 関龍作®
Molybdenum Steel
Made in Seki-Japan

関龍作®
Sekiryu
MADE IN JAPAN

JAPANESE KITCHEN KNIFE Collection



Made in Seki-Japan

関龍作[®]

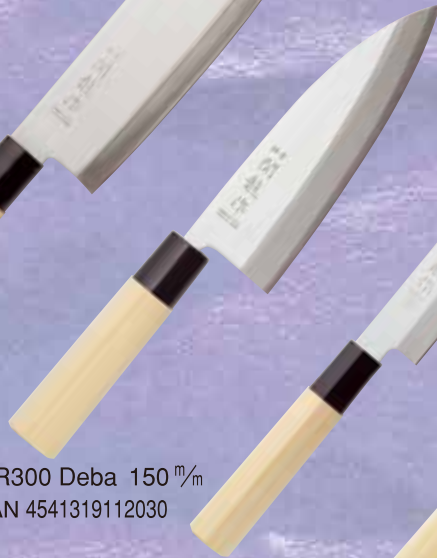
JAPANESE STYLE KITCHEN KNIFE
SEKIRYU



SR100 Santoku 165 mm
JAN 4541319110050



SR200 Nakiri 165 mm
JAN 4541319111057



SR300 Deba 150 mm
JAN 4541319112030



SR400 Sashimi 210 mm
JAN 4541319113037



SR900 Chef 165 mm
JAN 4541319115055



SR301 Small Deba 105 mm
JAN 4541319112092



SR700 Petty 120 mm
JAN 4541319115000



SR110
Santoku with Holes 165 mm
JAN 4541319110159



SR210
Nakiri with Holes 165 mm
JAN 4541319111156



SR310
Deba with Holes 150 mm
JAN 4541319112139



SR410 Sashimi with Holes 210 mm
JAN 4541319113136



SR500
Chinese Knife 200 mm
JAN 4541319194067



SR510
Chinese Knife 175 mm
JAN 4541319194050

Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Poplar Wood
HRC(Hardness Rockwell C scale) : 50-53



Made in Seki-Japan

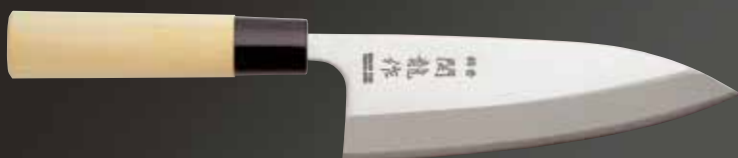
JAPANESE STYLE KITCHEN KNIFE SEKIRYU

関龍作

®



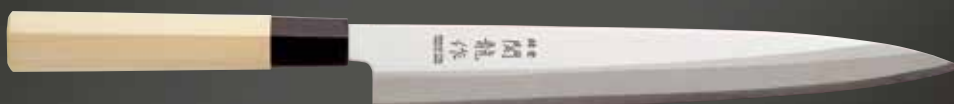
SR150/D Deba 150 mm JAN 4541319112023



SR165/D Deba 165 mm JAN 4541319112030



SR180/D Deba 180 mm JAN 4541319112047



SR240/S Sashimi 240 mm JAN 4541319113044



SR270/S Sashimi 270 mm JAN 4541319113051



SR300/S Sashimi 300 mm JAN 4541319113068

S-1000 Sharpening Whetstone#1000
50×160×15 mmH JAN 4541319199543



Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Poplar Wood
HRC(Hardness Rockwell C scale) : 50-53

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JAPANESE STYLE KITCHEN KNIFE

関兼信作[®]

KANENOBU



KN135/D Deba 135 mm JAN 4541319512311



KN150/D Deba 150 mm JAN 4541319512342



KN165/D Deba 165 mm JAN 4541319512335



KN180/D Deba 180 mm JAN 4541319512342



KN165/U Usuba 165 mm JAN 4541319511345



KN180/U Usuba 180 mm JAN 4541319511352



KN210/Y Yanagiba 210 mm JAN 4541319513332



KN240/Y Yanagiba 240 mm JAN 4541319513349



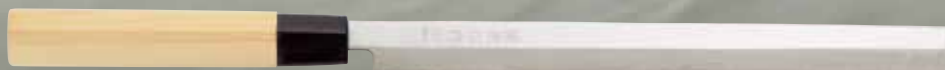
KN270/Y Yanagiba 270 mm JAN 4541319513356



KN300/Y Yanagiba 300 mm JAN 4541319513363



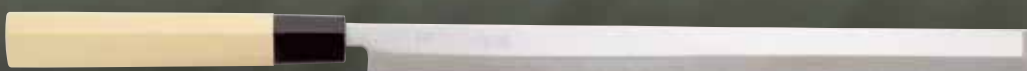
KN210/T Takohiki 210 mm JAN 4541319519334



KN240/T Takohiki 240 mm JAN 4541319519341



KN270/T Takohiki 270 mm JAN 4541319519358



KN300/T Takohiki 300 mm JAN 4541319519365



Blade : Hagane (Steel) SK-5
Bolster Material : Plastic
Handle Material : Magnolia
HRC (Hardness)
Rockwell C scale) : 60-63

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SRX165/ST Santoku 165 mm
JAN 4541319180053



SRX165/D Deba 165 mm
JAN 4541319182033



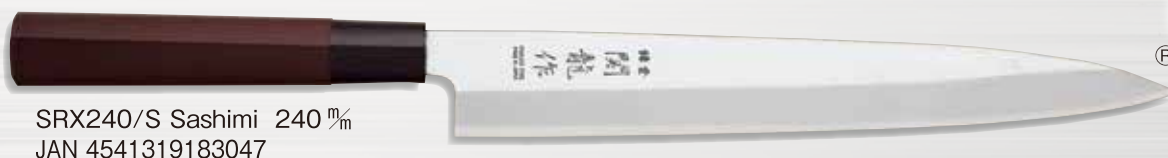
SRX180/D Deba 180 mm
JAN 4541319182040



JAPANESE STYLE KITCHEN KNIFE
SEKIRYU
Stainless Steel Pro Series



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SRX240/S Sashimi 240 mm
JAN 4541319183047



SRX270/S Sashimi 270 mm
JAN 4541319183054



SRX300/S Sashimi 300 mm
JAN 4541319183061

Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Poplar Wood (Brown Color)
HRC (Hardness Rockwell C scale) : 50-53



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JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

Stain-Resistant Steel



SRP100 Santoku 165^{mm}
JAN 4541319120059



SRP200 Nakiri 165^{mm}
JAN 4541319121056



SRP300 Deba 150^{mm}
JAN 4541319122039



SRP400 Sashimi 210^{mm}
JAN 4541319123036



SRP900 Gyutou 180^{mm}
JAN 4541319125054



SRP301 Small Deba 105^{mm}
JAN 4541319122091



SRP700 Petty 120^{mm}
JAN 4541319126099



Blade : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : ABS Black Color
HRC(Hardness Rockwell C scale) : 50-53



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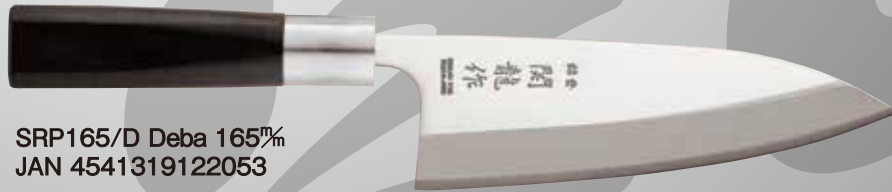
JAPANESE STYLE KITCHEN KNIFE

SEKIRYU

Stain-Resistant Steel



SRP150/D Deba 150mm
JAN 4541319122022



SRP165/D Deba 165mm
JAN 4541319122053



SRP180/D Deba 180mm
JAN 4541319122046



SRP240/S Sashimi 240mm
JAN 4541319123043



SRP270/S Sashimi 270mm
JAN 4541319123050



SRP300/S Sashimi 300mm
JAN 4541319123067



Blade : Stainless Steel(420J2)
Bolster Material : Stainless Steel(420J2)
Handle Material : ABS Black Color
HRC(Hardness Rockwell C scale) : 50-53

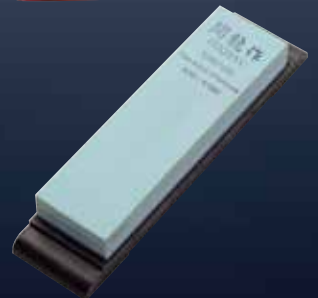


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HIGH CARBON STAINLESS STEEL



関龍作®



SR-DM100 Japanese Chef 180 mm JAN 4541319670455



SR-DM200 Vegetable 180 mm JAN 4541319671452



SR-DM300 Chef 150 mm JAN 4541319675443



SR-DM301 Chef 200 mm JAN 4541319675467



SR-DM302 Chef 240 mm JAN 4541319675481



SR-DM400 Slicer 240 mm JAN 4541319673470



SR-DM500 Paring 90 mm JAN 4541319679410



SR-DM600 Steak 125 mm JAN 4541319678437



SR-DM700 Petty 135 mm JAN 4541319676402



SR-DM800 Bread 230 mm JAN 4541319679472



SR-900 Carving Fork 12.5" JAN 4541319679007

Blade : Stainless Steel(420J2)

SR-280/1000 Combination Whetstone
50×160×15 mmH JAN 4541319799545

Blade : Clad with 32 layers of high-carbon steel to produce a Damascus-look blade (AUS8)

Bolster Material : Stainless Steel
Handle Material : Black multi-layered enforced wood

HRC (Hardness Rockwell C scale) : 56-58

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Sekiryu

VG-10 33LAYERS DAMASCUS STAINLESS STEEL



SR-VG100 Santoku 180^m/m JAN 4541319170856



SR-VG300 Chef 180^m/m JAN 4541319175851



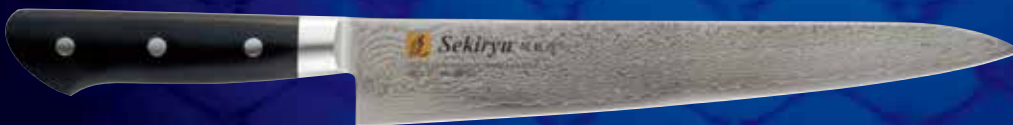
SR-VG301 Chef 210^m/m JAN 4541319175868



SR-VG302 Chef 240^m/m JAN 4541319175875



SR-VG303 Chef 270^m/m JAN 4541319175882



SR-VG400 Slicer 240^m/m JAN 4541319173864



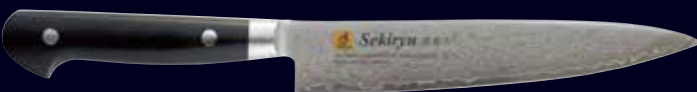
SR-VG401 Slicer 270^m/m JAN 4541319173871



SR-VG500 Paring 80^m/m JAN 4541319179811



SR-VG700 Petty 120^m/m JAN 4541319176872



SR-VG701 Petty 150^m/m JAN 4541319176865



Blade : VG-10 33Layers Damascus Stainless Steel.
Bolster Material : Stainless Steel(SUS410).
Handle Material : Black Micarta.
HRC (Hardness Rockwell C scale) : 60-61

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Sekiryu

関龍作®

Molybdenum Vanadium
Stainless Steel



SR-MP120 Petty 120 mm
JAN 4541319466614



SR-MP150 Petty 150 mm
JAN 4541319466621



SR-MG180 Chef 180 mm
JAN 4541319465617



SR-MG210 Chef 210 mm
JAN 4541319465624



SR-MG240 Chef 240 mm
JAN 4541319465631



SR-MG270 Chef 270 mm
JAN 4541319465648



SR-MB150 Utility/Boner 150 mm
JAN 4541319467642



SR-MS180 Santoku 180 mm
JAN 4541319460650



SR-MS240 Slicer 240 mm
JAN 4541319463644



SR-MS270 Slicer 270 mm
JAN 4541319463651



Blade : Molybdenum Vanadium Steel(AUS8)
Bolster Material : Stainless Steel
Handle Material : POM Black Color
HRC (Hardness Rockwell C scale) : 56-58

Made in Seki-Japan



関龍作® Sekiryu

Stain-Resistant Steel



High Quality Selection

- | | |
|--|-------------------|
| 1. SS-100 SANTOKU 165 ^m / _m | JAN 4541319150056 |
| 2. SS-110 SANTOKU with HOLES 165 ^m / _m | JAN 4541319150155 |
| 3. SS-120 SANTOKU with DIMPLES 165 ^m / _m | JAN 4541319150759 |
| 4. SS-200 NAKIRI 180 ^m / _m | JAN 4541319151053 |
| 5. SS-300 DEBA 150 ^m / _m | JAN 4541319152043 |
| 6. SS-400 SASHIMI 210 ^m / _m | JAN 4541319153064 |
| 7. SS-450 SLICER 200 ^m / _m | JAN 4541319159066 |
| 8. SS-800 BREAD 200 ^m / _m | JAN 4541319157062 |
| 9. SS-900 CHEF 200 ^m / _m | JAN 4541319155068 |



JAPANESE STYLE KITCHEN KNIFE
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Blade : Stainless Steel(420J2)
Bolster Material : Plastic
Handle Material : Poplar Wood

Made in Seki-Japan

- | | |
|--|-------------------|
| 1. SR600 2pc Set(Nakiri165 ^m / _m •Santoku165 ^m / _m) in a box | JAN 4541319119091 |
| 2. SR610 With Holes 2pc Set(Nakiri165 ^m / _m •Santoku165 ^m / _m) in a box | JAN 4541319119190 |
| 3. SR601 2pc Set(Sashimi210 ^m / _m •Deba150 ^m / _m) in a box | JAN 4541319119015 |
| 4. SR602 2pc Set(Sashimi210 ^m / _m •Small Deba105 ^m / _m) in a box | JAN 4541319119022 |
| 5. SR800 3pc Set(Sashimi210 ^m / _m •Santoku165 ^m / _m •Nakiri165 ^m / _m) in a box | JAN 4541319119039 |
| 6. SR801 3pc Set(Sashimi210 ^m / _m •Deba150 ^m / _m •Santoku165 ^m / _m) in a box | JAN 4541319119046 |
| 7. SR1000 4pc Set(Sashimi210 ^m / _m •Deba150 ^m / _m •
Santoku165 ^m / _m •Nakiri165 ^m / _m) in a box | JAN 4541319119008 |
| 8. SR1100 With Holes 4pc Set(Sashimi210 ^m / _m •Deba150 ^m / _m •
Santoku165 ^m / _m •Nakiri165 ^m / _m) in a box | JAN 4541319119107 |
| 9. SR1001 4pc Set(Nakiri165 ^m / _m •Santoku165 ^m / _m •
Small Deba105 ^m / _m •Petty120 ^m / _m) in a box | JAN 4541319119053 |

